

Swan Valley Oasis Resort



Wedding Package

Ph: (08) 9296 5500

Fx: (08) 9296 5556

E: accommodation@swanvalleyoasis.com

Web: www.swanvalleyoasis.com



Swan Valley Oasis Information



Contact Details

10250 West Swan Road, Henley Brook 6055

Phone: (08) 92965500

Fax: (08) 92965556

accommodation@swanvalleyoasis.com

Location

Distance from the domestic airport: 16km

Distance from the international airport: 22km

Distance to Perth City: 27km

Accommodation

Oasis has 33 guest rooms with a choice of standard, spa suite, and self contained apartments or our 2, 3 or 4 bedroom chalets.

Hotel facilities include a gym, swimming pool, spa, sauna, and guest laundry. Free croquet game for a large group of guests. Kids can enjoy the playground and feeding the emus.

Weddings

If you wish to have a personal appointment to discuss your wedding plans and to have a personal tour of the grounds please feel free to contact us via phone, fax or email.

To avoid disappointment, pay the venue hire to secure your date.

Oasis Platinum Package



A deluxe wedding experience that includes the bridal suite and breakfast for the bride and groom, ceremony and reception venue, menu options, deluxe beverage package, DJ and a host of other extras.

\$169 per person

Menu Options:

3 course meal from Platinum Banquet menu

Or

Platinum Buffet

Package Includes:

One night romantic bridal package in bridal suite

(Romantic decorative touches, sparkling water and midnight snacks)

Fully cooked breakfast for bride and groom

Ceremony venue *including 20 chairs for your guests, white umbrellas,*

skirted signing table, chairs with covers and sashes for bride and groom at signing table

Function room hire

30 minutes of pre dinner hors d'oeuvres (Chef's selection)

30 minutes of pre dinner drinks service from the deluxe beverage package

5.5 hours drinks serves from the deluxe beverage package for the reception

White or black chair covers, sashes and table runners for the

reception, (Choice of 18 colours for sashes and table runners)

House DJ for the reception

White or black linen table cloths

White linen napkins

Cake knife and cutting of wedding cake

Continues over

Skirting for bridal table and cake table
Skirted gift table including Wishing Well
Back Drop for bridal table including fairy lights
2 Table Lights for Bridal Table
Complimentary use of centrepieces for tables: choice of vase and silk
flowers or black candelabras with candles & glass shades, both on
mirror circles. NB: Candles \$300 additional cost.

Minimum number of guests 80

Oasis Gold Package



A gold standard wedding experience that includes the ceremony and reception venue, menu options, house beverage package, DJ and a host of other extras.

\$155 per head

Menu Options:

3 course meal from the Gold Banquet Menu

Or

The Gold Buffet

Package Includes:

***Ceremony venue** including 20 chairs for your guests, white umbrellas, skirted signing table, chairs with covers and sashes for bride and groom at signing table*

Function room hire

30 minutes of pre dinner hors d'oeuvres (chef's choice)

30 minutes of pre dinner drinks

5 hour drinks service from our beverage package

House DJ for the reception

White or black chair covers, sashes and table runners for the reception, (Choice of 18 colours for sashes and table runners)

White or black linen, tablecloths

White linen napkins

Cake knife and cutting of wedding cake

Skirting for bridal table and cake table

Skirted gift table including Wishing Well

Continues over

*Back Drop for bridal table including fairy lights
2 Table Lights for Bridal Table
Complimentary use of centrepiece for Bridal table
Complimentary use of centrepieces for tables: choice of vase and silk
flowers or gold candelabras with candles & glass shades, both on mirror
circles. NB: Candles \$300 additional cost.*

Minimum number of guests 60

Oasis Silver Package



The perfect choice for more intimate occasions with fewer guests and includes ceremony, venue and a host of other extras.

\$120 per head

Package includes:

3 course meal from the Silver Banquet Menu.

