

Molly Morgan Motor Inn

New England Highway, East Maitland 2323 Phone 02 49335422 Fax 02 49332762



Wedding Receptions



“Intimate & Personalised Receptions”

To discuss our packages & arrange an appointment time to view our facilities, please contact our professional staff

*The Molly is the perfect function room for your Wedding Reception,
catering for up to 120 guests.*

*Centrally located on the New England Highway, only minutes
from the heart Maitland.. Combining exquisite food, together with our friendly, professional
staff & a delightful relaxed atmosphere ensuring your
Wedding Day is perfect!*



Packages include

P.A. System

Tables set with linen cloths & serviettes in your chosen colours

Bud vases with your choice of flower colour

Bridal table with flounce

Gift table, cake table & cake knife

Personalized Menus

Free accommodation in a deluxe sweet on wedding night, including

Champagne & Chocolates

Cooked Breakfast

Private Reception room until 12.00am, free of charge

Chair covers and bows available at an additional cost

Packages based on a minimum of 50 Guests

Buffet Option 1

Hot Dishes (Served with rice)

Choose any 2 of the following:

Roasted Vegetable Lasagne

Thai Green Chicken Curry

Lamb Curry

Chicken Cacciatore

Satay Chicken

Beef Stroganoff

Chicken Stir-fry with vegetables and cashews

Braised Beef in Black bean

Ravioli, (Beef, Chicken or Spinach & Ricotta) with a choice of

Mediterranean Style Tomato & Basil Sauce or Creamy Carbonara Sauce

Whole Baked Catch of the Day (Fresh seasonal whole fish)

Hot Roast Meats

Choose any 2 of the following:

Roast Pork, with & Apple Sauce

Roast Beef Sirloin, covered with a Red Wine and Rosemary Glaze

Roast Lamb, served with a Mint Jelly

Buffet Selection

Honey Cured Leg Ham

Roasted Sirloin with horseradish

Cold Roast Chicken Pieces

Selection of Four Fresh Salads

Continental Meat Platters

Crusty Breads

Hot Seasonal Vegetables and potatoes

A selection of Condiments and Sauces

Desserts

A Selection of Fresh Fruits, Gateau's, Pastries, Mousse and Cheesecake

An assortment of Cheese, crackers, dried fruits and nuts

Freshly Brewed Coffee & Tea



Set Menu Options

Soup

Creamy Potato & Leek *with fresh Chives & Croutons*
Rich Tomato & Basil *served with Garlic Croutons*
Cauliflower *with nutmeg and cheddar*
Pumpkin *with Coconut Cream & Coriander*
Chicken & Asparagus *with Spring Onion*

Entrée

Thai Beef Salad- *with snow pea shoots, water chestnuts, cashews and peanuts*
Smoked Chicken Salad- *with bush tomato chutney*
Seafood Mille Feuille- *Assorted seafood in pernod cream sauce, layered between puff pastry*
Swiss Brown Mushroom Caps- *Filled with goat's cheese and chives, crumbed, fried and served with roasted red capsicum vinaigrette*
Tempura Chicken Strips- *Chicken strips in tempura batter with a rocket mayonnaise*
Seafood Pappilote- *A medley of seafood in white wine and cheese sauce, wrapped in filo pastry served with a garlic and chive sauce*
Ricotta, spinach and Asparagus Strudel- *Served with roasted red capsicum and tomato sauce*
Almond Crumbed Chicken Strips- *Served on fried noodles with chilli plum and quondong sauce*

Main Course

Beef Wellington- *Sirloin steak, brushed with mustard, wrapped in puff pastry with mushrooms, onions and capsicum, served with red wine and rosemary jus*
Moroccan Lamb Fillet- *served with garlic mash*
Chicken Breast- *Chicken Breast rolled with prosciutto ham, camembert cheese and garlic butter, crumbed, fried and served with roasted tomato chutney*
Chicken Breast Fillet- *Crusted with Dukkah spice mix, baked served with thai curry sauce*
Barramundi Fillet- *Crusted with Cajun spice mix, baked and served with raita*
King George Whiting Fillets- *Rolled with prawn mousse and served with champagne and lime beurre blanc*
Veal Medallions- *Layered with baby spinach, eggplant, roasted capsicum, crumbed swiss cheese and served with red onion and balsamic confit*
Kangaroo Fillet- *Served medium on a sweet potato cake with plum and quandong glaze*
Pork Fillet- *Baked and served with a ginger, honey and calvados sauce*

