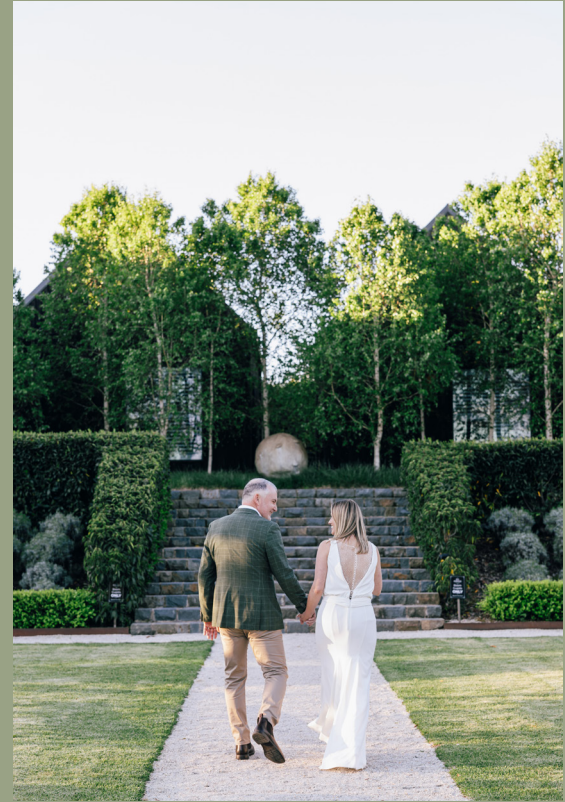


- THE -  
EST. SIR 1845  
GEORGE  
JUGIONG

*Wedding Events Pack*



# W E D D I N G S

## AT THE SIR GEORGE



In our rural retreat, every element adds to a total sense of escape. The pub is brought to life by farm-fresh food, picturesque gardens, nature, peace & quiet and warm country hospitality.

Steeped in history, it's an old-fashioned pub, right down to the stones in walls that were handcrafted 175 years ago. We cherish the past, elevating and enriching our old pub's stories with the best of contemporary design, food, drink and service.

An idyllic setting for celebrating in country style, The Sir George is a one-of-a-kind destination for your wedding. Say your vows amongst our stunning garden spaces, feast with family and friends in our warm and relaxed stone pub. Wander to your boutique accommodation to turn in for the night, only to wake up to more fun, food and drinks for post-wedding celebrations.





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## FOOD ETHOS

*Fresh, local and seasonal is our food philosophy, showcasing the best produce of the region including lamb, beef, river trout and truffles during autumn. Whether it's herbs grown in the kitchen garden or lamb from down the road, our menus are always evolving and we're a country gastro pub at heart.*

