



bellum hotel

## **Mount Schank**

**149 Year Old Country Hotel**

# **2015-2016 Wedding Packages**

Prices valid until 31<sup>st</sup> December 2016

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**Situated at the base of the majestic Mount Schank volcano, The Bellum Hotel is located midway between the city of Mount Gambier and the Port MacDonnell coastline and has been a popular halfway house for highway travellers since 1866. While renowned for its award-winning food, modern accommodation and great atmosphere, there's also a lot of history attached to this traditional country pub.**

**The man who built The Bellum and became its first licensee was Thomas Edwards, originally from Wales, settled in the Mount Schank area in 1854 after striking it lucky on the Victorian goldfields. A glass floor over the cellar highlights the challenge the original builders would have faced digging through the local limestone. On the wall, there's a photo of a bravery medal that belonged to another licensee, Henry Smith (1868), who helped to rescue the survivors of the Admella shipwreck, while out the back of the pub, the old barn for the horses of travelling guests is still in good shape.**

**The Bellum Hotel offers a "taste of the country" a 10-minute drive to the nearest 'township' surrounded by lush farmland with a feeling like it's in the middle of nowhere, an oasis in the desert and a destination in itself.**



# Cocktail Wedding Reception

**\$35 pp**  
**with a selection of any 8 from the list**  
**for 3 hours**

## **'Mini Brushcetta's'**

Tomato, bocconcini, basil, cracked black pepper & virgin olive oil  
Smoked Salmon with lemon & chive cream cheese seasoned with sea salt  
Roast eggplant & zucchini topped with virgin olive oil, garlic & herbs  
Marinated Kalamata olives, red onion & fetta  
Tomato, pine nut & ricotta seasoned with lemon & black pepper

## **'Rice Paper Rolls'**

Shredded chicken seasoned with sweet soy & seasonal vegetables  
Shredded marinated barbecued pork & seasonal vegetables  
Rice noodles & vegetables lightly seasoned with soy  
Shredded fresh salmon, avocado & rice seasoned with sea salt

## **'Seafood '**

Tender marinated mixed seafood  
Fresh snapper, coriander & red curry cakes  
Lightly seasoned, golden fried fish coujons  
Lemon pepper prawns with garlic aioli

## **'Hot Selection'**

Pork & coriander spring rolls with assorted dipping sauces  
Parmesan Arancini with semi-dried tomato dip  
Spinach & fetta filo slice  
Thai beef skewers  
Spicy chicken satays

# Set Menu Reception

Select 2 from each course to be served alternately

## Entrée

### Thai Prawns

King prawns seasoned with coriander & chilli served with a salad of cucumber, mint & coriander

### Moroccan Spiced Grilled Chicken Tenderloins

On a bed of couscous with garden greens seasoned with lemon

### Roast Pumpkin Ravioli

With a pine nut, basil & sun dried tomato cream

### Peking Duck Salad

Salad of shredded duck, rocket, apple & walnut oil

### Seafood Parcels

Crisp filo parcels filled with prawns & fish served with a lemon butter sauce

## Mains

### Herb Crusted Barramundi Fillet

Served on a salad of garden greens, red onion, green beans & baby potatoes seasoned with a sweet soy & balsamic dressing

### Slow Roasted Sirloin

Seasoned with mustard & cracked black pepper, served with a green peppercorn & red wine jus served with broccolini and seasonal roast vegetables

### Roast Chicken Breast

Individual roasts filled with Mushrooms & bacon topped with a white wine, cream & blue cheese sauce served with steamed new potatoes and seasonal vegetables

### Vegetarian Lasagne

Layers of fresh seasonal vegetables, pasta, tomato & béchamel sauce & melted cheese served with a seasonal garden salad

### Beef Fillet 'Rossini'

Fillet of beef cooked to medium rare resting on a toasted crouton topped with pate & served with a mushroom & madiera sauce with steamed baby potatoes and seasonal vegetables

## Desserts

### Coffee Kahlua Profiteroles

Profiteroles filled with kahlua custard served with a rich chocolate sauce

### Blackforest Gateau

Rich chocolate cake layered with cherries & cream served with a cherry compote & double King Island Cream