NB: The Silver Buffet is available when there are 40 or more guests.

5 hours drinks service from the House Beverage Package

Ceremony Venue: *includes 20 chairs for your guests, red carpet and a skirted signing table and covered chairs with sashes for the bride and groom*

Reception Venue: *Garden Gazebo or Restaurant*

White or black linen, tablecloths

White linen napkins

White or black chair covers, sashes and table runners for the reception, (Choice of 18 colours for sashes and table runners)

Cake knife and cutting of wedding cake

Skirting for bridal table and cake table

Skirted gift table including Wishing Well

Complimentary use of centrepieces for tables

Backdrop for bridal table in the Garden Gazebo or tall vases with silk flowers in the Restaurant

Guest numbers: minimum 20 and maximum 60

Crew Meals

Main meal only and soft drink; \$49pp

Children's Package Prices

Children aged between 0-2 free of charge

Children aged between 3&11 years: ½ package price

Oasis Silver Buffet



*\$59.00 Per Person
(when not part of a package)*

Hot Selection

Roast Beef studded with garlic cloves, marinated in red wine and grain mustard and served with red wine gravy.

Breast Chicken stuffed with bococini and sun dried tomatoes, topped with bacon and a creamy garlic sauce

Vegetable Lasagne

Creamy potato gratin delicately flavoured with nutmeg

Steamed buttered seasonal vegetables

Cold Selection

Tomato & Olive Salad: a selection of lettuce leaves, cucumber, tomatoes and stuffed olives in a vinaigrette dressing

Coleslaw finely sliced cabbage, carrot, apple and celery tossed in a piquant dressing

Multigrain bread rolls and butter

Desserts

Pavlova served with fresh fruit and whipped cream

Freshly Percolated Robert Timms Coffee and a selection of Quality Teas

Minimum number of guests 40

Price does not include function room hire, unless otherwise stated in a package

Oasis Gold Buffet



\$75.00 per person

Hot Selection

Roast Pork with sherry gravy and apple sauce
Oven baked barramundi with lemon aspen and balsamic glaze
Breast Chicken stuffed with bococini and sun dried tomatoes, topped with bacon and a creamy garlic sauce
Drovers Pie: rich beef ragout topped with sweet potato mash
Vegetable Lasagne
Creamy potato gratin delicately flavoured with nutmeg
Steamed buttered seasonal vegetables

Cold Selection

Green Salad: a selection of lettuce leaves, rocket, cucumber and toasted pistachios in a zesty fresh herb dressing
Greek salad: tomatoes, red onion, cucumber, feta and olives with oregano and extra virgin olive oil
Basket of fresh multigrain bread rolls

Desserts

Tiramisu (coffee soaked sponge fingers layered with traditional mascarpone sauce)
Pavlova served with fresh fruit and whipped cream
Freshly Percolated Robert Timms Coffee and a selection of Quality Teas

Minimum number of guests 60

Price does not include function room hire, unless otherwise stated in a package

Oasis Platinum Buffet



\$89 per person

Hot Selection

King Prawns brushed with a lemon myrtle infused olive oil, enclosed in a wonton wrapper and deep fried, served with lemon myrtle and chilli sauce.

Chicken Curry medium heat Thai style with coconut milk and vegetables

Roast Beef studded with garlic cloves, marinated in red wine and grain mustard and served with red wine gravy.

