



Wedding Package

Oasis Gardens



Oasis Gardens Restaurant and Function Centre is an oasis of tranquillity and calm, which is nestled amongst the stark contrast of the Angas Plains farming land.

This family owned and operated Restaurant and Function Centre is located in the heart of the Langhorne Creek wine region and provides a unique and memorable setting for that special occasion. The modern buildings are surrounded by lush, fertile tropical gardens which were specifically designed to offer a place of refuge away from the busy pressures of life, and provides a perfect backdrop for a wedding.

Oasis has an unsurpassed reputation for providing guests with an ultimate culinary experience, which is enhanced utilising local fresh produce and beverages.

Venue Choices



Oasis Gardens

In the award winning tropical gardens there is a surprise around every corner with a cascading waterfall, large picturesque pond and spacious lawn area, all surrounded by large palm trees and lush tropical plant foliage with the sounds of the peaceful rural location in the background.



Function Room 'The Deck'

Overlooking the magnificent gardens, the fully enclosed modern function room deck encapsulates the natural light and is constructed utilising a blend of wood and iron to fit in with the modern rustic surrounds.

No matter what the climatic conditions are, the air conditioning and large natural wood fire keeps the guest comfortable. A spacious veranda area also allows the guest to mingle informally.

Package Options



With extensive experience in food and beverage catering, Oasis has a range of packages with a generous choice of options and fully caters for any special dietary requirements of guests. All packages are of a high standard and the Head Chef carefully selects the finest produce the region has to offer.

Oasis Gardens Restaurant and Function Centre works closely with reliable local partners within the community who will gladly assist in making your wedding day truly memorable.

A la Carte or Buffet (Indoor)

'The Deck' can cater for sit down A la carte weddings of up to 70 guests.

Tables, chairs, white linen napkins and table cloths, crockery and cutlery, bar facilities are all inclusive of the hire package. Signing table and access to the gardens for photography is complimentary.

Venue Hire: The Deck \$660 (not including Oasis Gardens)



Cocktail (Indoor or Outdoor)

Our spacious gardens can cater for cocktail weddings for a large number of guests.

Included in the garden hire package are 4 wine barrels, 40 white chairs and a signing/display table.

Alternatively 'The Deck' can cater for up to 120 guests in cocktail format.

Venue Hire:

The Oasis Gardens \$660 (not including The Deck)

The Deck & Gardens \$1, 850 (full access to venue)



Cocktail Package

Menu 1 \$47.90

- Cheese platters
- Choice of 3 cold canapes
- Choice of 3 hot canapes
- Wedding cake platter

Menu 2 \$53.90

- Cheese platters or Antipasto platters
- Choice of 4 cold canapes
- Choice of 4 hot canapes
- Wedding cake platters



Menu 3 \$63.90

- Cheese platters and/or Antipasto platters
- Choice of 4 cold canapes
- Choice of 4 hot canapes
- Wedding cake platters
- Dessert platters

Complimentary Self-Service Tea and Coffee

Cheese Platter

Assorted hard and soft cheeses, quince paste, selection of fresh and dried fruits, nuts, crackers

Antipasto Platter

Assorted hard and soft cheeses, olives, semi dried tomatoes, dip, pate, crackers

Cold Canapes

- Fresh natural oysters with lemon (g/f)
- Tomato and basil bruschetta (v)
- Smoked salmon and cucumber bites with crème fraiche (g/f)
- Rare roast beef crouton with olive tapenade and horseradish cream
- Tandoori chicken and mango salad boats with mint raita
- Vietnamese colds rolls with sticky sweet soy (v)
- Vegetable frittata with hummus and black olives (v) (g/f)

Hot Canapes

- Savoury meatballs with tomato chilli jam
- Parmesan crumbed chicken with garlic aioli
- Baked ricotta mushrooms (v)
- Crumbed fish bites with shoestring fries
- Spinach and ricotta filo triangles (v)
- Coconut crumbed prawns with honey and ginger mayonnaise
- Pulled pork and Asian slaw sliders
- Selection of individual homemade quiche (v and g/f options available)
- Homemade cocktail Sheppard's pies
- Homemade cocktail pasties (v option available)
- Homemade cocktail sausage rolls
- Arancini with tomato Napolitana sauce (v)

