



Wedding 2026

Dubbo Rhino Lodge

www.rhinolodge.com.au

info@rhinolodge.com.au

0268841760

14L Camp Road DUBBO NSW 2830

Dubbo Rhino Lodge Wedding reception and Function Centre is like no other venue in the central West.

It is Country with an edge. Its 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 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 70 White Americana fold up chairs, skirted registration table and microphone.

Fifteen luxury tents feature air conditioning and stylish ensuites, offering you and your guests a unforgettable "glamping" experience.

Dubbo Rhino Lodges restaurant provides an unforgettable dining experience with a menu that is packed with tasty and tempting entrees, wood fired pizzas, mains and desserts.

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



Love Deserves A
Breathtaking Backdrop



Equipment & Decor

Cocktail Tables

Black White



Raindrop vase

\$3 Each



Wine Barrels

(9 available)

Yes How many _____



Set of 3 pebble vases

\$3 Each



Lounges

2 seater (2)
3 seater (2)



White Textured

\$3 Each



Outdoor Umbrellas

(6 available)



Fairly Lights

\$2 Each



Milk Bottles

\$1 Each



Wooden Block

\$3 Each



Fish bowls

\$3 Each



Rust (150)

\$2.00



White Chair Covers

\$3.50



Black

Free of Charge



White

Free of Charge



Sage Green (150)

\$2.00



Beige (150)

\$2.00



Option One

\$5 each
(Numbers 1 - 4)



Option Two

\$5 each
(Numbers 1 - 10)



Option Three

\$5 each
(Numbers 1 - 10)



Option Four

\$5 each
(Numbers 1 - 10)





Food Menu

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PLATED MENU

Entrée (choose 2)

- Grilled Australian Tiger Prawns with Pineapple Salsa, Garlic and baby herbs
- Pacific Oysters with Crispy Pancetta, Worcestershire & Hollandaise (3)
- Lamb Tenderloin with Romesco, Macadamia & Baby Herbs
- Grilled Chicken Fillet Asian Sauce Marinade Crunchy Slaw and Crispy Noodles
- Crispy Chicken Dumplings with Spiced Tomato Sauce, Fried Onion and Baby Herbs

Mains (choose 2)

- Angus Beef Fillet Steak with Potato Au Gratin, Beans in Garlic Butter, Toasted Almond & Cav Sav Jus
- Chicken Breast, Lemon Thyme, with Creamy Spinach, Mashed Potato Fig Balsamic glazed shallots and Garlic Sauce
- Roasted Wild Barramundi, Cauliflower Puree, Baby Bok Choy, Sesame and Miso , Crispy Shallot, Mandarin and Pepper Sauce.
- Char Grilled Pork Cutlet with Caramelised Apple, Sweet Potato Puree Honey Mustard Sauce and Crispy Sweet Potato

Dessert (choose 2)

- Chef's Cheesecake, Chantilly Cream and Fresh Berries
- Pannacotta with Passionfruit, Sweet Crumb and Vanilla Ice Cream
- Sticky Date and Fig Pudding with roasted Walnut, Butterscotch Sauce and Vanilla Ice Cream
- Tarte au Citron with Raspberry and Pistachio

2 Course - \$88.00 per person

3 Course - \$98.00 per person

Choice of 4 Canapes (from the menu) - Add \$16.50 per person

*Minimum 50 people

BUFFET

Cold Buffet

- Lemon Thyme Roasted Chicken Pieces with Tomato Relish & Aioli
- Deli Platter with Danish Salami, Spanish Salami & Shaved Double Smoked Ham

Hot Buffet

- Slow Roasted Angus Beef with Seeded Mustard & Red wine Jus
- Crispy Pork Belly with BBQ & Bourbon Glaze

Sides (Choose 3)

- Caesar Salad with Garlic Coutons
- Greek Salad with lemon & Oregano Dressing
- Wombok Salad with Crispy Noodles
- Seasonal Greens, Garlic and Herb Butter
- Roast Baby Chats, Pumpkin & Baby Carrots

