

Awaba House Restaurant & Café



Wedding Package *1st January 2018 to 30th June 2019*

02 49506366

Awaba House Restaurant, Café & Function Centre

manager@awabahouse.com.au

www.awabahouse.com.au

Positioned on the waterfront of picturesque Lake Macquarie, Awaba House is set amongst 15 acres of parkland with an Art Gallery and Sculpture Garden as well as a deep-water jetty for boat access. Visitors for many reasons can enjoy the house, with its elaborate roof, leadlight glass windows and art-deco interior.

Weddings of course are unsurpassed at Awaba House! Our function room is a glass conservatory with a silk lined ceiling to provide a marquee feel for your reception, a perfect venue for your dream Lake Macquarie Wedding.

We cater for groups of up to 80 for a sit down style menu and a cocktail style menu for larger numbers. The glass conservatory allows guests to enjoy the classic architecture of the house and magnificent views of the incomparable lake vista. If you're looking for a breathtaking Lake Macquarie Wedding Venue, Awaba House offers exceptional views, service, and catering.

- Breathtaking views across spectacular Lake Macquarie
- First class catering, boasting an array of menus to suit every taste
- Dedicated Function Manager
- All-inclusive Wedding Packages
- Mid week discount Wedding Menu's
- Winter Wedding Package
- Wedding Ceremonies on site under our huge Port Jackson Fig trees
- On site complimentary parking for guests
- Chrysler 300C Super Stretch Limousine

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Silver Shores Wedding Packages

\$130 per person

(Based on 70 - 80 guests)

Our Silver Shores Wedding Package has been designed to provide you w/ the essential inclusions for your wedding reception, allowing you to create your own personal touch, booking the additional services of your choice.

- Chefs choice of three canapés on arrival
- Two course deluxe meal (see menus following this page)
- Your Wedding cake cut & plated for dessert
- Freshly brewed tea & coffee
- Four hour standard beverage package including bottled beers, bottled red & white wine, soft drinks & sparkling wines
- White or black chair covers w/ your choice of satin or organza sash
- Linen tablecloths & serviettes
- Bridal & cake table skirting
- DJ for 5 hours
- The following can be arranged for an additional fee. For further details please speak to our Function Manager:
 - Alternate servings of desserts
 - Table centrepieces
 - Wishing well & easel for display of your seating plan
 - Table numbers
 - Column displays
 - Floral displays
 - Wedding cake
 - Lawn games

Conditions:

A minimum number of 70 guests apply with this package

Surcharge applies for Weddings less than 70 guests. Please enquire with our Function Manager.

Room Hire is not included in our package price. Room hire is an additional \$400.

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Silver Shores Wedding Package

Set Menu

Please choose 2 entrees & 2 mains for alternate service to the tables w/ your Wedding cake used as Dessert.

Entrée

- Smoked salmon w/ green apple & fennel finished w/ a lemon & dill oil
- Roasted pork belly w/ a vanilla mayonnaise & apple, bacon & hazelnut salad
- Duck, fig & pistachio terrine w/ a pickled beetroot salad & smoked paprika wafers
- Goats cheese croquettes w/ a smoked tomato compote, pine nuts & baby herbs
- Poached white seafood mousse on a roasted chilli corn salsa finished w/ basil oil
- Grilled haloumi w/ rocket, watermelon & a chilli tomato jam
- Baked puff pastry tart filled w/ shredded braised beef, truffle & gremolata
- Spanish Serrano ham, rockmelon & mint salad w/ a peppered goats cheese mousse
- House made Thai fish cakes w/ a crunchy Asian salad & nam jim dressing
- Warm salad of king prawns & char grilled zucchini w/ mint, crumbled feta, pine nuts, rocket leaves & a lemon dressing

Mains

- Roasted salmon w/ pickled cucumber, crab & fennel salad finished w/ orange oil
- Roasted chicken supreme w/ kipfler potatoes, baby carrots & a rosemary & almond butter
- Confit duck leg w/ porcini mushroom risotto, fresh asparagus & gremolata
- Slow cooked local beef w/ a horseradish mash, red wine jus, fresh asparagus & a truffled tomato concasse
- Crisp skin pork belly w/ a cauliflower puree, green apple & fennel salad finished w/ a vanilla jus
- Confit lamb shoulder w/ a smoked eggplant yoghurt, toasted oats, beetroot, dried black olives & jus
- Roasted salt water barramundi w/ a coconut risotto, mango salsa & fresh lime
- Chick pea, sweet potato & pumpkin tagine w/ spiced cous cous, minted yoghurt & cumin mustard sauce
- Prosciutto wrapped pork fillet w/ a parsnip puree, Le Puy lentils, crisp kale & a seeded mustard jus
- Roasted chicken supreme w/ a warm salad of potato, leek & bacon finished w/ a parsley puree

