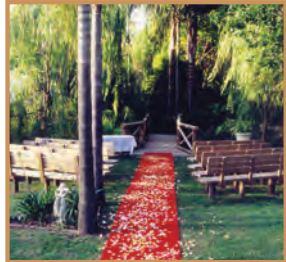


The Falls

www.fallsretreat.com



Wedding Information



The Falls

1110 Oxford Falls Rd, Oxford Falls NSW 2100

ph: (02) 9452 1300 Fax: (02) 9975 1866

Email: lisa@fallsretreat.com

www.fallsretreat.com

The Falls



Wedding Menus & Details

The Falls

1110 Oxford Falls Rd

Oxford Falls 2100

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The Falls



The Falls Function Centre is situated in the beautiful Oxford Falls Valley, only 19km from the centre of Sydney.

The Falls is unique for its location, and natural surroundings. A feature of the property is the landscaped garden and water fountain, covered by a silk-lined Marquee complete with fairy lights and chandeliers.

A perfect setting for the romantic garden wedding, or reception.

The Falls can accommodate up to 160 guests in the Garden Courtyard covered with our Marquee. Weddings of up to 200 guests have been held with some guests seated just inside the Terrace Room where they could still be part of the festivities. Your function will have exclusive use of both the Terrace Room and the Marquee. *The Falls* has comfortable country style accommodation. There is plenty of off-street car parking available.

Our Chef, has had extensive experience in creating that distinctive menu for special occasions.

Lisa Drake
Functions Co-Ordinator

Menu 1

Lunchtime Reception Only

Two course menu & Canapes

(Choose any two selections from each course. The menu will be served alternately)

CANAPES

Chef's Selection

MAIN COURSE

Slow roasted fillet of beef on portobello mushroom with fresh spinach timbale and butter mash.

Chicken Breast with roast kumara, asparagus, hollandaise and crisp sage

Pan fried 'fish of the day' with crushed potatoes and zesty lime basil beurre blanc

*Roast Rack of lamb with gratin potato, fine ratatouille, rosemary jus & aioli

Mediterranean vegetable stack served with ripe tomato Napoli sauce and rocket pesto

(BBQ jumbo king prawns are available with Mediterranean vegetable stack for an additional \$10 pp.)

Pan fried salmon fillet served with a warm nicoise style salad and salsa verde

Chargrilled pork cutlet on garlic and thyme potato mash with braised spring onions, apple puree and Jus

DESSERT

Vanilla bean panna cotta with tuille wafer and berries

Individual chocolate mousse domes with crème anglaise

Steamed banana and hazelnut pudding with candied hazelnuts and brown sugar sauce

Classic crème brulee with almond biscotti

Mini pavlovas, chantilly crème, tropical fruits and Kaffir lime

Warm chocolate and almond torte with chocolate ganache and double cream

Complimentary tea and coffee

Inclusions

Exclusive use of our Silk-lined Marquee & Terrace Room

4 hour function time

Free Room Hire for 70+ guests

Alcohol Package (see Drink Package List for details)

Bridal Table dressed with Flounce and Candelabras

Guest tables dressed with White Linen

Hurricane Vases Complete with Pebbles and Flowers on Guest Tables

1 hour Garden Ceremony time & set up is available for an additional \$320

Lunchtime: 11.30am-3.30pm -	Minimum 70 adult guests	\$89.00 per guest
	50-69 adult guests	\$89.00 per guest + \$430 Room Hire
		(prices include GST)

**Note: Please add another \$5 p.p. for the Lamb Selection*

Menu 2

Three course menu & Canapes

(Choose any two selections from each course. The menu will be served alternately)

