



frederickton
weddings
VENUE & COORDINATION

WELCOME
LOVERS

A B O U T U S

Nestled within the historic embrace of Fredericton's Old Cheese Factory, The Garden Bar & Kitchen is more than just a venue; it's the backdrop to your enchanting love story.

With panoramic river views and an ambiance steeped in history, we're not just hosting weddings; we're crafting unforgettable moments in the tapestry of your life.

At The Garden Bar & Kitchen, every detail comes together to create a truly enchanting experience for your special day. Once you make your booking, Megan, our dedicated wedding coordinator, will support you throughout the entire planning process to ensure your wedding is flawless.

Picture; exchanging vows in the timeless embrace of The Old Shed, followed by a waterfront reception in our charming restaurant.

We understand firsthand the significance of this milestone in your lives. Your love story deserves to be celebrated in a setting as beautiful as your commitment to each other, and we are honoured to play a part in making your day unforgettable.





YOUR STORY

You're here because you felt something. You've made a connection, you have a vision for your perfect day here with us. Let us be part of your story, to create unforgettable memories for you and your loved ones. Our payment options support all budgets, our door is always open so please reach out.

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CEREMONY HIRE FEE: \$ 5 5 0

VENUE HIRE + FURNISHINGS +
WEDDING CO-ORDINATION: \$ 2 0 0 0

*50% off ceremony and venue hire for the months JUNE,
JULY & AUGUST

LOCATED AT
THE GARDEN BAR & KITCHEN

THE OLD CHEESE FACTORY
1 REMEMBRANCE WAY, FREDERICKTON NSW 2220

We would love to invite you & your fiancé for an exclusive tour of our venue. You will meet your Megan, your wedding co-ordinator. Experience the character and charm of Frederickton's Old Cheese Factory and make a wholesome connection to the space you will make the promise of forever.

Our tours are held Thursday - Sunday at 10:30am. Should this time not work for you, please reach out and we can make alternative arrangements. We also offer virtual tours if you are unable to make it.

If you would like a dining experience at our restaurant, the Garden Bar & Kitchen, after your venue tour we would love to offer a \$100 voucher for you to enjoy a delicious meal with our stunning river views.

Your ceremony will take place in the oldest part of the factory, built in the 1860's. With its high ceilings and cathedral like feel, The Old Shed oozes character and class. The Old Shed is versatile, create your own uniquely beautiful space.

Inclusions: Festoon lighting, registry table + 2 chairs, choice of 2 different arbours, hanging installation frame, set up and use of x60 wooden chairs, furniture and rubbish removal.



C E R E M O N Y

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CAPACITY

STANDING: 150

SEATED: 120

*The Old Shed can be used as a wet-weather option should you decide to hold your ceremony at a secondary location.

CAPACITY

STANDING: 150

SEATED: 120

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The Garden Bar & Kitchen was built with weddings in mind. Elevated off the ground to capture the panoramic views over the Macleay River, you can be sure all your guests will get a water view.

With high ceilings, large wrap around balcony and spacious indoor dining area, its the perfect place to wine, dine and dance the night away with your loved ones...don't forget to catch the beautiful sunset over the Macleay River.

Lunch reception 12pm - 2pm
Evening reception 5pm - 11pm

THE RESTAURANT



V E N U E H I R E I N C L U S I O N S

A wedding coordinator to oversee and assist throughout the planning process and on the day of your wedding.

Exclusive use of the waterfront venue on the day of your wedding, including early arrival on the day for setup.

A professional team to service your wedding from start to finish.

Function manager to assist with catering and venue logistics.

Bar set up, including staff and all glassware.

Support and development of a venue run sheet in the lead up to your wedding,

Sonos music system, suitable for background music.

Parking for up to 30 cars.
Bathroom and toilet facilities.

Power supply for lighting, kitchen and entertainment.

Use of fixed lighting and festoon lighting inside and outside the venue.

Set up and removal of decorations.

