



THE WEDDING CEREMONY

\$350.00

Registration table

Quill pen

2 x Registration table chairs with chair covers

Red carpet for aisle

Theatre-style seating

CD player for background music

Directional signage



PACKAGE I

Penthouse Suite - \$125.00 per person*

Minimum 30 guests

Ocean Terrace Suite - \$140.00 per person*

Minimum 25 guests

Half hour of canapés following by the International Fork Buffet (refer menus)

A four hour beverage package consisting of Conrad Jupiters red & white wine, local heavy and light beers, soft drink and orange juice

Ice carving for buffet menu

Two floral arrangements with stands

Cake table decorated in white

Scattered tea light candles

Background Music

His and Her Conrad Jupiters Bathrobes

Room Service Breakfast in the Suite the following morning for the Bride & Groom

A first anniversary dinner in a Conrad Jupiters restaurant of your choice

Special accommodation rate for your guests (subject to availability)

Complimentary undercover parking

Maximum Capacity

Penthouse Suite 50 guests

Ocean Terrace Suite 35 guests

*Please note: A venue hire charge is applicable for events held in the Ocean Terrace Suites or Penthouse Suites at Conrad Jupiters. Conditions apply to weddings held in the Penthouse Suite at Conrad Jupiters. This package is subject to change without notice.

PACKAGE II

Penthouse Suite - \$105.00 per person*

Minimum 30 guests

Ocean Terrace Suite - \$110.00 per person*

Minimum 25 guests

International Fork Buffet (refer menus)

Two floral arrangements with stands

Cake table decorated in white

Scattered tea light candles

Background music

A four hour beverage package consisting of Conrad Jupiters red & white wine, local heavy and light beers, soft drink and orange juice

Room Service Breakfast in the Suite the following morning for the Bride & Groom

His and Her Conrad Jupiters Bathrobes

A first anniversary dinner in a Conrad Jupiters restaurant of your choice

Special accommodation rate for your guests (subject to availability)

Complimentary undercover parking

Maximum Capacity

Penthouse Suite 50 guests

Ocean Terrace Suite 35 guests

*Please note: A venue hire charge is applicable for events held in the Ocean Terrace Suites or Penthouse Suites at Conrad Jupiters. Conditions apply to weddings held in the Penthouse Suite at Conrad Jupiters. This package is subject to change without notice.



PACKAGE III

Penthouse Suite - \$85.00 per person*

Minimum 30 guests

Ocean Terrace Suite - \$90.00 per person*

Minimum 25 guests

Two hours of canapés (refer menus)

Cake table decorated in white

Scattered tea light candles

Background music

A two hour beverage package consisting of Conrad Jupiters red & white wine, local heavy and light beers, soft drink and orange juice

Room Service Breakfast in the Suite the following morning for the Bride & Groom

His and Her Conrad Jupiters Bathrobes

A first anniversary dinner in a Conrad Jupiters restaurant of your choice

Special accommodation rate for your guests (subject to availability)

Complimentary undercover parking

Maximum Capacity

Penthouse Suite 50 guests

Ocean Terrace Suite 35 guests

*Please note: A venue hire charge is applicable for events held in the Ocean Terrace Suites or Penthouse Suites at Conrad Jupiters. Conditions apply to weddings held in the Penthouse Suite at Conrad Jupiters. This package is subject to change without notice.



PACKAGE I & III CANAPÉS MENU

PACKAGE I

Select three (3) of the following canapé items:

PACKAGE III

Select ten(10) of the following canapé items:

Cold Canapés

Nori rolls with pickled ginger and Kikkoman soy (V)

Game and Cognac pâté with port wine jelly

Triangles of Tasmanian smoked salmon and horseradish (C)

Blue cheese in semi-dried dates (V)

Mini antipasto, grilled vegetables, prosciutto ham and chunky pesto

Seafood mosaic on toasted brioche

Soba noodles with shrimps and spicy lemongrass dressing

Crabmeat salad dressed with coriander and lemongrass (C)

Bay scallops ceviche (in coriander, lime, chilli and garlic) (C)

Parma ham and artichoke dip (C)

Hot Canapés

Oriental prawn crouton with sesame seed

Smoked duck custard in mini pastry shell

Turkish pizza fingers with bocconcini and fresh pesto (V)

Bay scallops in pancetta

Lamb Samosa with fruit chutney (C)

Lamb loin Tandoori with makhani sauce

Seared scallop in Chinese spoon with chilli lime salsa (C)

Salt and pepper squid and lime mayonnaise

Tasmanian oyster crumbed in water crackers with coconut vinegar

Crabmeat spring rolls with coriander and chilli



PACKAGE I & II – INTERNATIONAL FORK BUFFET MENU

Freshly baked breads and assorted rolls

Salads

Mesclun salad leaves

Three bean salad with Mexican dressing

German potato salad

Tomato, mozzarella and fresh basil

Couscous and smoked chicken with raisins

Assortment of dressings and condiments

Mains

Select four (4) of the following hot items:

Indian butter chicken with makhani sauce and fragrant rice

Mongolian lamb topped with rice vermicelli

Indonesian Beef Rendang with kaffir lime leaf and jasmine rice

Chicken cacciatore in rich tomato with farfalle pasta

Seafood saffron ragout, puff pastry pillows

Vegetable lasagne layered with tofu and gratinated (V)

Beef lasagne gratinated with Gruyere

Chicken tenderloin with roasted capsicum sauce, basil and penne pasta

Fried potato gnocchi with aioli mushroom cream sauce (V)

Tandoori chicken pieces with raita

Penne pasta with roasted vegetables, pesto and toasted pine nuts sauce (V)

Lamb casserole with potato, vegetables and butter noodles

Crispy fish fillets in beer batter with tartar and buffalo chips

Freshly baked leek, herb and fetta quiche (V)

Desserts

Pastry chef's selection of cakes, tarts, gâteaux, creams and mousses

Seasonal fruit

Freshly brewed coffee and tea

Due to seasonal variations, this sample menu is subject to change without notification.