CANAPES

Chef's Selection

ENTREE

Cooked green prawns served with avocado, tomato, fennel and dill with a citrus aioli
Puff pastry tart of goats cheese, caramelised onion, tomato, rocket and basil balsamic vinaigrette
Warm fillet of smoked ocean trout on potato and leek salad, lemon aioli, trout roe and baby herbs
Nahm jim chicken salad with green mango, mint, coriander, mild chilli and black sesame
Citrus cured Atlantic salmon with celeriac remoulade, crisp sweet potato and watercress
Slow cooked duck with watercress, orange, hazelnuts, roasted beetroot and a honey vinaigrette

MAIN COURSE

Slow roasted fillet of beef on portobello mushroom with fresh spinach timbale and butter mash.
Chicken Breast with roast kumara, asparagus, hollandaise and crisp sage
Pan fried 'fish of the day' with crushed potatoes and zesty lime basil beurre blanc
*Roast Rack of lamb with gratin potato, fine ratatouille, rosemary jus & aioli
Mediterranean vegetable stack served with ripe tomato Napoli sauce and rocket pesto
(BBQ jumbo king prawns are available with Mediterranean vegetable stack for an additional \$10 pp.)
Pan fried salmon fillet served with a warm nicoise style salad and salsa verde
Chargrilled pork cutlet on garlic and thyme potato mash with braised spring onions, apple puree and Jus

DESSERT

Vanilla bean panna cotta with tuille wafer and berries
Individual chocolate mousse domes with crème anglaise
Steamed banana and hazelnut pudding with candied hazelnuts and brown sugar sauce
Classic crème brulee with almond biscotti
Mini pavlovas, chantilly crème, tropical fruits and Kaffir lime
Warm chocolate and almond torte with chocolate ganache and double cream
Baked lemon and lime tart with orange syrup and vanilla bean ice cream

Complimentary tea and coffee

Inclusions

*Exclusive use of our Silk-lined Marquee & Terrace Room
4 hour function time (Lunch) or 5 hour function time (Dinner)
Free Room Hire for 70+ guests (Lunch) & 80+ guests (Dinner)
Alcohol Package (see Drink Package List for details)
Bridal Table dressed with Flounce and Candelabras
Guest tables dressed with White Linen
Hurricane Vases Complete with Pebbles and Flowers on Guest Tables*

1 hour Garden Ceremony time & set up is available for an additional \$320

Lunch:	11.30am-3.30pm -	Minimum 70 adult guests	\$93.50 per guest
		50-69 adult guests	\$93.50 per guest + \$430 Room Hire
Dinner:	5.30pm onwards -	Minimum 80 adult guests	\$109.00 per guest
		60-79 adult guests	\$109.00 per guest + \$540 R/H
			(prices include GST)

**Note: Please add another \$5 p.p. for the Lamb Selection*

Menu 3

'Falls' Buffet

Canapes On Arrival

Chefs Selection

From the Buffet

Roast potato, pumpkin, steamed vegetables and bread rolls are inclusive of this buffet menu

From the Carvery

Choose two

Roast pork with crackling, apple sauce and gravy

Honey glazed leg of ham

Roast lamb leg flavoured with fresh rosemary and garlic with mint sauce and jus

Roast beef and red wine jus

Hot Selection

Choose one

Spinach and ricotta ravioli

Thai chicken curry with jasmine rice

Beef burgundy with pilaf rice

Butter chicken with rice

Chef's Salad Selection

Choose four

Traditional potato salad

BBQ seafood salad

Greek salad

Mesclun, shaved fennel with lemon and extra virgin olive oil vinigrette

Cous cous salad

Baby beetroot, spiced chick pea and watercress

Tomato, basil and bocconcini salad

Rocket and Parmesan

Roast vegetable salad

Chilled Selection

Choose one

Cold meat platters

Vegetarian frittata

Desserts

Chef's selection of gourmet cakes and gateaux

or

Your wedding cake served with King Island cream and fresh berries

Fresh seasonal fruit platters

Complimentary tea and coffee

Optional Seafood extra – additional \$20p.p. for all the following

Fresh cooked prawns with seafood sauce
Steamed whole ocean trout
Oysters
Cheese platters with dried fruit and lavoche