Alternate Plated Dessert (choose 2)

- Pannacotta with Berry Compote
- Chefs Cheesecake with Seasonal Berries
- Sticky Date Pudding with Butterscotch & Ice-cream

\$90.00 per person

\$82.00 per person without Dessert

*Add Cheese Board \$16pp Served on the Buffet

*Add Antipasto Platter \$15pp Served on the Buffet

*Add \$16.50pp for 4 x selection of canapes

*Minimum 50 people

COCKTAIL/CANAPE MENU

Cold Options

- Smoked Salmon, Ricotta & Chive on Mini Toast
- Caramelized Onion & Goats Cheese Tartlet
- Roma Tomato Bruschetta, Persian feta & Balsamic Glaze
- Vietnamese Rice Paper Roll
- Pumpkin & Feta Tartlet
- Mediterranean Skewer with Olives, Pepperoni and Cheese
- Prawn & Avocado Rice Paper Roll
- Southern Cape Brie Cheese & Fig Tartlet

Hot Options

- Teriyaki Beef Skewer
- Chefs Arancini - Roasted Pumpkin & Feta
- Peanut Satay Chicken Skewer
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Spiced Lamb Kofta with Tzatziki
- Crispy Chicken Dumplings, Chilli Lime Sauce
- Duck Pancakes with Hoisin Sauce
- Sticky Pork Belly Bites
- Salt Pepper Squid with Aioli
- Assorted Mini Beef Pie
- Pork & Fennel Sausage Roll with Tomato Relish

Choose 10 for \$77.00 per person

GRAZING BOARD

Grazing Board

****Starter Only ****

- Gourmet Cheese
 - Brie, Blue & Smoked Cheddar
 - Ham and Chicken,
 - Smoked Salmon, Pepperoni, Prosciutto, Salami, Chorizo
 - Mixed Marinated Olives, Artichoke, Semi Dried Tomato
 - Pickled Onion
 - Dukkah & Balsamic
 - Assorted Dips & Crackers
 - Assorted Breads
 - Seasonal Fruits
-

\$16.00 Per Person

Cheeseboard

Served on Coffee Station

- Gourmet Cheese
 - Brie, Blue and Vintage Cheddar
 - Assorted Dips (2) and Crackers
 - Assorted Breads
-

\$12.00 per Person

CHILDREN'S MENU

- Chicken Nuggets & Chips
 - Chicken Schnitzel & Chips
 - Sausages & Chips (Served with Tomato Sauce)
 - Ice Cream with Chocolate or Strawberry Toppings
-

\$20.00 Per Child

THE MORNING AFTER

Minimum 20 guests & must be pre arranged

- Buttered mushrooms
- Scrambled Eggs
- Crispy Bacon
- Sausages
- Hash-Browns
- Grilled Tomato
- Fruit Platter
- Honey Yoghurt with Muesli & Mixed berries
- Tea, Coffee & Variety of Juices
- Assorted Cereals
- Selection of Danishes
- Banana Bread
- Toast - Assortment of Breads & Spreads

\$32.00 per adult

\$16.00 Per Child (Children 3-12 years)

BEVERAGE MENU

On Tap Beer	285ml	425ml
Full Strength		
James Squire 150 Lashes Pale Ale	\$8.60	\$10.10
Toohey's New Australia Lager	\$7.80	\$9.80
Mid Strength		
Hahn Super Dry 3.5	\$6.70	\$9.00
XXXX Gold Australian Lager	\$7.30	\$8.40

Beer by the Bottle	Bottle
Full Strength	
Toohey's Old Stubbies	\$10.20
Toohey's Extra Dry 345 bottle	\$8.80
Toohey's Lager 330ml bottle	\$9.70
Carlton Dry	\$9.20
Mid Strength	
Great Northern Super Crisp Lager 330ml bottle	\$8.80
Light Strength	
Heineken Zero	\$8.80

