

The 
Gorge
LICENSED RESTAURANT



Menus
And
Information
For
Weddings

*Prices valid until 1st May 2020



Menu

Entrée

Soup of the moment

Creamy Seafood Chowder

Trio Oysters - (6) Natural, Gorge Kilpatrick & chilli lime

Tasmanian Bush Pepper Calamari - chilli, lime, vermicelli & rocket

Mushroom & Smoked Cheddar Arancini - with chilli jam

Chicken & Warm Potato Salad - with crispy prosciutto & lemon, garlic aioli

Deep Fried Brie - with a peach and tomato relish

Crispy Spiced Quail - red cabbage & gin slaw, cauliflower puree & maple bacon

Mild Beef Curry - with coconut & tomato on steamed rice

Rare Roasted Beef - cashew & mesclun salad

Main Courses

Today's Catch - confit cherry tomato tartlet, burnt butter & spinach

Tasmanian Atlantic Salmon - wrapped in prosciutto with a caper butter

Ocean Trout Fillet - topped with a scallop parmesan herb crust

Chicken Breast Roulade - filled with baby spinach & fetta on a cream mushroom sauce

Mushroom & Caramelised Leek Parcel - sweet potato & chilli jam

Pork Rib Eye - with spiced mango chutney

Twice Cooked Duck - on stir-fry Asian Vegetables

Rolled Loin of Lamb - With a Pumpkin, Fetta & pesto filling

Eye Fillet Steak - red onion marmalade, jus, radish & steak fries

Desserts

Individual Apple and Berry Crumble - served with ice cream & cream

Sticky Date Pudding - with a rich toffee sauce

Warm Chocolate & Hazelnut Brownie - with white chocolate parfait

Sticky Orange Cake - lemon cheesecake droplets, pistachios & blackberry syrup

Chocolate Ripple Vacherin - on kahlua cream

Fresh Strawberries and Grand Marnier - served with ice cream & cream

Tasmanian Cheese Platter for One

Price for a 3 course/3 choice menu starts at \$83 per person

*This price includes reception set up.

Pre-Dinner Canapés are available for an additional \$9.90 per person, for 3 pieces per person



Sample Menu

Bread

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Entrée

Chicken & Warm Potato Salad

With crispy prosciutto & lemon, garlic aioli

Mild Beef Curry

With coconut & tomato on steamed rice

Seafood Chowder

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Main Course

Chicken Breast Roulade

Filled with baby spinach & fetta on a cream mushroom sauce

Today's Catch

Confit cherry tomato tartlet, burnt butter & spinach

Eye Fillet Steak

Red onion marmalade, jus, radish & steak fries

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Dessert

Chocolate Ripple Vacherin

Served on Kahlua Cream

Orange Almond Cake

Lemon cheesecake droplets & blackberry syrup

Sticky Date Pudding

With a rich toffee sauce

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Tea or Coffee

Price for a 3 course/3 choice menu starts at \$83 per person

Pre-Dinner Canapés are available for an additional \$9.90 per person for 3 pieces per person



Mangia Tutti Menu

(let's Eat)

Cold

King Prawns

Rannoch Farm Quail

Marinated Chicken

Tasmania Cold Smoked Salmon

Pumpkin, Beetroot & Cashew salad

Garden Salad

Hot

Slow Roasted Eye Fillet of Beef

Twice Cooked Duck

Parmesan Crusted Catch of the day

Garlic Buttered New Potato

Seasonal Vegetables

Sweet

Warm Hazelnut & Chocolate Brownie

Sticky Orange Cake

Tasmanian Cheeses

Fresh Fruit

Tea or Coffee

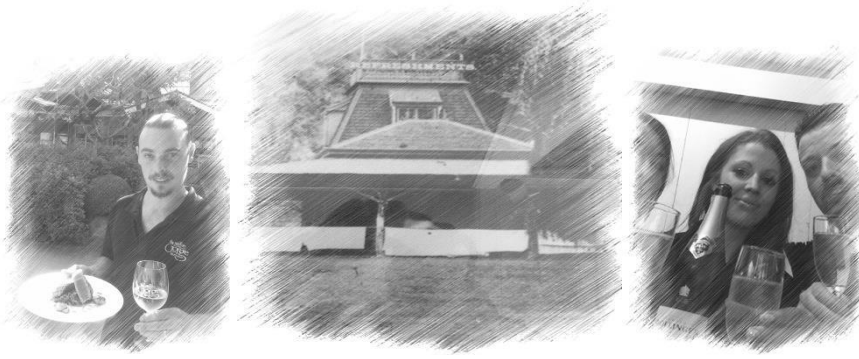
This menu is platter style fest. The food will come out onto each table starting with the cold then hot food. The platters will overlap each other and guests can take from the platters to their plate. Then there will be a break before the sweet platters are placed on the table(s) at such time tea or coffee will be served.