Menu 3 Inclusions

*Exclusive use of our Silk-lined Marquee & Terrace Room
4 hour function time (Lunch) or 5 hour function time (Dinner)
Free Room Hire for 70+ guests (Lunch) & 80+ guests (Dinner)
Alcohol Package (see Drink Package List for details)
Bridal Table dressed with Flounce and Candelabras
Guest tables dressed with White Linen
Hurricane Vases Complete with Pebbles and Flowers on Guest Tables*

1 hour Garden Ceremony time & set up is available for an additional \$320

<i>Lunch:</i>	<i>11.30am-3.30pm -</i>	<i>Minimum 70 adult guests</i>	<i>\$89.00 per guest</i>
		<i>50-69 adult guests</i>	<i>\$89.00 per guest + \$430 Room Hire</i>
<i>Dinner:</i>	<i>5.30pm onwards -</i>	<i>Minimum 80 adult guests</i>	<i>\$99.00 per guest</i>
		<i>60-79 adult guests</i>	<i>\$99.00 per guest + \$540 Room Hire</i>
			<i>(prices include GST)</i>

Menu 4

The Falls Special Buffet

from \$58.60

BUFFET

Bread rolls and steamed vegetables included

Hot Selection (choose 2)

Spinach and ricotta ravioli
Thai green chicken curry with Jasmine rice
Beef and mushroom ragout with roast chat potatoes
Penne pasta with mushroom, bacon and white wines cream sauce
Braised lamb & rosemary with mashed potato
Slow roast striploin of beef with roast garlic potatoes

Salads (choose 3)

Greek
Potato
Coleslaw
Tomato basil and bocconcini
Mixed lettuce and baby cress
Baby beetroot, spiced chickpea and watercress

Desserts

Chef's selection of Gourmet Slices and Gateaux
or
Your wedding cake served with King Island cream and fresh berries

Complimentary tea, coffee

Inclusions

*Exclusive use of our silk-lined marquee & Terrace Room
Alcohol package (see Drink Package List for details)
Bridal table dressed with flounce and candelabras
Guest tables dressed with white linen
Hurricane vases complete with pebbles and flowers on guest tables*

<i>Lunch:</i>	<i>11.30am-3.30pm</i>	
	<i>70 or more adult guests:</i>	<i>\$58.60 (Mon-Fri), \$64.90 (Sat & Sun) per guest</i>
	<i>50-69 adult guests:</i>	<i>Add room hire of \$430</i>
<i>Dinner:</i>	<i>5.30pm onwards</i>	
	<i>80 or more adult guests:</i>	<i>\$69.00 (Mon-Fri), \$75.90 (Sat & Sun) per guest</i>
	<i>60-79 adult guests:</i>	<i>Add room hire of \$540</i>

Champagne Wedding Breakfast / Brunch

FROM THE BUFFET
Bacon, Eggs, & Sausages
Grilled Tomato & Mushrooms
Pancakes, Yoghurts
An assortment of Muffins & Danishes
Fruit Platter

Served with Champagne & Orange Juice
Tea & Coffee

Inclusions

*Exclusive use of our Silk-lined Marquee & Terrace Room
2 1/2 hour Function Time
Free Room Hire for 70+ guests
Bridal Table dressed with Flounce and Candelabras
Guest tables dressed with White Linen
Hurricane Vases Complete with Pebbles and Flowers on Guest Tables*

1 hour Garden Ceremony time & set up is available for an additional \$320

<i>Suggested Time: 10.30am-1pm - Minimum 70 adult guests</i>	<i>\$48.00 per guest</i>
<i>50-69 adult guests</i>	<i>\$48.00 per guest + \$430 Room Hire (prices include GST)</i>

Wedding Tea

SERVED TO THE TABLES
Gourmet Finger Sandwiches
& a Selection of Distinctive Cakes