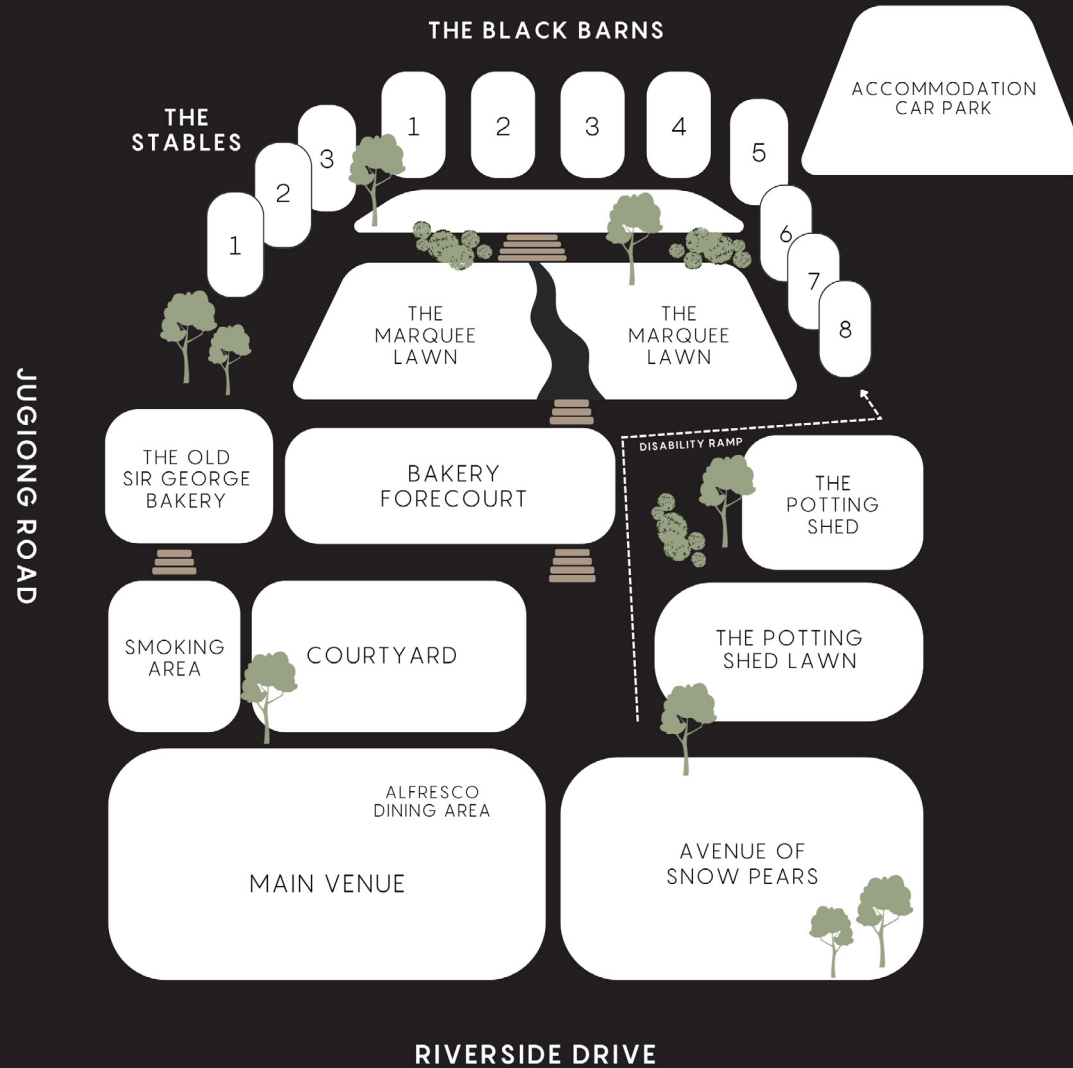
*Complimented by baked goods supplied from our artisan bakery, known for the best focaccia in the region, we create an abundant offering for your big day.*

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# THE VENUE



ACCOMMODATION CAR PARK ACCESS



# VENUE SPACES



## *Avenue of Snow Pears*

This outdoor space is lined with spectacular snow pear trees, prized for their three seasons of interest. The budding season welcomes a mass of white spring blossoms in late winter to spring, followed by glossy green leaves that turn orange, before dropping in autumn, making it a fairy-tale destination all year-round.

### CAPACITY

Seated	20 - 60
Canape	60 - 150



## *The Potting Shed Lawn*

Directly next to The Avenue of Snow Pears, this versatile space provides a spectacular blank canvas for your next celebration, surrounded by lush greenery and idyllic country gardens.

### CAPACITY

Seated	20 - 80
Canape	40 - 70



## *The Old Sir George Bakery*

Boasting an industrial, moody, and decadent ambiance, this renovated space is perfect for recovery brunches, lunches, intimate dinners, and afternoon soirees. Spill out onto the Bakery Forecourt through sliding doors, which provides ample space for children to run and play.

### CAPACITY

Seated	30 - 50
Canape	50 - 70

# VENUE SPACES



## *Courtyard*

This serene outdoor setting features a semi-permanent marquee. On a fine day this area can seat up to 150 guests. Surrounded by lush greenery, this picturesque setting offers a serene atmosphere for your special day.

### CAPACITY

Seated	60-112
Canape	60-200



## *The Marquee Lawn*

Our lush lawns and beautiful country gardens are the stuff of fairy-tales! Celebrate your next special event under the stars on a balmy night or use a marquee for protection from the elements, whatever your vision, this romantic outdoor location can be easily transformed to suit your event style.