Dessert

- Plated wedding cake, vanilla cream and berry coulis

Tea & Coffee to finish

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Golden Shores Wedding Package

\$150 per person

(Based on 70 to 80 guests)

Our Golden Shores Wedding Package is the premium option for those wanting an all-inclusive wedding reception.

- Chefs choice of two hot & two cold canapés on arrival
- Three course superior meal (see menu following this page)
- Freshly brewed tea & coffee
- Four hour premium beverage package including Bottled beers, bottled red & white wine, soft drinks & sparkling wines
- White or black chair covers w/ your choice of satin or organza sash
- Floral or table centrepieces for guest tables
- Linen tablecloths & serviettes
- Bridal & cake table skirting
- Wishing well
- Easel for seating plan display
- DJ for 5 hours

The following can be arranged for an additional fee. For further details please speak to our event management team:

- Table numbers
- Column displays
- Wedding cake
- Lawn games

Conditions:

A minimum number of 70 guests apply with this package

Surcharge applies for Weddings less than 70 guests. Please enquire with our Function Manager.

Room Hire is not included in our package price. Room hire is an additional \$400.

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Golden Shores Wedding Package

Set Menu

Please choose 2 entrees, 2 mains & 2 desserts for alternate service to the tables.

Entree

- Beetroot cured salmon with watercress, red radish, crisp capers & sour cream tartare
- House smoked rainbow trout w/ an orange, fennel & almond salad finished w/ a chive olive oil
- "Master stock" braised pork belly w/ a green papaya & water chestnut salad
- Soy braised ham hock terrine, minted pea mash & sourdough wafer
- 5 spiced yellow fin tuna on an avocado salsa, gazpacho emulsion & crispy basil
- Smoked chicken & caramelized onion tart w/ baby herb salad & harissa dressing
- Thai prawn & lemon grass dumpling w/ tom yum broth & crunchy Asian salad
- Confit duck, orange, fennel & almond salad w/ a raspberry dressing
- Char Siu BBQ pork fillet w/ a warm soba noodle salad, mandarin dressing & crackling
- Smoked beef carpaccio w/ rocket, lemon, parmesan & truffle aioli

Main

- Roasted salmon w/ a watermelon, feta & mint salad finished w/ a preserved lemon dressing
- Roasted chicken supreme w/ creamed leeks, crisp prosciutto, asparagus & sage jus
- Peking braised duck leg w/ ginger scented jasmine rice & steamed choy sum
- Crisp skin pork belly w/ an orange & maple glaze, roasted parsnip, pecans & baby herbs
- 12 hour slow cooked Indian spiced lamb shoulder w/ dried fruit & saffron pilaf, smoked almonds & preserved lemon yoghurt
- Roasted salt water barramundi w/ caponata, dried black olive & crispy capers
- Char grilled sirloin w/ roasted chats, broccolini, glazed eschallots & truffle jus
- Wild mushroom risotto finished w/ fresh shaved parmesan & gremolata
- Confit chicken leg on a red wine risotto, sautéed wild mushrooms & asparagus
- Slow cooked duck leg w/ an orange & star anise glaze, ginger steamed rice & sautéed Asian greens

Dessert

- Warm chocolate fudge terrine w/ candied pecans & maple cream
- Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
- Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
- Apple & rhubarb crumble tart w/ caramelized ginger cream
- Pecan pie w/ a burnt orange caramel & vanilla bean cream
- Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
- Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
- Tiramisu w/ malt crumble, white chocolate gelato & fresh strawberries

Tea & coffee to finish

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Platinum Shores Wedding Package

\$180 per person

(Based on 70 to 80 guests)

Our Platinum Wedding Package is our all-inclusive Wedding package designed to take the worry away and caters for your every need.

