



SOUTHERN CROSS
MOTEL GROUP

THE WINDMILL MOTEL
AND EVENTS CENTRE

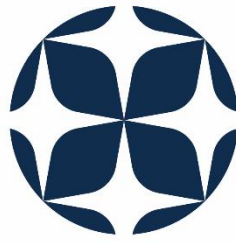
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The
Lake
DECK

WEDDING EVENTS PACKAGE



SOUTHERN CROSS
MOTEL GROUP

Congratulations on your engagement!

In the following pages you will find Windmill Motel and Events Centre's Wedding Packages. We offer a range of ceremony and reception options, which can all be tailored to suit exactly what you want and need. On this very special occasion, you can be assured that the professional wedding team, both at Windmill Motel and Southern Cross Motel Group, will look after every detail of the planning and coordination of your wedding, to ensure both yourselves and your guests enjoy a memorable and hassle-free day. We are extremely proud of our prestigious and unique facility and have established a reputation as being a venue of excellence.

We would like to extend an invitation to you, and your wedding party, to come and inspect our venue and to discuss with us your individual requirements and expectations for this important day.

Thank you for considering Windmill Motel and Events Centre as your wedding venue. We hope we can make this day a joyous occasion to start your married life together.

We look forward to hearing from you.

Kind regards,

The Team at Windmill Motel & Events Centre

Venue Options

SOUTHERN CROSS VENUE - \$300.00

5.5L x 10W x 3H

30 banquet style

60 cocktail styles

WINTON VENUE - \$450.00

13L x 8W x 3.5H

60 banquet style

100 cocktail style

LONGREACH VENUE - \$650.00

12.5L x 8W x 3.5H

40 cabaret style

60 banquet style

110 cocktail style

EMERALD VENUE - \$800.00

25.5L x 8W x 3.5H

80 cabaret style

140 banquet style

250 cocktail style

LAKE DECK - \$450.00

12L x 6W x 3H

50 banquet style

80 cocktail style

OUTBACK VENUE - \$1100.00

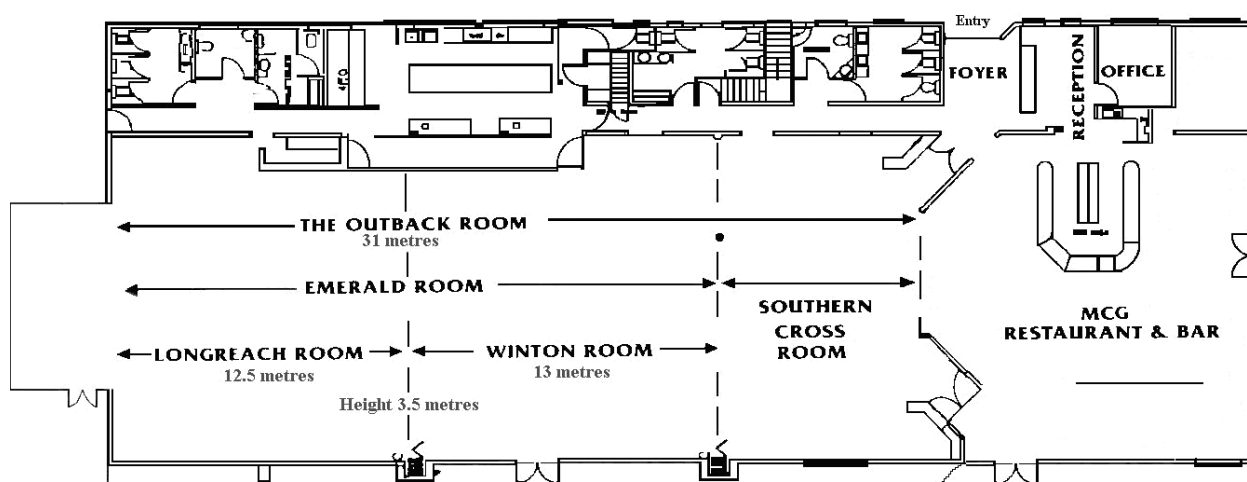
31L x 8W x 3.5H

110 cabaret style

220 banquet style

400 cocktail styles

Exclusive use of our Lake deck, overlooking the lake and gardens, is offered complimentary for pre-reception gathering of guests and refreshments if you have hired one of our function rooms.



Wedding Package Inclusions

A King Studio for your wedding night, with a 12-noon checkout
Breakfast either at The Mill Restaurant, or serviced to your room
Fully air-conditioned private function room
Discounted accommodation rates for your wedding guests
A personalised floor and seating plan
White chair covers for the wedding party's table
Dressed and skirted wedding party, gift and cake tables
White starched table-linen and napkins
Placement of bonbonnières and place cards
Tea, coffee and after dinner mints
Vegetarians and special dietary requirements catered for at no extra cost
Unlimited appointments with the Windmill Motel Function Manager
A skilled team of professionals readily available to liaise with you throughout the
planning and running of the event

Additional extras are available

Staging (for the Bridal Table) - \$600.00
Microphone -\$80.00
Lectern - \$35.00
Easel - \$35.00
Speakers - \$60.00
Portable parquetry dance floor - \$650
Slicing and packaging of the wedding cake - \$4.00 per guest

Your Wedding Ceremony

Our picturesque outdoor lakeside location offers the perfect setting for your wedding ceremony, with the lush grounds and lake views providing a beautiful backdrop for your wedding photographs.

