



WEDDINGS * FUNCTIONS * CORPORATE EVENTS * CONFERENCES * ACCOMMODATION * BAR * RESTAURANT *

Dubbo Rhino Lodge Wedding Reception and Function Centre is like no other venue in the Central West. It is Country with an edge. It's rustic, sophisticated, charming and relaxing. Dubbo Rhino Lodge is the perfect venue for Weddings, Conferences, Corporate Events and special Occasions.

With the ability to celebrate everything in the one location, the convenience of our in-house catering and the comfort of our on-site accommodation, you're sure to have a memorable experience at Rhino Lodge.

The Wedding Garden offers an enchanting setting for an intimate Wedding Ceremony and our experienced Chefs will work with you to create the perfect menu from an extensive list of gourmet options.

The Wedding Garden Ceremony includes Chairs with White Chair Covers, skirted registry table and Microphone.

Fourteen Luxury Tents feature Air Conditioning and stylish ensuites, offering you and your guests and unforgettable "glamping" experience.

Dubbo Rhino Lodge's restaurant provides an unforgettable dining experience with a menu that is packed with tasty and tempting entrees, wood fired pizzas, mains and desserts. Buffet Breakfast is available daily.

At Dubbo Rhino Lodge we aim to create a unique Wedding Experience, ensuring that your special day is truly memorable.

www.dubborhinolodge.com.au | 0268841760 |

info@rhinolodge.com.au

14L Camp Road DUBBO NSW 2830



2020 Dinner Menu

Entrée

Lamb Back strap , Cous Cous Salad , Salsa Verde
Duck Confit with Caramelised Apple & Horseradish Mash
Prawn & Chorizo Hotpot Parmesan Croute
Pork Roulade, Kumera Puree, Sticky Fig Glaze
Margherita Tart, Rocket , Balsamic Glaze
Half Shell Scallops Three Ways

Main

Crispy Skin Chicken Supreme, Fondant Potato, Baby Peas, Mushroom Ragout
Macadamia & Herb Encrusted Lamb Rack, Paris Mash, Dutch Carrots , Port Jus
Emerald Valley Scotch Steak, Confit Garlic Potato, Greens, Bordelaise Sauce
Crispy Pork Belly, Jasmine Rice, Asian Greens, Sticky Spiced Sauce
Salmon, Heirloom Vegetables Salad, Citrus Dressing
Twice Cooked Duck Maryland, Asian greens and Fragrant Jasmine Rice

Dessert

Chef's Tarte Tatin, Vanilla Bean Ice Cream
Classic Crème Brulee, Choc — Hazelnut Puff Pastry
Cinnamon & Red Wine Poached Pear
Chinese Five Spice & Dark Chocolate Pudding
Chef's Cheesecake , Berries , Chantilly Cream
White Chocolate Panna Cotta , Lime & passion fruit Flavours

***minimum 50 people**

2 Course - \$79.00 per person

3 Course - \$89.00 per person

Choice of 4 Canape (from the menu) - Add \$10 per person

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Sharing Platter

Mains (Choose 3)

Chermoula Lamb Cutlets, Minted Yoghurt
Braised Beef Brisket , Chimichurri Dressing
Slow Cooked Lamb Shoulder & Braised Onion Relish
Crispy Pork Belly , Caramelised Apples
House Smoked Salmon , Lemon Dill Crème Fraiche
Confit Chicken , Mediterranean Salsa

Sides (Choose 4)

Roast Baby Chats & Pumpkin
Grilled Corn , Truffle Butter
Seasonal Greens, Garlic & Herb Butter
Broccolini < Beans & Asparagus with Almonds
Honey Glazed Parsnips, Baby Carrots & Kumera
Beetroot, Pine Nut , Goats Cheese Salad
Greek Salad
Roast Capsicum, Pumpkin and Pearl Cous Cous Salad
Pesto Pasta Salad , Semi Dried Tomatoes & Olives
Roast Kumera & Quinoa Salad