Breast chicken stuffed with sundried tomatoes, boconcini and basil, topped with bacon and a creamy garlic sauce

Potato Delmonico layers of potato and creamy parsley sauce

Coconut Rice fragrant jasmine rice cooked with coconut milk and tossed with sautéed spring onions, red capsicum and cashews

Steamed buttered seasonal vegetables

Cold Selection

Coleslaw finely sliced cabbage, carrot, apple and celery tossed in a piquant dressing

Garden Salad fresh green leaves, cucumber and capsicum combined with roasted zucchini and pumpkin in a balsamic vinegar dressing

Mediterranean salad sliced tomato, onion and boconcini with a lemon juice, olive oil and basil dressing

Multi Grain Bread Rolls & Butter

Dessert

Tiramisu (coffee soaked sponge fingers layered with traditional mascarpone sauce)

Vanilla Egg Custard with peach and strawberry sauce

Robert Timms Percolated Coffee and Tea

Minimum number of guests 80

Price does not include function room hire, unless otherwise stated in a package

Oasis Silver Banquet Menu



Choose 1 entrée, 1 main and 1 dessert from the selections below.

Entrée

Cream of Asparagus Soup topped with chopped hardboiled egg and crispy prosciutto

*Mushroom Vol au Vents:
Mushrooms stir fried with paprika topped with a creamy smoked cheese sauce and chive garnish*

Creamy leek and potato soup with garlic croutons and Parmesan crisp

Oasis Bruschetta grilled bread rubbed with a garlic clove and topped with fresh tomato, red onion and basil with a drizzle of extra virgin olive oil, shaved Parmesan garnished with black olives

Mains

Oven baked Barramundi with Lemon Aspen and Balsamic Glaze

Slow roasted beef fillet with parsnip and horseradish puree and red wine jus.

Breast chicken stuffed with sun-dried tomatoes, boconcini and basil, topped with bacon and a creamy garlic sauce

Roast Pork with spiced applesauce and balsamic gravy

All mains served with seasonal steamed vegetables and chef's choice of potato accompaniment. Bread rolls and butter are placed on the table.

Continues over

Oasis Silver 3 Course Menu



Please choose one dessert from the following selection:

Dessert

Individual Pavlova with fresh fruit and cream

Death by Chocolate Cake with vanilla Ice Cream

Sticky Date Pudding with butterscotch sauce and whipped cream

Tea & Coffee

Freshly Percolated Robert Timms Coffee and a selection of quality Teas are placed on a self-serve buffet.

Price does not include function room hire, unless otherwise stated in a package

Minimum number of guests 40

Oasis Gold Banquet Menu



Choose 1 entrée, 2 mains and 2 desserts from the selections below, served as alternate drop

Entrée

Cream of Asparagus Soup topped with chopped hardboiled egg and crispy prosciutto

Creamy leek and potato soup with garlic croutons and Parmesan crisp

*Mushroom Vol au Vents:
Mushrooms stir fried with paprika topped with a creamy smoked cheese sauce and chive garnish*

Oasis Bruschetta grilled bread rubbed with a garlic clove and topped with fresh tomato, red onion and basil with a drizzle of extra virgin olive oil, shaved Parmesan garnished with black olives

Mains

Oven baked Barramundi with Lemon Aspen and Balsamic Glaze

Slow roasted beef fillet with parsnip and horseradish puree and red wine jus.

Breast chicken stuffed with sun-dried tomatoes, boconcini and basil, topped with bacon and a creamy garlic sauce

Roast Pork with spiced applesauce and balsamic gravy

All mains served with seasonal steamed vegetables and chef's choice of potato accompaniment. Bread rolls and butter are placed on the table.

continues over

Oasis Gold 3 Course Menu



Please choose two desserts to be served as alternate drop

Dessert

Individual Pavlova with fresh fruit and cream

Death by Chocolate Cake with vanilla Ice Cream

Sticky Date Pudding with butterscotch sauce and whipped cream

Tea & Coffee

Freshly Percolated Robert Timms Coffee and a selection of quality Teas are placed on a self-serve buffet.

