



NEWGREENS  
CHATSWOOD

TIME WELL SPENT

TIME WELL SPENT

# WEDDINGS

AT NEWGREENS CHATSWOOD



## IT'S YOUR SPECIAL DAY

At Newgreens Chatswood, weddings are more than a day - they're a celebration of love, joy, and connection, shared with the people who matter most.

With versatile spaces designed to host everything from intimate gatherings to larger celebrations, Newgreens Chatswood offers the flexibility to bring your vision to life.

Our tailored wedding packages allow you to create an experience that feels distinctly yours, supported every step of the way by a dedicated team who understands the importance of the details.

From thoughtfully curated menus to premium beverage offerings, we focus on creating memorable moments - not just for couples, but for every guest who joins you in celebrating.

## PACKAGES

### CEREMONY

Exchange your vows in Newgreens Chatswood's beautiful and flexible ceremony space, thoughtfully designed to suit your style and guest numbers. From the initial setup to the final details, our experienced team manages the coordination so you can stay present in the moment.

Our ceremony location offers picture-perfect surroundings for post-ceremony photography, allowing you to capture the joy as it unfolds. With a seamless transition into your reception. With a styled backdrop - arch or plinths - your ceremony is designed to feel effortless, considered, and truly unforgettable.

#### Inclusions:

- 1.5hr venue hire
- 50 white chairs
- Choice of Arbour OR Plinths
- Signing table & 2 chairs
- Use of the grounds and a Golf Buggy for photos

#### Add ons:

- Ceremony Chair - \$10pp
- Aperol on arrival - \$12pp
- Champagne on Arrival - \$8pp
- Prosecco on arrival - \$11pp

\$1500

\*When reception is booked with Newgreens



# PACKAGES

## CLASSIC - BALLROOM

80 - 120 People

**Inclusions:**

5hr standard beverage package  
3 Course meal  
White or black linen  
Cake cutting and serving  
Dancefloor 3.6m x 3.6m  
Bridal party platter  
Bridal room  
Stage for bridal table or band  
Menu tasting

Mon – Thur: \$165pp  
Fri – Sun: \$182pp

## LUX - BALLROOM

80 - 120 People

**Inclusions:**

5hr standard beverage package  
3 Course meal  
White or black linen  
Cake cutting and serving  
Dancefloor 3.6m x 3.6m  
Bridal party platter  
Bridal room  
Stage for bridal table or band  
Menu tasting  
Wall drapes  
Bridal table drapes  
White chairs

Mon - Thur: \$215pp  
Fri - Sun: \$235pp

## CANAPÉ - BALLROOM

90 - 160 People

**Inclusions:**

5hr standard beverage package  
8 Canapes  
White or black linen  
Cake cutting and serving  
Dancefloor 3.6m x 3.6m  
Bridal party platter  
Bridal room  
Stage for bridal table or band

Mon - Thur: \$120pp  
Fri - Sun: \$132pp



# PACKAGES

## CLASSIC - DODICI

80 - 100 People

**Inclusions:**

5hr Standard beverage package  
3 Course meal  
Cake cutting and serving  
Bridal party platter  
Bridal room  
Menu tasting

Mon - Thur: \$220pp  
Fri - Sun: \$242pp

## CANAPÉ - DODICI

90 - 130 People

**Inclusions:**

5hr Standard beverage package  
8 Canapes  
Cake cutting and serving  
Bridal party platter  
Bridal room

Mon - Thur: \$165pp  
Fri - Sun: \$182pp

# PACKAGES

## TEMPO COCKTAIL HOUR

80 - 160 People

### Inclusions:

1hr Standard beverage package  
Charcuterie board  
Reserved area for guests to mingle  
Lawn games

Mon - Thur: \$38pp  
Fri - Sun: \$42pp

## RECEPTION ADD ONS

White reception chair - \$15  
Antipasti bar - \$26pp  
Roaming cannoli - \$8pp (2 cannoli pp)  
His/hers cocktail - \$25pp  
Cocktail package - per menu  
Premium beverage package 5hr - +\$10pp

## PRE-RECEPTION ADD ONS

3 Canapés - \$24pp  
1hr Beverage pack - \$24pp  
Charcuterie board - \$22pp

# VENDORS

## EVENT COORDINATORS/STYLISTS

### Events With Ease

[www.eventswithease.com.au](http://www.eventswithease.com.au)  
[shayna@eventswithease.com.au](mailto:shayna@eventswithease.com.au)

