

— 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.





FOOD ETHOS

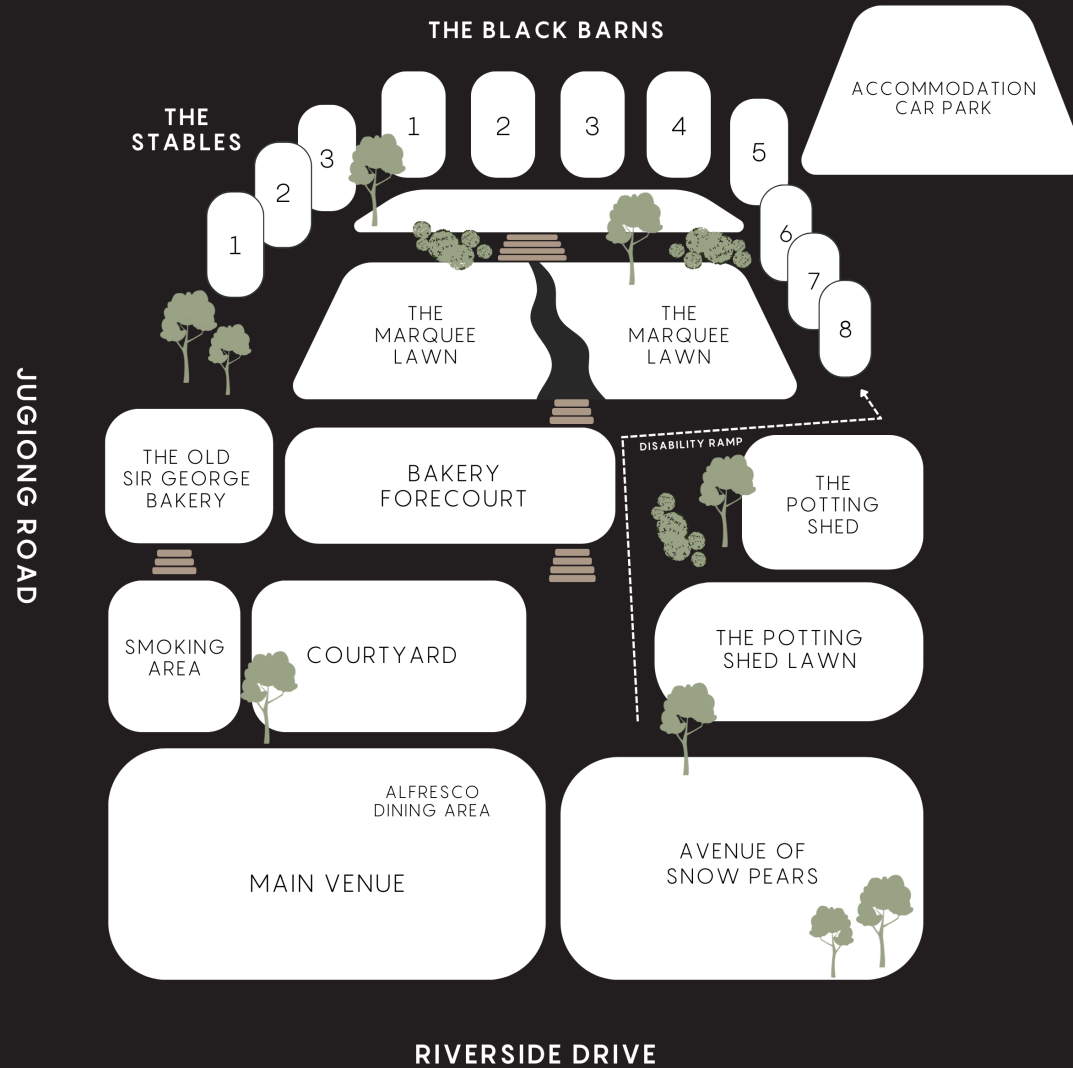
Fresh, local and seasonal is our food philosophy, showcasing the best produce of the region including lamb, beef, river trout and truffles during autumn. Whether it's herbs grown in the kitchen garden or lamb from down the road, our menus are always evolving and we're a country gastro pub at heart.

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.

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	up to 70
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 - 140
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 60
Canape	Up to 70

SIGNATURE WEDDING PACKAGE



STAND UP ROVING ENTRÉE

1.5HR CANAPE SERVICE (SELECTION OF 3 COCKTAIL CANAPES)

MAIN COURSE

SHARING MENU OR ALTERNATE DROP

DESSERT

YOUR WEDDING CAKE SERVED AS PLATTERED OR DESSERT STATION

ADD ONS

OYSTER EXPERIENCE STATION

GRAZING STATION

LATE NIGHT SNACK

VENDOR MEALS

KIDS MEALS (2-12YRS)

TWEEN MEALS (13-18 YEARS)

See Menus from Page 15 onwards.

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

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

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

CANAPE WEDDING PACKAGE



STANDARD CANAPES *(choice of 6)*

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 *(choose one)*

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

SUBSTANTIALS *(choose one)*

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 *(Price on request)*

**Any standard canapes can be replaced with a dessert*

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

ADD ONS

OYSTER EXPERIENCE STATION
GRAZING STATION
LATE NIGHT SNACK
VENDOR MEALS
KIDS MEALS (2-12 YRS)
TWEEN MEALS (13-18 YEARS)



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.



BEVERAGE LIST



SPARKLING WINE *(choice of one)*

Dal Zotto Prosecco King Valley VIC
Gallagher Duet Sparkling Murrumbateman NSW

WHITE WINE *(choice of two)*

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)*

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)*

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)*

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

CIDER *(choice of one)*

Tucker Box Apple Cider or Apple Thief Pear Cider

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- 140

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.

RECOVERY BRUNCHES



SIR GEORGE SIGNATURE BRUNCH

THE DAY AFTER THE WEDDING FROM 9:30 AM TILL 12PM

SAMPLE MENU BELOW

- BACON & EGG ROLLS
- FRUIT PLATTER
- DONUTS
- COFFEE
- TEA
- JUICE

RECOVERY BAR Select ONE cocktail below

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





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 charged per person, per night.

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



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

@curators_collective

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



GET IN TOUCH



Info@sirgeorge.com.au
1300 345 613

Riverside Dve, Jugiong NSW 2726

