



AMBASSADOR ORANGE

ORANGE, NSW

WEDDINGS & EVENTS





CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for considering Ambassador Orange as a venue for your Wedding Day.

Whether it is an intimate wedding of 30 or a gathering of 120 guests, Ambassador Orange is the perfect choice for your wedding because we have built our reputation on quality and exceptional service.

We understand the excitement, joy and nervous anticipation of your very special day and therefore provide the highest standard of personal service to ensure that you can simply relax and enjoy your day with family and friends.

We have a variety of accommodation options for your guests, from our standard rooms to our luxurious king spa suites. As a thank you for allowing us to be part of your special day we can offer your guests a discounted rate for their stay.

The staff at the Ambassador Orange understand that all weddings are special and individually planned, so please use this as a guide and if you are after something a little different, we are happy to tailor to your needs. Please contact our friendly staff to arrange a site inspection or to ask any questions.

Nicole, General Manager

+61 (2) 63937500 | manager@ambassador-orange.com.au | 174 Bathurst Rd, Orange, NSW



RECEPTION VENUES

The Presidential Room

This is a private function room with views overlooking our pool and beautiful rose gardens.

Capacity - 60 people seated

100 cocktail

Room Hire: \$450

The Ambassador Room

This room includes the Presidential room and opens up to our restaurant space.

Capacity - 120 people seated

150 cocktail

Minimum number 80

Room Hire: \$750



WEDDING PACKAGES

Divine Wedding Package

Package Inclusions:

Round Tables set with White Linen Table Cloths, Linen Napkins, Silverware, Glassware and Crockery

Gift Table set up in the room

Cake Table with Elegant Wedding Cake Knife

Microphone, lectern and access to the data projector and screen

Access for wedding setup from 5pm the day before the wedding - Presidential Room ONLY, access from 10am for Ambassador Room

Free parking for guests

Tea and Coffee station if required

Table skirting for Bridal table, Cake table and Gift table

2 course Dinner - Entree and Main - served alternate \$65pp

3 course Dinner - Entree, Main and Dessert - served alternate \$80pp

*Price per head does not include room hire or set up of event

Radiant Wedding Package

Package inclusions:

Round Tables set with White Linen Table Cloths, Linen Napkins, Silverware, Glassware and Crockery

Gift Table set up in the room

Cake Table with Elegant Wedding Cake Knife

Microphone, lectern and access to the data projector and screen

Access for wedding setup from 5pm the day before the wedding - Presidential Room ONLY, access from 10am for Ambassador Room

Free parking for guests

Tea and Coffee station if required

Complimentary menu tasting for the bride and groom

Complimentary Deluxe King Spa suite for the Bride and Groom on the Wedding night.

Your choice of White, Ivory, Black, Blush pink or Charcoal lycra chair covers accompanied with a coloured sash of your choice fitted for you by our staff

Table skirting for Bridal table, cake table and gift table including swagging fitted by our staff

2 course Dinner - Entree and Main - served alternate \$85pp

3 course Dinner - Entree, Main and Dessert - served alternate \$105pp

*Price per head does not include room hire and set up of the room

WEDDING PACKAGES

Exquisite Wedding Package

Package Inclusions:

Round Tables set with White Linen Table Cloths, Linen Napkins, Silverware, Glassware and Crockery

Gift Table set up in the room - Cake Table with Elegant Wedding Cake Knife

Microphone, lectern and access to the data projector and screen

Access for wedding setup from 5pm the day before the wedding - Presidential Room ONLY - access from 10am for Ambassador Room

Free parking for guests

Tea and Coffee station if required

Complimentary menu tasting for the bride and groom

Complimentary Deluxe King Spa suite for the Bride and Groom on the Wedding night.