Wedding Cake Platter

Wedding cake (supplied by you), cut and served on platters

Dessert Platter

Chefs selection of homemade sweet treats

* (v) vegetarian (g/f) gluten free

* Menu subject to change

A la Carte Package

Menu 1 (Alternate drop) \$63.90

- Choice of 2 Entree
- Choice of 2 Main
- Wedding cake

Menu 2 \$67.90

- Choice of 2 Entree
- Choice of 2 Main
- Wedding cake

Complimentary crusty bread rolls to start

Complimentary Self-Service Tea and Coffee

Menu 3 (Alternate drop) \$76.90

- Choice of 2 Entree
- Choice of 2 Main
- Choice of 2 Dessert
- Wedding cake

Menu 4 \$81.90

- Choice of 2 Entree
- Choice of 2 Main
- Choice of 2 Dessert
- Wedding cake

Entree

- Mozzarella and thyme Arancini, tomato napolitana sauce, parmesan, rocket (v)
- Tandoori chicken and mango salad, vermicelli noodles, raita, coriander (g/f)
- Salt and pepper squid, garlic aioli (g/f)
- Crispy pork belly, pickled apple slaw, wholegrain mustard vinaigrette (g/f)

Mains

- Atlantic salmon, white bean puree, roast fennel and cherry tomatoes, lemon mustard sauce (g/f)
- Prosciutto wrapped chicken breast, creamy parmesan polenta, swiss mushroom and white wine sauce, seasonal greens (g/f)
- Slow cooked Moroccan lamb shank, herb couscous, toasted almonds
- beef sirloin steak, cooked medium, rosemary and garlic roast potatoes, red wine and shallot sauce, seasonal greens (g/f)

Dessert

- Wedding cake (supplied by you), berry coulis and chantilly cream
- Lemon curd tartlet, crushed meringue, blueberry coulis
- Vanilla bean panna cotta, champagne jelly, fresh mint (g/f)
- Coconut and lime baked cheesecake, Malibu and passionfruit caramel
- Flourless chocolate brownie, chocolate fudge sauce, chantilly cream (g/f)

* (v) vegetarian (g/f) gluten free

* Menu subject to change



Buffett Package

Complimentary crusty bread rolls to start

Complimentary Self-Service Tea and Coffee

Menu 1

\$59.90

- Alternate drop entrée
- Choice of 2 Mains
- Choice of 4 Sides
- Wedding cake

Menu 2

\$65.90

- Alternate drop entrée
- Choice of 3 Mains
- Choice of 4 Sides
- Wedding cake

Entrée

- Salt and pepper squid, garlic aioli (g/f)
- Tandoori chicken and mango salad, vermicelli noodles, raita, coriander (g/f)

Mains

- Roast turkey, sage and onion stuffing, cranberry gravy (g/f available)
- Roast beef, seeded mustard crust, béarnaise sauce (g/f)
- Baked Atlantic Salmon, lemon caper sauce (g/f)
- Rolled chicken, apricot and walnut stuffing, brown butter gravy
- Roast pork, crispy crackling, cider and wholegrain mustard sauce (g/f)

Sides

- Rosemary and garlic roast potatoes (g/f)
- Cauliflower and broccoli, cheese sauce
- Honey roasted carrots, almond dukkah, yoghurt (g/f)
- Wilted seasonal greens, garlic, lemon (g/f)
- Maple glazed roast pumpkin (g/f)

- Fresh garden salad (g/f)
- Asian slaw, crispy shallots (g/f)
- Traditional Caprese salad (g/f)
- Rocket, parmesan and pear salad (g/f)

Dessert

- Wedding cake (supplied by you), berry coulis and chantilly cream

*(v) vegetarian (g/f) gluten free

* Menu subject to change

Optional Extras

These extras may be added to any existing package at the additional price per head

- Cheese platters \$9.90pp
- Canapes (choice of 3) \$10.50pp
- Wedding cake plated \$5.90pp
- Fruit platters \$7.90pp
- Dessert platters \$12.90pp