Tea & Coffee & Chocolates

Inclusions

*Exclusive use of our Silk-lined Marquee & Terrace Room
2 1/2 hour Function Time
Free Room Hire for 70+ guests
Alcohol Package for 2 hours (See Drink Package List for Details)
Bridal Table dressed with Flounce and Candelabras
Guest tables dressed with White Linen*

1 hour Garden Ceremony time & set up is available for an additional \$320

<i>Suggested Time: 12noon-3pm - Minimum 70 adult guests</i>	<i>\$53.00 per guest</i>
<i>50-69 adult guests</i>	<i>\$53.00 per guest + \$430 Room Hire (prices include GST)</i>

Cocktail Reception

Select ten items

Cool to touch!!

Chef's selection of fresh nori and sushi rolls
Rare roast beef crostini, mustard and chives
Tomato and basil brushetta
Seared yellow fin tuna on crisp kumara
Boccocini, tomato & pesto skewers
Confit of duck and roast beetroot tartlet
Goats cheese & olive tapenade brushetta
Smoked salmon & dill cream crepe roulades
Smoked salmon mousse on mini toast
Mediterranean vegetable frittata

Hot to touch!!

Tomato, bacon & leek puff qiche
Sautéed mushroom & thyme tartlets with hollandaise
Pissaladiere (mini French pizzas)
Caramelised onion & fetta tarts
Roast pumpkin & sage risotto
Samosas with minted yoghurt
Vegetarian spring rolls with sweet chilli
Beef san choy bow in Chinese spoons
Tempura prawns with soy
Malay spiced flat rice noodle box
Chicken, exotic mushrooms, basil risotto
Parmesan & Black pepper gourgers (savory choux pastry)
Prawn, ginger & coriander stir fry in Chinese spoons
Tempura Salmon & shallot nori sticks with soy dip

Last round!!

Cheese platter
Fruit Platter

Complimentary tea and coffee

Inclusions

*Exclusive use of our Silk-lined Marquee & Terrace Room
4 hour function time (Lunch) or 5 hour function time (Dinner)
Free Room Hire for 70+ guests (Lunch) & 80+ guests (Dinner)
Alcohol Package (see Drink Package List for details)
Bridal Table dressed with Flounce and Candelabras
Guest tables dressed with White Linen
Hurricane Vases Complete with Pebbles and Flowers on Guest Tables*

1 hour Garden Ceremony time & set up is available for an additional \$320

<i>Lunch:</i>	<i>11.30am-3.30pm -</i>	<i>Minimum 70 adult guests</i>	<i>\$79.00 per guest</i>
		<i>50-69 adult guests</i>	<i>\$79.00 per guest + \$430 Room Hire</i>
<i>Dinner:</i>	<i>5.30pm onwards -</i>	<i>Minimum 80 adult guests</i>	<i>\$92.00 per guest</i>
		<i>60-79 adult guests</i>	<i>\$92.00 per guest + \$540 Room Hire</i>
			<i>(prices include GST)</i>

** Each Prawn dish incurs an additional charge of \$2.50 per guest*

Friday Menu &

Winter Special June - August

Three course menu & Canapes

(Choose any two selections from each course. The menu will be served alternately)

CANAPES

Chef's Selection

ENTREE

Cooked green prawns served with avocado, tomato, fennel and dill with a citrus aioli
Puff pastry tart of goats cheese, caramelised onion, tomato, rocket and basil balsamic vinaigrette
Warm fillet of smoked ocean trout on potato and leek salad, lemon aioli, trout roe and baby herbs
Nahm jim chicken salad with green mango, mint, coriander, mild chilli and black sesame
Citrus cured Atlantic salmon with celeriac remoulade, crisp sweet potato and watercress
Slow cooked duck with watercress, orange, hazelnuts, roasted beetroot and a honey vinaigrette

