

Weddings



LINCOLN DOWNS RESORT
BATEMAN'S BAY



A day to remember

From an intimate and elegant celebration for two, to a gathering with family and friends, Lincoln Downs Resort on the beautiful South Coast of NSW provides the perfect backdrop for a momentous occasion.

Imagine arriving to our resort, celebrating your love and leaving as husband and wife.
Work with our professional team to create the weekend of your dreams.

- CHECK IN • WEDDING REHEARSAL • DINE WITH FAMILY
- STAY • PREPARE • GARDEN CEREMONY
- CANAPES + BUBBLES • DINE • DANCE

Create the mood for love as you dance and sway the evening away, surrounded by all that you cherish, all those who you hold dear, and let it be more than you could ever IMAGINE!



Function Room hire & capacity

THE GAZEBO

20 white chairs + signing table

Ceremony only **\$500**

With Lincoln Downs reception **\$250**

THE GLASS ROOM \$500

White linen tablecloths + linen napkins + chair covers + basic set up and room arrangement

Sit down lunch/dinner - Maximum 20 guests

Cocktail dining - Maximum 35 guests

THE LAKEVIEW ROOM \$1000

White linen tablecloths + linen napkins + chair covers + basic set up and room arrangement

Access from 12pm the day prior to booked event

Sit down lunch/dinner - Maximum 90 guests

Cocktail Style - Maximum 110 guests

EXCLUSIVE HOTEL RIGHTS \$3500 *(Terms and conditions apply)*

Menu Price Guide

(FOOD ONLY)

PRE-RECEPTION CANAPES AND DRINKS PACKAGE

1 hour - \$28 per person

CANAPES WITH THE GAZEBO CEREMONY ONLY

2 hours - \$35 per person - 5 pieces per person

2.5 hours - \$45 per person - 7 pieces per person

CANAPE STAND UP COCKTAIL STYLE RECEPTION

(from \$110 per person)

10 pieces per person

LUNCH OR DINNER SIT DOWN MENU RECEPTION

TWO COURSE OPTION (from \$95 per person)

• Entrée • Main • Cakeage

THREE COURSE OPTION (from \$115 per person)

• Entrée • Main • Dessert • Cakeage

* Alternate drop of two choices or three choices when including vegetarian

ADDITIONAL OPTIONS

Canapes - From \$4 per piece

Children's Meal (12 years and under) - From \$35 per child

Cakeage fee - \$2.50 per person (served with Chantilly cream and berries)



Sample Menu

CANAPES

Baked polenta rounds with bocconcini, basil pesto and prosciutto | Spinach & ricotta puff triangles
Salmon & dill mini crepes | Cured pork, brie & pepper crostini | Pancetta wrapped prawns on toast
Caprese bruschetta on ciabatta | Chicken satay skewers | Mini Fish cakes
Goat cheese & chili jam crostini | Crispy stuffed tea mushrooms | Sweet chili crab pastry
Liver pate with fig & onion jam on toasted brioche | Mini croque monsieur
Roasted pumpkin & green pea arancini balls | Pear & blue cheese tart with confit onion

ENTREE

Blistered baby truss tomatoes, basil and goat curd bruschetta
Clyde river oysters with chilli, lime and lemon wedge (add \$5)
Crab ravioli w/ lemon butter sauce & grilled asparagus | Salt, pepper & chilli squid salad
Ricotta gnocchi w/ rich tomato & chilli sauce | Plated garden salad, mustard seed, blood oranges
Roast pumpkin, beetroot & feta salad | Butternut pumpkin risotto w/ truffle oil
Grilled polenta w/ basil pesto, caramelized onion & whipped goat cheese
Pear & blue cheese tart or caramelized onion & goats cheese tart

