

Wedding Receptions

The Blue Mountains Finest Venue

Lilianfels Blue Mountains Resort & Spa offers the perfect location for your Special Day. Perched on the edge of the magnificent Jamison Valley, overlooking the World Heritage Listed Blue Mountains National Park, this European style country house specialises in smaller Weddings of up to 100 people.

Personalised Service, exceptional facilities and thoughtful attention to detail makes it the ideal location.

Guests will feel at home in the intimate atmosphere of the hotel, before sitting down to a magnificent Lunch or Dinner in Darley's Restaurant, The Banksia Room or The Wollemi Pine Room.

Lilianfels Blue Mountains Resort and Spa's unique atmosphere, quality and impeccable attention to detail ensure that your Wedding is a truly memorable family occasion.

As a Bride you can enjoy a pampering treatment or a relaxing massage in the hotel's comprehensive Beauty Spa, whose Health Club offers a wide range of face and body treatments designed to meet your needs.

In house guests can enjoy a wide range of recreational facilities, including a Health and Leisure Club featuring a fabulous Indoor Swimming Pool, Heated Outdoor Swimming Pool and full size Tennis Court.

Darley's Restaurant is situated in the original Lilianfels House which was built over 100 years ago. The main Dining Room seats 45 people and features two open fireplaces, beautiful leadlight windows, timber wall panelling and a high Baltic Pine ceiling. The beautifully appointed Banksia Room is also ideal for Wedding Receptions of up to 100 people and Wollemi Pine able to host up to 50 people.

For your Wedding Ceremony we can suggest a private garden area within the grounds, or on Darley's Restaurant's wide verandah which has spectacular views into the Jamison Valley. Alternatively, you may wish to be wed in one of the local churches, then arrive at Lilianfels Blue Mountains Resort & Spa for that Special Celebration.

LILIANFELS BLUE MOUNTAINS RESORT & SPA

BLUE MOUNTAINS

Lilianfels Blue Mountains Resort & Spa has been awarded the following:

- Voted 4th Best Leisure Hotel in Australasia and the South Pacific with a score of 89.80 – UK Conde Nast Traveller Readers' Travel Awards – September 2007.
- Darley's Restaurant awarded Best Regional Restaurant of the year and one Chef's Hat. Dar – Sydney Morning Herald Good Food Guide 2008 – September 2007.
- Darley's Hotel Restaurant of the Year - HM (Hotel Management) National Awards – September 2007.
- Regional Deluxe Hotel of the Year – Australian Hotels Association (NSW) – May 2007.
- Darley's Regional Restaurant of the Year - Australian Hotels Association (NSW) – May 2007.
- Voted 6th Best Hotel Spa in Australasia and the South Pacific with a score of 90.33 – UK Conde Nast Traveller Spa Magazine Awards – February 2007.
- Awarded a perfect score of 100% for hotel design and recognition as one of the 'World's Best Places to Stay' – US Conde Nast Gold List – January 2007.
- Voted 3rd Top Hotel in the Pacific Rim – Conde Nast Traveler US Readers Choice Awards – October 2006.
- Darley's Restaurant awarded one Chef's Hat. Darley's wine list also received recognition –The Sydney Morning Herald Good Food Guide 2007 – September 2006.
- Voted 7th Best Leisure Hotel in Australasia and the South Pacific with a score of 87.85 - UK Conde Nast Traveller Readers' Travel Awards - September 2006.
(The Observatory Hotel was awarded 1st place).
- Hotel Restaurant of the Year - Darley's – HM (Hotel Management) National Awards – May 2006.
- Highly Commended – Regional Deluxe Hotel of the Year – Australian Hotels Association (NSW) – June 2006.
- Lilianfels Spa voted 8th Best Hotel Spa in Australasia and South Pacific Readers Poll – Conde Nast Traveller UK – February 2006
- Two Stars to Darley's Restaurant – Australian Gourmet Traveller Restaurant Awards – November 2005.
- Best Pacific Rim Hotel – Conde Nast Traveler US – October 2005.

LILIANFELS BLUE MOUNTAINS RESORT & SPA

BLUE MOUNTAINS

Darley's Restaurant

Utilised as a Wedding Venue on Saturdays or Sundays

Saturdays from 12.00 noon until 4.00pm.

Sundays from 6.00pm until 10.00pm.

Package includes a three course Menu from our Award Winning Darley's Restaurant
Four hours of Premium Beverage Package, Silver Candle Holders,
Printed Menus, Lectern and Microphone
Menu Tasting for Two guests upon confirmation of booking,
Room Hire is inclusive based on a minimum of Thirty-Five Guests
A Deluxe King accommodation room is complimentary with each package
An upgrade for the Bridal Couple – subject to availability.