Mains & Sides + 4 Canape \$69.00 per person

Mains & Sides + 4 Canape + Dessert \$79.00 per person

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Grazing Table

Gourmet Cheese

Brie ,Blue ,Smoke Cheddar

Ham , Chicken , Smoked Brisket

Smoked Salmon, Pepperoni , Prosciutto , Salami , Chorizo

Mixed Marinated Olives, Artichoke , Semi Dried Tomato

Pickled Onion

Dukkah & Balsamic

Assorted Dips & Crackers, Relished

Assorted Breads

Seasonal Fruits

Dessert Table

Or Spoon Walls

\$59.00 per person

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Cocktail / Canape Menu

Cold Options

Sweet Chilli Crab & Cucumber
Baby Beetroot , Caramelised Onion & Goats Cheese Tartlet
Roma Tomato Bruschetta with Goats Cheese & Balsamic Glaze
Fig & Camembert Blini
Prawn & Avocado Salsa Shooter
Sweet Potato Rosti, Smoked Salmon , Crème Fraiche
Fresh Sydney Rock Oyster with Assorted Dressing
Beef & Pickled Onion Tortilla Crisp
Moroccan Lamb Crepe
Rice Paper Rolls

Hot Options

Scallop, Corn Puree , Prosciutto
Chef's Arancini
Assorted Skewers
Szechuan Baby Squid
Pulled Pork Sliders
Spiced Lamb Kofta with Tzatziki
Braised Beef Croquette with Onion Jam
Peking Duck Pancakes
Chicken & Ginger Crispy Momo
Grilled Haloumi & Cherry Tomato Skewers
Salt & Pepper Prawns with Garlic Aioli

Choose 12 for \$60.00 per person

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Kids Menu

Chicken Nuggets & Chips
Served with Tomato Sauce

Chicken Schnitzel & Chips
Served with Tomato Sauce

Spaghetti Bolognese

Sausage & Chips
Served with Tomato Sauce

Ice cream with Chocolate or Strawberry Toppings

\$20.00 per Kid

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2020 Celebrations Dinner Booking Form

Please sign and forward back to the Event Centre, along with your signed Terms and Conditions Sheet. **Booking sheet is required 4 weeks prior to your function. Final numbers are to be advised 2 weeks working days prior to your function**

Name of Function /Event _____

Date of Function/Event _____

Contact Person _____

Address _____

City/Town _____ Postcode _____

Phone _____ Mobile _____

Email _____

Venue Booked _____ Venue Hire \$ _____

Number of guests attending _____ Adults _____ Children _____

Arrival time _____ Meal time _____

Venue Requirements

Your room hire includes skirted gift table , cake table ,linen serviettes and a microphone & Lectern.

Room Set Up: Long Tables : ☐ Round Tables: ☐

White Cloths : ☐ Square Cake Table: ☐ White Linen Serviettes: ☐ White Chair Covers: ☐

If using paper serviettes insert, please indicate your choice of colour : _____

Mic & Lectern : ☐ Dance Floor: ☐ Music Booked eg: DJ ☐ Gift Table : ☐

Other requirements: _____

- Please see Dubbo Rhino Lodge Event Centre for Accessories Hire

Own Centre Pieces : ☐ Other: _____

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Menu Selection

Hot & Cold Canape on arrival \$10.00 per person Yes ☐ No ☐

Cost per person: \$ _____ Special Dietary Requirements: _____

Dinner Menu

Menu Selected: _____ Time for meals to be served: _____

Set Menu - Choice of 2 , served alternately

Entrée : _____

Main: _____

Dessert: _____

Children's Menu Selected: _____ Number of Children: _____

Are meals for the DJ, Photographer or Band included: Yes ☐ No ☐

Beverage Details

Dry Till Yes : ☐ No: ☐ Dry Till Amount : \$ _____ Beer, Wine & Soft drinks only : ☐

Spirits Yes: ☐ No: ☐ Guests pay for own drinks: Yes: ☐ No: ☐

Wine on tables: Yes ☐ No ☐ Your Selections: _____

Toasting Wine : Yes ☐ No ☐ Your Selections: _____

I have read all the Terms and Conditions and agree to comply with all of the abovementioned requirements.