- Room hire
- Your selection of three hot & cold canapés on arrival
(Select from the Golden Cocktail menu)
- Three course superior meal select from the Golden Shores Set menu
- Freshly brewed tea & coffee
- Five hour premium beverage package including draught beers, any two premium bottled beers, bottled red & white wine, soft drinks, juices & sparkling wines
- White or black chair covers w/ your choice of satin or organza sash
- Floral or table centrepieces for guest tables
- Bridal & cake table skirting
- Wishing well, treasure chest or bird cage
- Easel for seating plan display
- Linen tablecloths & serviettes
- DJ for 5 hours

Conditions:

A minimum number of 70 guests apply with this package

Surcharge applies for Weddings less than 70 guests. Please enquire with our Function Manager.

Room hire is included in this package

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Winter Wedding Package

\$130 per person

Available for the months of June, July & August only

Our Platinum Wedding Package is our all-inclusive Wedding package designed to take the worry away and caters for your every need.

- Chef selection of two hot & cold canapés on arrival
- Two course deluxe meal from our Silver Shore's menu
- Your Wedding cake cut & plated for dessert w/ coulis & cream
- Freshly brewed tea & coffee
- Four hour premium beverage package including draught beers, any two premium bottled beers, bottled red & white wine, soft drinks, juices & sparkling wines
- White or black chair covers w/ your choice of satin or organza sash
- Table centrepieces for guest tables
- Wishing well, treasure chest or bird cage
- Easel for seating plan display
- Linen tablecloths & serviettes
- DJ for 5 hours

Conditions:

A minimum number of 70 guests apply with this package

Surcharge applies for Weddings less than 70 guests. Please enquire with our Function Manager.

Room Hire is not included in our package price. Room hire is an additional \$400.

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Silver Shores Cocktail Wedding Package

\$100 per person

(Based on 70 to 80 guests)

Our Silver Shores Wedding Package is an all-inclusive cocktail reception package, designed for those wanting a less formal wedding reception, & providing more of an opportunity to socialise w/ your friends & family.

- A selection of eight hot & cold cocktail items served to your guests over a period of two hours (see menus following this page)
- Four hour standard beverage package including bottled beers, bottled red & white wine, soft drinks & sparkling wine
- Cocktail seating w/ linen tablecloths
- DJ for four hours
- The following can be arranged for an additional fee. For further details please speak to our event management team:
 - Dessert selection
 - Freshly brewed tea & coffee
 - Wishing well
 - Cocktail event furniture
 - Chair covers & sashes
 - Table centrepieces
 - Column displays
 - Floral displays
 - Wedding cake
 - Lawn games

Conditions:

A minimum number of 70 guests apply with this package

Surcharge applies for Weddings less than 70 guests. Please enquire with our Function Manager.

Room Hire is not included in our package price. Room hire is an additional \$400.

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Silver Shores 'Cocktail' Wedding Menu

Please select 8 items to be served for a two hour period

Cold

- Smoked chicken & caramelized onion tartlet
- Pickled beetroot w/ hazelnut & goats cheese (GF)
- Smoked salmon w/ a green apple & shaved fennel salad (GF)
- Prosciutto & rockmelon w/ a black pepper mascarpone (GF)
- Salmon tartare w/ a soy jelly & wasabi aioli (GF)
- Grilled haloumi w/ watermelon & a chilli tomato jam (GF)
- Chai tea smoked duck on a soba noodle & pickled ginger salad
- Duck & pistachio terrine w/ a spiced fig chutney (GF)
- Tomato, basil & bocconcini tartlet
- Harrisa prawn tartlet w/ preserved lemon & mint labna

Hot

- Wild mushroom & goats cheese arancini balls
- Soup shots (see Chef for idea's) (GF)
- 5 spiced pork belly w/ an Asian noodle salad
- Shredded hoi sin duck w/ a cucumber & shallot salad (GF)
- Steamed prawn dumpling w/ soy, ginger & shallot
- Butternut pumpkin, chestnut & sage risotto (GF)
- Satay chicken skewers w/ coriander & coconut (GF)
- Salt & pepper tofu w/ a warm noodle salad
- Puff pastry sausage rolls w/ chorizo, basil & parmesan
- Sweet corn, bacon & basil risotto (GF)

Wedding Cake cut & plattered

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Golden Shores Cocktail Wedding Package

\$120 per person

(Based on 70 to 80 guests)

Our Golden Shores Wedding Package is an all-inclusive cocktail reception package, designed for those wanting a less formal wedding reception, & providing more of an opportunity to socialise w/ your friends & family.