FURNISHING INCLUSIONS

Timber sideboard - perfect for wishing well and gifts

Wine barrels

Wooden tables

Oak cross back chairs [80]

Wishing well

Wooden chairs [20]

Wooden cake presentation table + cake knife

Cutlery, glassware and crockery

Fireplace

Glass or white cake stand

3 wooden highchairs

Thick paper napkins [brown or white]

Wooden or white A frame for seating chart

White linen curtains

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OPTIONAL EXTRAS

Personalised A5 menu: \$2.50 pp

Glass vases [20]: \$3 each / Glass jars [10]: \$3 each

Crystal candlesticks [70]: \$3 each / Brass candlesticks for bridal table [3]: \$5 each

Linen napkins - white, dusty pink or burgundy [100] / Forest green [60]: \$2 each

PA speaker and microphone: \$280



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C O C K T A I L H O U R

The perfect time for your loved ones to mingle. Our grazing platters are a great way to start your reception.

Grazing platter from the land \$15pp

Selection of Australian artisan cheeses & breads | cured meats | pickles | house chutney | crackers | house dips | fruits

add on \$8pp

Whole Bangalow ham | served hot & sliced with a selection of traditional condiments

Grazing platter from the sea \$20pp

Selection of seafood | king prawns | freshly shucked oysters | smoked salmon | lemon & classic condiments

W E N D U S H A R E S T Y L E

Our shared style menu is a communal style of dining which is perfect for creating a relaxed dining experience. Menu subject to seasonal changes.

Entree [select 2]

Potato & leak croquettes | chipotle mayo | grana padano [V]

Salt & Szechuan pepper squid | aioli | lemon

Sticky glazed pork belly | Korean BBQ | slaw | toasted sesame [GF]

House made meatballs | pomodoro sauce | tear & share garlic bread

Mains [select 2]

Tassie salmon | crispy fennel salad [GF]

Roasted chicken breast | garlic & parsley butter

Roast lamb shoulder | salsa verde

Wagyu MB2+ flank steak | chargrilled | green salsa [GF]

Rigatoni pasta | fried eggplant | San Marzano tomato basil | almond flakes [VGN]

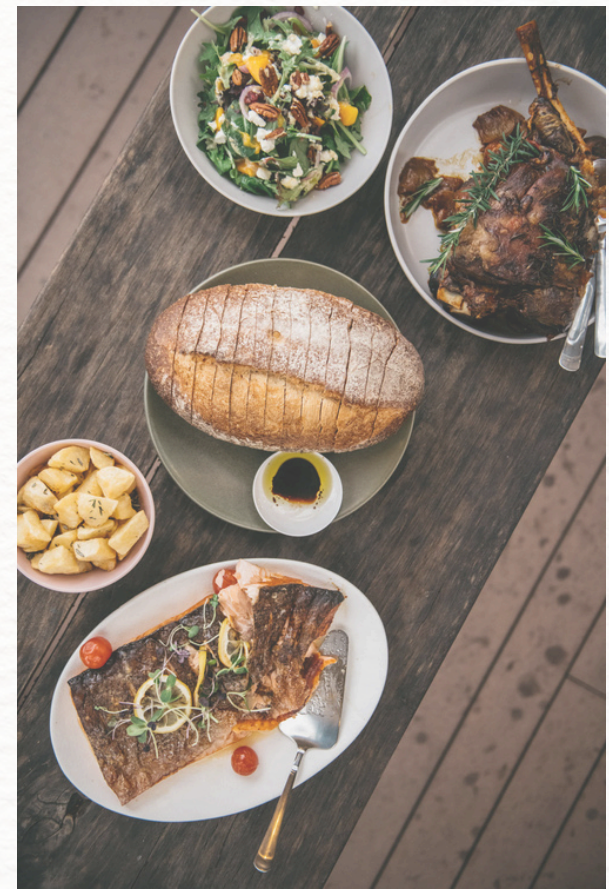
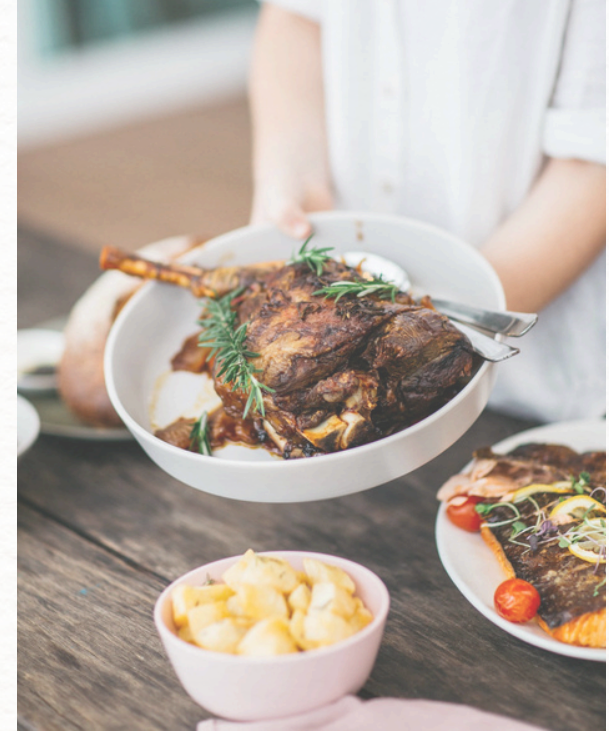
served with:

