



WEDDINGS

BY HOTEL KURRAJONG

CONGRATULATIONS

on your engagement. Thank you for considering
Hotel Kurrajong Canberra for your wedding reception.

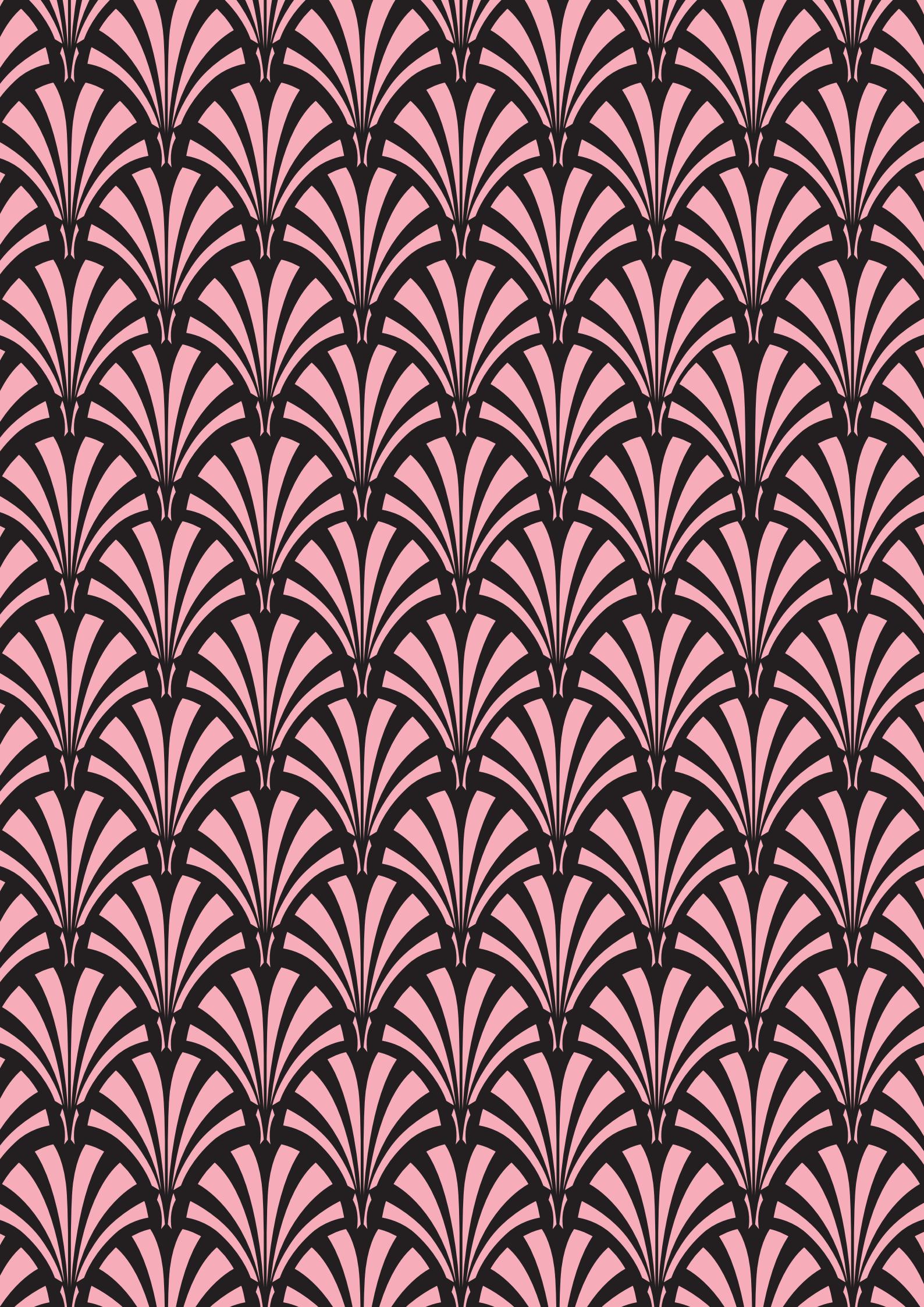
We invite you and your partner to celebrate your wedding at the classically restored Hotel Kurrajong Canberra, a majestic property that originally opened in 1926 at the height of the Roaring 20s.