Dated: _____

Signature of function patron: _____

Print Name: _____

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Terms and Conditions

1. Venue Hire

- 1.1 Venue Hire fee for the Reception Hall is \$800.00, Wedding Garden Ceremony \$600.00.
- 1.2 Exclusive Use of the Venue is available to the Client from 10am the morning of the Wedding. If the Client wishes to set the night before, this must be arranged with Dubbo Rhino Lodge Management and is subject to availability.
- 1.3 All items belonging to the Client must be removed by 10am the next morning.
- 1.4 The venue will not be responsible for items or belongings bought onto the premises by the Client or their Guests before, during or after the Event.
- 1.5 Only Bio Degradable Confetti e.g freeze dried rose petals is permitted in the Wedding Garden. In the event of non- biodegradable confetti being used, the client will be subject to a clean up fee.

2. Confirmation and Deposit

- 2.1 A deposit fee of \$1000.00 is required within 7 days of making a booking, this will confirm your booking and will be credited to the final balance.
- 2.2 Dubbo Rhino Lodge reserves the right to cancel a tentative booking where no deposit has been received within one calendar month of placing the booking.
- 2.3 Dubbo Rhino Lodge accepts Bank Cheque, Credit Card , Cash or Direct Debit
- 2.4 Confirmation of Final Numbers is required 14 days prior to the Wedding along with full Payment.

3. Beverages

- 3.1 Our Venue is Fully Licensed and we stock a range of Red and White Wines Local and Imported Beer and a wide range of Spirits.
- 3.2 Under Licencing Laws No Beverages are permitted to be brought on site
- 3.3 All Beverages are to be Purchased through Dubbo Rhino Lodge
- 3.4 Please note that as a Licensed facility we are Governed by & Strictly adhere to Responsible Service of Alcohol (RSA), therefore Dubbo Rhino Lodge reserves the right to refuse service to or ask guests to leave should this action be deemed necessary.

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BEVERAGE MENU

148 Camp Road Dubbo NSW 2830 - PH 6884 1760



On Tap Beer :

<i>Full Strength</i>	285ml	425ml
James Squire 150 Lashes Pale Ale	\$7.5	\$9
Furphy Refreshing Ale	\$7.5	\$9
Iron Jack Full Strength Lager	\$7.5	\$9
Hahn Super Dry	\$7.5	\$9
Tooheys New Australian Lager	\$7.5	\$9
<i>Mid Strength:</i>		
Iron Jack Crisp Australia Lager	\$7	\$8
Hahn Super Dry 3.5	\$7	\$8
XXXX Gold Australian Lager	\$7	\$8

Beer By The Bottle:

<i>Full Strength</i>	
James Boags Premium Lager 375ml bottle	\$8
Tooheys Extra Dry 345ml bottle	\$7.5
XXXX Summer Bright Lager 330ml bottle	\$7.5
James Squire Chancer Golden Ale 345ml bottle	\$8
Guinness Extra Stout 375ml bottle	\$8
Heineken Lager 330ml Bottle	\$8
<i>Mid Strength</i>	
Heineken 3 Mid Strength Lager 330ml bottle	\$6.5
Great Northern Super Crisp Lager 330ml bottle	\$7
<i>Light Strength</i>	
James Boags Premium Light 375ml bottle	\$6



LION

Drink
Responsibly



White Wine:

	<i>Glass:</i>	<i>Bottle:</i>
De Bortoli Deen Vat 2 Sauvignon Blanc		\$30
Willowglen Semillon Sauvignon Blanc	\$ 9	\$25
De Bortoli Deen Vat 7 Chardonnay		\$30
Willowglen Chardonnay	\$ 9	\$25
Windy Peak Sauvignon Blanc Semillon 187ml		\$10
Willowglen Semillon Chardonnay	\$ 9	\$25
VIVO Moscato	\$ 9	\$25

Red Wine:

	<i>Glass:</i>	<i>Bottle:</i>
De Bortoli Deen Vat 9 Cabernet Sauvignon		\$30
Windy Peak Cabernet Sauvignon		\$35
Willowglen Cabernet Merlot	\$ 9	\$25
Woodfired Heathcote Shiraz		\$55
De Bortoli Deen Vat 8 Shiraz		\$30
Windy Peak Shiraz 187ml		\$10
Willowglen Shiraz Cabernet	\$ 9	\$25
De Bortoli Hunter Valley Merlot		\$35

Sparkling Wine:

	<i>Glass:</i>	<i>Bottle:</i>
Emeri Pink Moscato	\$ 9	\$30
VIVO Chardonnay Pinot Noir		\$25
King Valley Prosecco 200ml		\$10