Price per person - \$188 Saturdays and \$198 Sundays

The Banksia Room

Available Day or Night, Seven Days a Week

Package includes a three course Menu

Or

Buffet or Cocktail Style Menu

Four hours of Premium Beverage Package or Deluxe Package
Silver Candle Holders, Wedding Draping, Printed Menus, Lectern and Microphone
(Chair Covers and Beverage Upgrade – Deluxe Package only)
Printed Menus, Lectern and Microphone
Menu Tasting for Two guests upon confirmation of booking
Room Hire is inclusive based on a minimum of Thirty-Five Guests
A Deluxe King accommodation room is complimentary with each package
An upgrade for the Bridal Couple – subject to availability

Premium Package - \$155 per person or Deluxe Package - \$175 per person

All prices including GST

Darley's Restaurant

Wedding Menu - Sample Only

Entrée

Salad of Heirloom tomatoes, buffalo milk mozzarella, sundried olives, baby basil
Tortellini of Jannei goats cheese, Persian green raisins, pinenuts, prawns
Slow cooked Macleay Valley rabbit, wrapped in filo pastry - panfried,
boudin noir, green peas, spring onions, lettuce, crisp pancetta

Main Course

Pan fried Snapper, scallop filled zucchini flowers, baby fennel, sauce bouillabaisse
Berkshire pork and crisp parcel of pork belly in Tunisian brick pastry, organic prunes, parsnip, apple, Madeira jus
Northern Rivers Veal, veal sweet breads, celeriac puree, chestnut mushrooms,
salsify, Mt. Tomah walnuts, morrel butter

Served with King Edward potatoes, lemon and parsley

Sugar snap peas and green asparagus

Green salad

Dessert

Selection of Australian and European cheeses
Pave of vanilla ice cream, pine-lime sorbet, pineapple, mango, Italian meringue
Raspberry tart, vanilla cream, poached peaches
Vanilla panna cotta, new season berries, organic black currant sorbet

Dessert served with freshly brewed coffee and tea
and complemented by home made petit fours

The Banksia Room

Premium Dinner Menu - Sample Only

Entree

Gnocchi with Italian four cheese sauce
Peking duck ravioli in a double consommé
Green prawns in a light seeded tempura batter with a fennel and cucumber salad
Smoked chicken, slow cooked potato, braised cabbage and tarragon dressing
Crudités with a garden salad served with Dijon mustard vinaigrette

Main Course

Spinach and pumpkin risotto with pine nuts and parmesan oil
Cumin marinated lamb rump with potato gratin and tossed baby beans
Atlantic salmon, bouchon potato, baby greens with a beetroot and hazelnut sauce
Chicken breast, soft mascarpone polenta, capsicum coulis and almond broccolini
Oven baked rack of pork, parsnip gratin, Mediterranean chutney and sweet wine jus

Dessert

Black forest trifle
Oven baked apple tarte tatin
Orange and Grand Marnier mousse
Duo of seasonal fruit and sorbet
Selection of Australian and European cheese
Dessert served with freshly brewed coffee and tea
and complemented by home made petit fours

Alternative drop at no extra charge

Additional \$12.50 per person for Three choice Menu option – This applies to a maximum number of 50 guests

The Banksia Room

Deluxe Dinner Menu - Sample Only

Entree

Beef carpaccio coated in a honey and lemon thyme glaze
Duck magret with dried fruit chutney and berry sauce
Grilled vegetable stack served with sesame and goat's cheese dressing
Seared scallops with cauliflower puree, mixed baby greens and saffron sauce
Conchiglioni filled with parma ham and vegetables on oven roasted roma tomato salsa

Main Course

Mille feuille of roast vegetables with red pepper coulis
Grilled sirloin with truffle mash, baby vegetables and shiraz jus
Blue eye cod medallion with cabbage parcel, served with champagne sauce
Lamb fillet in olive ratatouille, braised potatoes and rosemary infusion
Marinated grilled corn fed chicken, Asian greens with lemon confit and red wine jus

Dessert

Chocolate fondant with cocoa truffle and crème anglaise
Tropical cheese cake with citrus fruit
Crème brûlée with cinnamon sugar and homemade sable
Marquise of strawberries with custard and berry coulis
Selection of Australian and European cheese

Dessert served with freshly brewed coffee and tea
And complemented by home made petit fours

Alternative drop at no extra charge

Additional \$12.50 per person for Three choice Menu option – This applies to a maximum number of 50 guests

Premium Wedding Buffet

Minimum Thirty Five People - Sample Only

Cold Selection

Antipasto

Including grilled vegetables, smoked fish, cured meats,
and a selection of breads and rolls

Salads

Vine-ripened tomato, buffalo milk mozzarella and basil
Desiree potato, smoked bacon, capers and cornichons
Baby cos lettuce, caesar style

All above served with assorted condiments and dressings

Hot Selection

Roast leg of lamb with rosemary and garlic
Grilled fillet of ocean trout with slow braised Mediterranean vegetables
Roasted loin of veal with prosciutto and smoked mozzarella and polenta
Roasted new potatoes with parsley and capers
Green vegetable selection

