



weddings

2024/25 compendium

apricus

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who

*we* are

Presenting a bespoke estate with offerings of panoramic 180 degree lake views, complimented with native flora and fauna is where Apricus rests.

The restaurant offers exquisite floor to ceiling windows continuing the panoramic views throughout and extending to the undercover and heated alfresco.

You'll find many scenic places throughout the estate for your wedding ceremony, but our favourites that we feel are worthy of a special mention include our willow framed jetty and our lake frontage lawns, both are nothing less of astonishing.

Receptions are welcomed inside the restaurant, with our alfresco setting the perfect scene as the evening continues on for dancing and entertainment.

We pride ourselves in sourcing fresh Tasmanian produce to craft spectacular and seasonal menus that cater for all, and in return make for memorable dining experiences. This extends to our drink selections including our beer, wine and spirits menu provided by many local wineries and distilleries from all around our beautiful island.

Offering a variety of bar and floor plans, alongside a range of hire times and optional extras, we're confident in encapsulating your vision to ensure your day is nothing less than special.





hire.

# ceremony.

## CEREMONY ONLY HIRE

2PM - 4:30PM

### NON-EXCLUSIVE

MON - THUR: \$500 | FRI - SUN: \$1,000

### EXCLUSIVE

MON - THUR: \$750 | FRI - SUN: \$2,000

\*\*ALL PRICING IS EXCLUDING GST\*\*

Our ceremony only package grants you access to a ceremony location of your choosing.

This option is excellent for those wanting to spend only the ceremony with us in a picturesque location on the Apricus Estate.

Our non-exclusive option does not guarantee complete private use of the grounds and our venue will still be open to the public. Our exclusive option does guarantee exclusive private use of the entire Apricus Estate - a great option for those wanting a completely private ceremony with only invited guests allowed.

#### What's Included

- Choice of Ceremony Location
- 15 Chairs for Ceremony
- White Signing Table & 2 Chairs

#### Example Schedule

2pm - Guests Arrive  
2:15pm - Pre Ceremony Drinks  
2:30pm - Ceremony Commences  
3pm - Ceremony Concludes  
3:15pm - Post Ceremony Drinks  
3:30pm - Bridal Party Photos  
4pm - Outdoor Bar Closes & Guests Depart  
4:30pm - Bridal Party Departs





# midday.

EXCLUSIVE HIRE OF THE VENUE FROM  
12PM - 11PM

MAY - SEPTEMBER

MON - THUR: \$2,000 | FRI - SUN: \$4,000

OCTOBER-APRIL

MON - THUR: \$3,000 | FRI - SUN: \$5,000

\*\*ALL PRICING IS EXCLUDING GST\*\*

Our midday package grants you exclusive access to the entire venue and surrounding grounds to you and your guests from 12pm - 11pm.

This is a fantastic option if you have minimal personal decorating, or if you've arranged for us to set up personal decorating on your behalf whilst still enjoying your ceremony and reception with us.

We can provide a variety of lighter selections to graze on throughout the day for an additional cost including light canapés, shared plates and/or small grazing tables before settling in for a sit down dinner.

#### What's Included

- Exclusive Venue Hire 9am - 11pm
- Choice of Ceremony & Reception Location
- 15 Chairs for Ceremony
- White Signing Table & Chairs
- White Linen Table Cloths
- Colour Choice of Linen Napkins
- Printed Menus
- Personalised Acrylic Bar Menu
- Bespoke White Pillar Candles & Glass Vessels
- Speaker & Microphone
- Your Wedding Cake Served to Guests
- Wait & Bar Staff at Your Service
- Crockery, Cutlery & Glassware

#### Example Schedule

12pm - Drop Off Additional Decorations  
2:45pm - Guests Arrive  
3pm - Ceremony Commences  
3:30pm - Photographs / Guests Access Outdoor Bar  
4:45pm - Guests Enter Reception  
5pm - Bride & Groom Enter Reception  
5:15pm - Entree  
6pm - Mains & Speeches  
7pm - Dessert / Cake  
7:30pm - First Dance  
7:45pm - Partying  
10:45pm - Last Drinks  
11pm - Guests Depart



# reception.

## EXCLUSIVE HIRE OF THE VENUE FROM 6PM - 11PM

MAY - SEPTEMBER

OCTOBER - APRIL

MON - SUN: \$1,000

MON - THUR: \$1,000 | FRI - SUN: \$2,000

**\*\*ALL PRICING IS EXCLUDING GST\*\***

Our evening package grants you exclusive access to the entire venue and surrounding grounds to you and your guests from 6pm-11pm.