roasted royal blue potatoes, garlic + thyme [GF]
seasonal house salad [GF]

upgrade to Tomahawk steak \$15pp [GF]

add on garlic king prawns \$10pp [GF]

Mains only: \$45pp | Entree & Main: \$64pp



MENUP

ALTERNATIVE DROP



Entree [select 2]

Tomato & roast capsicum arancini | aioli | rocket [V]

Sticky glazed pork belly | Korean BBQ | slaw | toasted sesame [GF]

Chargrilled king prawns | chili | garlic | spring onion | tomato [GF]

Tandoori spiced chicken | herb yoghurt | cucumber salad [GF]

Mains [select 2]

Chargrilled sirloin | grain mustard veloute | potato croquette | roasted carrot [GF]

Aged eye fillet | beef jus | duck fat glazed carrot | confit potato [GF] [\$10 supplement]

Marinated chicken breast | fondant potato | forest mushroom sauce | buttered greens [GF]

Crispy skinned barramundi | Israeli couscous salad | salsa verde

Crispy skinned Tasmanian salmon | king prawn & saffron arancini | beurre blanc [GFO] [\$5 supplement]

Rigatoni pasta | fried eggplant | San Marzano tomato | basil | almond flakes [VGN]

Menu subject to seasonal changes

Mains only: \$45pp | Entree & Main: \$64pp

MINUTE COCKTAIL RECEPTION

For a more casual dining experience, our tapas menu is perfect for you and your guests.

Select 5 choices

Potato & leak croquettes | chipotle mayo | grana padano [V]

Sticky glazed pork belly | Korean BBQ | slaw | toasted sesame [GF]

Salt & Szechuan pepper squid | aioli | wakame

Parmesan fries | truffle aioli

House made meatballs | pomodoro sauce | tear & share garlic bread

Tomato & bocconcini salad | basil | crouton

Tomato & roast capsicum arancini | aioli | rocket [V]

Prawn & chive dumplings

Crumbed & fried Scamorza | homemade sweet chili sauce

\$45pp

add on

from the sea \$20pp

Garlic king prawns | chili | spring onion [GF]

Freshly shucked oysters | shallot vinaigrette [GF]

from the land \$15pp

Pork & chive dumplings | spring onion

Crispy fried chicken | kewpie



WEDNESDAY

BANQUET MENU

Our Banquet Menu is a communal and budget friendly style of dining.