- A selection of eight hot & cold cocktail items served to your guests over a period of two hours (see menus following this page)
- Dessert selection
- Four hour premium beverage package including bottled beers, bottled red & white wine, soft drinks & sparkling wine
- Cocktail seating w/ linen tablecloths
- Table centrepiece for cocktail tables (up to 8 tables)
- DJ for five hours

The following can be arranged for an additional fee. For further details please speak to our event management team:

- Freshly brewed tea & coffee
- Wishing well
- Window & ceiling draping
- Cocktail event furniture
- Chair cover & sashes
- Column displays
- Floral displays
- Wedding cake
- Lawn games

Conditions:

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Room Hire is not included in our package price. Room hire is an additional \$400.

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Golden Shores 'Cocktail' Wedding Menu

Please select 8 hot & cold items to be served.

Cold

- Gin cured salmon w/ cucumber, mint & lime (GF)
- Duck liver pate w/ hazelnut crumble on lavoche
- Smoked beef carpaccio w/ rocket & horseradish crème fraiche (GF)
- Poached king prawn w/ a gazpacho shooter (GF)
- Seared 5 spiced yellow fin tuna w/ an avocado salsa (GF)
- Poached seafood mousse w/ baby spinach & a vanilla mayonnaise (GF)
- Smoked salmon salsa w/ cucumber & an avocado aioli (GF)
- Gorgonzola w/ a pear chutney & truffled honey (GF)
- Thai style king prawns w/ a lychee & coriander salsa (GF)
- Chilli & coriander blue swimmer crab tartlet
- Hoi sin duck w/ pickled ginger, shallots & cucumber (GF)

Hot

- Baked puff pastry tartlet filled w/ shredded braised beef, truffle & gremolata
- Vanilla roasted pork belly w/ an apple, bacon & hazelnut salad (GF)
- Thai style blue swimmer crab tartlets
- Moroccan braised lamb w/ spiced cous cous & mint yoghurt
- Thai green prawn curry w/ kaffir lime & shredded coconut (GF)
- Duck pate tartlets w/ a fig & orange chutney
- Tandoori chicken w/ lime chutney (GF)
- Salt & pepper squid w/ a green papaya & water chestnut salad
- Hazelnut crumbed baby mozzarella w/ a chilli tomato jam (GF)
- 5 spiced duck tartlet w/ a pear & ginger chutney

Dessert

Chef's favourite selection of homemade petite four desserts served on 3 tier platters & your Wedding Cake cut and plattered

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Mid-Week Wedding Menu's

(Available Sunday to Friday Evenings)

Menu 1 - \$75 per person

**Menu's only. Room hire, beverages & decorations not included*

Our mid-week Wedding Menus are available any night, subject to availability, except Saturday's.

Please choose 2 entrees & 2 mains for alternate service to the tables w/ your Wedding cake used as Dessert.

Entrée

- Smoked salmon w/ green apple & fennel finished w/ a lemon & dill oil
- Roasted pork belly w/ a vanilla mayonnaise & apple, bacon & hazelnut salad
- Duck, fig & pistachio terrine w/ a pickled beetroot salad & smoked paprika wafers
- Goats cheese croquettes w/ a smoked tomato compote, pine nuts & baby herbs
- Poached white seafood mousse on a roasted chilli corn salsa finished w/ basil oil
- Grilled haloumi w/ rocket, watermelon & a chilli tomato jam
- Baked puff pastry tart filled w/ shredded braised beef, truffle & gremolata
- Spanish Serrano ham, rockmelon & mint salad w/ a peppered goats cheese mousse
- House made Thai fish cakes w/ a crunchy Asian salad & nam jim dressing
- Warm salad of king prawns & char grilled zucchini w/ mint, crumbled feta, pine nuts, rocket leaves & a lemon dressing