This is a great option if you have an alternative location for your ceremony but would prefer to spend your reception with us.

### What's Included

- Exclusive Venue Hire 6pm - 11pm
- White Linen Table Cloths
- Colour Choice of Linen Napkins
- Printed Menus
- Personalised Bar Menu
- Bespoke White Pillar Candles & Glass Vessels
- Speaker & Microphone
- Your Wedding Cake Served to Guests
- Wait & Bar Staff at Your Service
- Crockery, Cutlery & Glassware

### Example Schedule

6pm - Guests Enter Reception

6:15pm - Bride & Groom Enter Reception

6:30pm - Entree

7:00pm - Mains & Speeches

7:45pm - Dessert / Cake

8:15pm - First Dance

8:30pm - Partying

10:45pm - Last Drinks

11pm - Guests Depart





indulge

# alternate *drop*

**2 COURSES** | \$65 PP (EXCL. GST)

Select 2 Options from Entree + Mains OR Mains & Dessert

**3 COURSES** | \$70 PP (EXCL. GST)

Select 2 Options from Each Course

## ENTREE

### PORK BELLY

**Pork Belly w creamed cauliflower puree, kimchi and sesame crisp**

### TASMANIAN SCALLOPS

**Seared Tasmanian scallops w Japanese dukkah and ponzu sauce**

### ROAST PUMPKIN

**Roasted butternut pumpkin served w parmesan and pepita seedd**

## MAINS

### SCOTCH FILLET

**Scotch Fillet cooked to order w seasonal farmgate vegetables and red wine jus**

### CHICKEN BREAST

**Brie and sundried tomato stuffed chicken breast w creamy garlic sauce and seasonal farmgate vegetables**

### TRUFFLE RISOTTO

**Local Tamar Valley Mushrooms w fresh Tasmanian truffle risotto**

## DESSERT

### DULCHE DE LECHE TART

**Caramelised De Leche Tart w chocolate ganache and quenelle of chantilly cream**

### SICILIAN LEMON CRÈME TART

**Sicilian Lemon Cream Tart w local fresh lemons and quenelle of chantilly cream**

### CINNAMON POACHED PEAR

**Cinnamon poached pear w rubharb and whipped coconut cream**

Menu Tastings Available On Request - POA

All dietary requirements and allergies can be catered for

# buffet

Our buffet style dinner is a great way for a relaxed share style meal that is popular in our warmer months but available for receptions all year round.

ADULT \$55 (EXCL.GST)

CHILD \$25 (EXCL.GST)

## HOT SELECTIONS

Casalinga Gourmet Sausage Varieties

Marinated Chicken Tenders

Lamb Kofta w House Tzatziki

Vegetable + Halloumi Skewers

Rum Glazed Grilled Pineapple w Lime + Coconut Yoghurt

## SALADS

Traditional Potato Salad w Bacon, Spring Onion & Egg

Warm Middle Eastern Salad w Quinoa, Pumpkin + Tahini Dressing

Cold Pesto Pasta Salad w Cherry Tomatoes + Spinach

## BREADS

Turkish

Sourdough

## DESSERTS

House Made Pavlova w Fresh Seasonal Fruit + Chantilly Cream

Lime Curd Tart w Fresh Torched Italian Meringue + Mango Salsa



# littles.

**2 COURSES** | \$15 PP (EXCL. GST)

Select 1 Option from Entree + Mains OR Mains & Dessert

**3 COURSES** | \$20 PP (EXCL. GST)

Select 1 Option from Each Course

## ENTREE

FAIRY BREAD - V, EF

Australian Classic buttered bread covered in hundreds and thousands.

CHEESY GARLIC BREAD - V, EF

Classic oven baked garlic and herb buttered baguette topped w cheese.

## MAINS

CHICKEN NUGGETS

Chicken nuggets served w golden fries, fresh house salad and tomato sauce.

SPAGHETTI BOLOGNESE

Classic spaghetti bolognese served w spaghetti pasta and mozzarella cheese

## DESSERT

VANILLA ICE CREAM -V

Vanilla ice cream served w hot fudge sauce and cookie crumbs.

CHOCOLATE MOUSSE - V

Delicious milk chocolate mousse served w fresh whipped cream.

# canapés

## **4 OPTIONS** | \$30 PP (EXCL. GST)

Select 4 Options from the Canapés Selection below.

## **7 OPTIONS** | \$45 PP (EXCL. GST)

Select 7 Options from the Canapés Selection below.