### CAPACITY

Seated	60 - 120
Canape	60 - 150



## *Alfresco Dining Area*

Our Alfresco Dining area is a charming and picturesque setting for an intimate wedding event. If the weather is favourable open the french doors into courtyard to allow the fresh air to flow. Let us create a magical and memorable atmosphere that reflects your event style.

### CAPACITY

Seated	Up to 70
Canape	Up to 70

# CEREMONY ONSITE



## *Wedding Ceremony*

We know all the secret spots for special wedding ceremonies in and around Jugiong, including the Murrumbidgee River and the quaint Catholic and Anglican churches that are part of the village. If you choose to be on-site at The Sir George, getting married on the Accommodation (Marquee) Lawn is private and exclusive or choose to get married under our Avenue of Snow Pears, for something truly memorable.

*Accommodation (Marquee) Lawn Capacity- 150*

*Snow Pear Capacity - 80*

On site ceremony package includes set-up and use of:

Exclusive use of ceremony space

10 x Rustic pews for your guests.  
Sect 4-6 each pew

Clothed signing table with 2 chairs

Filtered water station  
for your guests on arrival

Easel for welcome sign

## WHAT YOU NEED TO KNOW:

Any additional decorating you wish to do is welcome however we ask that you discuss your plans prior to ensure they are appropriate for our venue. We ask that all decorations are removed prior to your departure. Alternatively, an additional decoration and clean-up fee will be applied. The Sir George does not allow for confetti, bio-confetti, petals or rice to be thrown during the ceremony.





# SIGNATURE WEDDING PACKAGE



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## STAND UP ROVING ENTRÉE

6 CANAPES OR 3 CANAPES & A GRAZING TABLE

---

## MAIN COURSE

SHARING MENU OR ALTERNATE DROP

---

## DESSERT

YOU WEDDING CAKE SERVED AS PLATTERED OR AS A ROVING ITEM  
DONUT STATION

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## SUPPER

MAPLE GLAZED HAM, OUR HOUSE MADE RELISHES, ICEBERG, HOUSE MADE ROLLS

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## EXTRAS

KIDS MEALS (2-12YRS)

TWEEN MEALS (13-18 YEARS)

VENDOR MEALS

*See Menus from Page 17 onwards.*

# PREMIUM WEDDING PACKAGE



## STAND UP ROVING ENTRÉE

6 CANAPES OR 3 CANAPES & A GRAZING TABLE

## MAIN COURSE

SHARING MENU OR ALTERNATE DROP

## DESSERT

YOU WEDDING CAKE SERVED AS PLATTERED OR AS A ROVING ITEM

## EXTRAS

KIDS MEALS (2-12 YRS)

TWEEN MEALS (13-18 YEARS)

VENDOR MEALS

*See Menus from Page 17 onwards.*



# STANDARD WEDDING PACKAGES



MON - FRI · MINIMUM SPENDS APPLY

## CANAPE PACKAGE

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8 CANAPES, 2 SUBSTANTIAL & WEDDING CAKE SERVED

## 2 COURSE SHARING MENU

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TWO-COURSE SHARING MENU & WEDDING CAKE SERVED

## 3 COURSE SHARING MENU

---

THREE-COURSE SHARING MENU & WEDDING CAKE SERVED

## EXTRAS

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PRE-DINNER CANAPES (4)  
SAVOURY GRAZING TABLE  
SWEET GRAZING TABLE  
KIDS MEALS (2-12 YRS)  
TWEEN MEALS (13-18 YEARS)  
VENDOR MEALS

SAT & SUN · MINIMUM SPENDS APPLY

## CANAPE PACKAGE

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8 CANAPES, 2 SUBSTANTIAL & WEDDING CAKE SERVED

## 2 COURSE SHARING MENU

---

TWO-COURSE SHARING MENU & WEDDING CAKE SERVED

## 3 COURSE SHARING MENU

---

THREE-COURSE SHARING MENU & WEDDING CAKE SERVED

## EXTRAS

---

PRE-DINNER CANAPES (4)  
SAVOURY GRAZING TABLE  
SWEET GRAZING TABLE  
KIDS MEALS (2-12 YRS)  
TWEEN MEALS (13-18 YEARS)  
VENDOR MEALS

