



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.

Fourteen Luxury Tents feature Air Conditioning and stylish ensuites, offering you and your guests an 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 Experience, ensuring that your special Celebration is truly memorable.

## CELEBRATIONS 2024

[www.dubborhinolodge.com.au](http://www.dubborhinolodge.com.au) | [0268841760](tel:0268841760) |

[info@rhinolodge.com.au](mailto:info@rhinolodge.com.au)

14L Camp Road DUBBO NSW 2830



## 2024 Menu

### Entrée

Grilled Tiger Prawns with Shellfish Butter Cream and Baby Chervil

Pacific Oysters with Crisp Pancetta, Worcestershire &  
Hollandaise (4)

Sumac Lamb Fillet with Saffron Rice, Cranberry & Pinot Noir Vinaigrette

Crisp Chicken Fillets in Japanese Crumbs with Teriyaki & light Wasabi Mayonnaise

Steamed Wild Mushroom Dumplings with Crunchy Wombok Salad

### Mains

Angus Beef Fillet Steak with Potato Au Gratin, Beans in Almond Butter, Merlot Jus &  
Caramelized Leek

Chicken Breast, Lemon Thyme, Roast Garlic, Grilled Asparagus on a creamy mash  
Potato with Balsamic Eschalots & Truffle Oil

Wild Barramundi Steak with wild Rice, tossed Bok Choy in Oyster Sauce with a Sticky  
Mandarin & Pepper Sauce

Pork Cutlet, slow cooked in Apple Cider, Char Grilled, then upon Seeded Mustard Mash  
& Asparagus with Crisp Sweet Potato

### Desserts

Orange & Almond Cake with White Chocolate, Grand Marnier & Honey Comb Crunch

Vanilla Bean Creme Brulee with Pistachio Biscotti & Macerated Berries

Date & Fig Steamed Pudding with Anglaise & Roasted Walnuts

Lime Tart with Dark Chocolate Raspberries

Triple Chocolate Cheesecake with Fresh Cream & Strawberry Coulis

2 Course - \$80.00 per person

3 Course - \$90.00 per person

Choice of 4 Canape ( from the menu) - Add \$15 per person

\*minimum 50 people

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## Buffet

(served with bread rolls)

### Cold Buffet

Lemon Thyme Roasted Chicken Pieces with Tomato Relish & Aioli

Deli Platter with Danish Salami, Spanish Salami & Shaved Double

Smoked ham

Anti Pasto Platter with Semi Dried Tomatoes, Kalamatta Olives, Pesto,

Hummus, Roasted Capsicum, Charred Eggplant & Zucchini, Tzatziki &

Crisp Turkish Bread

### Hot Buffet

Slow Roasted Angus Beef with Seeded Mustard & Red wine Jus

Crispy Skin Pork Belly with BBQ & Bourbon Glaze

Lemon Pepper Chicken Fillets

### Salads

Caesar Salad with Garlic Coutons

Greek Salad with Lemon & Oregano Dressing

Wombok Salad with Crisp Noodles

### Dessert (choose 2)

Pannacotta with Berry Compote

Chocolate Profiteroles with Anglaise

Sticky Date Pudding with Butterscotch

\*Add King Prawns & Pacific Oysters \$15pp

Add Cheese Board \$15pp

\$85 per person

Add \$15pp for 4 x selection of canapes

\$70 per person without Dessert

Add \$10 to have grazing boards on table

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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

Chefs Selection of Petite Desserts

**\$65.00 per person**

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## Cocktail / Canape Menu

Choose 10 for \$70.00 per person

### Cold Options

Smoked Salmon, Ricotta & chive on Bilini  
 Caramelised Onion & Goats Cheese Tartlet  
 Roma Tomato Bruschetta, Persian Fetta & Balsamic Glaze  
 Vegetable Rice Paper Roll  
 Beetroot & Feta Tartlet  
 Anti-Pasto Skewer with Pancetta & Balsamic  
 Prawn & Prawn & Avocado Rice Paper Roll  
 Chicken Roulade with Avocado Salsa  
 Brie Cheese & Fig Tartlet

### Hot options

Teriyaki Beef Skewer  
 Chefs Arancini - Pumpkin & Feta or Chicken & Mushroom or  
 Tomato and Basil  
 Peanut Satay Skewer  
 Vegetable Spring Rolls with Sweet Chili Sauce  
 Mini Shepherds pie with pea puree  
 Spiced Lamb Kofta, Tzatziki  
 Curried Vegetable Samosas with Mango Salsa  
 Chicken & Ginger Crispy Dumpling, Chili Lime Sauce  
 Beef Fillet Mignon (fillet steak, bacon & hollandaise)  
 Duck Pancakes with Hoisin Sauce  
 Sticky Pork Belly Bites  
 Lamb & Halloumi Sausage Rolls with Semi Dried Tomato aioli  
 Pepper Squid with aioli

