



Congratulations on your engagement!

We are delighted that you are considering Azotea Restaurant.

Azotea offers weddings as part of an exclusive use arrangement for up to (approximately) 120 guests for cocktail style and for up to (approximately) 80 guests for a sit down style function. Our functions chef and management team have fashioned two exclusive packages, each of which can be tailored to suit and reflect your own tastes, preferences and budget.

Our packages include private use of Azotea Restaurant and Balconies. The unique qualities of Azotea make for truly memorable occasions and memories.

Most importantly you will enjoy the professional service of your own dedicated team, with nothing overlooked. Book your date and relax with the comfort of knowing we have organized an unforgettable package just for you.

Lisa Sawyer - Functions Manager

Email: functions@albionalbury.com.au



AZOTEA RESTAURANT

Our stunning Restaurant is located on the third floor of the Albion Hotel, enjoying views of Albury-Wodonga. A maximum of 80 people can be catered for a formal sit down meal. Functions larger than this can be catered for as a Cocktail style setting up to 120 people.

LUNCH WEDDING

Hours: 12 Noon - 5pm

Non Refundable Deposit: \$500.00 (Wednesday to Friday) and \$1,000.00 (Saturday & Sunday)

Please note that for all Lunch weddings at Azotea, a minimum total spend of \$2,500.00 applies.

EVENING WEDDING

Hours: 6pm - 12.00pm

Non Refundable Deposit: \$500.00 (Wednesday-Thursday) \$1,000.00 (Friday - Sunday)

Please note that for all Evening weddings at Azotea, a minimum total spend of \$4,000.00 applies.

We have two menu options available a Cocktail Style Canape Menu at \$49.90 per head and a Sit Down Menu with three options available and where you may choose from canapés, entrée, main course and dessert as follows:-

Two courses at \$55.00 per head

Three courses at \$70.00 per head

Four courses at \$85.00 per head

ROOM SET-UP

LINEN

Linen is provided and tables are set with white napkins, full cutlery and glassware according to your menu requirements. Together we can finalise a detailed floor plan outlining where tables are to be placed and with how many guests on each table, at least 4 weeks prior to the event. The location of guests with certain requirements (e.g. vegetarian or gluten free guests) should be included on this plan. A template plan can be obtained from Lisa.

CENTREPICES, FLOWERS, PLACE CARDS AND PERSONAL GIFTS

Centre pieces, flowers, place cards and personal gifts are the responsibility of the individual client and unfortunately no responsibility will be taken for the storage of these extra items prior or post event. Tables are normally in place by 10am the morning of your Function, but individual arrangements are always put into place.

You may wish to allocate a family member or close friend to arrange place cards and centre pieces prior to your function. Please note that no guarantee that the room will be ready the day prior can be made. You may wish to decorate the restaurant room with extras such as lights or pedestal flowers. This is the responsibility of the client and any additional fixtures must be removed by 5.30pm after your Lunch function and by 11.00am on the day following your evening function. Please advise your suppliers of this request.

FLOOR PLAN AND SEATING ARRANGEMENTS

Our staff will assist you in the best possible floor arrangement for your function taking everything, such as entertainment, into consideration. Areas for dancing can be arranged according to the size of your event. Long tables for up to 12 guests are supplied and a floor plan is available after confirmation of your event. Should you prefer round tables, suitable for up to 10 guests these can be arranged for a fee as we have to hire these please see Lisa for a quotation.

PRE-FUNCTION DRINKS AND CANAPÉS

The Albion Hotel is the perfect setting for pre-function drinks and canapés and is available by prior arrangement for your guests.



THE MENU

The menu is a highlight of your reception at Azotea and is a dining experience to be remembered. A set menu is required for functions. Functions of a larger size are based on a choice of two meals from the menu provided and are served alternately. No orders are taken during service. Specific dietary requirements can be catered for but this MUST be pre-arranged a minimum of 4 weeks prior to the function.

Please note due to seasonal changes and the availability of produce, menus are subject to change. Generally the menu choices are made 4-6 weeks prior to your wedding date. All prices include GST.