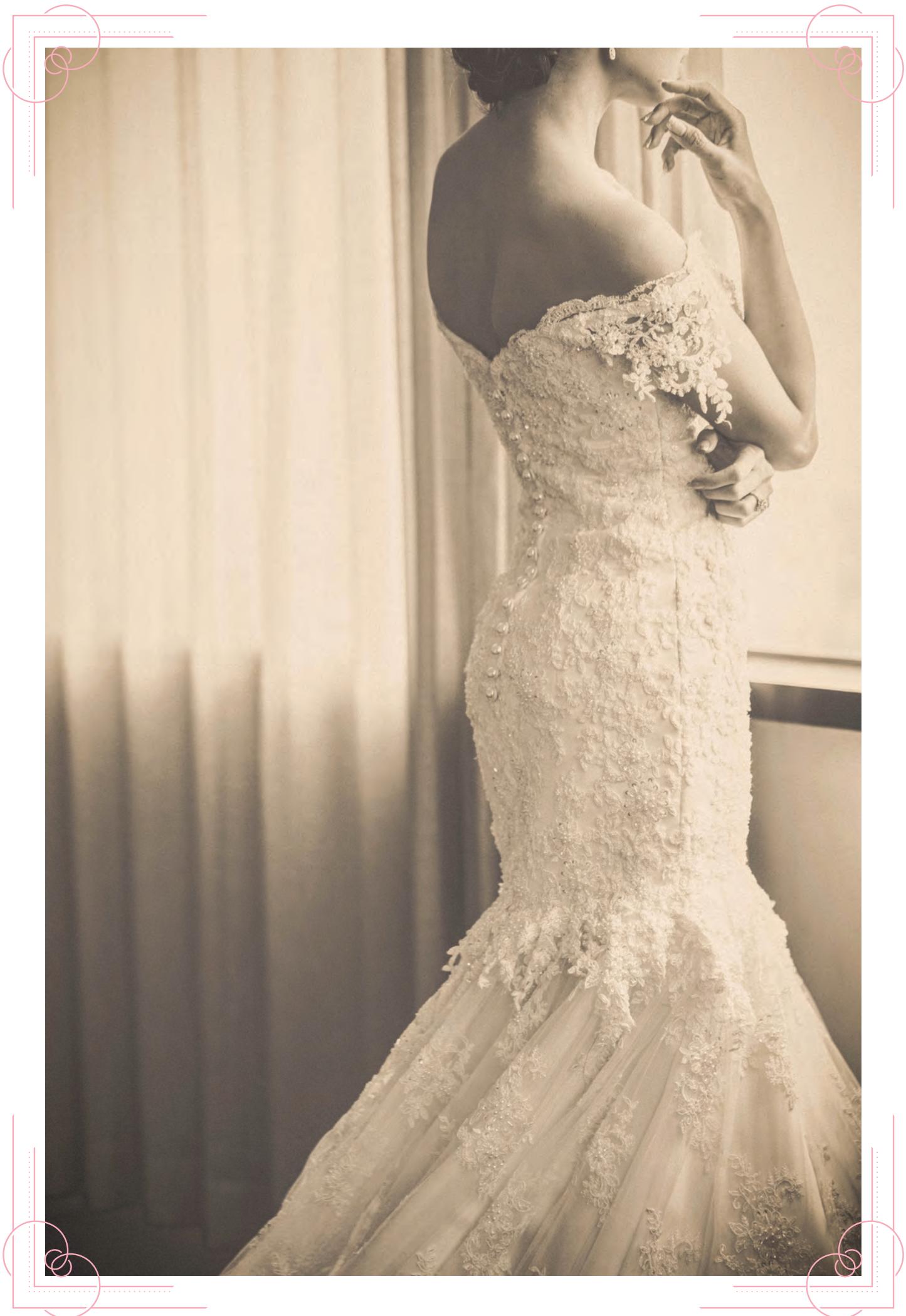
In that spirit, Hotel Kurrajong Canberra once again welcomes you. The recently refurbished hotel comprises 147 rooms, 26 of which are in the heritage wing. Magnificent executive suites and balcony rooms complement the understated charm of the setting including graceful design features, deep verandahs, radiating courtyards and covered pavilions.

At Hotel Kurrajong Canberra we have the facilities to host an intimate event for 12, a sit down dinner for 160, or a cocktail party for up to 350 guests.

Your guests will dine on fresh seasonally selected produce, premium meats and seafood as well as inspirational desserts.

We can also specifically tailor a menu to meet your heart's desire.



