



Newly opened and superbly located on Ballarat's historic Lydiard Street, city centre, the Quality Inn Heritage on Lydiard is the ideal venue for a memorable wedding. Formerly the Bank of NSW, circa 1862, the refurbished boutique hotel provides an elegant setting with exceptional levels of service and innovative cuisine.

Architecturally designed with a European influence, the Leonard Room has been adorned elegantly with black and gold trimmings featuring parquet flooring and Venetian chandeliers and mirrors.

Catering for up to 200 people we offer Cocktail or sit down functions with a selection of menus and packages to choose from. Our Functions Manager is dedicated in managing your wedding reception and will oversee all aspects of your special night. Our Head Chef, Damien Jones has a wealth of experience including Thai, French and European influences. Damien has been at the head of highly regarded restaurants in London, Hong Kong, Sydney and Melbourne including the Michelin starred Nahm restaurant, London. He is passionate and devoted in creating exquisite food.

Modern heritage style accommodation is also available at the hotel. For the Bride and Groom the 'Superior Spa' room will entice you, designed specifically as a bridal suite, a place to retreat after your special day. Features include king bed, large two person oval spa, separate shower, gas log fire and 40" LCD screen in a spacious room. Enjoy free cable television, movie channels, bath robes and slippers. Packages include sparkling wine, cheese platter and a cooked breakfast with late checkout.

For wedding guests, on site accommodation creates a convenient relaxed experience.



An assortment of gourmet finger food served in a stand-up cocktail atmosphere.

- ✂ Oysters, freshly shucked – natural or chilli & lime dressing
- ✂ Chicken liver parfait, crouton & cornichons
- ✂ Warm caramelized onion, anchovy & olive tart
- ✂ Bacon & pickled onion gruyere (warm savory pastries)
- ✂ Crisp prawns, shiitake mushroom and coriander rolls
- ✂ Chicken & prawn dumplings, sweet plum sauce
- ✂ Tartlet of crab, tomato & saffron
- ✂ Salmon tartare, green peppercorns & dill
- ✂ Feta cheese, cherry tomato and thyme tartlet
- ✂ Vegetable spring roll, soy & sesame dipping sauce
- ✂ Pork rilette, toast & pickled baby cucumbers
- ✂ Seared Tuna lion, ginger & soy
- ✂ Crumbled market fish, caper and parsley mayonnaise
- ✂ Roasted capsicum, olive & basil crouton
- ✂ Prosciutto with pears pickled in red wine
- ✂ Zucchini, feta & mint frittata

- ✂ Lemon curd tartlets
- ✂ Double chocolate brownies
- ✂ Profiteroles, vanilla custard and chocolate sauce
- ✂ Seasonal fruit tartlets
- ✂ Mini Pavlova

Select 10 canapés a mix of savory and sweet @ 12 pieces per person

or

Select 1 small plated dish and 8 canapés (9 canapés per person)

or

Select 2 small plated dish and 6 canapés (7 canapés per person)

Small plated food

(Extra \$6.50 per dish, per person)

Risotto (pumpkin, rosemary & parmesan)

Braised lamb with dates & almonds, soft polenta

Slow cook beef in red wine, mashed potato

Beer battered fish & chip

Canapés on arrival with choice of two entrees, mains and desserts

Entrees

- ☞ Smoked salmon, crème fraiche, oven dried cherry tomatoes & cucumber
- ☞ Prosciutto, pears spiced in red wine, rocket & olive oil
- ☞ Seared yellow fin tuna lion, ginger & soy vinaigrette
- ☞ Warm chicken & quail terrine with figs
- ☞ Clear Asian broth, crab, chicken and spring onion
- ☞ Hot smoked ocean trout, cauliflower puree & chives
- ☞ Vitello tonnato (Slow roasted veal, tuna & caper mayonnaise)
- ☞ Warm potato & leek soup, local smoked trout & chive
- ☞ Tomato tart with Persian feta and thyme
- ☞ Crisp pork belly, chilli jam & peanuts