## CONTENT CREATORS

### The White Diaries

[@the.whitediaries](https://www.instagram.com/the.whitediaries)  
[thewhitediaries.co@gmail.com](mailto:thewhitediaries.co@gmail.com)

### Your Day Captured

[@yourdaycaptured](https://www.instagram.com/yourdaycaptured)  
[www.yourdaycaptured.com.au](http://www.yourdaycaptured.com.au)

## LIGHTING AND AV

### Encore

[www.encore-anzpac.com](http://www.encore-anzpac.com)

## FLORIST

### Flowers By Drosia

[@flowers\\_by\\_drosia](https://www.instagram.com/flowers_by_drosia)

### Fiona's Floral Designs

[@fionas\\_floral\\_designs](https://www.instagram.com/fionas_floral_designs)  
P: 0426 546 469

## DJS

### DJ Tiny Dancer

[@dj\\_tinydancer](https://www.instagram.com/dj_tinydancer)

### Sounds Of Nikki

[@soundsofnikki](https://www.instagram.com/soundsofnikki)  
[www.soundsofnikki.com](http://www.soundsofnikki.com)

## PHOTOGRAPHY

### Splendid Photos And Videos

[@splendidweddingphotography](https://www.instagram.com/splendidweddingphotography)

### Hello Sweetheart

[@hellosweetheartau](https://www.instagram.com/hellosweetheartau)  
[www.hellosweetheart.com.au](http://www.hellosweetheart.com.au)

# CANAPÉS

## COLD

### Bruschettina

Mini tomato & basil mix,  
Italian crouton (VE)

### Caprese Skewer

Bocconcini cheese, cherry tomatoes,  
basil (V)

### Oysters, Freshly Shucked

White Aperol mignonette (GF)

### Bruschetta

Smoked salmon mousse, chives,  
bruschetta bread

### Mini Quiches

Filled pastry shells, chef selection  
of fillings

### Bresaola Ravioli

Filled with gorgonzola, ricotta, walnuts

### Tartar di Manzo

Mini spoon with beef tartare

### Tartar di Tonno

Mini spoon with tuna & watermelon tartare

### Cannoli di Ricotta

Sicilian cannoli, ricotta, mortadella,  
pistachio

### Crostini Con Burro e Alici

Croutons with butter, Cantabrico  
anchovies, garlic mousse

### Focaccia Farcita

Mini focaccia with any cold meat

### Gnocco Fritto And San Daniele Prosciutto

Light & airy pillows of golden fried dough,  
San Daniele prosciutto

### Grissini

With rolled San Daniele prosciutto

## HOT

### Arancini, Choice Of:

Bolognese or porcini & truffle

### Chicken Skewer

Herb marinated, free range chicken  
skewers

### Mini Porchetta Slider

Roman style pork, celeriac remoulade

### Crocchette di Patate

Potato & mozzarella croquettes (V)

### Tempura Prawns

Tempura fried banana prawn cutlets

### Polpettine

Nonna style pork & veal meatball,  
rich tomato sauce

### Mozzarella Fritta

Crumbed mozzarella sticks (VE)

### Mini Pizzette

Small pizzas with assorted toppings

### Capesante alla Singapore

Scallops served with a soy sauce,  
fermented beans, capsicum, garlic, ginger

### Mini Sausage Roll

House made, pork & beef, sage, mustard,  
tomato relish

### Spiedini di Verdure

Grilled vegetable skewers (VE)

### Involtini

Oven baked eggplant, ham and  
cheese involtini

### Vegetable Spring Rolls (VE)

# MENUS

## BALLROOM 3 COURSE SET MENU

### Bread And Butter Served On Table

## ENTRÉE

### Burrata and Wagyu Bresaola

Burrata, wagyu bresaola, asparagus,  
crumble of walnuts, vincotto, extra virgin  
olive oil

### Warm Lamb Loin Salad

Lamb backstrap, hummus, medley cherry  
tomato, radish, za'atar, tarragon oil (GF)

### Dukkah Salmon

Crushed avocado & potato salad, confit  
cherry tomato, crushed almond,  
parsley oil (GF)

### 12 Cheese Tart

Rocket, crunchy walnuts, honey &  
balsamic dressing (V)

### Vegan Terrine

Roasted eggplant, capsicum, zucchini &  
beetroot basil & spinach pesto (VE, GF)

### Beef Carpaccio

Trevisan radicchio, mustard mayo, aged  
parmesan (GF)



## MAIN COURSE

### Slow Cooked Beef Short Rib

Slow cooked 8 hour beef rib, soy & sweet  
chilli glaze, creamy mash potato, grill  
broccolini, confit cherry tomato (GF)