Standard Beverage Package

\$49.00 per person

4 hours

\$18.00 per person

Additional hour

- Champagne for toasting
- 2 choices of white wine
- 2 choices of red wine
 - 2 choices of beer
 - 1 choice of cider
- Soft drink and Juice



White Wine

- Vineyard Road Moscato
- Angas Plains Estate PJ's Sparkling Chardonnay
- Angas Plains Estate Savvy White 2014
- Bremerton Mollie & Merle Verdelho
- Lake Breeze 2014 Vermentino
- False Cape Silver Mermaid 2014 Sauvignon Blanc
- Bremerton Betty & Lu 2015 Sauvignon Blanc
- False Cape Montebello 2014 Pinot Grigio
- Kimbolton K Block 2015 Pinot Gris
- Bremerton Racy Rose 2014

Beer

- XXXX gold
- Coopers Pale Ale
- West End Draught
- Carlton Draught
- Hahn Super Dry
- Carlton Mid
- Hahn Light

Red Wine

- Angas Plains Estate PJ's Sparkling Cabernet Sauvignon
- Angas Plains Estate PJ'S 2012 Cabernet Sauvignon
- Bremerton Tamblyn 2013
- Rusticana 2013 Cabernet Sauvignon
- Rusticana 2013 Shiraz
- Kimbolton House Block 2013 Shiraz
- Angas Plains Estate PJ's 2012 Shiraz
- Bleasdale Mulberry Tree Cabernet Sauvignon

Cider

- Apple Cider
- Pear Cider

* Spirits are available at an additional cost and are not included in package

* Choices subject to change

Premium Beverage Package

\$57.00 per person

4 hours

\$18.00 per person

Additional hour

- Champagne for toasting
- 2 choices of white wine
- 2 choices of red wine
 - 2 choices of beer
 - 1 choice of cider
- Soft drink and Juice

Beverages charged on consumption

Select the beverages you would like to serve to your guests and amount you would like to spend.

White Wine

- Vineyard Road Moscato
- Angas Plains Estate PJ's Sparkling Chardonnay
- Angas Plains Estate Savvy White 2014
- Bremerton Mollie & Merle Verdelho
- Lake Breeze 2014 Vermentino
- False Cape Silver Mermaid 2014 Savignon Blanc
- Bremerton Betty & Lu 2015 Savignon Blanc
- False Cape Montebello 2014 Pinot Grigio
- Kimbolton K Block 2015 Pinot Gris
- Bremerton Racy Rose 2014
- **Lake Breeze 2013 Reserve Chardonnay**
- **Bremerton 2014 Fiano**

Beer

- XXXX gold
- Coopers Pale Ale
- West End Draught
- Carlton Draught
- Hahn Super Dry
- Carlton Mid
- **Hahn Light**
- **Crown Lager**
- **Corona**

Red Wine

- Angas Plains Estate PJ's Sparkling Cabernet Sauvignon
- Angas Plains Estate PJ'S 2012 Cabernet Sauvignon
- Bremerton Tamblyn 2013
- Rusticana 2013 Cabernet Sauvignon
- Rusticana 2013 Shiraz
- Kimbolton House Block 2013 Shiraz
- Angas Plains Estate PJ's 2012 Shiraz
- Bleasdale Mulberry Tree Cabernet Sauvignon
- **Rusticana Sparkling Durif**
- **Bremerton Coulthard 2013 Cabernet**
- **Bremerton 2013 Malbec**
- **Bremerton Selkirk 2013 Shiraz**
- **Lake Breeze Bernoota 2013 Shiraz/Cabernet**
- **Lake Breeze 2013 Old Vine Grenache**
- **Rusticana 2012 Durif**
- **Rusticana 2010 Zinfandel**

Cider

- Apple Cider
- Pear Cider

- * Spirits are available at an additional cost and are not included in package
- * Choices subject to change

Terms & Conditions

BOOKING CONFIRMATION

A tentative booking will be held for a maximum of 14 days. Tentative bookings not confirmed within two weeks will automatically be made available to other clients.

DEPOSIT

We require a deposit of \$500.00 to confirm your booking, which will be deducted from your final account. A signed copy of this agreement must be returned to secure your function.

To ensure efficient running of your function we require:

All menu selection confirmed one month prior to your function.