Main Course served with selection of Vegetables

Desserts

Double Chocolate Mud Cake- *served with Baileys Irish Cream Sauce & marinated Strawberries*
Warm Apple Strudel- *served with Whipped Vanilla Cream*
White Chocolate and Whiskey Mousse
Baked Lemon Cheesecake- *served with Wild Berry Compote*
Brandy Snap Basket- *Filled with fresh fruits, served on berry coulis, with boysenberry icecream*
Sticky Date Pudding- *With hot toffee sauce and chantilly cream*

Freshly Brewed Coffee & Tea

Set Menu-(Soup and Entrée served to the table) & Buffet Combination

Soup-Served to the table

Choose 1, from the set menu options

Entrée -Served to the table

Choose 2, from the set menu options

Hot Dishes-Buffet Service (Served with rice)

Choose any 2 of the following:

Vegetarian Lasagne

Thai Green Chicken Curry

Lamb Curry

Moroccan Beef

Chicken Cacciatore

Satay Chicken

Beef Stroganoff

Chicken Stir-fry *with vegetables and cashews*

Braised Beef in Black bean sauce

Ravioli, (Beef, Chicken or Spinach & Ricotta) *with a choice of mediterranean Style Tomato & Basil Sauce or Creamy Carbonara Sauce*

Whole Baked Catch of the Day (Fresh seasonal whole fish)

Hot Roast Meats-Buffet Service

Choose any 2 of the following:

Roast Pork, with & Apple Sauce

Roast Beef Sirloin, covered with a Red Wine and Rosemary Glaze

Roast Lamb, served with a Mint Jelly

Platters

Honey Cured Leg Ham

Roasted Sirloin with horseradish

Cold Roast Chicken Pieces

Selection of Four Fresh Salads

Continental Meats

Crusty Breads

Hot Seasonal Vegetables and potatoes

A selection of Condiments and Sauces

Desserts-Served to the table

Choose 1 from the set menu options

Freshly Brewed Coffee & Tea

Seafood Buffet

Cold Dishes

Choose any 2

Whole cooked SA Prawns, with Lemon & Condiments
Oysters Natural, served with Lemon & Cocktail Dressing
Marinated Mussels, with hot & sour Coriander Vinaigrette
Pickled Octopus, in Lime & Pepper Vinaigrette
Pickled Chilli Squid
Whole cooked, decorated Snapper, with Condiments

Hot Dishes

Choose any 2

Baked Perch with coconut and coriander cream
Seafood Lasagna
Black Mussels, poached in white wine served in a tomato and basil sauce
Seafood Mornay
Shrimp & Asparagus Vol au Vents with a Mornay Sauce
Prawn and Camembert Skewers
Seafood Strudel
Seafood Risotto

Buffet Selection

Honey Cured Leg Ham
Cold Roast Chicken Pieces
Selection of Four Fresh Salads
Continental Meat Platters
Crusty Breads
A selection of Condiments and Sauces

Desserts

A Selection of Fresh Fruits, Gateau's, Pastries, Mousse and Cheesecake
An assortment of Cheese, crackers, dried fruits and nuts

Freshly Brewed Coffee



Wedding Set Menu

Option 1:	1 Soup, 2 Main, 1 Dessert	\$35.00 per person
Option 2:	1 Soup, 2 Main, 2 Dessert	\$37.00 per person
Option 3:	1 Entrée, 2 Main, 1 Dessert	\$38.00 per person
Option 4:	1 Soup, or 1 Entrée, 2 Main, 2 Dessert	\$40.00 per person
Option 5:	2 Entrée, 2 Main, 2 Dessert	\$42.00 per person
Option 6:	1 Soup, 2 Entrée, 3 Main, 2 Dessert	\$45.00 per person