Your choice of White, Ivory, Black, Blush pink or Charcoal lycra chair covers accompanied with a coloured sash of your choice fitted for you by our staff

Table skirting for Bridal table, cake table and gift table including swagging fitted by our staff

Your choice from a range of Centre pieces for each of your tables

A backdrop to compliment your reception tables

Complimentary room hire minimum number of 80 guests

2 course Dinner - Entree and Main - served alternate \$115pp

3 course Dinner - Entree, Main and Dessert - served alternate \$130pp

*Price per head does not include room hire and set up of the room



BASIC BUFFET STYLE

FROM \$48.00PP

MINIMUM 25 PEOPLE

4 options - per person - \$ 48.00

5 options - per person - \$ 58.00

6 options - per person - \$ 68.00

Buffet includes dinner rolls and matching accompaniments accordingly

Salad Options

Greek salad
Mixed leaf salad
Potato salad
Pasta salad
Nicoise salad
Mediterranean cous cous salad
Roast pumpkin, spinach and pine nut,
honey mustard dressing

Desserts

Fresh Fruit Salad
Mini Pavlovas, chantilly cream and
berries
Sticky Date Pudding
Chocolate Brownie
New York baked Cheesecake

Cold Options

Ham off the bone
Cuts of roasted chicken
Mix of cold cuts

Hot Options

Beef stroganoff
Fried rice
Bolognese
Sweet and sour pork/chicken
Ratatouille
Curry of the day
Roast chicken pieces
Cottage pie
Pasta bake
Soup of the day
Beef and red wine stew, mash potato
Bacon and mushroom penne



CANAPÉ MENU

FROM \$12.50PP

MINIMUM 25 PEOPLE

PRE-DINNER | 3 pieces per person | \$12.50

1/2 HOUR | 5 pieces per person | \$19.50

1 HOUR | 8 pieces per person | \$26.50 | (Max 4 selections)

1 1/2 HOURS | 11 pieces per person | \$35.50 | (Max 5 selections)

2 HOURS | 14 pieces per person | \$42.50 | (Max 5 selections)

Cold Selection

Smoked salmon blinis, dill crème fraiche

Chicken skewer, mango, chilli & lime
salsa **gf**

Mini tartlets of caramelised onion and
blue cheese, crispy pancetta **gf**

Nam jhim Marinated beef and vegetable
rice paper roll **gf**

Caprese skewers, red wine syrup **gf**

Prosciutto wrapped melon and basil **gf**

Hot Selection

Mini beef and bacon mignons **gf**

Pumpkin spinach and pinenut arancini,

Caramelised onion relish **v**

Spicy lamb kofta meatballs, minted
yoghurt dressing **gf**

Thai chicken skewers, sweet chilli
dipping sauce **gf**

Hot Selection (cont)

Shredded pork and potato croquettes,
romesco sauce

Twice roasted pork belly **gf, df**

Spicy Thai prawn and fish cakes, nuoc
cham **df**

Falafel, grilled capsicum tzatziki
yoghurt **v, vegan opt**

Desserts

Petite chocolate brownie, chocolate
ganache **gf on request**

Mini lemon and lime curd tartlets **gf**

Rich chocolate mousse shots **gf**

White chocolate & honey cheesecake
cups **gf**

Chocolate and praline profiteroles



COCKTAIL PLATTERS

FROM \$65.00PP
PLATTERS CATER FOR 12 - 14 PEOPLE

Hot Asian Style Mixed Platter

\$90.00 per person

Mini beef dim sims, vegetarian spring rolls, vegetable samosas, vegetable money bags, vegetable gyoza, served with sticky soy and sweet chilli dipping sauces.

Dairy free on request, vegetarian on request

Sandwich & Wrap Platter

\$65.00 per person

Selection of meat and vegetarian options.

Cheese Platter

\$90.00 per person

Assorted selection of local cheese, with crostini, water crackers, fresh and dried fruits, and assorted condiments.

Gluten free on request

Slider Platter

\$90.00 per person

Hickory BBQ Pulled beef and slaw and Crumbed chicken and avocado.

Gluten free on request



COCKTAIL PLATTERS

FROM \$65.00PP
PLATTERS CATER FOR 12 - 14 PEOPLE

Antipasto Platter

\$95.00 per person

Marinated olives, feta, semi-dried tomatoes, roasted capsicum, eggplant and zucchini salad, cheddar cheese, sliced salami, crostini.

Hot Meat Platter

\$95.00 per person

Mini chicken skewers, lamb kofta with Napoli sauce, chicken karaage, sticky pork belly bites gf

Hot Seafood Platter

\$120.00 per person

Fish goujons, Thai spiced fish cakes, salt and pepper calamari, panko crusted prawn cutlets and tempura battered tiger prawns.

