

Wedding Packages



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SINCE 1887

ROBERTSON

PUBLIC HOUSE & KITCHEN

SOUTHERN HIGHLANDS

Hotel Information

Located in the quaint town of Robertson in the Southern Highlands, Robertson Public House and Kitchen offers a beautiful rustic setting for your special occasion.

If you like the idea of the ease and simplicity of having your ceremony and reception in one location, we have you covered.

You can hold your wedding ceremony onsite in our private garden setting or we can arrange the use of a stunning 75 acre estate a short 8 minutes drive away. There are also other ceremony options within a close proximity as outlined in the package.

Our function room is filled with character and includes exposed wooden beams, festoon lighting, large wood fireplace and band stage and can accommodate 110 for a sit down and 150 for a cocktail style wedding.

The hotel also has four newly renovated accommodation rooms with shared facilities onsite that can be booked out for your wedding weekend. The rooms can accommodate up to 11 people and is the perfect space to get ready for your wedding day or for family and friends to stay the night.

We can also assist you with additional accommodation recommendations in the area and transport, and offer you and your guests a relaxed and professional experience from start to finish.

Our packages have been designed to make your wedding as affordable yet beautiful and simple as possible and can all be tailored to suit your needs.

Check out our Winter Special for 2021 also!



Ceremony Packages

We have two wedding ceremony options to choose from:

Garden Ceremony \$500.00

- Onsite private rustic garden setting
- Wet weather back up on our covered deck
- Wooden arbour
- 40 white folding chairs
- Signing table and two chairs

Private Acreage \$1200.00

- Access to a beautiful private property with views to hold your wedding ceremony and photos
- 40 white folding chairs
- Signing table and chairs
- Wet weather back up of the covered deck at the hotel

Other local options:

- The Secret Garden is located just 10 minutes away in Wildes Meadow. The location offers a gorgeous array of garden settings for your ceremony that will give you the flexibility to design your perfect day and also provide you with some unique photographic opportunities.
- Robertson Anglican Church is a cute character filled country church located directly across the road from the hotel.
- We can organise drinks and grazing platters for your guests for the period between ceremony and reception when you head off to get photos. These can be served in the Winston Bar which flows out to our deck and beer garden.



Reception Packages

Package Option 1 \$100.00 per person

- 2 course meal including entrée and main course, wedding cake served on platters to the tables, tea and coffee (wedding cake individually plated and served with cream and berry coulis – additional \$5.00 per person)
- 5 hour beverage package including selection of beers, house wines, sparkling and soft drinks
- White linen tablecloths and napkins
- Table decorations including the following: table runner, wooden slab, tealight holders, mason jars or vases for flowers, table menus in wooden frame
- Cake and gift tables or wine barrels
- Glass wishing well and white wooden easel
- Festoon and fairy lights throughout the room and band stage

Package Option 2 \$113.00 per person

- 3 course meal including entrée, main course and dessert, wedding cake served on platters to the tables, tea and coffee
- 5-hour beverage package including selection of beers, house wines, sparkling and soft drinks
- White linen tablecloths and napkins
- Table decorations including the following: hessian table runner, wooden slab, tealight holders, mason jars or vases for flowers, table menus in wooden frame
- Cake and gift tables or wine barrels
- Glass wishing well and white wooden easel
- Festoon and fairy lights throughout the room and band stage

Package Option 3 \$100.00 per person

- Grazing platters to start
- Selection of 3 canapes and 2 substantial canapes
- Wedding cake cut and served on platters, tea and coffee
- 5-hour beverage package including selection of beers, house wines, sparkling and soft drinks
- Clothed cocktail tables and stools and tables with chairs
- Table decorations including the following: hessian table runner, wooden slabs, tealight holders, mason jars or vases for flowers
- Cake and gift tables or wine barrels
- Rustic wishing well and white wooden easel
- Festoon and fairy lights throughout the room and band stage



Sit Down Menus

Entrees - alternate serve, select two

Citrus cured Tasmanian Huon salmon with Brillig farm greens, capers, honey, lemon and dill
Rare roasted beef, local greens with shaved fennel, fried capers, confit garlic and lemon dressing
Poached chicken, heirloom carrots, steamed greens, fresh herb mix, salsa verde
Pan roasted chicken breast, rosemary salted Robertson potato, honey dutch carrots, steamed greens, red currant jus
Grilled Qld king prawns, roasted capsicum sauce, Brillig farm petite greens. crushed hazelnuts
Cumin, herb and arancini with napolitana sauce, Brillig farm petite greens, shaved parmesan
Pan-fried Robertson potato gnocchi, toasted pine nuts, wilted baby spinach and arrabbiata
Heirloom tomato, bocconcini, fresh basil pesto, crispy sliced sourdough toast
Roasted Brillig farm baby carrots & cauliflower, chickpea garlic paste, pickled goji berry, herbs