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## Children's Menu

Chicken Nuggets & Chips  
Served with Tomato Sauce

Chicken Schnitzel & Chips  
Served with Tomato Sauce

Sausage & Chips  
Served with Tomato Sauce

Ice cream with Chocolate & Strawberry Toppings

**\$20.00 per Child**

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### Menu Selection

Hot & Cold Canape on arrival \$15.00 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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## 2024 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 \_\_\_\_\_ State \_\_\_\_\_ 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 :

Wine Barrel or 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: \_\_\_\_\_

Own Centre Pieces :  Other: \_\_\_\_\_

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# BEVERAGE MENU

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**On Tap Beer:**

<i>Full Strength</i>	<i>285ml</i>	<i>425ml</i>
James Squire 150 Lashes Pale Ale	\$7.7	\$9.2
Hahn Super Dry	\$7.7	\$9.2
Tooheys New Australian Lager	\$7.7	\$9.2
 <i>Mid Strength:</i>		
Iron Jack Crisp Australia Lager	\$7.6	\$8.6
Hahn Super Dry 3.5	\$7.6	\$8.6
<b>XXXX</b> Gold Australian Lager	\$7.6	\$8.6

**Beer By The Bottle:**

<i>Full Strength</i>	
James Boags Premium Lager 375ml bottle	\$8.2
Tooheys Extra Dry 345ml bottle	\$8.2
Hahn Ultra	\$8.6
Byron Bay	\$8.2
Guinness Extra Stout 375ml bottle	\$8.2
Heineken Lager 330ml Bottle	\$8.9

<i>Mid Strength</i>	
Heineken 3 Mid Strength Lager 330ml bottle	\$7.1
Great Northern Super Crisp Lager 330ml bottle	\$7.6
<b>XXXX</b> Stubbies	\$7.3

<i>Light Strength</i>	
James Boags Premium Light 375ml bottle	\$6.9
Heineken Zero	\$6.7



**LION**



**White Wine:**

	<i>Glass:</i>	<i>Bottle:</i>
De Bartoli Deen Vat 2 Sauvignon Blanc		\$30
Willowglen Semillon Sauvignon Blanc	\$ 9	\$25
De Bartoli 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 Bartoli Deen Vat 9 Cabernet Sauvignon		\$30
Windy Peak Cabernet Sauvignon		\$35
Willowglen Cabernet Merlot	\$ 9	\$25
Woodfired Heathcote Shiraz		\$55
De Bartoli Deen Vat 8 Shiraz		\$30
Windy Peak Shiraz 187ml		\$10
Willowglen Shiraz Cabernet	\$ 9	\$25
De Bartoli 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

**DeBORTOLI**

FAMILY WINEMAKERS

\*Price subject to change



**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)*



\*Prices subject to change





**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

\*Price subject to change





**Ready To Drink:**

Canadian Club & Dry 375ml bottle	\$11
Canadian Club & Cola 375ml 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
Byron Bay Lemon Gin Spritz	\$ 13
Smirnoff Double Black	\$14
James Squire Ginger Beer	\$13

**Soft Drinks:**

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



\*Price subject to change

## Terms and Conditions

### 1. Venue Hire

- 1.1 Venue Hire fee for the Dubbo Rhino Lodge \$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 at the conclusion of the event
- 1.4 The venue will not be responsible for items or belongings brought onto the premises by the Client or their Guests before, during or after the Event.

### 2. Confirmation and Deposit

- 2.1 Dubbo Rhino Lodge accepts Bank Cheque, Credit Card, Cash or Direct Debit
- 2.2 Confirmation of Final Numbers is required 14 days prior to the event along with full Payment unless otherwise organised

### 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.

### 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 Booking form must be submitted one month prior to your event.
- 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 event
- 5.3 Dubbo Rhino Lodge is open to other guests. All guests are to ensure they observe premises 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 All Cancellations must be in writing to Manager of Dubbo Rhino Lodge .
- 6.2 All cancellations must give 10 working days notice prior to cancelling the event or will be subject to a cancellation fee

## 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. Menu Pricing Disclaimer

8.1 At Dubbo Rhino Lodge we make every effort to insure that Food and Beverage prices and items listed on our menus are up-to-date and correct. However, the prices and items listed on our website are subject to change without prior notice. When menu and/or price changes are made, those changes may not be immediately reflected on this website. We update our website as often and quickly as we can. Sometimes these posts may be delayed for different reasons. Dubbo Rhino Lodge reserves the right to change menu items and/or the prices that accompany those items as they appear on the menus and website. It is very important for our valued guests to know and understand this policy/practice. Dubbo RSL Thanks you for your support and understanding.

## 9. Accommodation

- 9.1 All accommodation enquiries are to be made with Management Dubbo Rhino Lodge