Old Faves Platter

\$95.00 per person

Pies, sausage rolls, home-made pizza squares, popcorn cauliflower, vegetable arancini balls.



WEDDING MENU

FROM \$40.00PP

Set Menu Alternate Drop

Bronze - 1 Course (Main) \$40.00pp

Silver - 2 Courses (Starter and Main) \$65.00pp

Gold - 3 Courses (Starter, Main and Dessert) \$80.00pp

Starters

Soy and miso chicken rice noodle salad

Prosciutto bruschetta bites, red wine syrup

Truffle mushroom arancini, lemon thyme aioli

Lamb koftas, minted yoghurt crunchy salad

Crab cakes, Asian salad, coriander ginger and lime dressing

Roasted beet and goats cheese salad, walnuts and balsamic

Pork and leek potato croquette, roasted onion and garlic cream sauce

Baked gnocchi, roast pumpkin, spinach and pinenut red wine glaze

Mains

Eye fillet, roasted potatoes, baby carrots, beef jus

Bone in chicken breast supreme, broccolini, gratin, French onion cream

Braised pork belly, pumpkin and miso puree, sugar snaps, jus gras

Mains (cont)

Pan seared reef fish, fish cream, mixed greens, pickled radish

Lamb shank, herb polenta, glazed carrots

Flash roasted puttanesca with spaghetti and herbs

Roasted vegetable stack with fresh basil and sugo napoli

Potato gnocchi with burnt butter and sage

Desserts

Sticky date pudding, butterscotch, fresh strawberries, vanilla ice cream

Eton mess, mascarpone, fresh berries, meringue

Apple and rhubarb crumble, vanilla bean anglaise

Chocolate brownie, berry compote, Ice cream

White chocolate pannacotta, raspberry gel, chocolate soil

Dark chocolate tart, macadamia praline, stabilised mascarpone, blackberries.



BEVERAGES

Packages

\$36 per person | 1 hour

\$48 per person | 2 hours

\$60 per person | 3 hours

\$80 per person | 4 hours

Unlimited service of House Beverages:

Wine – Sparkling, White Wine, Red Wine

Beer – A selection of standard beers

Soft drinks and juices

Cash Bar

Speak to our team if you would like a cash bar for guests to purchase drinks at their leisure.

On Consumption

Arrange a tab limit with our events coordinator to cover the duration of your event.

*Team will follow all RSA guidelines





TERMS & CONDITIONS

Thank you for choosing Ambassador Orange as the venue for your wedding.
To ensure the success of your function:

1. **Confirmation of Booking:** Confirmation of booking is by written acceptance by Management, as set out in the Conference / Events Contract. Deposit for event is due within 7 days from acceptance. Failure to pay deposit by this time may result in cancellation.

2. **Menus:** Your final menu selection should be advised seven (7) days prior to your event. Due to seasonal changes, our menu may vary and prices are subject to variation.

3. **Final numbers:** An estimated number of attendees must be given at the time of booking, a guaranteed minimum number of guests attending the event is required fourteen (14) days prior to the event. This will be regarded as the minimum number for catering purposes and will become the minimum number charged to your account. From this date, numbers may only be increased. A child is considered to be under the age of twelve (12) years old.

4. **Payment:** Final payment is required 7 days prior to the event unless prior arrangements have been made with Management. Payment must be made by cash, Credit card / Bank Card or Direct Deposit. Any payment by credit card will attract a surcharge of 1.1% NO Qantas Frequent Flyer cards will be accepted.

5. **Cancellation:** In the event of a function/conference being cancelled following confirmation, the organiser shall request of Management forward the following cancellation fees as applicable. Cancellation charges prior to the event date will be applied as detailed - More than 30 days prior to the event date 100% refund / 21 to 30 days prior to the event 75% refund / 14 to 21 days prior 50% refund / less than 14 days nil refund with 100% of the estimated charges payable

6. **Damage:** Clients are financially liable for any damage or loss sustained to Hotel property whether by their own action or through the action of their guests. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, or other surface or part of the property, as you will be responsible for any damage to painted surfaces. The use of naked flame candles is not permitted unless the flame of the candle is enclosed. Confetti and small glitter is not permitted. Cleaning charges may apply

