

WEDDING PACKAGE

White linen tablecloths and serviettes

Antique Candelabras for bridal table

Printed menus for each table

Guest seating plan

Skirted bridal table

Cake knife

10% discount on accommodation

Lectern & microphone

Ipod linked sound system

Open fireplace

Balcony

The American offers as standard all of the above for seated weddings of 40 or more guests.

Maximum capacity for seated wedding – 70 guests including bridal table.

Cocktail wedding up to 170 guests.

AMERICAN HOTEL BOOKING FORM

Brides Name -----

Address -----

Phone Numbers - H: ----- Ah: ----- Mobile: -----

Fax: ----- Email: -----

Grooms Name -----

Address -----

Phone Numbers – H: ----- Ah: ----- Mobile: -----

Fax: ----- Email: -----

Reception Date: Day----- Month ----- Year -----

Guest Numbers -----

To pay by credit card please provide following details

Credit card number -----

Expiry Date -----

Cardholders Name -----

Cardholders Signature -----

Deposit of \$800.00 is required to confirm booking.

Bookings will not be secured without required deposit and Booking Form.

Tentative bookings will be held for a period of 14 days only. Should the American Hotel Booking Form and Deposit not be received within this time the tentative booking maybe re-allocated.

I have read and accepted the Terms and Conditions

Signature -----

AMERICAN HOTEL

Wedding Menu 1

(\$ per person on alternate placement basis)
(Choice of 2 items per course)
(Complimentary room hire based on minimum of 50 Guests)

Chef's selection of canapés

Soup

French Onion with parmesan croutons
Vegetable Broth
Roast Pumpkin with roasted almonds
Chicken and Corn Veloute
Tomato and Bacon

Main Course

Chicken Roulade – Chicken breast stuffed with baby spinach sundried tomatoes, onion and cheese served with seasonal vegetables and drizzled with basil cream sauce.
Tuna Steak with seasonal vegetables drizzled with lemon and chilli aioli
Seared Sirloin of Beef with root vegetables and scalloped potatoes
Lemon and rosemary Pork Loin with garlic and chilli roast potatoes
Roast Chicken Breast filled with bacon and herb stuffing and accompanied with seasonal and roast vegetables

Dessert

Lemon Curd Tart with double cream
Baked Vanilla Cheesecake with double cream drizzled with raspberry coulis
Sticky Date pudding with butterscotch sauce and double cream
Apple and almond praline Mille-Feuille drizzled with toffee sauce

Freshly brewed tea and coffee with chocolate mints

AMERICAN HOTEL

Menu 2

(\$ per person on alternate placement)
(Choice of two items from each course)

Chefs Selection of Canapés

Entrée

Roast Pumpkin soup
Individual antipasto plate
Thai prawn salad
Risotto of baby spinach, parmesan and fresh thyme
Chicken liver pate, toasted pitta bread, fruit chutney
Individual caramelised onion, fetta and olive tarts with rocket

Main

Rack of Lamb, mashed potato and ratatouille with mustard cream sauce
Chicken Roulade – chicken breast stuffed with garlic butter,
prawns, baby spinach served with seasonal vegetables
Lamb Shanks braised in Moroccan spices with creamed mashed potato and seasonal vegetables
Herb crusted Atlantic Salmon Fillet served on a bed of warmed potato salad
with garlic infused baby spinach
Plum and onion glazed pork cutlet with seasonal vegetables and whipped potato mash
Individual Beef Wellington with garlic chats and seasonal vegetables

Dessert

Chocolate Terrine with raspberry coulis and chocolate gnache
Individual Ginger Puddings with butterscotch sauce
Strawberry Shortcake with brown sugar crème friache
Choc Hazelnut Torte with Grand Marnier sauce

Freshly brewed Tea and Coffee with chocolate mints

AMERICAN HOTEL

Cocktail Weddings

(\$ per person 8 pieces per guest)
Complimentary room hire based on minimum of 50 guests

Cold Canapés (Select 5 Canapés)

Capsicum, cheese and cashew roulade
Rare beef and mustard cream
Sushi (\$0.50 per piece)
King Island cheese and chive pate
Moroccan spiced pumpkin dip
Chicken liver pate on melba toasts
Individual Caesar salad

Hot Canapés (Select 5 Canapés)

Satay chicken skewers
Cheese and chorizo puffs
Vegetarian spring rolls
Deep fried arancini balls
Caramelised onion and fetta tarts
Vegetable frittatas
Lime and chilli chicken dumplings
Curry puffs
Crunchy Thai chicken & peanut cakes
Zucchini & cheese fritters
Herb crusted chicken strips

The following platters are available (not exclusively) in addition to the hot and cold canapé selection.

Ribbon Sandwich Platters \$ per platter
Chicken, bacon and avocado
Egg and lettuce
Roast pumpkin and basil pesto
Corned beef and seeded mustard mayo

Fruit Platter with Chocolate gnache \$ per platter

Fruit and Cheese Platter \$

Antipasto Platter \$

AMERICAN HOTEL WEDDINGS

Terms and Conditions

1. Tentative bookings will be taken and held for a period of not more than 14 days.
2. Confirmation of a booking is made only on receipt of a deposit of \$ 800.00 and signed booking form.
3. Final payment is required 5 working days prior to the function.
4. Confirmation of final numbers must be received 10 days prior to the function. This will be the minimum number of guests for which you will be charged.
5. Cancellation of function 90 days prior to the function the deposit will be refunded less 10 %.
Cancellation of function 30 to 90 days the deposit will be retained.
Cancellation of function 14 to 30 days prior a fee of 50 % of total amount will be charged.
Cancellation of function less than 14 days prior will incur a charge of 100% of function value as per quote.
Cancellations must be in writing.
6. Functions held on Public Holidays will incur a surcharge of 15%
7. Decorations must be agreed to by The American Hotel Management. It is NOT permitted for any decorations to be stapled, adhered with blu tac or sticky tape, nailed or screwed on any surface or part of the building.
8. No confetti, rice, potpourri, etc is to be thrown on the grounds or with in the building - cleaning costs will be incurred by the client if this occurs.
9. The American does not accept responsibility for loss or damage to client's property before, during or after the function.
10. Whilst every attempt will be made to supply function menus as prearranged, The American reserves the right to change menus should produce not be available.
11. All functions must conclude by 12.00 am.
12. No food or beverages of any kind with the exception of the wedding cake will be permitted to be supplied by the organiser or any guest.
13. The Management reserves the right to eject any objectionable or intoxicated guests.
14. The organiser (s) is financially responsible for any, damage sustained during the function.
15. All prices are inclusive of G.S.T and are subject to change without notice.
16. All Wedding functions are based on 5 hours duration.

I/We (print) -----

Have read and agree to the above-mentioned terms and conditions.

Signature (s) -----

Date -----

Children's meals

2 course children's meals can be arranged at a cost of \$ per child (12 years and under)
Children above 12 years will receive an adult meal.

Special Requirements

The American can provide meals for guests with specific dietary requirements. Notification (preferably in writing) must be made 14 days before the function.

Wedding Cake

We will happily cut and serve your wedding cake on platters. If preferred, we will plate your wedding cake and serve with cream in place of the chosen menu option. This option will not affect the price of the menu chosen.

Access

Guest access to the Lindsay Room is via the second door along the Bistro side of the hotel.

Garden Ceremony

The garden area is available for hire.