



Tompkins on Swan

Wedding Package

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Trading as Tompkins on Swan

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Welcome to Tompkins on Swan

Congratulations on your recent engagement and thank you for considering Tompkins on Swan to host your special day

Tompkins on Swan is centrally located with beautiful views of the city across the sprawling grass reserve and sparkling Swan River

Between the dedicated kitchen crew and tireless working of the functions staff, Tompkins on Swan ensures your wedding is seamlessly special



River Room

Filled with natural light, boasting magnificent views across the grass reserve and sparkling Swan River through its floor to ceiling windows, our River Room is the perfect place for your reception.

Capacity: Up to 300 guests cocktail style

Up to 220 guests seated with no dance floor

Up to 180 guests seated with dance floor and bridal table

Tompkins Room

With views across the grass reserve and sparkling Swan River the Tompkins Room provides the perfect intimate atmosphere for your special day.

Capacity: Up to 300 guests cocktail style

Up to 160 guests seated with dance floor and bridal table

Bridal Room

Our Swan View Room located upstairs gives your bridal party the opportunity to relax and enjoy pre dinner drinks and canapés whilst taking in the stunning view from the balcony before entering the reception

Package Inclusions

The following items are included in our Wedding Package:

Parking for up to 200 cars
Lectern & Microphone (with in-house sound system)
Room Set Up & Clean Up
Tables & Chairs
Clothed Gift and Cake Table with Cake Knife
Crockery, Cutlery & Glassware
White Linen Tablecloths & White Linen Napkins
Cake Cutting (served on platters and/or individually boxed or bagged)
Printed Menus for each table
Complimentary use of the Swan View Room for the Bridal Party on arrival

Venue Hire

Bookings are available from 8am to 5pm or from 6pm to 12pm
Due to license restrictions all evening functions must be finished by no later than 12pm

Tompkins on Swan Room

Venue Hire Fee \$850.00

(Complimentary for bookings of 150 guests or more)

Capacity:

300 guests cocktail style standing
160 guests seated configured as round tables of 10

River Room

Venue Hire Fee \$850.00

Dance Floor Hire: \$500.00

(Complimentary for bookings of 150 guests or more)

Capacity:

300 guests cocktail style standing
220 guests seated with no dance floor
180 guests seated with 4.5m x 4.5m dance floor

Decorating Options & Preferred Suppliers

Our preferred decorator Event Style can offer a variety of decorating options from chair covers, centre pieces, table mirrors and wishing wells through to full room draping. Prices can either be based on individual items or packages, which with the help of Robert and his team will ensure the perfect atmosphere is created for your special day.

We would also not hesitate to recommend the following suppliers for all your entertainment needs:

DJ: DJ Scott-e

Live Band: Groove Night Avenue

Photo Booth: Memory Booth Perth

Dinner Reception

Plated Menu

3 Course Set Menu

\$70.00 per person

4 Course Set Menu

\$80.00 per person

5 Course Set Menu

\$90.00 per person

Alternate drop entree - \$5pp

Alternate drop main - \$7.50pp

Alternate drop dessert - \$5pp

Guests choose between two mains on the day - \$20pp (maximum of 100 guests)

Individual plating of wedding cake with garnish - \$3pp

Courses

Canapés - Please select 4

Wild Mushroom & Truffle Arancini Balls

Prawn Cutlets with Avocado Mousse

Crumbed Camembert Wedges with Chilli Strawberry Jam

Cucumber Cups with Teriyaki Chicken

Watermelon, Feta & Mint Spoons

Smoked Salmon with Caper Dill & Crème Fraîche on Chive Pikelets

Soup

Thai style roasted pumpkin with ginger, palm sugar & chive cream

Forest mushroom with white truffle essence and cracked black pepper

Roasted Roma Tomato and Persian Fetta Cheese

Traditional leek and potato with garlic croutons

Roast Parsnip and Blue Cheese

Antipasto - Please select 5 items from the following:

Marinated Olives

Grilled Chorizo sausage

Char-grilled Turkish bread served with balsamic and extra virgin olive oil

Sliced Coppa

Olive Ciabatta bread

Smoked salmon with a dill caper dressing

Pesto crusted grilled chicken

Sundried tomatoes

Roma Tomato & Basil bruschetta

Entree

Thai beef salad with crispy noodles and a lime sesame chili dressing
Szechuan Pepper Calamari served on pickled fennel and cucumber salad
Honey soy sesame crusted chicken served on a vermicelli noodle salad with chilli peanut and cucumber sambel
Tequila and lime cured salmon on avocado, watermelon and mint salsa
Stuffed Portobello mushroom, herb and ricotta finished on a rich ratatouille (Vegetarian)
Wild mushroom and asparagus risotto finished with wild truffles (Vegan)

