
Best Western Plus Hovell Tree Inn
ALBURY

Wedding Packages

614 Hovell Street, Albury
02 6042 3900 | bookings@hovelltreeinn.com.au



Diamond Package

\$125 PER PERSON

**Minimum 70 people

BALLROOM ROOM HIRE

- Six hour room hire, full set-up, use of projector and screen, microphone and lectern

FOOD AND BEVERAGE PACKAGE

- 30 minute chefs selection canapes
- Choice of a three-course meal OR buffet
- Standard five hour beverage package
- Tea and coffee served with dessert
- Cake cutting - served on platters by our chefs

KIDS PACKAGES

- Kids Package is \$35pp - includes soft drink or juice, main meal, ice-cream and table place
- Kids Club is available for an additional fee

STYLING

- Fairy light drapery hung from the ceiling
- Silk chair covers and choice of coloured sash
- Positioning of place cards and bonbonniere

ACCOMMODATION

- Enjoy a night in the Honeymoon Suite with bottle of bubbles, chocolates and hot breakfast
- Guests all receive a 10% accommodation discount for the weekend of your wedding

POST CEREMONY ENTERTAINMENT

- Your guests are invited to enjoy Happy Hour at the Hovell Bar & Grill from 4pm



Cocktail Package

\$100 PER PERSON

**Minimum 70 people

BALLROOM ROOM HIRE

- Six hour room hire, full set-up, use of projector and screen, microphone and lectern

FOOD AND BEVERAGE PACKAGE

- Welcome antipasto grazing table
- Two-hour canapes package
- Standard five-hour beverage package
- Tea and coffee served with dessert canapes
- Cake cutting - served on platters by our chefs

KIDS PACKAGES

- Kids Package is \$35pp - includes soft drink or juice, main meal, ice-cream and table place
- Kids Club is available for an additional fee

STYLING

- Fairy light drapery hung from the ceiling

ACCOMMODATION

- Enjoy a night in the Honeymoon Suite with bottle of bubbles, chocolates and hot breakfast
- Guests all receive a 10% accommodation discount for the weekend of your wedding

POST CEREMONY ENTERTAINMENT

- Your guests are invited to enjoy Happy Hour at the Hovell Bar & Grill from 4pm



Build Your Own Package

FUNCTION ROOM HIRE

Kirkham Room (6 Hour Hire)

- \$300 for Lunch Wedding
- \$450 for Evening Wedding

Hovell Bar & Grill (5 hours hire)

- \$300 Lunch Weddings Only

STYLING

- Fairy Light Drapery - \$250
- Silk White Drapery \$350
- Silk chair cover & coloured sash - \$8 per person

FOOD PACKAGES

- Antipasto Grazing Table – \$15 per person
- Two Course Meal - with cake cutting and tea and coffee station \$60 per person
- Three Course Meal - with cake cutting and tea and coffee station \$70 per person

BEVERAGE PACKAGES

- Standard Four Package - \$40 per person
- Standard Five Package - \$50 per person
- Welcome Cocktail - \$12 per person
Available when booked for all guests

KIDS CLUB - \$350

- Includes 4 hours room hire, activities for the kids, projector and screen for movies
- We provide 1 staff member to supervise
- Available from 7pm - 11pm
- Available for kids aged 3 and up
- Parents must provide contact details when dropping off child
- Sorry, we can't accommodate babies



Sit-Down Dinner Menu

Make two selections per course for alternate drop service

Entree

Pumpkin and feta arancini balls with herb aioli (v, gf)
Purple sweet potato & kale fritters with chilli lime dipping sauce (vn, gf)
Grilled haloumi, ancient grain salad, walnut & pomegranate dressing (v, n)
Rosemary lemon chicken, semi dried tomatoes, rocket and olive salsa (gf)
Confit duck salad with fennel, crumbled walnuts, orange and rocket (gf)
Pork belly, petite mint apple slaw, hot and sour dressing (gf)
White wine poached calamari, tamarind chipotle & corn tomato salad (gf)
Orange and dill cured salmon, avocado, tomato and fennel salad (gf)

Main

Menu One - *select one dish from menu one, another dish from menu two*

Beetroot risotto with goats' cheese and rocket emulsion (v) (gf)
Handmade potato gnocchi, broccoli, mushrooms & chilli basil olive oil (v) (gf)
Harissa baked chicken, sweet potato smash, zucchini, kale & chimichurri (gf)
Braised lamb shank, mash potato, green pea medley and gremolata crumb
Honey roast pork belly, sweet potato mash, cider jus and apple walnut salad (gf)

Menu Two - *select one dish from menu one, another dish from menu two*

Eye fillet, semolina cake, peperonata, green beans and salsa verde
Eye fillet, spring onion potato rosti, broccolini, parsnip crisps & shiraz jus (gf)
Barramundi fillet, sweet potato wedges, coleslaw & spring onion aioli (gf)
Crispy skinned salmon, kohlrabi fennel rémoulade, beans, sweet potato crisps (gf)
Lamb rump, soft polenta mash, peperonata, beans and salsa verde (gf)