Canapés - Choice of Three

- Spinach & Ricotta Puff (V)
- Blinis with Cream Cheese, Chives and Smoked Salmon
- Crispy Calamari with Lime Salt and Chipotle Aioli (GF)
- Pork and Beef Meatball with Chilli Jam (GF)(DF)
- Sun-Dried Tomato, Fetta and Sweet Balsamic Bruschetta (V)
- Three Cheese Arancini with Garlic Aioli (V)
- Chorizo and Cheddar Croquette
- Lemon and Parmesan Zucchini Fritter (V)
- Pork and Prawn Spring Roll with Chilli Plum Sauce
- Roasted Cherry Tomato, Mozzarella and Basil Tartlet (V)
- Greek Lamb Skewer with Minted Yoghurt (GF)
- Sweet Onion, Spinach and Fetta Quiche (V)
- Vietnamese Caramel Pork Belly Skewer
- Mushroom, Caramelised Onion and Cheddar Arancini (V)
- Szechuan Chicken Dumpling with Nuoc Cham (DF)
- Lemon and Garlic Chicken Skewer with Sriracha Aioli (GF)
- Cheese and Jalapeño Puff with Aioli (V)
- Beef and Horseradish Crostini
- Caramelised Apple, Fennel and Pork Sausage Roll
- Crostini with Goats Cheese, Fig Jam and Prosciutto
- Thai Style Chicken Meatball
- Mini Chicken Mignon

(Vegetarian (V) and Gluten Free (GF) and Dairy Free (DF) options)

Entree - Choice of Two, alternate serve

Thai Beef salad with chilli jam, candied peanuts and crisp salad (DF)(GF)

Salt & Pepper Calamari with a Rocket, Lemon and Chilli Salad (GF)(DF)

Pork Belly with caramelised chilli sauce on an apple and snow pea salad(GF)

Grilled Teriyaki Chicken served with an Asian Slaw (GF)(DF)

Main - Choice of Two, alternate serve

Roasted Scotch Fillet with sautéed green beans, potato puree and red wine sauce (GF)

Dijon and Chive Crusted Lamb Rack with honey roasted carrots and mascarpone polenta (GF)

Parmesan crusted chicken breast with a roasted beetroot, pumpkin and fetta salad

Seared Salmon fillet with roasted baby potatoes, asparagus and lemon caper butter (GF)

Dessert - alternate serve

Rich chocolate cake with coffee crumb and espresso ice cream

Lemon tart with salted caramel and meringue pieces

Individual Kahlua Pudding with Vanilla Custard and drunken Berries

Passionfruit and White Chocolate Cheesecake with whipped Cream and Chocolate Curls

*Due to seasonal variations substitutions may be required





CANAPE WEDDING MENU

\$49.90 per person

Canapés - Choice of Fifteen

Spinach & Ricotta Puff (V)

Blinis with Cream Cheese, Chives and Smoked Salmon

Crispy Calamari with Lime Salt and Chipotle Aioli (GF)

Pork and Beef Meatball with Chilli Jam (GF)(DF)

Sun-Dried Tomato, Fetta and Sweet Balsamic Bruschetta (V)

Three Cheese Arancini with Garlic Aioli (V)

Chorizo and Cheddar Croquette

Lemon and Parmesan Zucchini Fritter (V)

Pork and Prawn Spring Roll with Chilli Plum Sauce

Roasted Cherry Tomato, Mozzarella and Basil Tartlet (V)

Greek Lamb Skewer with Minted Yoghurt (GF)

Sweet Onion, Spinach and Fetta Quiche (V)

Vietnamese Caramel Pork Belly Skewer

Mushroom, Caramelised Onion and Cheddar Arancini (V)

Szechuan Chicken Dumpling with Nuoc Cham (DF)

Lemon and Garlic Chicken Skewer with Sriracha Aioli (GF)

Cheese and Jalapeño Puff with Aioli (V)

Beef and Horseradish Crostini

Caramelised Apple, Fennel and Pork Sausage Roll

Crostini with Goats Cheese, Fig Jam and Prosciutto

Thai Style Chicken Meatball

Mini Chicken Mignon

(Vegetarian (V) and Gluten Free (GF) and Dairy Free (DF) options)

FUNCTION CO-ORDINATION

At Azotea we aim to provide a high level of service and attention to detail when planning your very special event. Our focus and expertise is in the area of food and beverages. Where possible we are happy to make recommendations for other important aspects of your day such as florists, celebrants and entertainment. Just ask Lisa for our recommended contact list.

