

*Lauriston House*  
FUNCTION CENTRE  
*Circa 1887*



## *Table Of Contents*

- 4 The Story
- 7 Garden Ceremony
- 8 Our Gardens
- 10 Ultimate Wedding Package
- 11 Ultimate Package Inclusions
- 12 Our Venue
- 15 Ultimate Banquet Menu
- 18 An Experience
- 22 The Process

## *The Story*

Built in 1887, Lauriston House is heritage-listed and features open fireplaces, a private bridal room, a dining room with dance floor and an elegant lounge area. It provides a stunning backdrop to your wedding reception and exudes a warm ambience for you and your guests. Furthermore, our gardens offer the ideal setting for your marriage ceremony, wedding photos or pre-dinner drinks. Make a breath-taking entrance to your ceremony by walking down the 60-foot "aisle" from the house to the Victorian wrought-iron gazebo, past the beautiful cherry blossoms and exquisite fountain. As a specialist wedding reception venue, Lauriston House and its gardens are exclusively yours to enjoy for the duration of your function.

Lauriston House became a Function centre in 1942. Our current Managing Director Victoria George took purchased the property in 1998 - with over three decades of experience in the wedding industry, Lauriston is now one of the most iconic reception centres in Sydney. Victoria and her teams focus is exceptional food and service. Our venue and team have won multiple awards, locally and nationally for our wedding services.





## *Garden Ceremony*

### **SCENIC GARDEN SETTING:**

#### **A PERFECT OUTDOOR VENUE FOR CEREMONIES**

Our inclusive wedding packages promise to elevate your special day. Our packages include a luxurious 60-foot plush red carpet, six opulent silk flower arrangements elegantly displayed in urns with stands, and a collection of white garden chairs, ensuring comfortable seating for your immediate family and elderly guests. Our Victorian Gazebo is the perfect backdrop for your ceremony.

### **PACKAGE INCLUSIONS:**

Half an hour brides pre arrival - relax in your own private bridal suite prior to your ceremony, complimentary champagne is included

Sixty foot plush red carpet

Six white silk florals in our sandstone urns

White garden chairs for seating

Signing table with crisp, white linen

Victorian gazebo as your backdrop

Exclusive use of our venue



*Our gardens*





## Ultimate wedding package

Lauriston House is your one-stop destination for a complete wedding experience. Our event planners offer a wide range of meticulously curated, tailor-made wedding packages to ensure that every aspect of your special day is flawlessly taken care of.

Our ultimate packages include an award-winning four-course banquet menu, cocktails on arrival accompanied by a live pianist, a luxurious getaway car, an unlimited alcoholic beverage package, a gorgeous white ballroom dancefloor and more!

Our event planners will assist you with the styling of your event to ensure your vision comes to life. We have optional extras that include fireworks, gelato carts, photo booths and many more items to make your day even more memorable. Upon booking your event, you will receive our exclusive complimentary wedding organiser folder, which includes discounts to all our vendors.

## Ultimate package inclusions

**Half an hour bridal party pre arrival** – for bridal party and parents' photoshoot

**Champagne cocktails, soft drinks and juices on arrival** – served to guests on arrival for ½ hr, this includes colour themed cocktails in martini glasses

**Live classical music on arrival** – 1 hour pianist

**Award winning four course banquet menu**

**Bread rolls & butter** – Freshly baked bread rolls accompanied with butter

**Unlimited beverages** – Beer, wine, soft drink, juices, sparkling water and champagne for toasting

**Percolated coffee, & tea** – Served after the sumptuous meal

**10 exquisite Swarovski crystal chandeliers throughout the venue**

**Special dietary requirements**

**Room hire Inclusive**

**\$250 wedding cake voucher**

**Use of gardens for photographs**

**Foyer décor** – Tealights, fresh & silk flowers throughout foyers, bridal room, and powder room

**Private bridal room**

**Wedding easel**

**Head steward & waiters**

**Crisp white linen**

**Crockery and glassware**

**Guest table centrepieces** – Five arm silver candelabras with tea lights

**New York banquet chairs** – Chardonnay colour matched with a black leather seat.

**Grand ballroom white starlight Dancefloor**

**Lux white bridal & cake table with antique mirror tops**

**Matching white lectern**

**Grand entrance décor** – 2 X White fresh touch Artificial Florals placed on a mirror plinth.

**Wishing well**

**Complementary cake cutting and serving**

**Placing of bonbonnières and place cards**

**Personal in-house wedding planner**

**Wedding organiser folder** – includes budgets, to do lists and to assist you with your suppliers we have negotiated special offers with selected suit hire, dresses, photographers, bridal car hire, hotels, florist, and other exclusive packages to couples that choose Lauriston House





## *Our Menu*

---

Indulge in our mouthwatering, homemade creations, served in generously large portions. At our kitchen, we take pride in crafting each dish with love and care, ensuring that every bite is a delightful experience. Our menu is a celebration of home-cooked goodness with a taste of tradition, and the warmth of home.

