



the goose



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**Weddings at The Goose**



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## Congratulations on your engagement!

Welcome to The Goose

The goose offers superb regional cuisine and wines in a world class setting.

Our aim at The Goose is to make your day as relaxed and enjoyable as possible.

The Goose is situated directly on the waterfront at the base of the famous Busselton Jetty and offers exceptional views of Geographe Bay and Cape Naturaliste.

The Goose's unique, absolute beachfront location is unparalleled throughout the South West.

The Goose has tailor made packages to suit all styles of weddings.

Our reputation for quality regional cuisine and personalized friendly service has become a hall mark for South West wedding receptions.

Off peak rates apply during the months of June – August.

Once you have read through our information, please contact us for available dates and any further information that you may require. All prices quoted are inclusive of GST.





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## Guest numbers & appropriate function rooms for your reception

|                              |  |
|------------------------------|--|
| Coastal Dining Room          | Up to 30 people seated comfortably<br>Up to 45 people cocktail style comfortably   |
| Beachside Dining Room        | Up to 40 people seated comfortably<br>Up to 60 people cocktail style comfortably   |
| Coastal & Beachside combined | Up to 80 people seated comfortably<br>Up to 110 people cocktail style comfortably  |
| Exclusive Restaurant use     | up to 160 people seated comfortably<br>up to 250 people cocktail style comfortably |

## Function room hire charges

- Coastal dining room \$220.00 set up access from 3pm
- Beachside dining room \$330.00 set up access from 3pm
- Coastal & beachside dining rooms combined \$550.00 set up access from 3pm
- Exclusive Venue use \$715.00 set up access from 4pm  
(minimum 80 people seated)
- Exclusive venue use for less than 80 people is available, please enquire for pricing





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## Complimentary items

- Ample parking, including coaches etc
- Power point presentation facilities
- Lectern with microphone
- Menu printing
- Integrated PA system for speeches with wireless microphone
- Easel and pin board for seating arrangements
- Wedding cake table & knife
- Function liaison manager
- White linen table cloths and napkins
- Table configuration

## Payment

1) A deposit/bond of \$1000.00 is required to confirm your reception / booking and is deducted from your final account. (Subject to point 2 of the terms of engagement form)

If your reception is cancelled the deposit is only refundable three months prior to the booking date.

2) Payment of the food & beverage component is to occur 1 week prior to your reception; this becomes the minimum number of guests payable.

3) Additional beverages & incidental / damage charges are payable at cessation of the reception.

## Payment methods

Payment can be done by bank cheque, cash, eftpos, online or by credit card (all credit card payments incur a service charge of 2%)



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## Beverage packages

Please note beverage packages are to be completed no later than midnight.

## Standard package

6 hour Package - \$55.00 per person

5 hour package - \$46.50 per person

4 hour package - \$40.00 per person

Inclusive of the following

## Forester Estate Wines from Margaret River

Semillon Sauvignon Blanc

Cabernet Sauvignon / Merlot

## Bubbles

Capel Vale – Debut Sparkling

## Bottled Beers

Corona

Carlton Dry

Carlton Mid Strength

James Boag's Light

## Soft drink & Juice selection

If any of the beverages in the packages outlined above are unavailable due to circumstances beyond our control, we reserve the right to substitute similar items at our discretion. We will inform you if this is the case.



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## Premium package

6 hour Package - \$64.00 per person

5 hour package - \$55.00 per person

4 hour package - \$46.50 per person

Inclusive of the following

## Wines from Margaret River

Voyager Estate Semillon Sauvignon Blanc

Chalice Bridge Shiraz

## Bubbles

Capel Vale – Debut Sparkling

## Bottled Beers

Corona

Heineken

Little Creatures Rogers

James Boag's Light

## Soft drink & Juice selection

If any of the beverages in the packages outlined above are unavailable due to circumstances beyond our control, we reserve the right to substitute similar items at our discretion. We will inform you if this is the case.



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## Food Menus

These menus are suggestions only and they can be adjusted to suit your needs as required, this may incur a re-costing.

### Suggested Menu # 1

#### Entrée

Canapés on the deck – 45 minutes  
Mini roast red pepper, pesto & three cheese tarts  
Vegetable & glass noodle spring rolls with dipping sauce  
South Australian oysters, chive & white wine vinaigrette & Kilpatrick  
Lemon & herb crumbed snapper pieces with lime aioli  
Grilled chicken sticks, peanut dipper

#### Main course

“Goose” baked bread rolls

Flame grilled Harvey beef, roasted garlic mash, grilled field mushrooms, baby spinach & shiraz jus  
Or

Pan fried King Snapper, salt roasted chats, fresh rocket, roast roma  
tomato and lime burre blanc  
Or

Prosciutto wrapped Mt Barker chicken breast on sweet potato risotto with green beans & parmesan cream  
sauce

#### Dessert

Mini pavlova, wild berry compote & double cream  
Or

Warm chocolate pudding, double cream, chocolate Ganache & strawberries  
Or

Australian cheese selection with quince paste, fruit and lavosh

Tea & Filtered coffee

\$77.00 per person – as above  
\$72.50 per person – with your wedding cake as dessert  
(GST inclusive)



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## Suggested Menu # 2

### Entrée

Canapés on the deck – 45 minutes  
Mini roast red pepper, pesto & three cheese tarts  
Vegetable & glass noodle spring rolls with dipping sauce  
South Australian oysters, chive & white wine vinaigrette & Kilpatrick  
Lemon & herb crumbed snapper pieces with lime aioli  
Grilled chicken sticks, peanut dipper