# BEVERAGES



## 1.5HR, 3HR OR 5HR BEVERAGE PACK

SELECT FROM OUR EVENTS DRINKS LIST

- 1 SPARKLING
- 2 WHITE
- 2 RED
- 2 FULL STRENGTH BEER
- 1 MID STRENGTH
- SOFT DRINK, MINERAL, JUICE

## 1.5HR, 3HR OR 5HR NON-ALC DRINK PACK

SOFT DRINK, MINERAL WATER, JUICE

## CUSTOMISED BAR TABS

BEVERAGES AVAILABLE ON A SPECIFIED BAR TAB OR OPEN BAR WITH A PRE-AUTHORISED CREDIT CARD. BEVERAGES ARE ALSO AVAILABLE ON A CASH BAR

## PRE-CEREMONY BAR

PRE-CEREMONY DRINKS BAR  
CURATE YOUR OWN SELECTION OF PRE-CEREMONY DRINKS  
AVAILABLE FOR HALF HOUR PRIOR TO CEREMONY TIME

## TAILOR MADE WINE LIST

A TAILOR MADE WINE LIST IS AVAILABLE. WE WILL WORK WITH YOU TO CURATE A LIST THAT COMPLIMENTS YOUR MENU AND THE SEASON.



# BREAKFAST WEDDING OR MICRO-WEDDING



**BREAKFAST PACKAGE · MINIMUM 20 GUESTS**

## AFTER CEREMONY

3 CANAPES, ALTERNATE DROP BREAKFAST MAIN, WEDDING CAKE SERVED

## BAR

BREAKFAST BELLINI BAR  
COFFEE & TEA



**MICRO-WEDDING PACKAGE · 2-40 GUESTS**

## AFTER CEREMONY

PROSECCO WITH CHEESE & CHARCUTERIE PICNIC BASKET

## MAIN COURSE

3 COURSE ALTERNATE DROP – ENTREE, MAIN, DESSERT  
BEVERAGE ON CONSUMPTION



# RECOVERY BRUNCHES



## STANDARD BRUNCH

THE DAY AFTER THE WEDDING FROM 9:30 AM TILL 12PM  
SAMPLE MENU - BACON & EGG ROLLS, DONUTS, COFFEE, TEA, JUICE.

## DELUXE BRUNCH

THE DAY AFTER THE WEDDING FROM 9.30AM  
SAMPLE MENU - BRUNCH GRAZING TABLE INCLUDING FIG GLAZED HAM, HOUSE MADE FOCACCIA, PEPE SAYA BUTTER, HOUSE MADE JAMS, HOUSE MADE RELISH, TOMATOES, SEEDED MUSTARD, CROISSANTS, RASPBERRY PROSECCO BELLINIS, COFFEE, TEA, JUICE BAR. SCRAMBLED EGG & CARAMELISED ONION.

## RECOVERY BAR

### DIRTY BLOODY MARY

*Vodka, Horseradish, Salt Flakes, Black Pepper, Lemon Juice, Worcestershire, Tabasco, Brine From Green Olives.*

### SPICED MEZCAL PALOMA

*Mezcal, Agave, Grapefruit, Soda, Habanero Bitters, Chilli Dust, Rosemary*

### BEROCCA LOMA

*Tequila, Grapefruit, Agave, Berocca, Sparkling Water, Blueberries*

### WHITE PEACH & ROSEMARY PROSECCO BELLINI





# CANAPE MENU



## STANDARD CANAPES

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Sweet pea & chèvre & chive tartlet V  
Charred corn & gruyere croquette V  
Corn taco, avocado & tomato salsa V, **GF**  
Zucchini flower, ricotta, tempura V  
Chickpea pie, relish V  
Potato scallop, sour cream, salmon row V  
Oak blue tartlet, pear, walnut V  
Mushroom & feta arancini V  
Prawn & lemon arancini  
Clyde river oyster, mignonette GF  
Salmon crudo, corn crisp GF  
Anchovy, red pepper, garlic croute  
Hen pate, flatbread, orange & gin marmalade  
Rare roast beef croute, horseradish cream  
Sticky pork, spring onion, sesame  
Smoked salmon blini, caper crème fraiche  
Spring lamb pie, relish  
Chicken & leek pie, mustard  
Pork & fennel sausage roll, relish