We highly recommend hosting both your ceremony and reception on-site at Windmill Motel and Event Centre to ensure a seamless transition for your event. An onsite ceremony offers you distinct advantages: the wedding party can get ready onsite, eliminating the need for hire cars and transit time, and after the ceremony, your guests can move directly, and with leisure, to the Lake Deck for refreshments before the commencement of the reception.

In case of unfavourable weather on the day, we can provide an alternate ceremony location at our covered Lake Deck.

If you are holding your reception with Windmill Motel and Events Centre, we can offer our Lakeside Ceremony Package for a speciate rate of \$600. Our ceremony service includes:

Set-up of thirty chairs at our beautiful lakeside location

Laying of the red carpet for the aisle

Set-up of a white clothed and skirted registry table



Wedding Accommodation Options

All wedding guests are offered a 10% discount upon request.

Please ask your guests to call Windmill Motel and Event Centre or Southern Cross Motel Group directly and request they identify their association with your wedding to secure the discounted rate.

Windmill Motel and Event Centre Room Types:

Queen Studio	Sleeps Two	1 x Queen bed, shower ensuite, tea/coffee facilities, bar fridge, free wifi
King Studio	Sleeps Two	1 x King bed, seating area, terrace/balcony, combined bath and shower, tea/coffee facilities, bar fridge, free wifi
Family Studio	Sleeps Five	1 x Queen bed and 2 x Single beds Or 2 x Queen beds Pull-out sofa bed, kitchenette (with microwave and toaster), dining setting, free wifi
One Bedroom Apartment	Sleeps Five	1 x Queen bed (in private bedroom) 2 x Single beds (in main living space) Sofa bed, kitchenette (with microwave, toaster and family-sized fridge), dining setting, free wifi

- Porta-cots are available upon request
- Sofa-beds (suitable for 1 adult or 2 children) can be made-up upon request

Catering Options

You will find a number of different menu options on the following pages, please be aware that pricing and menu selection within this package can be used as a guide.

Please contact us to arrange an appointment to discuss your specific event requirements so we can provide you with a personalised quote.

COCKTAIL FINGER FOOD PLATTERS

All platters serve 10-15 guests

Chefs Selection Platter - \$150 per platter

Our Chefs baked & fried selection, such as Prawn Twisters, Samosa, Sausage Rolls, Mini Quiche, Assorted Spring Rolls

Antipasto Entertainers Platter - \$130 per platter

Selection of Deli cold meats, Australian cheeses, antipasto, dips, breads & crackers

COCKTAIL FINGER FOOD

Minimum 30 persons

Victorian Lamb Cutlets w Pesto Dressing
Thai Fish Cakes w Sweet Chilli Dipping Sauce
Fillet Mignon with Bearnaise
SA Oysters select 2 Ways – Rockefeller, Kilpatrick, Mornay, Beer Battered
Beer Battered Reef Fish Fillets with Tartare
Chicken Satay Skewers
Chive Blini w Chorizo, Cream Fraiche & Caramelised Onion
Grilled Mackerel & Snow Pea Skewers
Salt & Pepper Calamari with Aioli
Brady Chicken Liver Pate with Twice Baked Bread
Prosciutto wrapped Asparagus Spears w Shaved Reggio Parmesan
Lamb Kofta with Minted Greek Yoghurt
Peeled Fresh Prawns served with Cocktail Sauce
Crumbed Scallops with Aioli

Select 9 Items \$45.00 per person

Select 7 Items \$38.00 per person

Select 5 items \$ 30.00 per person

SMOKE & GRILL BBQ

- Lake Deck & Lake side -

FINGERFOOD

Minimum 30 persons

\$35.00 per person

Beef Brisket Sliders
Pulled Pork Sliders
Smoked Maple Wings
Onion Rings w Aioli
BBQ Prawn Skewers w Garlic Butter

BUFFET

Minimum 30 persons

\$39.00 per person

Beef Brisket
Pulled Pork
Sticky Smoked Maple Wings
Loaded Spuds
Buttered Corn Cobs
Cheesy Mac
Apple Slaw

DESSERT

\$8 per person

select 1

Pavlova

Apple Crumble with Fresh Cream
Chocolate Brownies with Salted Caramel Sauce

BUFFET MENUS

DE-CONSTRUCTED BURGER BUFFET

Minimum 20 persons

\$18.50 per person

Chargrilled Rump Steak
Lemon Chicken Fillets
Caramelised Onions
Lettuce, Tomato & Beetroot
Vintage Cheddar Slices
Assorted Breads & Burger Buns
Condiments & Sauces