Mains

- ☞ Grilled ocean trout, marinated vegetables, aged vinegar & olives
- ☞ Crisp skin barramundi, olive oil mash, spinach & lemon
- ☞ Whiting fillets, warm tomato and shellfish vinaigrette
- ☞ Roasted western plain pork loin, crackle, sour apple & cider
- ☞ Sirloin of aged beef, buttery mash, shallot & red wine sauce
- ☞ Roasted organic pumpkin & cherry tomato, potato gnocchi, parmesan cream
- ☞ Beef two ways (slow cooked & grilled), celeriac puree & onions
- ☞ Roasted free range chicken breast, mushroom ragu, white polenta & parmesan
- ☞ Warm salmon salad, green mango, chilli & mint
- ☞ Roasted lamb rack, pearl barley, parsley & vegetable risotto

Dessert

- ☞ Eton's mess -Baked meringue, vanilla cream, strawberries
 - ☞ Steamed ginger and pear pudding, vanilla custard
 - ☞ Crème cameral with orange and poached rhubarb
 - ☞ Warm chocolate, date and almond torte, warm chocolate sauce
 - ☞ Mascarpone panna cotta, ginger biscuit
 - ☞ Almond and stone fruit tart, vanilla ice cream
 - ☞ Coconut & lime curd tart
 - ☞ Chocolate tart, double cream
 - ☞ Local and imported farm house cheese
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Wedding Beverage Packages

Standard Beverage Package

\$35.00 - 5 hour package

\$40.00 - 6 hour package

- ☞ King Valley Snow Road Sparkling
- ☞ King Valley Snow Road Chardonnay/Sauvignon Blanc
- ☞ King Valley Snow Road Cabernet Merlot
- ☞ James Boag & Hahn Light Draught beer on tap
- ☞ Soft drink & orange juice
- ☞ Freshly brewed tea & coffee

Premium Beverage Package

\$42.00 - 5 hour package

\$47.00 - 6 hour package

- ☞ Blue Pyrenees NV Sparkling
- ☞ King Valley High Plains Chardonnay
- ☞ King Valley High Plains Cabernet Sauvignon
- ☞ James Boag & Hahn Light beer on tap
- ☞ Soft drink & orange juice
- ☞ Freshly brewed tea & coffee

Wedding Package Inclusions

- ✂ Seasonal gourmet food and beverage menu
- ✂ Item choice for Bride & Groom & Bridal party
- ✂ Freshly brewed tea & coffee in beverage package
- ✂ Quality table linen and napery
- ✂ Printed menus and table seating directory
- ✂ Complimentary room hire (minimum 80 guests)
- ✂ A gift for Bride and Groom from Quality Inn Heritage on Lydiard

Terms & Conditions

- ✂ Confirmation deposit due 7 days of booking enquiry
- ✂ Final payment due 2 weeks prior to date of function
- ✂ Minimum 80 guests, room hire will be required for numbers below 80
- ✂ Children under 12 are charged 50% of per head price
- ✂ 6 hours complimentary room hire – music ceases at 11.30pm, venue closes at midnight
- ✂ A fee of \$2.50 per person is charged if you wish to serve your wedding cake as dessert. We will supply cake knife, plates and serviettes.
- ✂ Prices quoted are GST inclusive
- ✂ Prices quoted valid 1st July 2008 until 31st December, 2009
- ✂ Please note due to seasonal produce this is a sample menu. A current menu will be available 3 weeks before your event.

Please also see QIHOL terms and conditions

Cancellation Terms

- ✂ A fixed deposit is requested within 7 days of your booking for confirmation.
- ✂ Full payment is required 2 weeks prior to date of function. Upon final payment guest numbers are to be confirmed. Unfortunately due to catering purposes we cannot accept cancellations or a reduction in guest numbers after final payment has been made. Deposit is non-refundable unless date of function is re-booked. Deposit is deducted from final invoice.