Please add \$4.00 per person, per extra choice

Wedding Buffet

Option 1:	Full Buffet	\$38.00 per person
Option 2:	Set & Buffet Combination	\$48.00 per person
Option 3:	Seafood Buffet	\$59.00 per person

Beverage on Consumption

You may pre-select your beverages & charge on a consumption basis, or choose an inclusive package

Beverage Packages

3 Hour Package:	\$30.00 per person
4.5 Hour Package:	\$36.00 per person
Beverage Extension:	\$4.50 per hour

Selected Bottled Red & White Wine, Champagne, Heavy & Light Beer, Soft Drink & Orange-juice

Package Wines: Choice of 2 Red & 2 White from our standard range

MOLLY MORGAN
TERMS AND CONDITIONS

Confirmation Deposit – A minimum non-refundable deposit of \$500.00 is required within 14 days of the reception being booked. Management reserves the right to cancel any wedding reception whereupon the deposit has not been received within the specified time. The Motel reserves the right to request a deposit at an earlier date, should interest arise from other parties interested in booking your chosen date.

Cancellation – In the event of a cancellation of a confirmed reception all money is non-refundable.

Settlement – Settlement of the account is required 7 days prior to the reception.

Prices – All prices are based on current cost, and are subject to change without notice to meet increases as they rise. Quoted prices include GST.

Damage – The client is financially responsible for any damage incurred to the Motel during the reception.

Compliance – Patrons are required to conduct their reception in an orderly manner and in full compliance with Motel Management and all applicable laws.

Security – The Motel reserves the right to exclude or eject any and all objectionable person(s) from the reception or Motel premises without liability.

Fire Safety – The use of compressed gas, flammable liquid/gas, Heaters, lamps, lanterns and other heat producing devices are forbidden in the Motel.

Electrical – Any use of electrical equipment beyond that supplied by the Motel will incur the cost of installation or rewiring/reconnection.

Insurance – the Motel will not accept responsibility for any damage or loss of merchandise left in the Motel prior, during or after the reception. The client should arrange their own insurance and/or security.

Unforeseen Events – The Motel does not accept any liability in the event of any natural disasters, labour disputes, transportation strikes, picketing or any other unforeseen circumstances that are beyond the control of the Motel.

Deliveries – All deliveries to the Motel must be advised in advance to your wedding co-ordinator. Deliveries must be clearly marked with the name of the reception. Deliveries must be delivered during normal business hours. The Motel doesn't provide storage space for goods unless prior arrangements have been made.

Signage and Display – Nothing is to be nailed, screwed or fixed in any way to any wall, door or other part of the building unless the Motel had granted prior permission.

Accommodation – for any accommodation booked in conjunction with a reception, the organiser must provide the guest details to the Motel no later than 7 working days prior to the reception. A credit card number is required to hold the reservation for each room booked, to be received within 28 days of booking. Management reserves the right to release all unsecured rooms held, where upon a card number has not been received within the specified time. All accommodation is subject to availability. Including Motel block-out periods. Normal Motel terms and conditions apply.

Menu Selection – Our Motel takes great pride in providing superb cuisine and service. In order to provide a quality experience, the Motel requires your menu selection to be confirmed no later than 28 days prior to the reception. In the event of changing the previously confirmed menu, the client may incur a price variation.

Outside Caterers – No food or beverage of any kind will be permitted to be bought into the Motel for consumption at the reception by the patron or any of the patron's guests or invitees.

Final Numbers – The reception organiser must confirm the guaranteed number of guests attending the reception 4 days prior to the event.

Guests under 18 years – The Motel does not accept responsibility for guests under the age of 18 years. A responsible adult must accompany all minors attending functions at the Motel. Under no circumstance may they be served or provided alcohol.

Car Parking – The Motel car park is for in-house guests only.

Departure – End of the beverage Package/Departure Time is the time that drinks will cease being supplied, and guests are to begin vacating the function room. The Motel will allow 30 minutes after this time for guests to fully vacate the area.

Food and Beverage – No food, beverage or crockery can be taken from the function room.

ACCEPTED BY CLIENT

Client Name.....

Wedding Date.....

Signed.....Dated.....

ACCEPTED BY THE MOLLY MORGAN MOTOR INN

Name.....Signed.....Dated.....