\$75.90 per person

Two weeks' notice is required for this menu.

Minimum number for this menu is 10 guests.

Menu may be varied to suit your requirements



Beverage List

Non-Alcoholic Beverages

Soft Drink -*4.50

Juice -*4.90

Lemon Lime & Bitters -* 4.90

Jug of Fruit Punch - *14.50

Alcoholic Beverages

Beers

Imported Beer - *9.90 per 330 ml bottle

Premium Beer - *9.50 per 375 ml bottle

Premium Light Beer - *7.90 per 375 ml bottle

Standard Beer - *7.90 per 375 ml bottle

Cider from *7.90

Tasmanian Craft Beers from 9.90

Premium Spirits

From - *9.90

Standard Spirits

Half - *7.50

Full - *8.20

Bottled Wine

An extensive range of Tasmanian and Mainland wines are available from our wine list.

Our restaurant manager will happily assist you in making your selection.

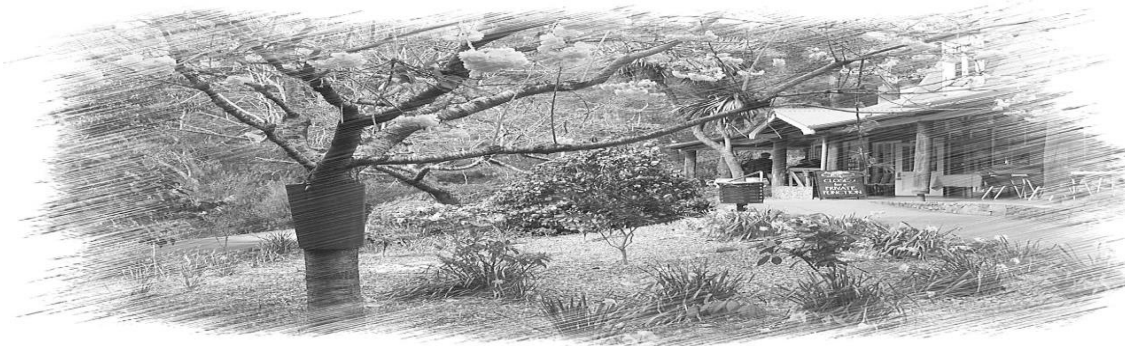
We recommend that the drinks be on consumption, but are happy to put together a per head

Wine, Beer & soft drink price. Tasmanian wine(s) package starts from *\$55 per head or

Interstate wines from *\$45 per head (over a 4 hour period).

These prices are estimations for future pricings & are for budgeting purposes only. Please talk to the restaurant manager for current drink prices

*please note prices may be subject to change without notice due to alcohol excise pricing



Important Information

Gorge Seating Capacity – Up to 65 guests inside, with the availability of 30 guests outside

Our balcony area can be partly enclosed with clear plastic screens.

Up to 120 guests for cocktail parties.

Beverages – The Gorge Restaurant is fully licensed and does not accept byo.

We are able to provide an extensive range of bottles Tasmanian and Interstate wines and beers.

Pre-Dinner Drinks – the balcony or the deck below the restaurant may be used for pre-dinner drinks.

Pre-Dinner Canapés – Start from \$9.90 per person for three pieces.

Tables – We recommend round tables as they are sociable and also effective as the bridal table.

Table sizes range from 6 to 12 seats.

On the Table – We provide white linen table cloths and white linen napkins, one white candle and a printed menu per couple.

Reception set up – The menu price includes us doing the setup for you. Placing out your centre pieces, place cards, Bonbonniere, signing book, wishing well and/or other little bits and pieces you may like to make the room look like the reception room of your dreams.

Entertainment – We have available an iPod and stereo system with quality speakers both inside and outside the restaurant.

Live Music – You may wish to hire a band which can locate themselves on the outside balcony. The balcony doubles as a dance floor depending on guest numbers.