MAIN COURSE

Slow roasted fillet of beef on portobello mushroom with fresh spinach timbale and butter mash.
Chicken Breast with roast kumara, asparagus, hollandaise and crisp sage
Pan fried 'fish of the day' with crushed potatoes and zesty lime basil beurre blanc
*Roast Rack of lamb with gratin potato, fine ratatouille, rosemary jus & aioli
Mediterranean vegetable stack served with ripe tomato Napoli sauce and rocket pesto
(BBQ jumbo king prawns are available with Mediterranean vegetable stack for an additional \$10 pp.)
Pan fried salmon fillet served with a warm nicoise style salad and salsa verde
Chargrilled pork cutlet on garlic and thyme potato mash with braised spring onions, apple puree and Jus

DESSERT

Vanilla bean panna cotta with tuille wafer and berries
Individual chocolate mousse domes with crème anglaise
Steamed banana and hazelnut pudding with candied hazelnuts and brown sugar sauce
Classic crème brulee with almond biscotti
Mini pavlovas, chantilly crème, tropical fruits and Kaffir lime
Warm chocolate and almond torte with chocolate ganache and double cream
Baked lemon and lime tart with orange syrup and vanilla bean ice cream

Complimentary tea and coffee

Inclusions

Exclusive use of our Silk-lined Marquee & Terrace Room
4 hour function time (Lunch) or 5 hour function time (Dinner)
Free Room Hire for 70+ guests (Lunch) & 80+ guests (Dinner)
Alcohol Package (see Drink Package List for details)
Bridal Table dressed with Flounce and Candelabras
Guest tables dressed with White Linen
Hurricane Vases Complete with Pebbles and Flowers on Guest Tables

1 hour Garden Ceremony time & set up is available for an additional \$320

<i>Lunch:</i>	<i>11.30am-3.30pm -</i>	<i>Minimum 70 adult guests</i>	<i>\$84.50 per guest</i>
		<i>50-69 adult guests</i>	<i>\$84.50 per guest + \$430 Room Hire</i>
<i>Dinner:</i>	<i>5.30pm onwards -</i>	<i>Minimum 80 adult guests</i>	<i>\$97.00 per guest</i>
		<i>60-79 adult guests</i>	<i>\$97.00 per guest + \$540 Room Hire</i>
			<i>(prices include GST)</i>

**Note: Please add another \$5 p.p. for the Lamb Selection*

The Falls

Drink Packages

The bar will close one half hour before the function end time.

All drink packages are based on unlimited consumption, subject to the requirements of The Responsible Serving of Alcohol (RSA).

Each Drink Package includes wines from the below wine lists, plus VB or Tooheys, Light Beer, Soft Drink, Orange Juice and Mineral Waters

House wine list (This wine list is included in the price per person)

Zilzie Selection 23 (Vic)	Chardonnay or Sauvignon Blanc
Zilzie Selection 23 (Vic)	Cabernet Merlot or Shiraz
Lakes	Reserve Brut

Wine list B

Kingston Estate	Verdelho (or Chardonnay)
Kingston Estate	Cabernet Sauvignon
Yellow Glen	Yellow Sparkling Brut

Extra \$7 per guest

Wine list C

Zilzie Estate (Vic)	Chardonnay
Zilzie Estate (Vic)	Cabernet Sauvignon
Cassegrain	Sparkling Cuvee

Extra \$11 per guest

Wine list D

Tamburlaine (Organic NSW)	Chardonnay (or Verdelho)
Tamburlaine (Organic NSW)	Cabernet Sauvignon (or Shiraz)
Andrew Garrett	Pinot Chardonnay (Sparkling)

Extra \$14 per guest

Non-Alcoholic function package

Sparkling wines – Ciders
Non-alcoholic Table wines, Orange juice and soft drinks.

Discount \$3 per guest

The above wines are subject to availability

Premium Beer packages are available; eg
Crown Lager, or Cascade Premium at an
Coronas at an
Other brands or combining selections

extra \$7 per guest.
extra \$8 per guest.
P.O.A.