Grazing board

Smashed avocado | pico de gallo | corn chips

Cheese & chutneys

Crackers | artisan bread & dips

Cured Italian meats

Grapes & crudités

Main course for the table [select two meats, share style]

Roast beef

Roast chicken

Roast pork

Roast ham

Served with

Pasta salad

Rice salad

Roasted Mediterranean vegetables with garlic and thyme potatoes

Selection of condiments

Grazing board & Main course \$48pp



MENUS

DESSERT

Wedding cake platter \$5pp

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Your wedding cake served on a dessert platter with fresh cream and seasonal berries

add on

Selection of handcrafted macarons \$3.50pp

Selection of bespoke artisan petit fours \$2pp

Donut tower \$3.50pp

Chocolate churros \$3pp

Freshly filled Italian cannoli | ricotta | pistachio \$3pp



B E V E R A G E S

All drinks packages commence at the start of the reception

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Bar Tab

Minimum spend \$30 pp

Choose:

- 2 beers/cider
- 2 wines
- 1 sparkling wine
- 3 spirits
- 2 cocktails
- 3 soft drinks

Standard Package \$65pp*

Choose:

- 2 beers/cider
- 2 wines
- 1 sparkling wine
- 3 classic spirits
- 3 soft drinks

*all beverage packages last for 3 hours

Premium Package \$80pp*

Choose:

- 2 beers/cider
- 2 wines
- 1 sparkling wine
- 3 spirits
- 2 cocktails
- 3 soft drinks





A c c o m m o d a t i o n

Here on the Macleay Valley, we are blessed with beautiful locations and The Garden Bar & Kitchen is nestled right in the middle of them all.

**CRESCENT HEAD:
SEA SEA HOTEL
CRESCENT HEAD HOLIDAY PARK**

**SOUTH WEST ROCKS:
SALT | LUXURY CABINS
SEABREEZE | HOTEL
COSTA RICA | MOTEL
THE ROCKPOOL | MOTEL
HORSEHOE BAY HOLIDAY PARK**

**HAT HEAD:
HAT HEAD HOLIDAY PARK**

MINIMUM SPEND

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September - May	MON-WED	THUR-FRI	SATURDAY	SUNDAY	PUBLIC HOLIDAY
LUNCH RECEPTION	\$4,000	\$5,500	\$6,500	\$7,000	\$8,000
DINNER RECEPTION	\$5,000	\$6,500	\$8,500	\$9,000	\$12,500

June - August*	MON-WED	THUR-FRI	SATURDAY	SUNDAY	PUBLIC HOLIDAY
LUNCH RECEPTION	\$3,000	\$3,500	\$4,500	\$5,500	\$8,000
DINNER RECEPTION	\$4,000	\$5,000	\$6,000	\$7,000	\$12,500

*50% off venue hire for ceremony and reception spaces



P A Y M E N T

Deposits can be made to The Garden Bar via bank transfer, credit card or in store. Once we have received confirmation of your payment we can secure your reservation.

The security deposit covers unforeseen damages or overtime fees. This deposit will be refunded within 7 days of your wedding to your nominated bank account.

SURCHARGES:

10% to final invoice if your event is on Sunday.

15% to final invoice if your event is on a Public Holiday

D E P O S I T

NON - REFUNDABLE DEPOSIT \$1500
*required within 14 days of making reservation to secure your date

SECURITY DEPOSIT \$500
*due one month prior to the event

TESTIMONIALS

“We celebrated our wedding at The Garden Bar & Kitchen, and it was an absolute dream come true! From the breathtaking view of the river, to the impeccable service, every moment was magical. Megan and all the staff went above and beyond to ensure that every detail was perfect, and our guests are still raving about the delicious food, cocktails and stunning venue. We couldn't have asked for a more beautiful or memorable setting for our special day. Thank you for making our wedding day truly unforgettable”. - KEELY

“Outstanding consistency in food, service & atmosphere. Meg, you and your team were so accommodating, nothing was a trouble and you truly went above and beyond to make sure not only our wedding day, but the lead up was seamless. We regularly make the trip to have lunches and drinks overlooking the beautiful river. Thank you for everything Meg. You and your staff are always so welcoming no matter the occasion. We cannot WAIT to come back and support you”. - LOU

“Megan and her team went above and beyond for my myself and my husbands wedding. It couldn't have run any smoother if we tried. The venue was amazing and it did not disappoint with guest. Megan was an absolute breeze to work with and made us feel so welcomed and listened to us throughout everything and took in what we wanted and absolutely nailed it!! From booking the venue, to having the tasting and choosing everything it was easier than I would ever have thought. Thank you everyone at the garden bar and kitchen”. - BELLA



