



# The Mahogany Inn

Cnr Great Eastern Highway & Homestead Road, Mahogany Creek  
PO Box 560, Mundaring, WA 6073  
T: (08) 9295 1118 F: (08) 9295 1888 E: [enquiries@mahoganyinn.com.au](mailto:enquiries@mahoganyinn.com.au)

Thank you for considering the Mahogany Inn as the venue for your wedding day.

Established in 1842, the Mahogany Inn is Western Australia's oldest Inn. Nestled in the picturesque Perth Hills area, away from the hustle and bustle of the city, the Inn's timeless charm and captivating history provide an enchanting setting for the creation of beautiful memories.

The Mahogany Inn offers the complete wedding package. As well as the ceremony venue, reception and wine bar, there are twelve accommodation suites available for the newlyweds and selected guests.

I have enclosed a suggested menu and some costs for your perusal - just a sample of some of our most popular function dishes.

I would be privileged to help you plan your special day and would like to invite you to visit our unique venue to view the facilities and have an informal discussion about your plans.

Kind regards,

Tracey Bernier  
Manager

**\* Prices on menu and wedding packages are subject to change.**



# Wedding Reception

*Time of Ceremony:* 4pm (Suggested Time)

*Number of Guests:* Maximum Number 120 – No Minimum Numbers

*Time of Reception:* 6.00pm – 11pm (Suggested time only)

The Mahogany Inn Wine Bar is open for guests waiting for the reception to commence while our Heritage Cottage Lounge is offered to the Bridal Party after the ceremony for pre-dinner beverages.

## BUFFET MENU (SUGGESTED)

### Entrée

*(Choice of 1)*

Soup of the Day served with warm bread rolls

(Cream of Pumpkin, Potato and Leek, Cauliflower or Cream of Tomato)

### Cold (Choice of 3)

- Garden salad
- Gourmet potato salad
- Seafood and pasta salad
- Caesar salad
- Rice salad
- Gourmet vegetable salad

### Hot

- Roast lamb, beef or pork (choice of one) served with condiments
- Baked pumpkin
- Cauliflower and broccoli with cheese sauce
- Baked potatoes
- Chef's selection of seasonal vegetables
- Beef Casserole, Chicken Curry, Fettuccine Carbonara, Penne Primavera (choice of 2)
- Steamed Rice

Other options include additional choice of

- Roast meat \$7pp
- Continental meat platter \$5pp
- Platter of prawns \$8pp
- Fresh green asparagus \$7pp

### Dessert

Wedding Cake (Supplied by Bride and Groom)

Served to Tables or Buffet with Fresh Whipped Cream

Additional Dessert selection add \$10.50 per person

### Tea and Coffee Buffet

## SET MENU (SUGGESTED)

### SUGGESTED ENTRÉE

*(Choice of one)*

#### **Soup of the Day**

served with warm bread rolls

(Cream of Pumpkin, Potato and Leek, Cauliflower, Tomato and Zucchini)

Or

#### **Warm Turkish Bread**

with a selection of delicious dips

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### SUGGESTED MAINS

(Choice of two for guests)

#### ***Heritage Breast of Chicken***

Oven –roasted chicken breast filled with sun dried tomato and avocado, served on a bed of baby potatoes and finished with a Camembert creme

Or

#### ***Mahogany Beef Medallions***

The best in the west - succulent beef medallions, served on a bed of seeded mustard mash in a red wine and basil jus

Or

#### ***Chef's Barramundi***

Barramundi fillet, grilled and served with a mango liqueur cream on baby baked potatoes

Or

#### ***Lamb Loin***

Pan-fried lamb loin served on tomato polenta and princess beans wrapped in bacon finished with rosemary jus

*All mains are served with steamed vegetables.*

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**DESSERT**

Wedding Cake (Supplied by Bride and Groom)  
Served to Tables with Fresh Whipped Cream

Additional Dessert add \$10.50 per person

**Coffee and Tea Buffet**

## **COCKTAIL MENU**

### **Cold Selection:**

Continental meat platter

Turkish bread with a selection of dips

Smoke salmon filled with avocado

Virginia ham rolls filled with green asparagus

### **Hot Selection:**

Satay chicken skewers with peanut dipping sauce

Selection of mini quiches

Beef koftas marinated in coriander

Filo pastry rolls filled with spinach and ricotta

### **Sweet Foods:**

A variety of cakes and slices

### **Tea and Coffee Buffet**

## WEDDING QUOTATION

Prince of Wales Function room hire – 5 hours (Inclusive of linen and reception set up)	\$ 600.00
Heritage Restaurant Additional Hire	\$ 150.00
Wedding Reception Buffet	\$ 55.00 per head
Standard Set Menu	\$ 55.00 per head
For additional dessert	\$ 10.50 per head
Cocktail Menu from	\$ 38.50 per head
Drinks Package (4 hour)	\$ 28.50 per head
Drinks Package (5 hour)	\$ 35.00 per head
Gazebo/Garden Hire for ceremony (Inclusive of Tulle, Ceremony table and 20 chairs)	\$ 280.00
Bridal suite for the newlyweds	Our Gift to you

### Exclusive hire of the Mahogany Inn complex:

Includes:

- Function Room
- Restaurant
- Wine Bar & Tavern
- 11 guest rooms

**Total cost:           \$4,000.00**

### **Wedding Reception Conditions:**

- A non-refundable deposit of \$600.00 is payable upon confirmation.
- The Mahogany Inn is a no-confetti venue.
- Menu is to be finalised two weeks prior to the function. Further changes will attract a surcharge.
- We require numbers to be confirmed two weeks prior to the wedding and the agreed final number of guests must be paid for, whether or not in attendance.
- The person booking the function is responsible for payment and the behaviour of their guests.
- Our complimentary Bridal Suite is intended for the sole use of the bride and groom on the night of the wedding. The reservation may not be transferred to another party.
- The complimentary Bridal Suite booking is subject to availability. If the room is not available, a Standard Room will be made available to the Bride and Groom.
- The Mahogany Inn cannot accept responsibility for the setting up of wedding cakes that are not supplied by the venue.
- Outside parties, such as a DJ or florist must liaise with our Function Coordinator regarding delivery and set up.
- Place cards, bonbonnières and centrepieces are to be set up before delivery.
- Alcohol can be served after 11am or before midnight Monday – Saturday, from 12 noon and before 9pm on Sundays.
- Strictly no food or beverages may be brought on to the Licensed Premises with the exception of the wedding cake.
- Prices are subject to change until a booking has been confirmed.
- Seasonal menu changes may occur. The bride and groom will be notified immediately of any changes.
- A 20% surcharge applies to the total account on all public holidays.