ESTD 1928
De BORTOLI
 FAMILY WINEMAKERS

Drink
Responsibly



Port Glass:

Galway Pipe 12 Year Old Grand Tawny	\$11
McWilliams 10 Year Old Hanwood Estate Grand Tawny	\$10
Penfolds Club Tawny	\$ 8

Spirits/Liqueurs:

From \$8.00 (30ml Nip)

Teachers Highland Cream Blended Scotch Whisky

Jim Beam White Label Bourbon Whiskey

Jim Beam Double Oak Bourbon Whiskey

Jim Beam Rye Whiskey

Jack Daniels Old No 7 Tennessee Whiskey

Wild Turkey Bourbon Whiskey

Southern Comfort

Jamesons Irish Whiskey

Bundaberg UP Original Rum

Bundaberg OP Rum

Bacardi Superior White Rum

Karina Vodka

Sauza Tequila Gold

Larios 12 Premium Gin

Chateau Tanunda Brandy

Akropolis Ouzo

Baileys The Original Irish Cream

Cointreau

Kahlua Coffee Liqueur

Malibu Caribbean Rum

Midori

Tia Maria Coffee Liqueur

(N.B. soft drink additive is extra)



Drink
Responsibly



Cocktails:

\$15 Each

Fruit Tingle

Vodka and Blue Curacao topped with Sprite & a dash of Grenadine.

Tequila Sunrise

Sauza Tequila, Grenadine and Orange Juice.

White Russian

Karina Vodka, Kahlua and Milk

Circus Freak

Malibu Rum, Bundaberg UP Rum and Coke.

Paralyzer

Karina Vodka, Sauza Tequila, Kahlua, Coke and Milk.

Long Island Iced Tea

Karina Vodka, Sauza Tequila, Bacardi White Rum, Larios Gin, Coke and Slice of Lemon.

Bitter Pill

Karina Vodka, Jack Daniels, Coke and Slice of Lemon.

Drainpipe

Baileys Irish Cream, Vok Blue Curacao and Coke.

Power Screwdriver

Karina Vodka, Orange Juice and Coke

Burr Cutter

Bundaberg UP Rum, Kahlua and Milk

Drink
Responsibly



Ready To Drink:

Canadian Club & Dry 330ml bottle	\$11
Canadian Club & Cola 330ml bottle	\$11
Jim Beam & Cola 375ml can	\$11
Jack Daniels & Cola 375ml can	\$11
Bundaberg UP Rum & Cola 375ml can	\$11
5 Seeds Crisp Apple Cider 345ml bottle	\$ 9

Soft Drinks:

Coca Cola Varieties – Postmix – Georgian Glass	\$4
Coca Cola Varieties 375ml can	\$4
Mt Franklin Water 600ml bottle	\$4
Kerri Fruit Juices 300ml bottle	\$6
Cascade 330ml Bottle Mixers	\$6



Drink
Responsibly

4. The Menu

4.1 We have a wide range of menus available Including Entrees, Mains and Desserts as well as our Grazing Tables and Share Platters.

4.2 Your Wedding Booking form must be submitted one month prior to your Wedding

4.3 Any food allergies or special diets can be catered for with prior notification.

5. Function Duration

5.1 The Bar will close at Midnight and all guests must vacate the Venue by 12 30am and the gates to the Wedding Garden will be closed at this time.

5.2 Only paying guests are permitted to proceed to the tents at the conclusion of the Wedding .

5.3 Dubbo Rhino Lodge is open to other guests. All guests are to ensure they observe premises rule rules regarding noise and general behaviour. Any patrons creating a nuisance may be asked to leave the premises.

6. Cancellation and Date Changes

6.1 Date Changes are permitted with no penalty up to 12 Months prior to the function.

6.2 Cancellations with in 6 Months of the function will forfeit their Deposit.

6.3 All Cancellations must be in writing to Manager of Dubbo Rhino Lodge .

7. Parking

7.1 There is parking within the grounds of Dubbo Rhino Lodge for guests, parking at the tents are Strictly limited to guests occupying the tents and a limit of 1 Vehicle per Tent applies.

8. Room Capacity

Capacities	Seated	Cocktail
Function Room	300	400
Ceremony Garden	200*	300
Back Garden	120	250

9. Accommodation

9.1 All accommodation enquiries are to be made with Management
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