## SLIDERS AND TACOS

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Fried cauliflower taco, romaine slaw, guacamole V, GF  
Mushroom slider, gremolata, black bun V  
Fish slider, napa cabbage, caper & pickle aioli  
Korean fried chicken slider, slaw, kewpie  
Sir George beef slider, relish, pickles  
Lamb kofta taco, coriander, raita, lime GF

## SUBSTANTIALS

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Caprese salad, tomatoes, foir di latte, basil V, GF  
Caesor salad, anchovy, bacon, 43 degree egg  
Battered cod & chips, tartare  
Peppered squid, lemon myrtle, napa slaw  
Chicken over coals, tomato fondue, basil GF  
Lamb ragu, rigatoni, pecorino & peas  
Pork cassoulet, Tuscan cabbage, focaccia

## DESSERT

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Roast pineapple, pancake, mascarpone, passionfruit V  
Chocolate delice tartlet, sour cherry V  
Citrus tartlet, Italian meringue V  
Lemon myrtle macarons, white chocolate V, GF  
Cheese crostini, marmalade, pear V, GFP

V VEGETARIAN · VG VEGAN · VGP VEGAN POSSIBLE · GF GLUTEN FREE · GFP GLUTEN FREE POSSIBLE · N NUTS

*Please note all menus are subject to a seasonality change*

# PLATED MENU



## ENTREE

---

Cucumber & honeydew crudo, avocado & eschalot, capers & chilli  
**VG, GF, N**

Potato pave, chilli & chive, almond & chickpea crunch VG, GF

Crispy pork belly, fennel & pasnip, apple & celery, jus GF

Blue eye cod, sugarloaf, mushroom, beurre noisette, fried shallots GF

Beef carpaccio, blue cheese, caper, dill GF

## MAIN

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Gnocchi, pesto, garden pea, pecorino V, GFP

Parsnip & porchini wellington V

Free range chicken, potato fondant, king brown, jus GF

Aged Angus beef sirloin, soubise, rapini, jus GF

Barramundi, cassoulet, EVO oil GF

## DESSERT

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Chocolate, hazelnut & beetroot V

Lemon parfait, peaches & cream, crumble V

Frangipane tart, rhubarb, mascarpone V

Crème Brulée, lemon myrtle V, GF

Coconut panna cotta, meringue, passionfruit GF

V VEGETARIAN · VG VEGAN · VGP VEGAN POSSIBLE · GF GLUTEN FREE · GFP GLUTEN FREE POSSIBLE · N NUTS

*Please note all menus are subject to a seasonality change*

# SHARING MENU



## ENTREE *(choice of two)*

Cucumber & honeydew crudo, avocado & eschalot, capers & chilli VG, GF, N  
Caprese, tomatoes, foir di latte, pesto, pine nuts V, VGP, GF, N  
King Ora salmon civiche, blood orange, celery, EVO oil GF  
Chicken & leek terrine, soft leaves, pine nut GF, N  
Beef carpaccio, blue cheese aioli, fried capers, dill GF

## MAIN *(choice of two)*

Pumpkin over coals, labneh, chimichurri, macadamia V, GF, N  
Beef skirt, chunky romesco, pickled zucchini, yogurt GF  
12-hour lamb shoulder, gremolata, jus GF  
Crumbed pork loin, fennel & parsnip, apple & celery GF  
Humpty Doo barramundi, ginger & lemongrass, burnt lime GF

## SIDES *(choice of two)*

Radicchio, butterleaf, vinaigrette V, GF  
Wagyu fat potatoes, onion, pecorino VGP, GF  
Mash potato, cracked pepper, EVO oil V, GF  
Market greens, olive tapenade, almonds, chilli V, VGP, GF  
Sugarloaf over coals, lemon beurre noisette V, GF