### SALT + PEPPER SQUID

Served w coriander aioli

### PULLED PORK BAO

Served w house slaw + chipotle mayo

### CHEESEBURGER BRIOCHE SLIDERS

Served w pickles + special house sauce

### MINI CHORIZO DOGS

Served w onions, mustard + tomato sauce

### MINI LAMB MEATBALL BITES

Served a tzatziki sauce

### MAPLE GLAZED PORK BELLY SQUARES

Served a tzatziki sauce

### TERIYAKI CHICKEN SKEWERS

Served a tzatziki sauce

### CLASSIC BRUSCHETTA

Served w bocconcini + balsamic glaze

### CRISPY DUCK BITES

Served w spring onion, cucumber + hoisin glaze

### PRAWN & AVOCADO BITES

Served on sweet potato crisp

### MINI PORK BANH MI

Served w coriander, chilli + creamy harissa sauce

### CHICKEN PÂTÉ

Served w crostini + pickle

### TEMPURA CAULIFLOWER

Served w compressed cucumber + harissa

### THAI CHICKEN CURRY BOATS

Served w coconut rice + coriander



# g r a z e

**Grazing tables are a delicious inclusive option to graze on throughout the day.**

**No grazing table is ever the same, our creative kitchen craft these from fresh, seasonal Tasmanian produce including but not limited to fruits, cured meats, cheeses, crackers, dried fruits, nuts, breads, dips, sweets and preserves.**

**Enjoy your grazing table as nibbles over drinks with guests, or as a filler in between canapés or a seated meal!**

## TRADITIONAL GRAZING TABLE \$25PP (EXCL. GST)

Selection of Tasmanian cheeses, breads, crackers, cured meats, dips, fresh fruit, fresh vegetables

## DESSERT GRAZING TABLE \$15PP (EXCL. GST)

Selection of brownies, fresh fruit, diy mini pavlova station, chocolate, doughnuts, marshmallows, variety of slices.

## BRUNCH GRAZING TABLE \$35PP (EXCL. GST)

Selection of croissants, waffles, bagels, smoked salmon, fresh fruit, museli, chocolate sauce, berry compote, fresh housemade banana bread + muffins.

# c a k e

## SERVED ON PLATTERS - INCLUDED

Wedding cake to be sliced up and served on platters for guests to self serve

## INDIVIDUALLY CUT & SERVED - \$4 PP

Wedding cake to be individually cut and served to each guest

## INDIVIDUALLY CUT & SERVED W BERRIES & CREAM - \$5 PP

Wedding cake to be individually cut and served to each guest with a side of cream and berries

quench





# drinks

## INDOOR & OUTDOOR OPTIONS

Bar tabs are available with a minimum spend of \$2,500 (EXCL.GST). You're welcome to choose what drinks you'd like included on your bar tab. If there is something you would like included that we don't offer, please let us know and we'll be more than happy to do a special order for you.

## OUTDOOR BAR PACKAGES

INCLUDES 2 BAR STAFF & OUTDOOR BAR HIRE  
DRINKS AT ADDITIONAL COST

### BRONZE

\$300 (EXCL. GST)

2 HOURS, MIN \$150 (EXCL. GST) DRINKS SPEND PER  
HOUR

### SILVER

\$350 (EXCL. GST)

3 HOURS, MIN \$125 (EXCL.GST) DRINKS SPEND PER  
HOUR

### GOLD

\$450 (EXCL. GST)

5 HOURS, MIN \$100 (EXCL.GST) DRINKS SPEND PER  
HOUR



the day.



# frequently

## LOCATIONS

### CEREMONIES

We have 3 stunning ceremony locations on the estate to choose from, depending on your guest list, vision and season.

#### Willow Framed Jetty

A romantic outdoor location that creates nothing less of an intimate and memorable experience in a picturesque setting.

#### Lake Frontage Front Lawn

Our beautiful lake creates an incredible backdrop for outdoor ceremonies across our expansive lawn, allowing you and guests alike to spread out.

#### Undercover Heated Alfresco

A spectacular undercover location that adjoins our restaurant and offers 180 degree panoramic lake views that allows for the outside to be brought in.

## BYO

Apricus is a strictly NO BYO venue, with the exception of special occasion cakes and children under 2. Otherwise no other outside catering is permitted.

## RECEPTION CAPACITY

Seated  
40 - 100 Occupancy

Cocktail  
40 - 120 Occupancy

## PERSONAL DECORATIONS

Our packages are inclusive of decoration time, eg if you have chosen our evening package, you will have access to the venue from 6pm to decorate. Alternatively our team can set up your personal decorations prior to your arrival and pack them down - price on application. Any decorations you have set up are to be packed down at the end of the evening, any decorations left behind will be discarded. Apricus has a no confetti policy.