Join us for a memorable dining experience that will leave your heart and belly full.

### *Platters*

#### **ANTIPASTO**

A selection of prime quality, premium meats, locally grown farm fresh Mediterranean marinated vegetables, Greek feta & olives

#### **FRESH CALAMARI**

Locally sourced dusted Calamari with fresh lemon & condiments

### *Entrées*

Choose From:

**Fettuccine, Ravioli, Tortellini, Rigatoni or Penne (Choose one)**

#### **PASTA SAUCES**

Choose from one Below:

Carbonara – Bacon, egg onion in a light cream white wine sauce

Napolitano – Fresh tomato, extra virgin olive oil, onion, & basil Napoli sauce

Boscaiola - Bacon, mushrooms, onion, and parsley

Italian delight – Eggplant, pitted olives fresh tomato, extra virgin olive oil, onion, & basil Napoli sauce

## *Mains*

### **OVEN BAKED CHICKEN**

Tender chicken Kiev cooked to perfection sitting on a gourmet spinach risotto complemented with a creamy roasted capsicum sauce, truly a favourite!

### **LAMB SHANKS**

Slowly oven baked lamb shank with celery, carrot, crushed tomato red wine jus served with Grecian lemon, oregano roasted potatoes & seasonal vegetables

### **ROAST PORK**

Traditional slow-roasted succulent leg of pork, served on a bed of potato mash stack & seasonal vegetables with pan gravy, & crackling.

### **PAN FRIED VEAL**

Tender young, pan-fried veal, served with a creamy sauce made using a variety of handpicked wild mushrooms to enhance its flavour served with seasonal vegetables.

### **VEAL PARMIGIANA**

Our Italian specialty – tender veal fillets smothered in a fresh whole peeled tomato sauce and topped with freshly baked eggplant. Complemented with freshly shaved mozzarella and slow baked to enhance all the flavours together with a bed of garlic mash potato

### **ROAST LAMB**

Slow roasted lamb, served with Grecian lemon and oregano roasted potatoes, seasonal vegetables topped with a light seeded mustard and rosemary jus, garnished with fresh rosemary.

### **MEDITERRANEAN FISH**

Oven baked barramundi fillet served with an authentic Mediterranean-style tomato-based sauce & presented on a bed of basmati rice.

#### Alternate selection

## *Desserts*

### **CHOCOLATE MOUSSE**

Smooth lush chocolate mousse with a bed of homemade sponge served in a fine glass, complimented, and adorned with shredded white chocolate.

### **HOMEMADE ICE-CREAM CAKE**

A Lauriston House specialty: Italian designated pedestal glass with homemade sponge cake absorbed with fresh thickened crème and drizzled with our chefs blended caramel fudge sauce adorned with handcrafted butterscotch toffee.

### **FRUITY SORBET**

A medley of two flavours.

### **NEW YORK CHEESECAKE**

Creamy sliced with meringue top, drizzled chocolate sauce and decorated with handcrafted butterscotch toffee bits.

#### Alternate Selection

#### **NOTE:**

All special dietary requirements are catered for free of charge. All meals are catered for strictly only by our in-house Lauriston House's chefs

---

Bridal party and parents can select what they like within your alternate menu





# The Process



2

## WORK ALONGSIDE OUR EVENT PLANNER

You'll be paired with an event planner who will guide you through the planning process.



4

## CHOOSE YOUR DATE

Select a date that fits your schedule. Early booking is recommended.



6

## THE BIG DAY

Our team will ensure everything runs smoothly on the day of your event.

1

## SEND AN ENQUIRY

Reach out with your event details and requirements. Our team will respond promptly to discuss your vision.



3

## SCHEDULE A SITE VISIT

Visit Lauriston House to explore our venue, discuss layout options, and visualise your event.



5

## PLAN AND STYLE YOUR EVENT

Work with your planner to create your vision, discuss floor plans, run sheet and confirm suppliers.



*Lauriston House*  
FUNCTION CENTRE  
*Circa 1887*

---

146 Marsden Road Dundas Valley  
Sydney, NSW 2117  
(02) 9858 3335  
[info@lauristonhouse.com.au](mailto:info@lauristonhouse.com.au)