A cocktail (alcoholic or non alcoholic) on arrival can be supplied at an **extra \$6 per guest.**

A bottom shelf spirit package is available at an **extra \$8 per guest.**

Or a top and bottom shelf spirit package available at an **extra \$10 per guest.**

Water will be served to each table

At The Falls we practise the Responsible Service of Alcohol. Any patron observed to be intoxicated will be refused service and requested to leave the premises.

The Falls

Booking Guidelines

MARQUEE

Your function will have exclusive use of our silk-lined marquee over our garden courtyard together with the function room.

MENU CHOICE

Our Chef has created an impressive range of menus from which you can choose.

If you require an alternative menu our Chef will be only too happy to discuss this with you.

Food and beverages are not permitted to be brought into ***The Falls*** by any party (Wedding and specialty cakes excepted).

CHILDREN'S MEALS

Children's meals are available upon request. Meals and drinks for children (2-10yrs) will cost \$30.

Youths (11-17 yrs) will be served an adult meal.

BEVERAGES

The bar will close one half hour before the function end time.

At The Falls we practise the Responsible Service of Alcohol. Any patron observed to be intoxicated will be refused service and requested to leave the premises.

TABLE ARRANGEMENTS

Linen. Tables are dressed with white linen & white table napkins.

The Bridal Table is decorated with a white Bridal Flounce & Special Candelabras

Hurricane Vases with flowers & oil burner will be placed on each guest table at no charge. These arrangements remain the property of ***The Falls***. You are, however, welcome to provide your own table decorations.

PHOTOGRAPHERS, VIDEO OPERATOR, BAND AND CELEBRANT.

We can help you with these services and discuss details of your particular requirements.

PAYMENT OF THE DEPOSIT is also an acceptance of the terms and conditions set out in this brochure.

CONFIRMATION OF FUNCTION BOOKINGS. All reservations must be confirmed in writing together with the required cash, or cheque, booking fee of \$500.00.

CANCELLATION

In the case of a confirmed function being cancelled, the deposit will be refunded ONLY when the date is re-let for another wedding.

If a postponed wedding is cancelled the deposit will be forfeited.

To postpone a wedding date, six months notice is required in advance of the original booking date.

If the wedding is cancelled within 14 days prior to the event, then no refunds will be available.

FINAL ARRANGEMENTS

Final details, including menu choices, special wine selections, arrival time and final numbers need to be supplied **at least fourteen days** prior to the event date, after which numbers can be increased but not decreased. At this stage we will need your completed table plan, and an alphabetical listing (surnames first) of your guests showing their table number.

PRICE VARIATION. Our prices may be subject to change, due to circumstances outside our control. Prices charged will be those in effect 30 days prior to your function.

There is a **\$6 per person surcharge on Public Holidays**

PAYMENT

Exact numbers and payment (by credit card, personal cheque, bank cheque or cash) will be required fourteen days in advance of your function.

(Credit card payment incurs a 2% for MC or Visa, and 3% for Amex, surcharge to cover merchant fees)

Final Payment: Any outstanding amounts, must be paid at the conclusion of your function. Payment is to be made by cash or credit card.

OVERTIME. Where the function time is extended, an hourly charge of \$6.60 per guest will apply to cover the house drink package and staff costs. An additional charge will apply if an upgraded drink package is extended.

WEDDING GIFTS. We recommend all gifts be delivered to the bride's home prior to the function as **The Falls** cannot accept any responsibility for gifts or articles on the premises prior to, during or after any function. You should arrange your own insurances.

CONFETTI is not permitted either in the function rooms or outside grounds. Should this be disregarded, then an additional cost of \$50 will be incurred.

SMOKING is not permitted in the Function Rooms or Marquee area.

DAMAGE OR LOSSES. Organisers are financially responsible for any damage or losses sustained during the function, to property owned by **The Falls**

ACCOMMODATION. **The Falls** has comfortable country style accommodation for guests. It should be noted that we have limited rooms available and accommodation is quick to be booked out.

