



## *Weddings*



## *The Venue*

Congratulations on your recent engagement and thank you for considering Tompkins on Swan as the potential host for your special day.

Tompkins on Swan is centrally located with beautiful views of the city across the sprawling grass reserve and sparkling Swan River with ample free parking available.

Between the dedicated kitchen crew and tireless working of the functions staff, Tompkins on Swan ensures your wedding is seamlessly special.

## *River Room*

Filled with natural light, boasting magnificent views across the grass reserve and sparkling Swan River through its floor to ceiling windows, and our Romeo & Juliet balcony, our River Room is the perfect place for your reception.

Capacity: Up to 300 guests cocktail style

Up to 220 guests seated with no dance floor

Up to 180 guests seated with dance floor and bridal table

## *Tompkins Room*

With views across the grass reserve and sparkling Swan River the Tompkins Room provides the perfect atmosphere for your special day with a variety of decorating options available.

Capacity: Up to 300 guest's cocktail style

Up to 160 guests seated with dance floor and bridal table

## *Bridal Room*

Our Swan View Room located upstairs gives your bridal party the opportunity to relax and enjoy pre dinner drinks and canapés whilst taking in the stunning view from the large balcony before entering the reception.

## *Package Inclusions*

For your special day, Tompkins on Swan would like to offer the following complimentary:

Parking  
Dance Floor & Mirror Ball (Tompkins Room Only)  
Lectern & Microphone  
Round tables suitable for up to 10 guests with White Table Linen & White Cloth Napkins  
Clothed Gift and Cake Table with Cake Knife  
Personalised Printed Menus for each table  
Pre-Dinner Drinks and Canapés in the Swan View Room for the Bridal Party  
75 inch LCD TV for photo presentations (River Room only)  
Complimentary bottle of sparkling for the bridal couple on arrival

## *Venue Hire*

Bookings are available from 8am to 5pm or from 6pm to 12pm.  
Due to license restrictions all night functions must be finished by no later than 12pm.

### Tompkins on Swan Room

Venue Hire Fee \$480.00.  
(Complimentary for bookings of 150 guests or more)

#### Capacity:

300 guests cocktail style standing  
160 guests seated configured as round tables of 10

### River Room

Venue Hire Fee \$480.00  
(Complimentary for bookings of 150 guests or more)

#### Capacity:

300 guests cocktail style standing  
220 guests seated with no dance floor  
180 guests seated with 5m x 5m dance floor

## *Additional Decorating Options*

Our preferred supplier Bomboniere Galore can offer a variety of decorating options from chair covers, centre pieces and table mirrors through to full room draping, love seats and wishing wells. Prices can either be based on individual items or packages which with the help of Jeannette and her team will ensure the perfect atmosphere is created for your special day. Quotes can be provided upon request.

## *Dinner Reception*

### **Plated Menu**

#### **Option 1 – 3 Course menu**

\$70.00 per person

Alternate drop menu can be provided at an additional \$5.00 per person per course.

#### **Option 2 – 4 course menu**

\$80.00 per person

Alternate drop menu can be provided at an additional \$5.00 per person per course.

#### **Option 3 – 5 course menu**

\$90.00 per person

Alternate drop menu can be provided at an additional \$5.00 per person per course.

## *Canapés*

### *Served to guests with pre-dinner drinks*

Thai ginger fish cakes topped with kaffir lime sauce  
Panko Crumbed camembert wedges served with Cumberland sauce  
Japanese Tempura Prawns served with wasabi mayonnaise  
Fresh Spinach & Greek Fetta Pastizzi served with pesto dip  
Garlic Crostinis with assorted toppings of  
smoked salmon, roast beef, curried egg, ratatouille  
Almond crusted fish goujons served with taioli

## *Soup*

Thai style roasted pumpkin with ginger, palm sugar & chive cream  
Forest mushroom with white truffle essence and cracked black pepper  
Roasted Roma Tomato and Persian Fetta Cheese  
Traditional leek and potato with garlic croutons  
Roast Parsnip and Blue Cheese

## *Anti pasto - Please select 5 items from the following:*

Marinated Olives  
Grilled Chorizo sausage  
Char-grilled Turkish bread served with balsamic and extra virgin olive oil  
Sliced Coppa  
Olive Ciabatta bread  
Smoked salmon with a dill caper dressing  
Pesto crusted grilled chicken  
Sundried tomatoes  
Roma Tomato & Basil bruschetta

## Entree

Thai beef salad with a coriander dressing  
Salt & Pepper Calamari served on a bed of rocket with a traditional tartar sauce  
Honey soy sesame crusted chicken served on a bed of vegetable and rocket salad  
and finished with a balsamic glaze  
Pine nut, cream cheese and Spinach roulade served with an olive tapenade  
Scallops & Prawns skewer served on a bed of Hokkien noddles  
Tasmanian Salmon Risotto topped with salmon eggs  
Duck confit strudel served with balsamic glaze