Candy Bar

A candy bar can be provided at an additional cost of \$11 per person: A selection of themed sweets and treats and mini takeaway containers. A contemporary twist on traditional bonbonniere

Price does not include function room hire, unless otherwise stated in a package

Minimum number of guests 60

Oasis Platinum Banquet Menu



*\$89.00 per person
(when not part of a package)*

Please choose two options for each course to be served as alternate drop

Entrée

Potato wrapped king prawn with green leaves and piquant vinaigrette

Creamy leek and potato soup with garlic croutons and Parmesan crisp

*Mushroom Vol au Vents:
Mushrooms stir fried with paprika topped with a creamy smoked cheese sauce and chive garnish*

Oasis Bruschetta grilled bread rubbed with a garlic clove and topped with fresh tomato, red onion and basil with a drizzle of extra virgin olive oil, shaved Parmesan garnished with black olives

Mains

Atlantic salmon on steamed asparagus spears with hollandaise sauce

Breast chicken stuffed with sun-dried tomatoes, boconcini and basil, topped with bacon and a creamy garlic sauce

Slow roasted beef fillet with oven baked field mushrooms and red wine jus.

Roast Pork with spiced applesauce and balsamic gravy.

All mains served with seasonal steamed vegetables and chef's choice of potato accompaniment. Bread rolls and butter are placed on the table.

Continues over

Oasis Platinum 3 Course Menu



Please choose two desserts to be served as alternate drop

Dessert

Individual Pavlova with fresh fruit and cream

Tiramisu (coffee soaked sponge fingers layered with traditional mascarpone sauce)

Sticky Date Pudding with butterscotch sauce and whipped cream

Pannacotta with Quongdong sauce: creamy vanilla pannacotta complimented by the tart sweetness of local wild peach.

Tea & Coffee

Freshly Percolated Robert Timms Coffee and a selection of quality Teas are placed on a self-serve buffet.

Candy Bar

A candy bar can be provided at an additional cost of \$11 per person: A selection of themed sweets and treats and mini takeaway containers. A contemporary twist on traditional bonbonniere

Price does not include function room hire, unless otherwise stated in a package

Minimum number of guests 60

Champagne Buffet Breakfast



*\$39 per person
Glass of sparkling wine on arrival*

Continental Selection

*Fresh seasonal fruit platter
Muffins
Oven baked Danish pastries
Selection of cereals
Croissants
Toast (white and fruit bread) and condiments
Fruit juice*

Hot Selection

*Grilled bacon
Sausages
Tomato
Scrambled eggs
Mushrooms
Homemade pancakes with maple syrup
Percolated coffee and tea*

Minimum number of guests 50

Cocktail Menu



\$49 per person

Food service over a three hour period

Please choose 2 options from the following:

*Moroccan chicken skewers
Teriyaki beef sticks
Potato wrapped king prawns
Barramundi skewers with lemon aspen and balsamic glaze*

Please choose 2 ciabatta open sandwiches from the following:

*Honey smoked ham with brie cheese
Thai spiced chicken with chilli sour cream
Salad greens and cream cheese
Tuna Mayonnaise with green garnish*

Please choose 3 dishes from the following:

*Spring rolls
Crispy fried samosas
Bruschetta
Sundried tomato and goats cheese frittata
Devils on Horseback (almond stuffed dates wrapped in bacon and baked)
Prosciutto wrapped melon (in season only)*

Minimum number of guests 40

Beverage Package



Hardy's Collection Range

Wine selection:

Hardy's Sparkling Brut Reserve

Hardy's Chardonnay

Hardy's Sauvignon Blanc

Hardy's Fruity White

Hardy's Cabernet Merlot

Hardy's Shiraz Cabernet

Banrock Station Pink Moscato

Beer Selection:

Carlton Mid and Draught

Carlton Blue Dry

Hahn Premium Light

Soft drink Selection:

Pepsi

Pepsi max

Solo

Sunkist

Lemonade

Coke

Diet Coke

3 hours: \$39pp

4 hours: \$47pp

5 hours: \$52pp

6 hours: \$62pp

Upgrade to beer or wine of your choice for an additional \$5 pp/per item

Please note:

Cash bar also available for drinks outside the list

Minimum of 50 guests

Minimum 3 hours

Deluxe Beverage Package



Wine selection:

Hardy's Sparkling Brut Reserve
Banrock Station Pink Moscato
Hardy's Chardonnay
Houghtons Semillon Blanc Sauvignon
Houghtons Late Picked Verdelho

Hardy's Cabernet Merlot
Houghtons Shiraz
Houghtons Classic Dry Red

Beer Selection:

Carlton Mid
Carlton Dry
Hahn Premium Light
Corona
Pipsqueak Cider

Soft drink Selection:

Pepsi
Pepsi max
Solo
Sunkist
Lemonade
Coke or Diet Coke
Orange juice
Cranberry Classic

3 hours: \$45pp

4 hours: \$54pp

5 hours: \$62pp

6 hours: \$69pp

Please note:

Cash bar also available for drinks outside the list
Minimum of 50 guests Minimum 3 hours

DJ's and Music



One of our house dj's will coordinate the bridal party entrance to the reception room, play music during the dinner, coordinate the speeches and toast, coordinate the throwing of the bouquet and the final farewell. The DJ is booked for a total of 6 hours commencing from when your guests enter the function room.

DJ will meet with you to formulate music selection

If you are supplying your own entertainment then set up is required to be finished no later than half an hour before the commencement of the function.

Discounts



Weddings that are held Monday to Thursday with 50 guests or more receive a 5% discount off the package price (excludes public holidays and New Years Eve.)

Room Hire



Lilac Room: \$650

This room can seat up to 120 sit down style or 180 cocktail styles. It is also an ideal location for the more intimate wedding. The lilac room has a fully licensed bar and dance floor.

Garden Gazebo: \$650

The garden gazebo is suitable for all sizes of wedding reception. From an intimate party of 40 to 220 seated guests. Cocktail style reception up to 280. This can be set up with full bar facilities, (marquee and dance floor incur hire charges).

Wedding Ceremony: \$450

Hold your romantic wedding ceremony under the Lilac tree or in the Garden Gazebo

Includes

20 plastic chairs for your guests

1 x skirted signing table

2 x chairs with covers with sashes

15 metre red carpet runner

2 x white market umbrellas

And our wedding co-ordinators special touches

SETTING

Extras to be paid if not availing the package



Black table cloth- long/round \$18/piece

White or black cloth napkin \$2/piece

Chair cover- black/white \$8/piece

Sash/runner \$2/piece

Centre pieces vase w/ orchid & mirror \$20/set

Wishing well \$55

Bridal table skirting:

4-6 Seating- \$28

8 Seating- \$40

Cake/Gift Table \$24 per table

Buffet Skirting \$56

Bridal Table Back drop \$120

Cake plating \$2 per head

15 metres red carpet \$150

DJ Service \$850



10250 West Swan Road, Henley Brook
Western Australia 6055

accommodation@swanvalleyoasis.com

Phone: 9296 5500

Fax: 9296 5556

Swan Valley Oasis Resort

WEDDING AGREEMENT for

Bride: _____

Groom: _____

Wedding Date: _____

Terms & Conditions

Venue Booking

A tentative booking will be held for a period of 14 days and will automatically be cancelled unless arrangements have been made to extend the tentative booking period. Confirmation of the booking is secured with a deposit of \$650. Although all efforts will be made to ensure your choice of date and venue are provided, in the event of unforeseen circumstances the Swan Valley Oasis reserves the right to amend the booking.

Bond

The Swan Valley Oasis reserves the right to request a security bond payable Fourteen (14) days prior to the function for any damage incurred. The cost of repairs will be deducted from this bond. Organisers are financially responsible for any damages sustained.