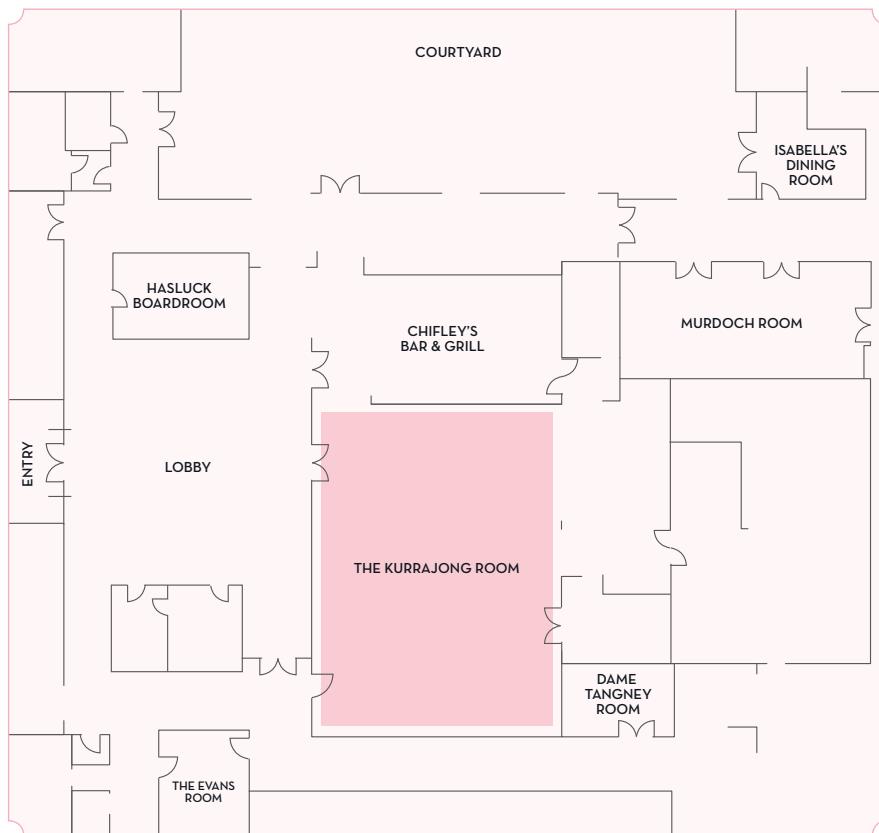


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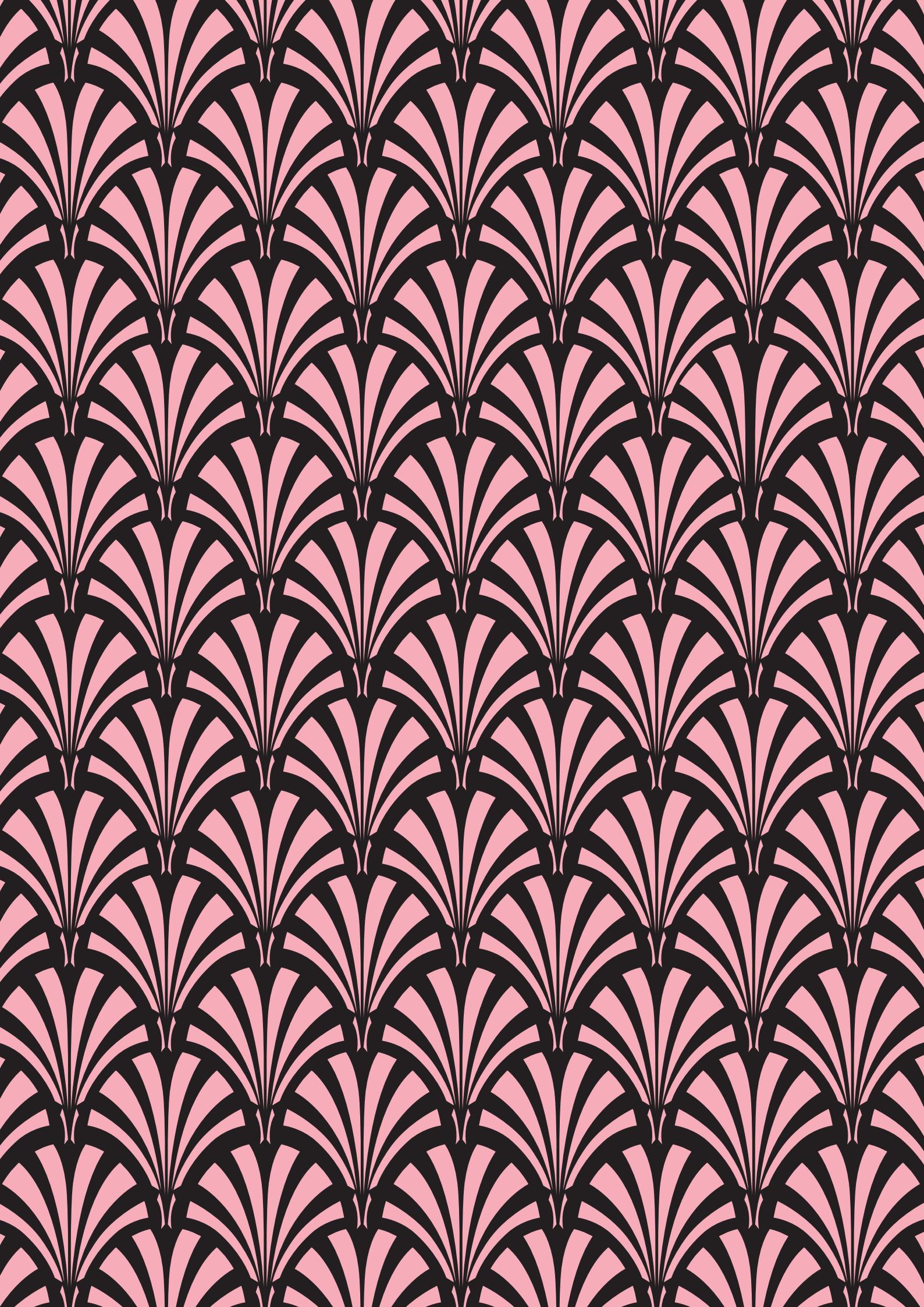
KURRAJONG ROOM