## Sorbet - Option only available on 5 course menu.

Mango  
Lemon  
Orange  
Green Apple

## Main

Pancetta wrapped Beef fillet served with roasted potatoes and finished with a Beaujolais jus  
Rib eye of beef served with potato rosti and finished with a cabernet jus  
Chicken paupiette filled with fresh shataki mushrooms and  
served with German roast potatoes, crispy bacon, garlic baby onions and finished with a red wine jus  
Tender Rosemary Beef and vegetable roulade finished with a Beaujolais sauce  
Seasonal roasted vegetable and Persian feta stack served with a traditional Napoletana sauce  
Crispy Vol-u-vent filled with a field mushroom and roasted garlic veloute  
Fillet of Pink snapper with a lemon zest and butter sauce  
Sesame Crusted Grilled Atlantic Salmon on wilted bok choy  
Roast Honey Mustard Pork Leg served with Roasted Root Vegetables  
American Pork Riblets served with Ranch Pompes  
Tenders of lamb served on a garlic sweet potato mash and finished with a mint jus  
Chicken wellington

*Bowls of seasonal vegetables and a tossed green salad served for each table*  
*A Fresh bread roll is served with the main course*

## Plated Desserts

Seasonal fresh fruit salad served with vanilla bean ice cream  
Individual Tasting Plate consisting of Belgian Chocolate Mudcake and Apricot & Almond Friand  
served with clotted cream and vanilla bean ice cream  
Croquembouche served with chocolate sauce and vanilla bean with white chocolate ice cream  
Chocolate Decadence served with fresh double cream  
Baileys cheesecake served with hot chocolate fudge and cookies & cream ice cream  
Sticky Date Pudding served with hot butterscotch sauce and vanilla bean ice cream  
Lemon meringue Pie served with clotted cream  
Cheese Plate and Preserves

**Tea & Coffee served with after dinner mints**

## Buffet Menu

Option 1 – 2 hot dishes, 2 sides, 2 salads & 1 dessert

\$56.00 per person

Option 2 – 1 carvery, 2 hot dishes, 2 sides, 2 salads & 1 dessert

\$62.00 per person

Option 3 – 1 soup, 1 carvery, 2 hot dishes, 2 sides, 2 salads & 1 dessert

\$74.00 per person

Option 4 – 1 soup, 1 antipasto, 1 seafood, 1 carvery, 2 hot dishes,  
2 sides, 2 salads & 1 dessert

\$82.00 per person

Option 5 – 1 soup, 1 Antipasto, 1 seafood, 2 carvery, 3 hot dishes,  
2 sides, 3 salads, 1 dessert & 1 cheese

\$95.00 per person

### Soup

Thai style roasted pumpkin with ginger, palm sugar & chive creme  
Forest mushroom with white truffle essence and cracked black pepper  
Roasted Roma Tomato and Persian Fetta Cheese  
Traditional leek and potato with garlic croutons  
Roast Parsnip and Blue Cheese

### Carvery

Tender herbed roasted beef served with red wine jus  
Roasted Rosemary Leg of Lamb served with mint jelly and gravy  
Boned roasted Leg of Pork served with traditional apple sauce and crackling  
English style roasted chicken served with gravy

### Anti pasto - Please select 5 items from the following:

Marinated Olives  
Grilled Chorizo sausage  
Char-grilled Turkish bread served with balsamic and extra virgin olive oil  
Sliced Coppa  
Sliced Calabrese  
Olive Ciabatta bread  
Smoked salmon with a caper dressing  
Pesto grilled chicken  
Sundried tomatoes  
Tomato & basil bruschetta

## *Hot Meals*

Crispy Chinese BBQ Chicken served with a Plum Sauce  
Chicken Cacciatore  
Thai Green Chicken curry  
Moroccan chicken  
Butter Chicken  
Pork Vindaloo  
Vegetable Korma  
Spinach and Ricotta Tortellini  
Vegetable Frittata  
Roasted Pumpkin & sundried tomato risotto  
Stir Fried Hokkien Noodles with Asian vegetables  
Beef Stroganoff  
Beef Rogan Josh served with Naan Bread  
French Style Beef Bourignion with carrot, mushroom and bacon  
Lamb Korma  
Parsley, Parmesan & Herbed Crumbed fillets of fish  
Prawn, Mussels & Pink Snapper served in a rich white wine risotto  
Seared Salmon, Prawns and Mussels

## *Seafood*

Sydney Rock Oysters served with shallot vinegar  
Tasmanian Smoked Salmon  
King Prawns served with Thousand Island Sauce  
Seared Scallops  
Chilli Mussels  
Char-grilled Greek Style Octopus

## *Cold Sides*

Pilaf Rice  
Herbed White Rice  
Fresh seasonal steamed vegetables  
Garlic & Rosemary Roasted potatoes  
Garde Manger Platter  
Honey soy chicken wings  
Frittata  
Italian Olives & Sundried Tomatoes  
Assorted Sushi Rolls with Wasabi and Pickled Ginger

## *Salads*

Greek salad  
Caesar Salad  
Waldorf Salad  
Gourmet creamy potato salad  
Tossed garden salad  
Continental pasta salad  
Red Cabbage Slaw  
Fatoush: diced capsicum, tomato, onion topped with crispy pitta bread  
Potato, chive and Prosciutto salad  
Roasted Pumpkin, Fetta and English Spinach

## *Desserts*

Individual Pavlova topped with Chantilly Cream and fresh wild-berries

Granny Smith Apple crumble and vanilla bean custard

Chocolate Mudcake

Lemon & Lime Brulee

Rhubard & Apple Pie

Baileys Cheesecake

Lemon meringue Tart served with fresh cream

Strawberry and Mango Mascarpone Cheesecake

Pecan Tart served with fresh cream

Fresh fruit platter

Cheese Platter

Tea & Coffee with After Dinner Mints