Dessert

Creme brulee lemon curd tart with berries and fresh cream
Chocolate fondant with berry compote and vanilla ice-cream
Sticky date pudding with butterscotch sauce and vanilla ice-cream
Vanilla bean & yoghurt panna cotta, honey nut crumble, strawberries (gf) (n)
Bread & butter pudding with brioche, fig, honey and vanilla ice-cream
Salted caramel tart with walnut crumble and vanilla ice-cream (n)
Mini pavlova with roast hazelnuts, strawberries and Frangelico cream (gf) (n)
Baked blueberry cheesecake, compote berries and double cream



Canapes

Choice of four standard, two deluxe and two dessert canapes

Standard List – Hot/Cold

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|-----------------------------------|---|
| Karaage fried chicken (gf) | Tomato bruschetta (v) |
| Mushroom arancini (v) (gf) | Antipasto skewer (gf) |
| Pumpkin arancini (v) (gf) | Tomato, goat cheese tartlet (v) |
| Salt & pepper calamari (gf) | Pumpkin and feta tartlet (v) |
| Thai chicken wonton | Chicken and leek tartlet |
| Prawn twister spring roll | Smoked salmon and dill blinis |
| Homemade sausage roll | Corn fritter with avo salsa (gf) |
| Maple sticky pork belly (gf) | Salmon, chive mousse on cucumber (gf) |
| Sesame ginger beef skewers (gf) | Pork rilette and quince, crostini toast |
| Vegetable gyoza, ginger ponzu (v) | |
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Deluxe List

- Pea and mushroom risotto (vn) (gf)
- Mushroom, broccoli, potato gnocchi (v) (gf)
- Southern chicken and slaw sliders
- Crispy pork bao buns, chilli hoisin
- Battered fish and chips
- Peking duck pancakes
- Scallop ceviche on polenta cracker (gf)
- Homemade chunky beef pies

Dessert

- Cinnamon churros
- Cheesecake bites
- Chocolate brownie
- Mini pavlova (gf)
- Portuguese tart



Buffet

Choice of four sides, three mains and three desserts

Sides

- Mediterranean pasta salad (v)
- Asian coleslaw with fried onions (gf, v)
- Garden salad with sweet mustard dressing (gf)
- Cauliflower, quinoa & chickpea salad, yoghurt dressing (gf, v)
- Creamy potato, bacon and chive salad (gf)
- Roasted potatoes with garlic and rosemary (gf, v)
- Cheesy potato bake (gf, v)
- Spanish rice pilaf (gf, v)
- Roasted root vegetables (gf, v)
- Coconut rice (gf, v)
- Sautéed green vegetables (gf, v)

Mains

- Slow roasted beef brisket with chermoula (gf)
- Roast pork loin, crackling, fennel salad, apple and gravy (gf)
- Beef skewers with sesame, soy and ginger sauce (gf)
- Grilled chicken skewers with salsa verde drizzle (gf)
- Indonesian yellow curry with chicken and vegetables (gf)
- Baked Atlantic salmon with tomato basil salsa (gf)
- Baked barramundi with lemon and herb glaze (gf)
- Chunky slow cooked beef and red wine pie
- Classic lasagne, with beef and pork, béchamel sauce and parmesan
- Mediterranean pasta bake, roasted veg, herbs and tomatoes (gf, v)
- Moroccan chickpea hotpot with tomato and vegetables (gf) (vegan)

Dessert

- Chocolate brownie
- Pavlova with seasonal fruit and cream (gf)
- Citrus lemon and lime crème brûlée tart
- Orange and almond torte
- Sticky date pudding with butterscotch sauce
- Assorted sweet slices (gf on request)
- Portuguese custard tarts



Beverage Package

Included in the Diamond and Cocktail Wedding Packages

WINE

Included

Prosecco, Tobacco Road, Regional VIC
Pink Moscato, Beach Hut, South Eastern AUS

Choice of (1) White:

Chardonnay, Joyride, Regional VIC
Sauvignon Blanc, Windridge Regional VIC

Choice of (1) Red:

Shiraz, Joyride, Regional VIC
Cabernet Merlot, Windridge, Regional VIC

BEER

Included

Cascade Light

Choice of (3) Beers:

Carlton Draught, Carlton Dry, Great Northern,
Corona, Coopers Pale Ale, Victorian Bitter, Pure Blonde

NON ALCOHOLIC:

Selection of soft drink, sparkling water and juice

Why not an add on?

must be booked for all adult guests

Welcome cocktail - \$10 per person

Premium Wine Upgrade - \$12 per person

House Spirits - \$12 per person