Main Courses - fully plated, select two

Braised red wine beef cheek, Robertson potato Paris mash, honey butter braised carrots, steamed greens, red currant jus
280g grilled sirloin or fillet beef, Robertson potato mash, steamed Brillig farm carrots, red wine jus
South Coast kiev cut chicken breast, cheese polenta, house semi dried tomato, steamed Highlands greens, red current jus
Pan roasted spatchcock, seasonal roasted vegetable, steamed greens, red wine jus
Lamb rump, honey glaze heirloom carrots, roasted rosemary Robertson potato, eggplant caponata
Pan fried salmon, mashed green peas, baked roma tomato, harissa sauce
Fried cauliflower, hummus, pickled radish, fresh herbs, toasted almonds, herb balsamic reduction
or

Main Courses - served with share style sides, select two

Braised red wine beef short ribs, veal jus
Roast sirloin seasoned with sea salt, pepper and mixed fresh herbs, red wine jus
Roast stuffed whole chicken, salsa verde, red wine gravy
Red wine braised lamb shoulder, rosemary jus
Roasted whole salmon or ocean trout, red pepper sauce and tzatziki yoghurt

Sides - select two for tables to share

Roasted Robertson potato, rosemary and sea salt
Fried cauliflower, hummus, pickled radish, fresh herbs, toasted almond, pomegranate molasses
Freekeh and barley, fresh herb mix, herb yogurt
Mixed green leaves, honey mustard dressing
Steamed greens, toasted almonds and herb butter

Desserts - alternate serve, select two

Lemon curd tart, raspberry coulis, fresh berries
Peanut butter brownie, salted caramel
Sticky date slice, butterscotch sauce, W + J artisan gelato
Warm apple and rhubarb crumble, candied walnuts, W + J artisan gelato
Chocolate tart, peanut praline, Chantilly cream, fresh berries
Apple, berry and walnuts cinnamon strudel, custard cream, icing sugar

We are happy to cater for any specific dietary requirement. Please discuss your guests catering requirements your coordinator prior to the function.

Canape Menus

Cold Canapes

Roast beef thinly sliced, horseradish cream cheese, roast capsicum
Smoked salmon cup, creamy herb feta, salmon roe, dill
Prosciutto & herb feta cream
Tomato, bocconcini cup, basil pesto
South Coast rock oysters, lemon, vinaigrette
Roast pumpkin tart, herbs, creamy feta, pine nuts
Eggplant parmigiana, basil cream
Roast beetroot, cumin feta
Spiced capsicum & herb cream cheese cup
Finger sandwich - roast chicken, smoked salmon, roast beef, ham cheese & tomato

Hot Canapes

Lamb meatballs, melting cheese, tomato sauce
Red wine braised beef cheek
Yakitori chicken skewers, garlic & herb aioli
Vegetable spring rolls, Asian dipping sauce
RPH fried chicken, Kara age style, kewpie mayonnaise on bamboo stick
Crispy fried calamari, fried capers, aioli
RPH sausage stick, tomato sauce
Salmon croquette ball, basil mayonnaise
Tempura skewered prawn, house tartare mayonnaise
Vegetable sticks with hummus dip

Substantial Canapes

"Maugers" lamb ribs, sticky chilli glaze
"Maugers" sticky beef rib
Pork or fried chicken sliders
RPH sausage with Robbo potato mash
Roasted Brillig farm veg risotto ball
Tempura prawn, pickled radish salad, Nuoc Nam sauce
Tempura veg, house pickles, warm vegetable dashi dipping sauce
Highlands beer battered fish fillets, chips, tartare mayonnaise



Optional Extras

Pre Drink Platters

Grazing Platter

Smoked wagyu beef, sliced prosciutto

House marinated olives, oven roasted roma tomatoes

Symons organic cheddar and double cream brie

House chutney, pickled vegetables, homemade dip, flatbread

East Kangaloon sour dough breads with herb balsamic reduction, extra virgin olive oil