All catering numbers to be confirmed 14 days prior your function.

Any guests dietary requirements 14 days prior to your function. (Vegetarian, Gluten free, etc.)

Table plans 14 days prior to your function.

Final numbers are to be confirmed at this stage as cancellations after this time will still need to be paid for. Any additional numbers will be accommodated, if possible and you will be charged accordingly.

CANCELLATION

Cancellation within a 3 month period of your confirmed booking will result in the loss of your \$500.00 deposit. Cancellations within 4 weeks of your function will incur a cancellation fee of 50% of the total invoiced amount. Cancellation within 14 days will incur a cancellation fee of 75% of your total invoiced amount.

FUNCTION TIMES

It is a condition of our Licence that all evening entertainment is based on a 12.00 midnight licence curfew with last drinks served at 11.45pm.

All guests must vacate the function centre by 12.30pm. This allows 30 minutes to vacate the premises.

Should guest stay on after the agreed time, a surcharge will be charged at \$300.00 per hour.

RESPONSIBLE SERVICE OF ALCOHOL

It is a condition of our licence that no alcohol is served after 12.00 midnight.

The management reserves the right to refuse service of alcohol or ask patrons to leave the premises, if in our judgement, we deem them to be under the influence of alcohol and pose a threat to either themselves or others.

No alcohol is permitted outside of the main gates into the carpark area. (Clearly signed)

No glass is permitted outside the Function Room. (Clearly signed)

Due to licencing laws no alcohol is to be brought onto the premises.

DAMAGE

Clients are financially responsible for any damage caused to the property and or equipment during their function.

A cleaning fee of \$350.00 will incur if any part of the property is left in an inappropriate manner.

EXPECTATIONS

Nothing is to be screwed, nailed, tacked, stapled or otherwise adhered to any surface.

Oasis Gardens Function Centre will not be held responsible, in any way, for food items brought onto the Premises.

All necessary care will be taken but Oasis Gardens Function Centre will not be held responsible for any damage or loss of goods, or articles brought on to the premises prior to, during or after a function.

Confetti and table scatters are not permitted under any circumstances.

Rose petals are an acceptable alternative, thank you.

Smoking - Smoking is not permitted inside the function room or within the garden area.

The allocated smoking area is clearly signed.

Ashtrays are provided for guests use.

PAYMENT

An invoice of half the total amount will be sent 6 weeks prior to your function.
Payment is required within 7 days, thank you.
The final balance is payable on confirmation of your guest numbers strictly 14 days prior to your function.

A credit card must be supplied as security for all functions. This can be provided at your final meeting prior to your function.
Alcohol Consumption Packages must also be paid within 14 days of your function.
Alcohol Consumption "Tabs" must be paid for at the conclusion of your function.

COST

All prices quoted include GST.
Oasis Gardens Function Centre supplies glass wear, crockery, table cloths and napkins, staff, set up and break down of tables and table wear only.
The fee to hire the Function Room and Garden is \$1,850.00 (includes GST)
The fee to hire only the Garden is \$660.00 (includes GST)
Clients will need to supply their own chair covers, candles, flowers, centre pieces or any other decorations at their own cost.
Individual are required to decorate their own tables etc.
Any additional set up by Oasis Gardens Function Centre may require a setup fee.
This will be negotiated and agreed to by both parties before your function

Terms and conditions are subject to change.



PRICING

Prices are current as of February 2017 and may be altered from time to time as market prices fluctuate.

ACKNOWLEDGEMENT

I acknowledge having read and understood the above terms and conditions information and I/we will comply with all aspects of such conditions.

.....
FULL NAME

.....
DATE OF FUNCTION

.....
TYPE OF FUNCTION

.....
CONTACT PHONE NUMBER

.....
SIGNATURE

.....
DATE

EFT TRANSFERS:

Account Name:
Oasis Gardens Function Centre
BSB No: 065 - 515
Account No: 10013590

CREDIT CARD DETAILS:

CARD NO:/...../...../.....
EXPIRY:/.....
SECURITY CODE:
NAME ON CARD:
SIGNATURE:
DATE:/...../.....

P: (08) 85 364 815

E: info@ogfc.com.au

W: www.ogfc.com.au