### Main course (alternate drop)

“Goose” baked bread rolls

Flame grilled Harvey beef, roasted garlic mash, grilled field mushrooms, baby spinach & shiraz jus  
And  
Pan fried King Snapper, salt roasted chats, fresh rocket, roast roma  
tomato and lime burre blanc

### Dessert (alternate drop)

Mini pavlova, wild berry compote & double cream  
And  
Warm chocolate pudding, double cream, chocolate Ganache & strawberries

Tea & Filtered coffee

\$66.00 per person – as above  
\$62.50 per person – with your wedding cake as dessert

(GST inclusive)



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## Suggested Menu # 3

### Canapés – 2 hours

- Mini roast red pepper, pesto & three cheese tarts (V)
- Vegetable & glass noodle spring rolls with dipping sauce (V)
- South Australian oysters, chive & white wine vinaigrette & Kilpatrick
- Lemon & herb crumbed snapper pieces with lime aioli
- Grilled chicken sticks, peanut dipper
- Sea salt & rosemary lamb sticks, tzatziki dipper
- Flame grilled Harvey beef and bacon sticks, hollandaise dipper
- Nori roll selection with soy, wasabi and pickled ginger (V)
- Semi dried tomato & parmesan arancini, aioli dipper (V)
- Grilled garlic prawns wrapped in prosciutto

(V) - Indicates Vegetarian

### Canapé dessert's – 1 hour

- Mini lemon tarts, strawberries
- Mini chocolate tarts, double cream
- Wedding cake to be served with dessert (if required)

### Coffee & cheese

- Freshly brewed coffee and tea selection
- Australian cheese selection with quince paste, fruit and lavosh

Menu cost - \$66.00 per person  
(GST Inclusive)



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## Suggested Menu # 4

### Canapés on arrival – 1.5 hours

- Mini roast red pepper, pesto & three cheese tarts (V)
- Vegetable & glass noodle spring rolls with dipping sauce (V)
- South Australian oysters, chive & white wine vinaigrette & Kilpatrick
- Lemon & herb crumbed snapper pieces with lime aioli
- Grilled chicken sticks, peanut dipper
- Semi dried tomato & parmesan arancini, aioli dipper (V)
- Tempura prawn cutlets, wasabi mayonnaise

### Main course Noodle box selection – ½ hour

- Vegetarian nasi goreng, bean shoots & coriander
- Battered King Snapper and shoestring fries, salsa Verde
- Malaysian chicken curry, fragrant rice

### Canapé dessert – ½ hour

- Mini lemon tarts, strawberries
- Mini chocolate tarts, double cream
- Wedding cake to be served with dessert (if required)

### Coffee & cheese

- Freshly brewed coffee and tea selection
- Australian cheese selection with quince paste, fruit and lavosh
- Fruit platter

Menu cost - \$72.50 per person  
(GST Inclusive)



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## The Goose recommends the following services and suppliers

### Bands

Paul McDaniel - 0408 788835 / 9755 3771

(Paul has several bands)

The Wiggs <sup>C/-</sup> Mike Goodwin

9758 7661 / 0418 936964

Sway - Jazz & swing

Tel: 97917770 / 0439 959404

Top Shelf (3 or 4 piece band) - John Terrace

0418 931903

### DJ's

Simon Healey (DJ & MC)

9795 6320 / 0409 688758

Tim Woodward – 0438 543677

Peter Adams (DJ, MC & Karaoke) ~ 0418 934760

Sam Jordan ~ DJ Mob: 0416 238351

### Wedding cakes

Edible Art <sup>C/-</sup> Carmello 0421 326856

Sugar Mummy <sup>C/-</sup> Arlene Nagzam 97552761

### Celebrants

Jen Burrows 0421 377880

Maureen Nicholson 0429118155

Paula Milner 0417923374

Peter Elson 97241144 or 0419124841

### Florists

Essence Flowers Busselton 9754 8360

Blooming Beautiful 0419 956576

Flowers on Prince 9752 3506

Stemation Floral Designs 9756 7044

### Group Transport

Busselton Taxis Tel: 9721 2300

Gannaways Charter Service - 0417 171985 or 9752 3036

Cape to Cape charters – <sup>C/-</sup> Jason 0417 951916

### Photographers

Stephen Blakeney 9757 9760

Lloyd Smith 9724 1999

John Kuppens 0418 928673

Envy Photography <sup>C/-</sup> Roger Clark 9751 3800

Real Image Photography

<sup>C/-</sup> Pete Battye 0404 082614

e-Mail: [info@realimagephotography.com.au](mailto:info@realimagephotography.com.au)

### Wedding Cars

Cape Naturaliste Limousines 9756 7778

South West Limousines 0419 956073

Horse Drawn Carriage 9754 2213

Hill view Rolls Royce 9756 6606

Classic Bentley 9757 1212

Busselton Stretch Limousine 0417 995008

Cruising Cadillac 9755 4244

### Decorations

Wez Enterprises – Vicki Brown 9752 3752

Milieu – Jeff & Karen Crutchlow 9753 1505



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## Confirmation & terms of engagement form

- The Goose does not accept responsibility for damage to or loss of the client's property left on premise prior to or after the reception.
- The Client is responsible for the conduct of their guests and indemnifies the Goose for all costs, expenses, damage and loss caused by any act of the client or the client's guests and will be deducted from the deposit/bond.
- Duty of care: The Goose reserves the right to refuse service of alcohol to persons the duty manager deems intoxicated.
- Prices are subject to change without notice, once payment of deposit has occurred prices are finalized.

Upon payment of deposit you are accepting the above terms and conditions when having your reception at The Goose.

Client Name – (Please print) \_\_\_\_\_

Client signature \_\_\_\_\_ Date \_\_\_\_\_

Goose Manager \_\_\_\_\_ Date \_\_\_\_\_