\$95.00 per platter

Hot Food Platter

Tempura battered cauliflower

Spring roll with Asian dipping sauce

RPH fried chicken ins, Japanese Kewpie mayo

Lamb meatballs, tomato sauce

Parmesan herb crumbed fish, tartare mayo

Sweet potato wedges, aioli

\$95.00 per platter

Dessert Table Platters

Selection of four dessert including lemon curd tarts, flour less chocolate cake, sticky date pudding with butterscotch sauce, warm doughnuts with berry compote and warm chocolate sauce. Served with fresh cream

\$70.00 per platter

Based on tables of 8

DJ 5 hours \$550.00. Additional \$50 to MC the evening.

Children's Meals

Teenagers 13-17 \$30.00 per person

Children 5-12 \$25.00 per person

Children 4 and under \$10.00 per person

Chicken schnitzel (13-17 years) or chicken nuggets, chips and salad, ice-cream and chocolate topping & soft drinks throughout



Beverages

Package Inclusions

House beverages included in the package include the following:

St Louis Brut Sparkling

Chatsworth Semillon Sauvignon Blanc, Chardonnay, Cabernet Merlot and Shiraz, Seahorse Bay Moscato

Carlton Draught, Reschs Draught, Tooheys New, XXXX Gold

Selection of soft drinks

Premium Beverage Package (additional \$12.00 per person)

Veuve Ambal Blanc de Blanc, Totara Sauvignon Blanc, St Maur Chardonnay

Cherry Tree Hill Cabernet Merlot, Mountadam 550 Shiraz

Carlton Dry, Great Northern Mid, Southern Highlands Pale Ale, XXXX Gold

Selection of soft drinks

* A bar tab can be arranged in lieu of a package, please discuss with the Events Manager.

Room Hire and Winter Special

Winter Special

Book your wedding with us during June, July or August 2021 and receive the following extras complimentary:

- 50% off room hire

- Complimentary grazing platters for pre reception drinks in the Winston Bar

- Complimentary accommodation room for the night of the wedding

Room Hire

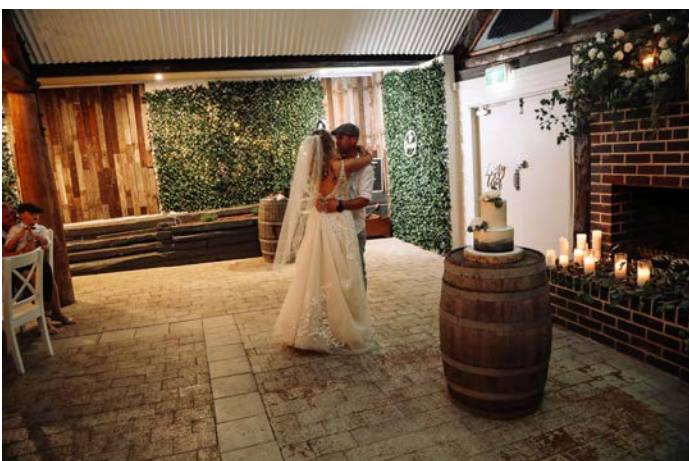
\$500.00

Minimum Numbers

Friday 60 adults

Saturday and Sunday 70 adults

* Minimum numbers can be discussed with the Events Manager, depending on time of year and booking time frame.



Transport and Accommodation

Transport

If you would like to arrange transport for your guests or simply provide them with some local options, we have the following options available for you:

Robertson Bus Service

Have a range of different sized buses available to book

02 4882 1403 & 0439 452 616

grantpointing@bigpond.com

Southern Highlands Taxi's - 4872 4800.

Accommodation

Robertson Public House have four newly renovated rooms which share two bathrooms available to book the night of your wedding.

The rooms can accommodate 11 people and are a perfect space for your bridal party to get ready in or family and friends to stay the night. Please ask your coordinator for further details and room rates.

Other local options are listed below and as well as several listings on Air BnB and HomeAway available to book including The Maple Lodge, Madison Park, Rosella House, Misty Creek and Watershed.

Greengate B&B 4885 1769

Robertson Motel 4885 1444

Robertson Hotel 4885 1111

Booking Conditions

Deposit and Confirmation

To confirm your booking, we require an initial deposit of \$1000.00 (credited towards the final account). The deposit will be required to be paid within 7 days of receiving your booking contract and your booking will be confirmed upon receipt of the requested deposit and the signed contract.