MAIN

Grass fed Eye fillet w/ Sweet potato mash, roasted beetroot, leek, asparagus & shiraz jus
Crispy skinned wild barramundi w/ crushed roasted rosemary chat, blistered baby
tomatoes & a creamy lemon sauce
Beef cheeks w/ pomme puree, butter beans & sherry & red wine reduction
Roasted Lamb rump, colcannon mash, honey glaze carrots & mint chimichurri sauce
Chicken breast, prosciutto, wild mushrooms, baby onion & parmentier potato
Crispy skin Pork belly, pea puree, roasted pumpkin & potato rosti
King prawn & pesto risotto with parmigiano reggiano cheese & confit tomatoes

DESSERT

Kaffir lime & lemon brulee & almond biscotti
Double Dark Choc brownie, raspberry coulis, fresh berries & vanilla bean ice cream
Mini pavlovas, Chantilly cream and seasonal fruits
Sticky date pudding, caramel butterscotch sauce & vanilla bean ice-cream
Lemon curd tarts, Italian meringue, blackberry dust.
White chocolate and raspberry swirl cheesecake with fresh berries & tuile
Vanilla bean & strawberry panna cotta w/ white choc disc, rose water syrup
Red wine Poached pear, vanilla mascarpone and shiraz & orange syrup

Optional: Canape or Dinner Grazing Table (price upon request)

Sample Beverage Menu

Charged on Consumption

BUBBLES

Saint Louis Sparkling, Blanc de Blanc
Val D'Oca Prosecco, Valdobbiadeno
Laurent Perrier Champagne, Tours-Sur-Marne

WHITES

Mr Mick Riesling, Clare Valley, SA, 2020
Mader Riesling, Alsace France, 2018
Kindred Spirit, Sauvignon Blanc Marlborough, New Zealand, 2020
Henri Bourgeois Sauvignon Blanc, Sancerre France, 2018
il Villaggio Pinot Grigio Veneto, Italy, 2019
Habitat, Semillon Sauvignon Blanc, NSW, 2019
Holm Oak, Chardonnay, Tasmania, 2018
J. Moreau & Fils, Chablis, France, 2018

ROSE

Nick O'leary Rose, Canberra, 2019
Artea Provence, France, 2018
San Marzano, Tra.Ma.Ri Salento, Italy, 2018

REDS

Hare and Tortoise Yarra Valley, Yarra Valley, VIC, 2019
Pooley Coal River, Tasmania, 2019
Maretti Chianti, Tuscany, Italy, 2015
Viberti Giovanni, Dolcetto d'Alba, Piedmont, Italy, 2015
Chateau du Cedre Cahors Heritage, Malbec, France, 2016
Habitat, Shiraz, Orange NSW, 2019
Xanadu, Cabernet Sauvignon, Margaret River, 2018
Torzi Matthews, Barossa Shiraz, 2018
Torbeck, Woodcutter's, Barossa Shiraz, 2018
Killibinbin Langhorne Creek, Cabernet Sauvignon, South Australia, 2016
Nero D'avola, Bird in Hand, Adelaide Hills, 2018

BEER

Bent Spoke Crankshaft IPA | Pure Blonde | Stone Wood Pacific Ale | Birra Moretti | Corona
Carlton Draught | Crown Lager | Great Northern | Hahn Premium Light | Stronbow Apple Cider

SOFTIES

A variety of soft drinks



Accommodation

There is variety of accommodation options for you and your guests.
For convenience stay onsite and as an additional option, exclusive hotel rights.

(terms and conditions apply).

AVAILABLE ROOMS

- Superior Queen Room: Sleeps 3 guests
- Executive Queen Room: Sleeps 2 guests
- Executive King Spa Room: Sleeps 2 guests
- 2 Bedroom Spa Suite: Sleeps 4 guests
- 2 Bedroom Family Suite: Sleeps 4 guests

(Wedding party guests booking directly with the hotel will save 10%).

Parking and WIFI is complimentary and all rooms have tea and coffee making facilities and mini bar. Resort facilities include gardens, private lake, lakeside cabana, tennis court, outdoor swimming pool and Briars Restaurant open for breakfast and dinner.



Contact

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FUNCTIONS & EVENTS MANAGER

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Photos courtesy of Lea & Lens