Main

Pancetta wrapped beef fillet served with creamy parmesan mash, baby onions, baby carrots and a port jus
Chimichurri rubbed rib eye of beef served with parsnip puree, a leek and potato rosti and roasted balsamic cherry tomatoes
Breast of chicken wrapped in wild mushrooms and prosciutto, encased in puff pastry and served with a sweet potato mash, asparagus spears and a Dijon mustard jus
Fillet of crispy skin barramundi with a prawn, dill and caper colcannon, served with asparagus spears and finished with a tomato Beurre blanc
Crusted grilled Atlantic salmon served with spiced Israeli couscous, sundried tomato tapenade and a kaffir lime butter sauce
Confit duck leg served with Asian greens and steamed rice finished with a ginger-chili garlic glaze
Seasonal roasted vegetable and Persian feta stack served with a traditional Napoletana sauce (Vegetarian)

*Bowls of seasonal vegetables and a tossed green salad served for each table
A Fresh bread roll is served with the main course*

Dessert

Seasonal fresh fruit salad served with vanilla bean ice cream
Chocolate Decadence served with fresh double cream
Baileys cheesecake served with hot chocolate fudge and cookies & cream ice cream
Sticky Date Pudding served with hot butterscotch sauce and vanilla bean ice cream
Lemon meringue Pie served with clotted cream
Cheese Plate and Preserves

Tea & Coffee served with after dinner mints

Buffet Menu

Option 1 – Canapes, 1 carvery, 2 hot dishes, 3 sides, 2 salads & 1 dessert
\$70.00 per person

Option 2 – Canapes, 1 soup, 1 carvery, 2 hot dishes, 3 sides, 2 salads & 1 dessert
\$74.00 per person

**Option 3 – Canapes, 1 soup, antipasto, 1 cold seafood, 1 carvery, 2 hot dishes,
3 sides, 2 salads & 1 dessert**
\$82.00 per person

**Option 4 – Canapes, 1 soup, antipasto, 1 cold seafood, 2 carvery, 3 hot dishes,
3 sides, 3 salads, 1 dessert & 1 cheese**
\$95.00 per person

Canapés - Please select 4

Wild Mushroom & Truffle Arancini Balls
Prawn Cutlets with Avocado Mousse
Crumbed Camembert Wedges with Chilli Strawberry Jam
Cucumber Cups with Teriyaki Chicken
Watermelon, Feta & Mint Spoons
Smoked Salmon with Caper Dill & Crème Fraîche on Chive Pikelets

Soup

Thai style roasted pumpkin with ginger, palm sugar & chive creme
Forest mushroom with white truffle essence and cracked black pepper
Roasted Roma Tomato and Persian Fetta Cheese
Traditional leek and potato with garlic croutons
Roast Parsnip and Blue Cheese

Antipasto - Please select 5 items from the following:

Marinated Olives
Grilled Chorizo sausage
Char-grilled Turkish bread served with balsamic and extra virgin olive oil
Sliced Coppa
Olive Ciabatta bread
Smoked salmon with a caper dressing
Pesto grilled chicken
Sundried tomatoes
Tomato & basil bruschetta

Hot Meals

Hot meals are served to guests by Tompkins on Swan staff

Carvery

Tender herbed roasted beef served with red wine jus
Roasted Rosemary Leg of Lamb served with mint jelly and gravy
Boned roasted Leg of Pork served with traditional apple sauce and crackling
English style roasted chicken served with gravy

Chicken

Crispy Chinese BBQ Chicken served with a Plum Sauce
Chicken Cacciatore
Thai Green Chicken Curry
Chicken Thigh Limone
Chicken, Mushroom & Asparagus Risotto

Lamb / Beef

Beef Stroganoff
Beef or Lamb Rogan Josh served with Naan Bread
French Style Beef Bourguignon with carrot, mushroom and bacon

Seafood

Parsley, Parmesan & Herb Crumbed fillets of fish
Prawn, Mussels & Pink Snapper served in a White Wine Risotto
Seared Atlantic Salmon, Prawns and Mussels with a Champagne Sauce
Chilli Mussels

Vegetarian

Stir Fried Hokkien Noodles with Asian vegetables
Vegetable Korma
Spinach and Ricotta Tortellini
Spinach, Pumpkin & Feta Risotto
Vegetable Ratatouille

Cold Seafood

Sydney Rock Oysters served with shallot vinegar
Tasmanian Smoked Salmon
King Prawns served with Thousand Island Sauce
Char-grilled Greek Style Octopus

Sides

Pilaf Rice or Herbed White Rice
Fresh Seasonal Steamed Vegetables
Garlic & Rosemary Roasted potatoes

Salads

Greek salad
Caesar Salad
Waldorf Salad
Gourmet creamy potato salad
Tossed garden salad
Continental pasta salad
Red Cabbage Slaw
Fatoush: diced capsicum, tomato, onion topped with crispy pitta bread
Potato, chive and Prosciutto salad
Roasted Pumpkin, Fetta and English Spinach

Desserts

Individual Pavlova topped with Chantilly Cream and fresh wild-berries
Granny Smith Apple crumble and vanilla bean custard
Chocolate Mudcake
Lemon & Lime Brulee
Rhubarb & Apple Pie
Baileys Cheesecake
Lemon meringue Tart served with fresh cream
Strawberry and Mango Mascarpone Cheesecake
Pecan Tart served with fresh cream
Cheese Platter

(Fresh Fruit Platter included with dessert)

Tea & Coffee with After Dinner Mints