### Tiramisu

Italian Tiramisu served with a mocha anglaise & chocolate shavings

### Caramel Pecan Pie

Served with a coffee chantilly cream

### Sticky Date Pudding

Served with a butterscotch sauce & cream

### Chocolate & Baileys Mousse

Layers of chocolate & baileys mousse topped with chantilly cream & chocolate shavings

## Freshly brewed coffee & tea

2 course selection	\$45.00
2 course selection with pre-dinner canapés <i>(Chef's selection of 2 cold &amp; 2 hot canapés for 30 minutes)</i>	\$55.00
3 course selection	\$65.00
3 course selection with pre-dinner canapés <i>(Chef's selection of 2 cold &amp; 2 hot canapés for 30 minutes)</i>	\$75.00

Children's Menu 3-12 years of age including unlimited soft drink and ice-cream dessert \$25

Young Adult Menu 13-17 years of age full menu with unlimited soft drink

With compliments.....week day menu tasting for the bride and groom with a selection of 3 entrée's and 3 mains to be shared, offering you the opportunity to view the portions and presentation of your meal on the day.

Tastings on desserts and canapes are not available

# Beverage Packages

All beverage packages include:

White wine, red wine, sparkling wine and soft drink  
plus your choice of 2 local beers on tap: 1 heavy and 1 light

## Package 1:

House white wine

House red wine

House sparkling wine

3 hours \$38.00 per person

4 hours \$43.00 per person

5 hours \$48.00 per person

6 hours \$53.00 per person

## Package 2:

Your choice of 2 white, 2 red, 1 sparkling

Whites

Mother of Pearl Sauvignon Blanc

Herbert Pinot Grigio

Koonara Flowers for Lucy

Reds

Noski Shiraz

Mother of Pearl Cabernet Merlot

Caroline Vineyard Cabernet Sauvignon

Sparkling

Mother of Pearl

De Giorgio Sparkling Red

3 hours \$48.00 per person

4 hours \$53.00 per person

5 hours \$58.00 per person

Package 2 to be discussed with client based on availability

# Room Hire

## Restaurant \$400

2 or 3 course menu max capacity 80 plus bridal table  
100 informally  
Cocktail reception max capacity 200

## Pavillons POA

3m, 4m, 6m, 8m, 10m  
Clear span – variable lengths increasing in 3m sections  
12m, 15m, 20m, 25m  
Clear span – variable lengths increasing in 5m sections  
Clear or arched window walls 3m,4m, 5m  
Stage Covers POA  
Clear Pavilions POA  
Lining POA  
Pagodas POA  
Flooring POA  
Lighting & Electrical POA  
Heating & Cooling POA

## Seating POA

Maitre De Chair with white cover  
Chair Sash assorted colours

## Tables POA

Round tables seating 8-12 Trestle tables seating 6-8  
Square Tables

## Linen POA

Square white tablecloths  
11ft or banquet tablecloths white  
Satin overlays assorted colours  
White napkins  
White box pleat table skirting in 4m lengths  
Chaircovers white  
Satin or Organza sashes assorted colours  
Table runner assorted colours

## **CLIENT INFORMATION SHEET**

### **Access to the venue**

As a working hotel operating seven days a week please advise guests that they will not be able to access the function area before the designated time but they are welcome to assemble in the bar where they will be able to purchase drinks at their own cost.

### **Tables**

There is a limited number of large round tables available and should you require additional rounds they may be hired at a cost to you, the client, which will include delivery, assembly and removal.

### **Linen**

The Bellum Hotel provides white table cloths for all tables required for your function which may include a gift table and a cake table along with a white linen napkin for every guest.

### **Chair covers and decorations**

All chair covers and decorations must be liaised with the manager of the Bellum Hotel and will be an additional cost to you, the client.

## **TERMS AND CONDITIONS**

### **Pricing**

All prices are current at the time of quotation and are subject to revision by the manager prior to the signing of the Event Booking form.