GOURMET BBQ

Minimum 30 persons

\$39.00 per person

Mains

Chargrilled Rump Steak served with Diane Sauce
Chicken Fillets served with Garlic Sauce
Thick Pork Sausages
Grilled Reef Fish Fillets served with Lemon Butter

Sides

Select 3

Baked New Chat Potatoes
Creamy Potato Bake
Potato Salad
Tropical Coleslaw
Caesar Salad
Greek Salad
Garden Salad

GOURMET BUFFET #1

Minimum 30 persons

\$55 per person

Mains

Select 3

Red Spot King Prawns on Ice served with Cocktail Sauce
Roasted Chicken Cutlets with Lemon & Thyme
Mustard Crusted Roast Beef served with Red Wine Gravy
Roasted Pork & Crispy Crackling served with Spiced Apple Sauce
Slow Cooked Lamb Shanks

Sides

Select 3

Baked New Chat Potatoes
Creamy Potato Bake
Baked Vegetable Medley
Steamed Seasonal Greens
Potato Salad
Tropical Coleslaw
Caesar Salad
Greek Salad
Garden Salad

GOURMET BUFFET #2

Minimum 30 persons

\$65 per person

Red Spot King Prawns on Ice served with Cocktail Sauce
Chicken Roulade served with Creamy Garlic Sauce
Fillet Mignon with Mushroom Sauce or Red Wine Jus or Bearnaise
Baked Reef Fish served with Herbed Garlic Butter

Sides

Select 3

Baked New Chat Potatoes
Creamy Potato Bake
Baked Vegetable Medley
Steamed Seasonal Greens
Potato Salad
Tropical Coleslaw
Caesar Salad
Greek Salad
Garden Salad

SEAFOOD BUFFET

Minimum 30 persons

\$75 per person

Red Spot King Prawns on Ice served with Cocktail Sauce

Oysters served Natural & Kilpatrick

Salt & Pepper Calamari

Grilled Reef Fish Fillets served with Lemon Butter

Rib Fillet Steak Diane

Chicken Fillets served with Garlic Sauce

Sides

Select 3

Baked New Chat Potatoes

Creamy Potato Bake

Baked Vegetable Medley

Steamed Seasonal Greens

Potato Salad

Tropical Coleslaw

Caesar Salad

Greek Salad

Garden Salad

ADD A DESSERT TO ANY BUFFET MENU

Select 2

\$8 per person

Sticky Date Pudding & Butterscotch Sauce

Vanilla Cheesecake served w Berry Compote

Pavlova, fresh cream & Fruit

Chocolate Lava Cake

Or

\$4 per person

Fresh Seasonal Fruit Platter

Or

\$8 per person

Cheese Board - Selection of Australian Cheeses served with Dried Fruits and Lavish Bread

ALTERNATE DROP

Minimum 20 persons

\$75 per person – 3 Courses

\$65 per person – 2 Courses

\$55 per person – 1 Course

ENTRÉE

Salt & Pepper Calamari served with Asian Slaw

Victorian Lamb Cutlets served with Minted Pea Puree

Thai Fish Cakes served with Sweet Chilli Dipping Sauce

Prawn Cocktail served with iceberg lettuce and potato & pea salad

MAIN COURSE

Rib on the Bone cooked medium served with your choice of sauce & seasonal vegetables

Slow Cooked Lamb Shanks served with Sweet Potato mash

Chicken Neptune, grilled Chicken breast fillet & King Prawn served with Avocado & Creamy Garlic Sauce

Chicken Roulade served with Creamy Garlic Sauce

Fillet Mignon with Mushroom Sauce or Red Wine Jus or Bearnaise

Grilled Fillet of Wild Barramundi served with Green Peppercorn & Dill Sauce

Crispy Skin Atlantic Salmon served with Lemon Risotto

DESSERT

Sticky Date Pudding & Butterscotch Sauce

Vanilla Cheesecake served with Berry Compote

Pavlova, fresh cream & Fruit

Chocolate Lava Cake

Or

Cheese Board - Selection of Australian Cheeses served with Dried Fruits and Lavish Bread

Photos



Booking Terms and Conditions

- All function venues within the Windmill Reception Centre are non-smoking, for the comfort of all guests. Specific smoking areas have been designated on the property. Should any guest relevant to your function disregard these regulations cleaning fees will be charged.
- Liquor licensing laws forbid staff from serving alcohol to anyone who is deemed to be adversely affected by alcohol consumption or under 18 years of age. In such instances, service will be refused at the discretion of Windmill staff.
- The Reception Centre's management team has the right to close any function or remove any individuals should violence or damage, actual or threatened, occur.
- The Reception Centre does not accept responsibility for any food spoilage, if the function does not run to pre-scheduled times.
- Guests must be aware that for the comfort of other in-house guests, outside noise must be kept to a minimum.
- If you wish to cancel your booking, written notification is required and the conditions outlined in your Booking Confirmation will apply.

To finalise an event booking with Windmill Motel and Events Centre, please complete and return our Booking Confirmation Form.

We look forward to hosting your next event.