RUN SHEET

Approximately two weeks prior to your wedding the Functions Manager will put together with you a run sheet for your event. This will include the specific times that all meals will be served to your guests. Please note that no speeches are able to take place prior to entrée or main courses as this may compromise the standard of the meal your guests receive.

BEVERAGE REQUIREMENTS AND BAR TAB

Beverages, are charged on consumption for the duration of the function to a limit set by you. When your limit is approaching, your nominated contact will be notified and may set a new limit on the bar. We have a selection of wines which are found to be suitable for larger functions and you may specify what will and will not be offered through the bar.

You will be asked to choose your wine from the current wine list approximately 4 weeks prior to your wedding. Availability and vintage may vary depending on your choice. A basic bar set up is one sparkling, two red wines, two white wines and two beers. Sparkling water, light beer, soft drinks and juice are available for all functions.

WEDDING CAKE

The Wedding Cake is an important and traditional part of any wedding. It may be served as an accompaniment or as take home gifts. Please note a serving charge of \$3.00 per person cut and served with Fresh Whipped Cream & Berry Coulis. This covers the cutting and serving of the cake, cake bags are the responsibility of the client. If you wish to cut the cake as gifts, please advise Lisa, regarding the storage/keeping of the top tier etc. prior to the day.

CHILDREN

Children over 15 years are charged at the same rate as adults. Alternatively children's meals are available if requested in advance. The cost is \$20.00 per child and includes a children's main course followed by ice cream. Highchairs are available by pre-arrangement. Please ensure that any children attending the function are suitably supervised.

NOMINATED CONTACT

Our experienced staff will work closely with you to plan your very special day. To ensure consistency and to avoid any confusion we request that no more than 2 people be nominated as contact.

On the day of your wedding we ask that one person be nominated other than the bride or groom, with whom we may confer with during the event, such as the best man or MC. This relieves the Newlyweds of minor operational concerns.

TERMS AND CONDITIONS

GRATUITIES

Gratuities are not included in any charge and are at your discretion.

BYO

Azotea and the Albion Hotel is a strictly licensed property. Clients are not permitted to supply their own food or beverages under any circumstances.

RESPONSIBILITY

Azotea and the Albion Hotel take no responsibility for lost or missing items. All breakages either at the function or in rooms are the client's responsibility and must be paid for accordingly. For non-exclusive weddings, any rate compensation for independent guests arising from unreasonable behaviour or noise from the wedding party is ultimately the financial responsibility of the bride and groom.

QUOTES AND PRICING

Quotes are valid for 7 days from the date of the quotation unless otherwise specified. All prices are based on current costs and are subject to change without notice to meet increases as they arise. Function rooms can be tentatively held for a period of 7 days with the Function Manager's written approval.

BOOKINGS AND CONFIRMATION

The non-refundable deposit is required to secure your wedding date. A written confirmation of booking will be sent following payment.

DEPOSIT DETAILS

Deposits can be made by cash, credit card (Visa, MasterCard or AMEX), direct deposit or cheque. You can phone through credit card details for payment to the Albion Hotel on 02 6021 3377.

CANCELLATIONS

In the unfortunate event that a confirmed function must be cancelled, you will forgo the security deposit. If a function is cancelled with less than 7 days notice, all catering accounts will be due and payable. The management reserves the right to cancel any function at their discretion.

FINAL NUMBERS

Final numbers are required by management by 5.00pm 4 weeks prior to your event. This will be the minimum number of people charged. Any cancellations after this time cannot be refunded.

FINAL PAYMENT

Final payment of all anticipated charges is required 2 weeks prior to your function. Any further additional charges (e.g. additional beverages over and above the total minimum spend) will be payable by 12 Noon the day following your function.

ADDITIONAL NOTES

Please note all property inspections and wedding enquiries are by prior appointment to ensure that a representative is available to assist with your questions. Management reserves the right to make changes to the above conditions without notice.