### Lamb Shoulder

Lamb shoulder wrapped with San Daniele  
prosciutto, red wine & rosemary jus,  
smashed kipfler potato, green beans (GF, DF)

### Chicken Involtini

Herb, parmigiano, ham, pistachio & cream  
cheese crumbed chicken breast, green pea  
mash, walnut pesto (V)

### Crispy Barramundi

Cauliflower puree, Sicilian caponata, saffron  
beurre blanc (GF)

### Pork Belly

Wood fire crispy pork belly, pumpkin velouté,  
broccoli rabe, confit shallot (GF, DF)

### Moroccan Spiced Cauliflower

Harissa coated cauliflower with a tagine base

## DESSERT

### Vanilla Pannacotta

Mixed berry compote, meringue, fresh berry  
salad (V, GF)

### Italian Tiramisu

New roads espresso & mascarpone  
mousse, savoiardi biscuits, chocolate  
crumble chocolate sauce

### Sticky Date Pudding

Butterscotch sauce, vanilla bean gelato (V)

### Basque Cheesecake

Basque cheesecake, pistachio fondue (V)

### Chocolate Mousse

Dark chocolate, citrus crumble, frozen  
raspberry kernels (VE, GFO)

### Pavlova

Meringue pavlova, fresh fruit, custard

# DRINKS

## STANDARD

### Sparkling

Cloud Street Brut

### White

Cloud Street Sauvignon Blanc  
Cloud Street Chardonnay

### Red

Cloud Street Shiraz

### Beer

Stone and Wood  
Tooheys New  
Hahn Superdry Mid 3.5  
Kosciuszko PA 330mL

### Soft Drinks & Juice

## PREMIUM

### Sparkling

Casa Gheller Extra Dry Prosecco

### White

Vidal Sauvignon Blanc  
Wangolina Chardonnay

### Red

Alkoomi 'Grazing Selection' Shiraz  
Earthworks Cabernet Sauvignon

### Rose

Dandelion Vineyards 'Fairytale of the Barossa' Rose

### Beer

Stone and Wood  
Tooheys New  
Hahn Superdry Mid 3.5  
Kosciuszko PA 330mL

### Soft Drinks & Juice

# MENUS

## DODICI 3 COURSE SET MENU

### Bread and butter served on table

### ENTRÉE

#### Frittura Mista Di Mare (GFO)

Lightly fried calamari, WA banana prawns, zucchini, carrots, XII mayo

#### "Quattro Stelle" Mb 9+ Bresaola Di Wagyu (GF)

Rocket pesto, crumbled walnuts, parmigiano chips & mousse, lemon EVOO

#### Olive All'ascolana

Pork, beef & turkey stuffed Tenera Ascolana olives, lime mayonnaise

### MAIN COURSE

#### Spaghetti Al Nero

Homemade squid ink spaghetti, WA king prawns, lobster bisque, yellow cherry tomatoes, chorizo powder

#### Porchetta Di Ariccia (GF)

Roman style crispy skin Berkshire pork, creamy mash potato, celeriac remoulade

#### Filetto Di Orata All'acqua Pazza (GFO)

Poached snapper fillet, black olives, cherry tomato & herb fish broth, charred bread

### DESSERT

#### Basque Cheesecake (V, GF)

Pistachio crème anglaise, candied pistachio

#### Tiramisushi

A modern creative twist on the Italian classic

#### Mousse Al Cioccolato Fondente (VE, GFO)

Dark chocolate, citrus crumble, frozen raspberry kernels

**\*Sample menu - this menu will change seasonally**

### DRINKS

#### Sparkling

Amanti Prosecco "Extra Dry"

#### White (Both Included)

Nautilus Estate Sauvignon Blanc  
Vasse Felix "Fillius" Chardonnay

#### Red (Choose 1)

De Vasari Chianti Arentino DOCG  
Forest Hill Highbury Fields  
Cabernet Sauvignon

#### Beer

Stone and Wood  
Birra Moretti  
Kirin  
Kosciuszko PA 330mL  
Sydney Brewery Mid Ale

#### Soft Drinks & Juice



**NEWGREENS**  
CHATSWOOD

### GET IN TOUCH

E: [functions@newgreenschatswood.com.au](mailto:functions@newgreenschatswood.com.au)

P: (02) 9419 2336

M: 0485 511 724

130 Beaconsfield Road  
Chatswood  
NSW 2067

[newgreenschatswood.com.au](http://newgreenschatswood.com.au)