



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 | [0268841760](tel:0268841760) |

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 Shepherd's 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



On Tap Beer:

| <i>Full Strength</i> | <i>285ml</i> | <i>425ml</i> |
|----------------------------------|--------------|--------------|
| James Squire 150 Lashes Pale Ale | \$7.9 | \$10. |
| Hahn Super Dry | \$7.9 | \$9.5 |
| Tooheys New Australian Lager | | |

Mid Strength:

| | | |
|----------------------------|-------|-------|
| Hahn Super Dry 3.5 | \$7.5 | \$8.9 |
| XXXX Gold Australian Lager | \$7.5 | \$8.9 |

Beer by the Bottle:

Full Strength

Tooheys Old Stubbies
Tooheys Extra Dry 345
Heineken Lager 330ml Bottle
Carlton Dry

Mid Strength

Great Northern Super Crisp Lager 330ml Bottle
XXXX Stubbies

Light Strength

Heineken Zero



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:

James Squire Ginger Beer
Canadian Club & Dry 330ml Bottle
Canadian Club Soda & Lime 330ml Bottle
196 VodKa 330ml Can
Smirnoff Double Black 330ml Bottle
Jim Beam & Cola
Jack Daniels & Cola Can
Bundaberg UP Rum & Cola Cans
5 Seeds Crisp Apple Cider 345ml Bottle
Cruiser Flavors
Somersby Apple Cider

Soft Drink

Coca Cola Varieties- Post Mix- Georgian Glass
Coca Cola Varieties 375ml Can
Mt Franklin Water 600ml Bottle
Kerri Fruit Juices 300ml Bottles
Cascade 330ml Bottle Mixers



*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 bought 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 Licensing 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