The perfect location for weddings and gala dinners, the Kurrajong Room features 10ft high ceilings and is located directly off the lobby.



ROOM CAPACITY

Height	Size	Banquet	Cocktail
3.2m	194m ²	80	120







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WEDDING PACKAGES

A wedding is made up of hundreds of special moments from when you put your shoes on and see your parents smiling faces to the first time you hold your partner's hand and have your first dance.

These moments make a wedding memorable.

At Hotel Kurrajong, it's all about the details.

Our wedding packages have been designed to enhance these moments.

All packages include:

Bridal Suite with late check-out and breakfast included

Display table (for wedding cake, guest book etc.)

Designated experienced event manager offering advice and recommendations for all aspects of your special day

Operational service team dedicated to ensuring you receive the best in quality dining and attention to detail

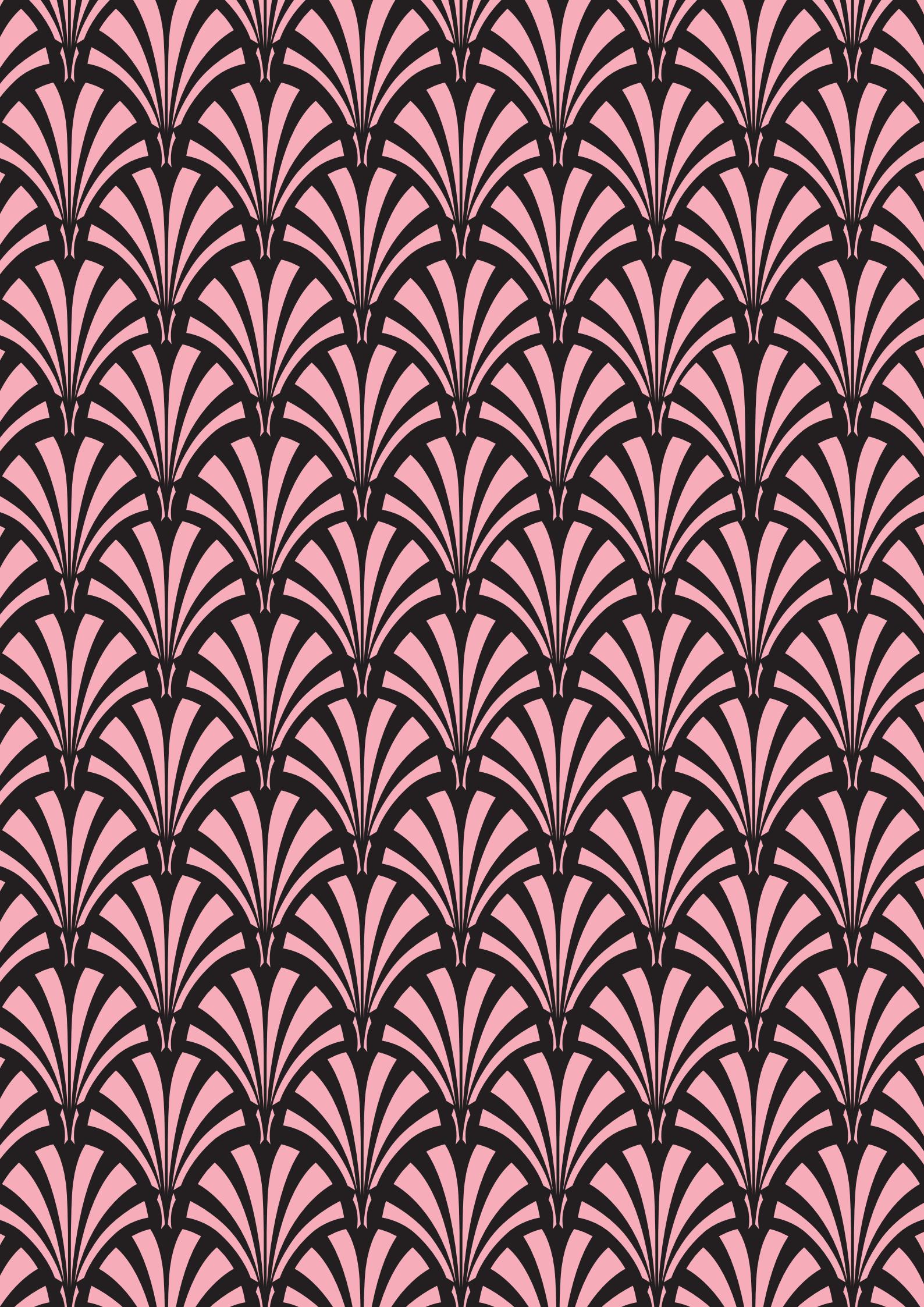
Placement of place cards and table gifts on the day