Dessert Selection

Coffee and Amaretto layers in a martini glass
Baked blueberry cheese cake
Fresh tropical and seasonal fruits
Seasonal fruit tart
Selection of Australian and European cheese
Freshly brewed coffee and tea served with home made petit fours

Cocktail Reception Menu

Please Select Cold and Hot Canapés from Menu below - Sample Only

Cold Canapés

Chilled Sydney oysters with lime and salmon roe
Cajun spiced chicken with mango chutney
Parma ham and rockmelon marinated in port
Goat's curd and oven roasted tomato tart
Smoked salmon blinis roulade

Hot Canapés

Ocean trout and Persian feta tart
Chicken satay sticks
Gruyere cheese and truffle aranchini
Thai fish cakes
Seared scallops with wakame salad

Cocktail reception menus are served for duration of one or two hours

Selection of two cold and two hot canapés of your choice:

\$19.50 per person – One hour duration

\$27.50 per person – Two hour duration

or

Selection of three cold and three hot canapés of your choice:

\$25.50 per person – One hour duration

\$33.50 per person – Two hour duration

Beverage Packages

Premium

Taltarni Brut Sparkling Wine, Tinja Sauvignon Blanc (Orange), Tinja Sangiovese, Merlot, Barbera (Orange), Crown Lager and Cascade Premium Light Beers, soft drinks and juices.

Duration – four hours, lunch or dinner
Additional half hour - \$10 per person

Deluxe

Jansz Brut Sparkling Wine, Brangayne Sauvignon Blanc (Orange), Brangayne Tristan Cabernet Merlot (Orange), Pilsner Urquell, Crown Lager and Cascade Premium Light Beer, soft drinks and juices

Duration – four hours, lunch or dinner
Additional half hour - \$12 per person

Addition to the Beverage Packages

House Spirits – please refer to Private Dining Beverage List

Extra \$10 per person

Liqueurs – please choose two from the Private Dining Beverage List

Extra \$15 per person

House Spirits and Liqueurs

Extra \$15 per person

If you wish to substitute any wines from the Beverage Packages, the sales team will be happy to assist you with your request.

LILIANFELS BLUE MOUNTAINS RESORT & SPA

BLUE MOUNTAINS

Private Dining Wine List

Champagne & Sparkling

Moet et Chandon Imperial Brut NV Champagne, Reims, France	\$145.00
Taltarni Brut, Moonambel, Victoria	\$56.00
Jansz NV, Pipers Brook, Tasmania	\$56.00
Petaluma Croser Cuvee Brut Sparkling Wine, Piccadilly Valley, South Australia	\$88.00

White Wine

Bloodwood Riesling, Orange, NSW	\$55.00
Grosset 'Watervale' Riesling, Clare Valley, SA	\$75.00
Wellington Pinot Gris, TAS	\$55.00
Tinja Sauvignon Blanc, Orange NSW	\$48.00
Wairau River Sauvignon Blanc, Marlborough, NZ	\$60.00
Mount Nelson Sauvignon Blanc, Marlborough, NZ	\$50.00
Sandalford Verdelho, Margaret River, WA	\$48.00
Brokenwood Semillon, Hunter Valley, NSW	\$48.00
Cullen Classic Dry White, Margaret River, WA	\$48.00
Cape Mentelle Sauvignon Blanc/Semillon, Margaret river, WA	\$58.00
Carlei Green Chardonnay, Yarra Valley, SA	\$80.00
Tyrrell's 'Moon Mountain' Chardonnay, Hunter Valley, NSW	\$49.00
Pooles Rock Chardonnay, Hunter valley, NSW	\$65.00

Red Wine

Brangayne Tristan Cabernet Merlot, Orange, NSW	\$68.00
Stoney Vineyard Pinot Noir, Coal River, Tasmania	\$70.00
Pencarrow Pinot Noir, Martinborough, New Zealand	\$60.00
Saddlers Creek Merlot <i>Reserve</i> , Hunter Valley, NSW	\$70.00
Tinja Shiraz Cabernet Merlot, Orange, NSW	\$48.00
Henschke Keyneton Estate Shiraz Cabernet Sauvignon, Eden Valley, SA	\$88.00
Hollick Cabernet Merlot, Coonawarra, SA	\$58.00
Saddlers Creek 'Blue Grass' Cabernet Sauvignon, Hunter Valley, NSW	\$65.00
Canobolas Smith 'Alchemy' Cab Sauv/Cab Franc, Orange, NSW	\$80.00
Tyrrell's 'Brokenback' Shiraz, Hunter Valley, NSW	\$49.00
Kilikanoon 'Killermans Run' Shiraz, Clare Valley, SA	\$50.00
Turners Crossing Shiraz/Viognier, Bendigo, VIC	\$60.00
Primo Estate 'Il Briccone' Shiraz Sangiovese, McLaren Vale, SA	\$48.00

For a Connoisseur selection, please refer to Darley's Wine List