Music and Entertainment

Our resident DJ, comes with an outstanding record for quality service combined with years of experience in the industry. He is committed to providing the highest level of clientele satisfaction, which is gained through his great passion for music and love for his work. Knowing a guest's music needs and desires, is just as important as the pre-function planning and preparations. Working with couples in great depth prior to their wedding, to ensure the sound on their special day is absolutely perfect. This service is of course included complimentary with the DJ Package Oxford Falls Function Centre offers. He is available for all styles of function from 21'st, weddings, engagement parties, corporate functions and other types of celebration.

Cost: \$600 for five hours, \$75 per additional ½ hour

The Falls

Optional Extras

Garden Ceremonies

If you use the Marquee for your Reception you may wish to use our Gardens for your ceremony.

We will be responsible for setting up for your ceremony including red carpet, portable music system and seating for 40 guests. We will also provide you with a host to ensure the smooth running of your ceremony.

Cost: \$320

Chair Covers

Chair covers with 30 different coloured sashes available to choose from.

Cost: \$5.50 each



Ceiling Curtain with Fairy Lights

To continue the marquee theme, an organza ceiling curtain with fairy lights is available in the Terrace Room. This lovely curtain drapes from the marquee to over the dance floor.

Cost: \$100

OR

Full white draping with fairy lights (walls, curtains & ceiling) in Terrace Room –

To fully transform the Terrace Room into a continuation of the marquee.

Cost: \$550

Timber Wishing Wells

Available for hire in White or Natural Timber. Decorated with ivy and comes with lock & key

Cost \$60

The Falls

Suggested Order of Reception

- * Guests arrive for Pre-Dinner Drinks and Canapes - usually 30 minutes
- * Guests seated - assisted by Hostess
- * MC welcomes guests and formally introduces Bridal Party into Room
- * Grace (Optional)
- * Meal Service - Entree - Main - Dessert
- * Champagne Poured for Speeches
- * Speeches
 - * Toast to the Bride and Groom proposed by a Close Friend or Relative.
 - * Groom responds and proposes a toast to the Bridesmaids
 - * Best Man responds on behalf of the Bridesmaids
 - * Toast to Bride's Parents by a Close Friend or Relative
 - * Bride's Father responds
 - * Toast to Groom's Parents by Close Friend or Relative
 - * Groom's Father responds
 - * Best Man or Groomsman to read telegrams or emails
- * Bride and Groom cut Wedding Cake
- * Bridal waltz
- * Other guests then invited to take the floor / Dancing
- * Wedding Cake served with Tea & Coffee
- * MC to request all guests to the dance floor 1/2 hour prior to finish time for throwing of bouquet and garter (Optional)
- * Guests to form Bridal Circle around Dance Floor -Bride & Groom say their Goodbyes
- * Guests form tunnel with parents of Bride and Groom at the end of the tunnel
- * Packing away of presents and decorations
- * Guests depart

The Falls

for country style accommodation

"The Falls" is situated in the beautiful Oxford Falls Valley
only 19kms from the city centre and close to Manly and the Northern Beaches.

"The Falls" is unique for it's location and natural surroundings.

Facilities included:

- * 12 Air-conditioned, ensuite bedrooms containing refrigerator, tea/coffee making facilities, T.V.
- * Continental breakfast served 6:30 - 8:30am.
- * 12 Tennis courts and cabanas.
- * Outdoor Swimming Pool and BBQ Area.
- * Kiosk facilities (milk, drinks, ice-creams, lollies, chips)
- * Coin operated Laundry.
- * Photocopy and fax Services available 8am - 8pm

Tariff including GST,

From

\$110 Single \$121 Double \$132 Triple

Light self help breakfast is included

NRMA RATING



1110 Oxford Falls Road east,
Oxford Falls 2100

Phone 02-9452-1300 Fax: 02-9975-1866

www.fallstreat.com or

email : info@fallsretreat.com