Mains

- Roasted salmon w/ pickled cucumber, crab & fennel salad finished w/ orange oil
- Roasted chicken supreme w/ kipfler potatoes, baby carrots & a rosemary & almond butter
- Confit duck leg w/ porcini mushroom risotto, fresh asparagus & gremolata
- Slow cooked local beef w/ a horseradish mash, red wine jus, fresh asparagus & a truffled tomato concasse
- Crisp skin pork belly w/ a cauliflower puree, green apple & fennel salad finished w/ a vanilla jus
- Confit lamb shoulder w/ a smoked eggplant yoghurt, toasted oats, beetroot, dried black olives & jus
- Roasted salt water barramundi w/ a coconut risotto, mango salsa & fresh lime
- Chick pea, sweet potato & pumpkin tagine w/ spiced cous cous, minted yoghurt & cumin mustard sauce
- Prosciutto wrapped pork fillet w/ a parsnip puree, Le Puy lentils, crisp kale & a seeded mustard jus
- Roasted chicken supreme w/ a warm salad of potato, leek & bacon finished w/ a parsley puree

Dessert

- Plated wedding cake, vanilla cream and berry coulis

Tea & Coffee to finish

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Mid-Week Wedding Menu's

(Available Sunday to Friday Evenings)

Menu 2 - \$85 per person

**Menu's only. Room hire, beverages & decorations not included*

Please choose 2 entrees, 2 mains & 2 desserts for alternate service to the tables.

Entree

- Beetroot cured salmon with watercress, red radish, crisp capers & sour cream tartare
- House smoked rainbow trout w/ an orange, fennel & almond salad finished w/ a chive olive oil
- "Master stock" braised pork belly w/ a green papaya & water chestnut salad
- Soy braised ham hock terrine, minted pea mash & sourdough wafer
- 5 spiced yellow fin tuna on an avocado salsa, gazpacho emulsion & crispy basil
- Smoked chicken & caramelized onion tart w/ baby herb salad & harissa dressing
- Thai prawn & lemon grass dumpling w/ tom yum broth & crunchy Asian salad
- Confit duck, orange, fennel & almond salad w/ a raspberry dressing
- Char Siu BBQ pork fillet w/ a warm soba noodle salad, mandarin dressing & crackling
- Smoked beef carpaccio w/ rocket, lemon, parmesan & truffle aioli

Main

- Roasted salmon w/ a watermelon, feta & mint salad finished w/ a preserved lemon dressing
- Roasted chicken supreme w/ creamed leeks, crisp prosciutto, asparagus & sage jus
- Peking braised duck leg w/ ginger scented jasmine rice & steamed choy sum
- Crisp skin pork belly w/ an orange & maple glaze, roasted parsnip, pecans & baby herbs
- 12 hour slow cooked Indian spiced lamb shoulder w/ dried fruit & saffron pilaf, smoked almonds & preserved lemon yoghurt
- Roasted salt water barramundi w/ caponata, dried black olive & crispy capers
- Char grilled sirloin w/ roasted chats, broccolini, glazed eschallots & truffle jus
- Wild mushroom risotto finished w/ fresh shaved parmesan & gremolata
- Confit chicken leg on a red wine risotto, sautéed wild mushrooms & asparagus
- Slow cooked duck leg w/ an orange & star anise glaze, ginger steamed rice & sautéed Asian greens

Dessert

- Warm chocolate fudge terrine w/ candied pecans & maple cream
- Baked lemon curd tart w/ pine nut praline & vanilla bean mascarpone
- Warm sticky date pudding w/ butterscotch sauce & honeycomb ice cream
- Apple & rhubarb crumble tart w/ caramelized ginger cream
- Pecan pie w/ a burnt orange caramel & vanilla bean cream
- Honey & saffron poached pear, caramelized macadamia & orange yoghurt w/ shaved white chocolate
- Turkish delight panna cotta w/ spiced oranges, pistachio crumb & orange cream
- Tiramisu w/ malt crumble, white chocolate gelato & fresh strawberries

Tea & coffee to finish

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Children's Wedding Menu Selection

\$30 per child

This menu is available for children aged 3 – 12 years
This package includes their meal, ice cream sundae & unlimited
soft drink & juice

Please choose one main to be served to children

Main

- Chicken nuggets w/ fries & garden salad
- Fish & chips w/ fries & garden salad
- Chicken Schnitzel w/ fries & garden salad
- Calamari w/ fries & garden salad

Dessert

- Ice cream sundae w/ marshmallows & whipped cream

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Beverage Packages

Standard Beverage Package \$38 per person

An unlimited selection of the following beverages for 4 hours:

Wine

Fork & Spoon Sem Sauv Blanc, Fork & Spoon Cabernet Merlot, Redbank Emily, Peter Drayton Moscato

Beer

(Select two standard beers)

Tooheys New, Tooheys Extra Dry, Tooheys Old, Hahn Super Dry, XXXX Gold

(Select one light beer)

Hahn Light Or Cascade Light

Soft Drink

Extend bar package to 5 hours for an extra \$9.50 per guest

Premium Beverage Package \$44 per person

An unlimited selection of the following beverages for 4 hours:

Wine

(Select one white & one red)

Iron Bark Hill Verdelho OR Geoff Merrill Chardonnay, Iron Bark Hill Merlot OR Geoff Merrill Shiraz, Peter Drayton Sparkling & Peter Drayton Moscato

Beer

(Select two standard beers)

Crown Lager, James Boags, Corona, Heineken, Tooheys New, Tooheys Extra Dry,

Hahn Super Dry, XXXX Gold

(Select one light beer)

Hahn Light Or Cascade Light

Soft Drink

Extend bar package to 5 hours for an extra \$11.00 per guest

Beverage packages can be tailored to suit your specific times & requirements, and inclusions can be altered

Please speak to our Function Manager for further details

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Lakeside Ceremony Package

by Cupids Corner

<http://www.cupidscorner.com.au/>

Awaba House is surrounded by huge Port Jackson Figs & overlooks the beautiful shore of Lake Macquarie. Our beautiful heritage house & acres of parkland makes Awaba House the perfect backdrop for exchanging your vows. An ideal choice if wanting your ceremony & reception at the same location! Kelly & her team from Cupid's Corner take all the stress away & set your reserved location with ease.

Ceremony Package \$550

- White aisle
- Signing table w/ white linen cloth
- Signing chair
- 20 white folding ceremony chairs

Contact Kelly for additional items, such as;

- Rose Petal Scatters for Aisle Carpet
- Sashes for Chairs
- Floral Arrangement for Signing Table
- Additional Ceremony Decorations
- Tiffany & Bentwood Chairs
- Lawn games
- Lolly Bar & Chocolate Fountains
- Photo Booth
- Table centrepieces
- Speciality linen
- Event furniture

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Newcastle Chauffeured Limousines

<http://www.limolimo.com.au/>

Chrysler 300C Super Stretch - 12 Seater

From the high waist to the sleek aggressive lines, the Chrysler 300C Super stretch has an amazing road presence. The exterior of the 300C is complimented with a classic style, luxurious interior, with inclusions to ensure a memorable experience. Be noticed when you cruise the streets of Lake Macquarie and its surrounds.

Chrysler 300C Limousine Features:

- Seats a total of 12 people
- Colour: White
- Interior: J-seating
- Bar facilities
- Touch Screen controls
- Starlight Ceiling
- DVD, CD player
- USB and I-Pod connectivity
- Fibre optic lighting
- 1000 watt sound system
- 3 flat screen monitors
- Laser & strobe lights

Discounted prices apply to all Weddings at Awaba House

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Awaba House Preferred Suppliers

Awaba House recommend the following suppliers for weddings, functions & special events

Cupids Corner Wedding & Event Hire

Wedding Decorating and Themed Events

Contact Kelly 0403 284 232

www.cupidscorner.com.au

mail@cupidscorner.com.au

Michelle Gleeson

Local Registered Celebrant

Contact Michelle 0449 274 329

www.michelebrant.com.au

michelebrantnsw@gmail.com

Flowers By Holly

Bridal Flower Specialist

Contact Holly on 0452073704

info@flowersbyholly.com

Dynamic DJ

Professional DJ

Contact Steve on 0414959500

www.dynamicdjs.com.au

mail@dynamicdjs.com.au

Lauren Anne Johns

Professional photographer

Contact Lauren on 0422785688

hello@laurenannephotography.com.au

Melrose Cakes

Professional Wedding Cakes

Contact Melissa 0407 427099

www.melrose-cakes.com

melissa@melrose-cakes.com

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Notes

Weddings Under 70 Guests

At Awaba House our Wedding Packages are based
on 70-80 guests

A surcharge applies for smaller Weddings

60-69 guests	\$3.00 per person
50-59 guests	\$3.50 per person
40-49 guests	\$4.00 per person

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