Additional Menus – are available, such as Cocktail and Gourmet BBQ, which may be more suited for larger groups (from 80 to 120 guests),

The Restaurant Manager and Chef are happy to work with you if you are after something a little different.

Postal Address – PO Box 481 Launceston Tas 7250

Phone No. Gorge Restaurant – 03 6331 3330

Email – adrianpcash@yahoo.com.au



Important Information

Booking Confirmation and Deposit

For weddings and functions, a deposit of \$800 is required to confirm the date booked. A deposit needs to be paid within seven (7) days of making the booking to secure the date. The Gorge Restaurant reserves the right to cancel without notice, any tentative booking where a deposit has not been received within seven (7) days.

Damage or Loss of Goods

The Gorge Restaurant does not accept any responsibility for the loss or damage of any goods left on the premises before, during or after a function. The client is financially responsible for any damage sustained to property before, during or after a function by the client's guests or by outside contractors or sub-contractors controlled by the client.

Nails, pins etc. and adhesives likely to peel paint from any painted surface upon removal, are not to be used.

Cancellations

Inside of 90 days from the confirmed booking date, a deposit will not be refunded. outside the 90 day an 80% refund will be Refunded*.

Final Numbers

We require confirmation of final numbers no later than seven (7) days prior to the date of the function.

Pricing and Payment

We require payment in full for all services provided at the conclusion of the event.

We accept cash, cheques and all major credit cards.

A 15% surcharge applies to Sundays & public holidays. Or any day in which we open the restaurant outside our normal trading hours.

A 3.5% surcharge applies to Diners Club and Amex cards.

Room Hire

55 or more Guests - \$300

Less than 55 guests- Room Hire is calculated on the chosen menu price per head multiplied by the shortfall of 55 guests + \$300

A surcharge applies after 12 midnight at a rate of \$600 per hour

If you are holding the Ceremony in the Gorge Cliff grounds gardens we are happy to supply a small round table, 7 chairs & a white table cloth. (a \$95 hire fee applies if you are not holding the reception at the Gorge Restaurant

***Please note, menus and prices may be subject to change without prior notice.**



Suggested Services

Bridal Wear and Suit Hire

Weddings in One	(03)63 345045
Judy's Body Fashions	(03)63 316222
Chenoa Boutique	(03)63 340566
Timeless Elegance	(03)63348998
Neil Pitts	(03)63313711
Roger David	(03)63 347252
Mensland	(03)63 315405

Cake Decorators

Sugar Skull Speciality Cakes	0429961869
find them on FaceBook	@sugarskullspecialitycakes
Scrumptious	0417 440 285
find them on Facebook	@scrumptiousbysophie

Car and Coach Hire

Wicked 300 Wedding cars	
	kelvin.hinds@bigpond.com
	0428 617 697
	easyweddings.com.au
Island Limousines	
	0488 625 747
	www.islandlimousines.com.au

McDermott's Coaches	(03)6330 3717
	Kim@mcdermotts.com.au

RD&FH Sainty	0400 791076
	rdandfhsainty@bigpond.com

Civil Celebrants

Lisa Haas	0417366 728
	lisahaascelebrant.com.au
Peta Callahan	(03) 63343688
	0418 397 265
Dee Potter	(03) 63911162
	0438 133 661

Gift Registry

Habitat	(03)63 345346
Myer	(03)63 316233

Decorations

Hullaballoo	(03)63 319500
Design Inn	(03)63 317722

Makeup/Manicurists

SR Makeup	0427 449 912
Da Vinci Nails	(03)63 310010

Photographers

Scott Adams	0481 307 800
	scott@scottadamsphotgraphy.net
Phillip Kuruvita	(03)63 342462
Owen Hughes	(03)63 311481

Jewellers

Haab Designer Jewellers	(03)63 319737
Watson Jewellers	(03)63 317646
Jim Hughes and Sons	(03)63 313544

Music and Musicians

Cody Gunton	0438473953
	guntonzdc@bigpond.com
Oscar O'Shea	0490 366 552
Leigh Ratcliffe	0418 925 353
St Cecilia School of music	

info@st-cecilia.com.au

(03)63317343

Music Man Mobile Disco

0419 558 718

Florists

Cachet	(03)63 346099
Newstead Flowers	(03)63 315835
The Tamar Valley Rose Shop	
	(03)63 349122