### **Confirmation of booking**

Confirmation of the booking by the client must be in writing within ten (10) days of the tentative reservation. Should your deposit and signed agreement not be returned within ten working days the Bellum Hotel manager reserves the right to release the date and allocate the space to another client.

### **Payment**

All function accounts are to be paid in full ten (10) working days prior to the function, unless prior arrangements have been made with the Bellum Hotel management.

### **Cancellation**

In the event a function is cancelled the following conditions shall apply

- A** Within 20 days of the date, all deposits shall be forfeited and the client shall pay a fee up to 50% of the estimated cost of the entire function
- B** Within 72 hours of the date, all deposits shall be forfeited and the client shall pay a fee of 100% of the estimated cost of the entire function
- C** Greater than 20 days – all deposits shall be forfeited if the Bellum Hotel is unable to resell the date

### **Final attendance**

Final confirmation of guests is required ten (10) working days prior to the event. After that time any reduction in numbers will still need to be paid for. The ability to increase numbers after that date will depend on availability of space and food preparation required.



### **Reduction in guest numbers**

In the event that, within 30 days prior to the function date, the expected attendance figure is reduced by more than 20% the client may be liable to pay for up to 50% of the reduced number.

### **Client responsibility**

The client is required to inform all relevant persons in the organizing of the function of the terms and conditions of the Bellum Hotel.

### **Damages**

Although all care will be taken, the Bellum Hotel is unable to take responsibility for damage or loss of property left on the hotel premises prior to, during and after the function. The client is financially responsible for any damages, theft or breakages caused to the property and/or equipment of the Bellum Hotel. Therefore the client will bear the cost of repair/replacement as determined by the management.

### **Compliance and liability**

It is understood that the client will conduct their function in an orderly manner in full compliance with the venues management and all applicable laws. The venue reserves the right to exclude or eject any and all objectionable persons from the function or the premises without liability. If the venue has reason to believe that a function will affect the smooth running of the venue, its security or reputation, it reserves the right to cancel the event without liability.

### **Alcohol**

Responsible service of alcohol The Bellum Hotel reserves the right (under the Liquor Licensing Act 1997 – Section 108 and Section 125) to refuse service of alcohol to intoxicated or disorderly patrons.

### **Noise**

All functions must comply with liquor licensing regulations.

### **Smoking**

The Bellum Hotel is a non smoking venue. There are limited outdoor areas where an ashtray is provided.

### **Food and beverage packages**

The food and beverage packages will need to be decided no later than four (4) weeks prior to the event date and the menu finalized fourteen (14) days prior to the event date. This must include any dietary requirements of guests.

### **Commencement and vacation of function**

The client agrees to begin and vacate the venue at the scheduled times agreed upon. In the event that the function should go beyond the agreed finish time the manager reserves the right to charge whatever extra costs are reasonably incurred to ensure the smooth operation of the function.

**Set up and delivery of equipment**

Clients are responsible for the cost involved in ensuring set up and break down time on all function space. All deliveries to the venue must be prior advised to the venue and must be marked with the name and date of the function. Whilst every effort will be made to assist in movement of goods from the storage area to the function area assistance will be offered on the basis of staff availability.

**Consumption**

No food or beverages of any kind will be permitted to be bought into the venue for consumption at the function by the client or by guests, invitees or persons attending the function, except by prior arrangement with management.

**Cleaning**

General cleaning is included in the cost of the function. However, additional cleaning charges may be incurred where a function has created cleaning requirements which are considered to be over and above normal.

**Basis of agreement**

Performance of this agreement is dependent upon the ability of the venue to complete said agreement and subject to labor troubles, disputes, strikes or pickets, accidents, government (Federal, State, Local requisitions), restrictions upon travel, transportation, food, beverage or supplies equipment failure and other causes whether enumerated herein or not, which are beyond the control of the venue. In no event shall the venue be liable for the loss of profit or consequential damages suffered by the client, where based on breach of contract, warrant or otherwise. In no event shall the venue's liability be in excess of the functions estimated cost.

***All client information and terms and conditions have been received, noted & accepted***

Name of client(s) \_\_\_\_\_

Signature(s) \_\_\_\_\_

Date \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_