Wedding cake cut and served on platters

Chair covers, sashes, tea light candles

Microphone and lectern

Venue hire based on minimum numbers







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KURRAJONG ELEGANCE

\$135.00 per person

Minimum 60 guests

Three course Chef designed menu (alternate serve).
Chef selection of three canapés (two cold one hot), four hour beverage package
including standard beers, house red and white wines.

MENU

Entrées

Prawn and scallop tortellini with
sauce vierge and petit herbs

Duck rillettes with watercress,
cornichon salad and crostinis

Asparagus with a poached hens egg, shaved
Reggiano Parmigano and truffle dressing (V)

Mains

Rolan Island grass fed wagyu scotch fillet
with Paris mash, roast shallot and red wine jus

Grilled kingfish with kipfler potato, lilliput capers,
baby cress and Chardonnay dressing

Spinach & Ricotta Dumplings, with slow
roasted heirloom tomatoes & basil (V)

Sides

Garden leaves with sherry dressing

Green beans with shallot and preserved lemon

Dessert

Classic crème brûlée with
chocolate sorbet almond biscotti

Aged cheddar, dried fruits,
nuts and lavosh



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KURRAJONG COUTURE

\$150.00 per person

Minimum 60 guests – Exclusive use of the courtyard for your ceremony

Welcome drink, Chef selection of three canapés (two cold and one hot).
Three course Chef designed menu (alternate serve) or Sharing Menu complimented by tea and coffee,
Four hour beverage package including standard beers and house wines.

MENU

Entrées

Prawn and scallop tortellini with
Sauce vierge and petit herbs

Duck rillettes with watercress,
cornichon salad and crostinis

Asparagus with a poached hens
egg, shaved Reggiano Parmigiano
and truffle dressing (V)

Mains

Rolan Island grass fed wagyu
scotch fillet with paris mash,
roast shallot and red wine jus

Grilled kingfish with kipfler potato,
lilliput capers, baby cress and
chardonnay dressing

Porcini and pecorino risotto (V)

Sides

Garden leaves with sherry dressing

Green beans with shallot
and preserved lemon

Dessert

Classic crème brûlée with
chocolate sorbet almond biscotti

Aged cheddar, dried fruits,
nuts and lavosh

Sharing Menu

*Our sharing menu is made up of
three courses served per table*

Sample ‘Sharing Menu’

Antipasto platter
Oysters
Bread

Rosemary “feather and bone”
Pillar Rock porchetta served
with salsa verde

Lemon baked organic Bannockburn
chicken with double jus

Greek salad, wood roasted Moran
family lamb, zucchini, tomato, mint

Green beans, lemon, olive oil

Whole roasted potatoes

Garden leaves with sherry dressing

Caramel parfait,
peanut praline, black figs

Passionfruit pavlova,
coconut, raspberries

Served with tea,
coffee and chocolates