## PETS

We understand that pets are just as important as the rest of your wedding party - and your (leashed) best pup is more than welcome! If staying after the ceremony, dogs are permitted in our alfresco area only.





# asked

## WEATHER

With any outdoor location, sometimes the weather may be inclement. Should the weather take a turn on your special day, your ceremony can be moved inside to our undercover heated alfresco.

## NON-EXCLUSIVE USE

We warmly welcome guests wanting to use our venue for non-exclusive events such as elopements.. Please refer to our elopement compendium available online.

## CONCLUSIONS

All of our hire times conclude at 11pm, we request that all guests have left by 11:30pm in line with our licensing requirements. All transport options are permitted to use our main carpark as pick-up and drop-off points.

## MUSIC

Clients are welcome to hire any band, DJ or solo artist that they wish. Artists must provide their own equipment. All artists are to stick to an agreed sound limit on the night. Guests are not permitted to bring their own speakers or sound systems unless accompanied by a band or artist. Drums not permitted.

## PARKING

Our main carpark and overflow carpark can host up to 70 cars. We request that guests carpool where possible. If leaving your car on the premises overnight, it must be collected by 9am the next day. Cars not collected by Sunday at 5pm during winter will be unable to collect until Wednesday at 8.30am

## DIETARY REQUIREMENTS

We are dedicated to providing all our guests with a positive dining experience, and offer a range of dishes to cater to guests with dietary sensitivities. Please outline any dietary requirements at the time of booking.

## CANCELLATIONS

Your \$1000 booking fee is non-refundable at the time of booking. After 90 days the following cancellation policy applies for all deposits and fees paid:

89 - 60 days | 50% refundable

59-31 days | 25% refundable

30-0 days | non-refundable

# schedule

## ENQUIRIES & CONSULTATIONS

Your journey with us begins with a hello. Enquiries can be made through the online contact section of our website, our social media pages or by getting in contact with our functions co-ordinator directly (contact details on Page 21) We can have discuss your plans via phone, email or in person by appointment.

## SAVE THE DATE

To secure your date, we do require a \$1000 booking fee which will be deducted from your total package. Once your fee has been received, your date will now be secure. Please refer to our cancellation policy on Page 17 for refunds.

## SECOND INVOICE

At 3 months your second invoice is due for the remaining amount of your hire package. You're welcome to set up a payment plan at the time of your deposit to make instalments between your first deposit and the time your second invoice is due.

## 1 MONTH BEFORE 30 D

1 month before we'll organise a final consultation with you to discuss your catering options, final numbers, drinks packages and any additional items you want for your special day including hire items. Once everything has been confirmed and you're 100% happy with your options, we'll send your final invoice that will be due within 3 days from your consultation.

## WEEKS BEFORE 7-30 D

In the final weeks leading up to your wedding, we can be in contact as often or as little as you like but as a guide will check in with you twice weekly. An appointment can be arranged if you need to organise a time to drop off any personal decorations or storage prior to your special day.

## CEREMONY REHEARSAL 0-7 D

For those hosting their ceremony with us, you have the opportunity to have a ceremony rehearsal with our functions co-ordinator, your celebrant and bridal party within the week before your wedding day. Available after 4pm when our venue is closed to the public. Rehearsal dinners are available on request - POA.

**\*\*Late bookings welcome but subject to availability.**





Part of our commitment to providing you with a seamless day includes complimentary consultations and frequent correspondence with our dedicated functions co-ordinator, who will over see your entire wedding day from start to finish. We understand that no 2 weddings will be the same and will ensure each decision is tailor made to cater for your specific visions and plans. Our correspondence and consultation schedule is as follows

## FIRST STEPS

1 x initial consultation at Apricus via appointment only

## LOCKING IT IN

- booking fee to be paid to secure your date
- contract to be signed to finalise and confirm

## 3 MONTHS PRIOR

- second invoice to be paid for the remainder of your package

## 30 DAYS PRIOR

- final choices for beverages, catering and final numbers are due
- third invoice to be paid

## 0-7 DAYS PRIOR

Ceremony Rehearsal booked via appointment only.

- Available after 4pm once our restaurant is closed to the public.
- Rehearsal dinners available on request - POA

**\*\*Email correspondence, consultations and walk throughs as often as you need**





apricus

ASH DENEHEY

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