

On behalf of Glenella Guesthouse & Restaurant

Congratulations...

on your recent engagement.

Special location

Everyone has their idea of a perfect wedding location, and Glenella guesthouse and restaurant offers the ideal venue to celebrate a marriage. The property is heritage-listed and has stunning stained glass windows, ornate ceilings, an open log fire for the cooler months and established gardens surrounding the property.

Glenella's grounds and property is exclusively available for you during your wedding reception. The bride & groom, family and your friends can enjoy strolling through the gardens, relaxing in the lounge and dining in the restaurant throughout your reception for photographs.

Delicious food

Our in-house chefs prepare every dish using the highest of ingredients to ensure every dish is exquisite to the eye and tongue. Glenella restaurant is dedicated to satisfy your culinary cravings and to ensure that your menu decisions are your ideal choice. We supply sample menus and are also happy to work with you to create a custom-made menu for you and your guests.

Personal service

Our warm, friendly and dedicated staff are committed to ensuring your wedding day is flawless. Glenella staff are approachable allowing you to speak directly with the head chef, head waitress and hotel manager to ensure your day is exactly how you want it.

A Glenella wedding is a unique opportunity to experience the Blue Mountains in heritage style.

Our Packages

All Glenella wedding packages include:

- ☞ Complete exclusivity of the lounge, restaurant, guesthouse and surrounding gardens one hour prior to the reception time and until close (lunches excluded; until 4pm)
- ☞ Five personalised menus options for each table
- ☞ Full linen for all tables
- ☞ Cake knife
- ☞ Slicing and serving of wedding cake
- ☞ Candle tea lights for all tables
- ☞ Seating chart & floor plan
- ☞ Complimentary pre-wedding dinner for bride & groom
- ☞ No surcharges for weekends or public holidays
- ☞ All prices are inclusive of GST
- ☞ Full access to our hi-fi and a selection of our jazz and other music CDs (if you want to play your own music, we are happy to do so)
- ☞ Glenella restaurant seats up to 65 people and up to 110 people for cocktail weddings. Minimum number 50

Cocktail Wedding Package

\$89 per person (dinner)

\$79 per person (lunch)

- œ Twelve piece selection of canapés served
- œ Three hour Glenella beverage package
- œ Complimentary pre-wedding dinner for the bride and groom

Glenella Wedding Package

\$99 per person (dinner)

\$89 per person (lunch)

- œ Three course alternate serve menu
- œ Four hour Glenella beverage package
- œ Complimentary pre-wedding dinner for the Bride and Groom

Glenella Deluxe Wedding Package

\$115 per person

- œ Chef's choice of 2 hot and 2 cold canapés on arrival
30 minutes duration (included in the beverage option)
 - œ Three course alternate serve menu
 - œ Four hour Deluxe beverage package
- œ Complimentary pre-wedding dinner for the Bride and Groom

Glenella Elegance Wedding Package

\$129 per person

- œ Chef's choice of 2 hot and 2 cold canapés on arrival
30 minutes duration (included in the beverage option)
 - œ Four course alternate serve menu
 - œ Four hour Deluxe beverage package
- œ Complimentary pre-wedding dinner for the Bride, Groom and up to 2 extra guests

Glenella Grand Wedding Package

\$139 per person

- œ Pre-dinner drinks and chef's choice of 3 hot and 3 cold canapés on arrival
45 minutes duration (included in the beverage option)
 - œ Five course alternate serve menu
 - œ Five hour Grand beverage package
 - œ Floral centrepiece offered for main table
- œ Complimentary pre-wedding dinner for the Bride, Groom and up to 4 extra guests

Menu Ideas

Glenella Entrée

- œ Braised duck & pickled ginger spring rolls
- œ Thai fish cakes with bok choy and lemongrass and soy dressing
- œ Tomato and lentil soup with herb croutons and parmesan cheese
- œ Cajun chicken salad

Glenella Deluxe Entrée

- œ Scallops with frisee, chardonnay vinaigrette and capers
- œ Shortcrust tartlet with goat's cheese, semi dried tomato and olives
- œ King prawns with tempura batter and spicy plum relish
- œ Thai beef salad with cashews

Glenella Elegance & Grand Entrée

- œ Butterflied king prawns, baby leeks and truffle butter
- œ White pudding, celeriac mash, shiitake mushrooms and thyme butter
- œ Pan seared scallops, cauliflower puree and raisin vinaigrette

Glenella Main Courses

- œ Braised lamb shank, sweet potato mash, seasonal greens and pan jus
- œ Grilled perch fillet with roasted tomato puree and long grain rice
- œ Fettuccini pasta with tomato, fresh basil, olives and parmesan
- œ Tarragon chicken, chats, leek and white wine sauce

Glenella Deluxe Main Courses

- œ Slow braised beef with roasted chats, eshallot, garlic, beetroot and horseradish aioli
- œ Atlantic salmon with saffron mash, avocado puree and pan jus
- œ Chicken breast with lentils, bok choy, sweet potato and sweet soy and ginger dressing
- œ Spinach and ricotta ravioli with roasted tomato and basil sauce and parmesan
- œ Braised 'kurobuta' pork belly, roasted apple and caramelised onion
- œ Mt Tomah chicken with lentils, bok choy and sweet soy and ginger dressing