## DESSERT *(choice of two - alternate drop)*

Chocolate, hazelnut & beetroot V  
Lemon parfait, peaches & cream, crumble V  
Frangipane tart, rhubarb, mascarpone V  
Crème Brulée, lemon myrtle V, GF  
Coconut panna cotta, meringue, passionfruit GF

V VEGETARIAN · VG VEGAN · VGP VEGAN POSSIBLE · GF GLUTEN FREE · GFP GLUTEN FREE POSSIBLE · N NUTS

*Please note all menus are subject to a seasonality change*

# BEVERAGE LIST



## SPARKLING WINE *(choice of one)*

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Dal Zotto Prosecco King Valley VIC  
Gallagher Duet Sparkling Murrumbateman NSW

## WHITE WINE *(choice of two)*

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Borambola Sauvignon Blanc Gundagai NSW  
Lerida Pinot Grigio Canberra District NSW  
Barwang Chardonnay Hilltops NSW  
Tumblong Chenin Blanc Gundagai NSW  
Freeman Wines Rondinella Hilltops NSW

## RED WINE *(choice of two)*

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Tumblong Hills Cabernet Sauvignon Gundagai NSW  
Barwang Shiraz Hilltops NSW  
Lerida Pinot Noir Canberra District NSW  
Freeman Wines Sangiovese Hilltops NSW

## PACKAGE BEER FULL STRENGTH *(choice of two)*

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Great Northern Original  
Carlton Dry  
Carlton Draught  
Asahi  
Corona  
VB  
Little Creatures Pale Ale  
Stone and Wood Pacific Ale  
James Squire Ginger Beer  
Tooheys Old  
Reschs Pilsner  
XXXX

## MID-STRENGTH OR ZERO ALCOHOL *(choice of one)*

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Great Northern Super Crisp  
Great Northern Zero  
Carlton Zero  
Heaps Normal Quiet XPA

## CIDER *(choice of one)*

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Tucker Box Apple Cider or Apple Thief Pear Cider




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## ACCOMMODATION

*The stone stables built on the site in 1845 have been thoughtfully converted into 3 luxury suites to house your out-of-town guests. Additionally, we offer boutique accommodation in 8 Black Barns located onsite, providing a modernistic example of the original out-buildings which once stood on this historic property.*

*Being just a stone's throw from our designer barn style accommodation, as well as the Murrumbidgee River and a handful of shops and cafes, The Sir George makes for a magical destination wedding venue. You and your guests can relax, breathe in the fresh air and let us take care of your big day. We can house up to 34 of your nearest and dearest in style in various bedding configuration.*

*All rooms include in-room continental breakfast including house made sourdough & granola, seasonal fruit, homemade spreads, orange juice, tea and an in-room Nespresso machine.*

**FRIDAY & SATURDAY** **Per night rates apply**

**SUNDAY-THURSDAY** **Per night rates apply**

*All rates are twin-share, each additional guest is a per person, per night rate.*

*For marquee weddings held on the marquee lawn, all accommodation must be booked for 2 nights.*

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## CURATORS COLLECTIVE

*Help your guests choose the quintessential gift!  
The Sir George is home to the beautiful shop  
Curators Collective.*

*Curate a personalised register that reflects  
your individual style and needs. From stylish  
furniture pieces to thoughtful decor, receive  
items you will cherish forever.*

*Contact: [carlie@curatorscollective.com.au](mailto:carlie@curatorscollective.com.au)*

*@curators\_collective*

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## PARLOUR J HEALTH & BEAUTY

*Whether it's spa treatments the day before or hair and make-up for you and your team on the day of! Parlour J Health & Beauty is just a stones throw away from the hotel.*

*Let the highly trained team of beauty therapists pamper you as you enjoy the fun of getting ready for your special day with your closest friends and family.*

*[www.parlourj.com.au](http://www.parlourj.com.au)*

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FOR MORE INFORMATION ABOUT OUR WEDDING  
PACKAGES AND FULL T&C'S WITH OUR CURATED LIST OF  
PREFERRED SUPPLIERS, PLEASE GET IN TOUCH.



[Info@sirgeorge.com.au](mailto:Info@sirgeorge.com.au)  
1300 345 613

Riverside Dve, Jugiong NSW 2726