Decorations

There is to be nothing nailed, screwed, stapled or adhered to any wall, door or surface of the building without the permission of Oasis management. Confetti, party poppers, streamers and rice are not permitted on the grounds of the oasis. The cost incurred in cleaning up the above items will be charged to the client

Payment

The balance for food and beverages can be settled no later than 14 days prior to the event. Payment not received 14 before will incur a 5% surcharge. Should beverages be on consumption basis then payment is required at the end of the function. A card fee of 3% will be charged for credit card usage. If payment is not received within 5 days of the function, the function will be considered cancelled.

Price Variations

All menus & quoted prices are subject to change at the Management's discretion to allow for market cost variations and the introduction of any statutory taxes. Price becomes fixed once function is fully paid. Payment of the deposit only secures the venue.

Final Details

All Event details including guest numbers, timings, room set-up, equipment, entertainment and food & beverage requirement must be confirmed no later than fourteen (14) days prior to the event at which time an event order will be forwarded to you for final sign off. An increase in attendance must be advised within at least 24 hours notice.

Please note that it is the responsibility of the client to ensure that this document is returned. In the event that it is not, the hotel will assume that such detail is correct and the client will forfeit any right to change these details.

Read & Accepted: (Please initial)

Bride _____ Groom _____ Date _____

Responsibility

The resort will not accept any responsibility for damages to or loss of merchandise left in the resort or function area, prior to, during or after the event.

Liability

If the resort has reason to believe that the function will affect the smooth running of the Hotel's business, its security or reputation, it reserves the right to cancel the function without liability. The hotel reserves the right to exclude any and all objectionable persons from the function or resort premises without liability.

Cancellation Policy

The swan valley oasis reserves the right to charge the following fee on cancellation of function. Written confirmation is required of cancellation.

Cancellation within 3 months: loss of deposit and 75% of total estimated cost.

Cancellation within 6 months: full loss of deposit.

Cancellation with more than 6 months notice receive full refund on all money paid.

Gazebo Ceremony

A reception booking takes precedent over a ceremony booking in the garden gazebo.

Allergies

Though every care will be taken to accommodate your guest's dietary needs, Oasis will not take responsibility for other peoples actions.

Beverages

The Oasis is a licensed premise and therefore does not allow BYO drinks of any sort onto or within any part of the premises. Drinks will not be served beyond midnight and Oasis staff and management reserve the right to refuse alcohol service to any persons attending the function.

Clients will be responsible to ensure the orderly behaviour of their guests.

If you wish to have a bar tab, a cash bond or credit card must be left. The outstanding amount must be paid for on the day of the function.

Packages

All-inclusive packages are to be confirmed no later than 6 weeks prior to the function date. Any Package after that will incur a 2% booking fee.

Accommodation

All accommodation is subject to availability

Read & Accepted: (Please initial)

Bride _____ Groom _____ Date _____

IMPORTANT NOTE: Please read these terms carefully. If you do not understand any of the terms or have any questions, please discuss them with your event coordinator. If you have read and understood the terms and conditions set out above and accept them, please sign the terms. In signing the terms and conditions, they are binding upon you.

I/ We have read and agree to abide by the above set out Terms and Conditions

Bride's Name: _____

Signed: _____ *Date:* _____

Groom's Name: _____

Signed: _____ *Date:* _____

Confirmation Sheet

To confirm your booking, please complete and sign this form and return to the Swan Valley Oasis Restaurant and Function Centre.

Function Date: _____

Approximate Number of Guests:

Wedding Package/Menu Required:

Ceremony Venue: _____

Ceremony Time: _____

Brides Name:

Grooms Name: _____

Contact Details

Phone: _____

Mobile: _____

Fax: _____

Email: _____

Address: _____

Bride's Name: _____

Signed: _____ ***Date:*** _____

Groom's Name: _____

Signed: _____ *Date:* _____

Personal Details

Bride's Details

Bride's Name: _____

Address: _____

Phone Number: _____ Mobile: _____

Father's Name: _____

Mother's Name: _____

Groom's Details

Groom's Name: _____

Address: _____

Phone Number: _____

Father's Name: _____

Mother's Name: _____

Additional Information