Glenella Elegance Main Courses

- œ Free range duck breast with chestnut puree, chat potatoes and savoy cabbage
- œ Pan-fried Hapuka fillet with calamari, clams, white asparagus and gnocchi
- œ Lamb loin roasted with fresh basil, ratatouille and fennel purée
- œ Venison loin with quince, pumpkin purée and black pepper sauce

Glenella Grand Main Courses

- œ Venison fillet with roasted beetroot, pear and star anise reduction
- œ Grain fed beef fillet, mustard mash, porcini mushrooms and baby spinach
- œ Lamb fillet with rosemary couscous, roasted garlic and minted yoghurt

Glenella Desserts

- ☞ Dark chocolate and orange cake with cream
- ☞ Caramel cheesecake with fresh berries and vanilla ice cream
- ☞ Vanilla pannacotta with blackberry coulis
- ☞ Mixed gelato plate

Glenella Deluxe Desserts

- ☞ Dark chocolate soufflé cake with orange and pecan ice cream
- ☞ Roasted pears with sweet aged balsamic and vanilla bean ice cream
- ☞ Citrus curd tart with berry compote and crème fraiche
- ☞ Sautéed apple and caramel tart with fresh strawberries and Chantilly cream

Glenella Elegance & Grand Desserts

- ☞ Lemon myrtle pudding with macadamia ice cream
- ☞ Rosewater tart, pistachio ice cream and Persian fairy floss
- ☞ Dark chocolate, espresso and vanilla bean layered pannacotta with shiraz reduction and minted strawberries

Canapés

Cold canapés

- ☞ Natural Oysters with lime pickle and salmon roe
- ☞ Yellow fin tuna tataki with wasabi honey and seaweed
- ☞ King prawn, avocado and dill lavosh
- ☞ Salmon confit, pickled onion, watercress and mustard aioli lavosh
- ☞ Scallops with kaifer lime, coconut and wasabi mayonnaise
- ☞ Grilled fig, blue cheese and prochuitto

Hot Canapés

- ☞ Roast duck tartlet with sesame and chives
- ☞ Beef cheek tartlets with celeriac mash
- ☞ Toasted brioche with rare roast beef, fried capers and shallot
- ☞ Salt & pepper king prawns
- ☞ Tomato puff pastry tart with herb sauce
- ☞ Curried vegetable and lentil samosas
- ☞ Corned wagyu beef, roasted garlic, watercress and horseradish aioli

Dessert Canapés

- ☞ Assorted macaroons
- ☞ Assorted truffles
- ☞ Assorted tartlets (Vanilla custard, rhubarb and mascarpone, orange brulee and dark chocolate)
- ☞ Mini black forest slices
- ☞ Fritters tossed in Cinnamon sugar

Please note, if there is any dish not shown on the menu, our head chef would be happy to prepare it for you.

Our chef can cater for vegetarians, vegans and other dietary requirements.

Drink packages

Glenella Wedding & Cocktail Drink Package:

Beer:	Cascade Light James Boag Premium
Sparkling wine:	Duchess Cuvee
Red wine:	Glenella Merlot
White wine:	Glenella Semillon Sauvignon Blanc Soft drinks & juices

Glenella Deluxe Drink Package: (upgrade from basic \$10 extra per person)

Beer:	Cascade Light James Boag Premium Crown lager
Sparkling wine:	Duchess Cuvee
Red wine:	Grant Burge Benchmark Shiraz Grant Burge Benchmark Cabernet Sauvignon
White wine:	Grant Burge Semillon Sauvignon Blanc Grant Burge Chardonnay Soft drinks & juices

Glenella Blue Mountains Drink Package: (upgrade from Deluxe \$5 extra per person)

Red wine:	Blue Mountains Shiraz
White wine:	Six Foot Track Riesling
Rosé wine:	Blue Mountains Rosé

Glenella Grand Drink Package: (upgrade from Deluxe \$10 extra per person)

Beer:	Cascade Light James Boag Premium Crown lager James Squire
Sparkling wine:	Grant Burge Pinot Noir Chardonnay upon arrival
Red wine:	Fireblock Shiraz Cuttaway Hill Pinot Noir
White wine:	Rosily Semillon Waterwheel Chardonnay
Rosé wine:	Bloodwood Big Men in Tights Soft drinks & juices

BYO: If you desire to bring your own, packages are reduced by:

BYO Beer: \$3 discount per person

BYO Wine: \$5 discount per person

BYO Spirits: \$25 per bottle or \$4 per person corkage fee

Additional Details

- ☞ Mid-week weddings (Monday – Friday inclusive): **10% off** wedding bill (accommodation excluded)
- ☞ Children meals (aged between 5 – 14): \$20 per child
Main course (served through adult entrée):
Fish/chicken & chips with tomato sauce
Dessert:
Ice cream with toppings
- ☞ Service meals (band members & photographers): \$30 per person
- ☞ Car parking: Free and unlimited parking is available on-site. On-road parking is also free and unlimited
- ☞ Entertainment: We are happy to organise bands, musicians and DJs for your celebration
- ☞ Access to restaurant and lounge area for the whole of the day on weekends; additional \$1,500
- ☞ Past midnight surcharge: We charge \$150 per half-hour past midnight to cover staff and other expenses

Accommodation

Glenella Guesthouse has seven guest rooms available for you and your party.

All rooms are to be rented for the evening of the wedding. A full cooked country breakfast, house-made cereals and organic toast is included in the price for all guests staying overnight.

We do not impose a minimum night policy for wedding guests.