Ready To Drink	Price
James Squire Ginger Beer	\$13.30
Canadian Club & Dry 330ml bottle	\$11.30
Canadian Club Soda & Lime 330ml bottle	\$11.30
196 Vodka 330ml	\$13.30
Smirnoff Double Black 330ml bottle	\$14.30
Jim Beam & Cold 375ml can	\$11.30
Jack Daniels & Cola 375ml can	\$12.00
Bundaberg Up Rim & Cola 375ml can	\$11.90
5 Seeds Crisp Apple Cider 345ml bottle	\$9.50
Crusier Flavours	\$12.60
Somesby Apple Cider	\$9.50

BEVERAGE MENU

Port Glass

Price

Galway Pipe 12 Year Old Grand Tawny	\$11.00
McWilliams 10 Year Old Hanwood Estate Grand Tawny	\$10.00
Penfolds Club Tawny	\$8.00

Spirits/Liqueurs

From \$8.00 (30ml Nip)

Jim Bean White Label Bourbon Whiskey
Jim Bean 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

Russian 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 drinks additive is extra)

BEVERAGE MENU

Wine List

	Glass	Bottle
Sparkling Wines		
King Valley Prosecco 200ml		\$11.00
Emeri Pink Moscato 200ml		\$11.00
Emeri Pink Moscato 750ml	\$6.00	\$25.10
Willowglen Brut 750ml	\$8.00	\$28.00
Kind Valley Prosecco 750ml	\$8.00	\$36.70
White Wines		
Windy Peak Sauvignon Blanc 187ml		\$11.00
Willowglen Moscato	\$8.00	\$21.00
Willowglen Semillon		
Sauvignon Blanc	\$9.00	\$21.00
3 Tales NZ Sauvignon Blanc	\$10.00	\$30.00
Deen Vat 2 Sauvignon Blanc		\$25.00
DB Winemaker Selection Pinot Grigio	\$9.60	\$27.00
DB Winemaker Selection Chardonnay	\$9.00	\$27.00
Red Wines		
Windy Peak Shiraz 187ml		\$11.00
Willowglen Shiraz Cabernet	\$9.00	\$21.00
DB Winemaker Selection Merlot	\$9.60	\$23.90
Re- Write Pinot Noir	\$10.00	\$27.00
Deen Vat 8 Shiraz	\$9.00	\$25.00
DB Winemaker Selection		
Cabernet Sauvignon		\$25.00
Woodfired Healthcote Shiraz		\$55.00

BEVERAGE MENU

Cocktails

\$15.00 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

Long Island Iced Tea

Karina Vodka, Sauza Tequila, Kahlua, Coke and Milk

Bitter Pill

Karina Vodka, Jack Daniels, Coke and Slice of Lemon

Drainpipe

Baileys Irish Cream, Vok Blue Curacao and Coke

Power Screwdriver

Karian Vodka, Orange Juice and Coke

Burr Cutter

Bundaberg UP Rum, Kahlua and Milk

Soft Drink

Price

Coca Cola Varieties - Postmix - Georgian Glass

\$4.50

Coca Cola Varieties 375ml can

\$5.00

Mt Franklin Water 600ml bottle

\$5.00

Kerri Fruit Juices 300ml bottle

\$5.50

Cascade 330ml bottle mixers

\$6.00

Terms and Conditions

1.1 Venue Hire fee for the Reception Hall is **\$880.00**, Wedding Garden Ceremony **\$660.00**.

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 Biodegradable 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 cleanup 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 Credit Card , Cash or Direct Debit.

2.4 Confirmation of Final Numbers is required 7 days prior (5 working days) 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 Licensing Laws no beverages are permitted to be brought on site.

3.3 All Beverages are to be purchased through Dubbo Rhino Lodge and prices are subject to change.

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.

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 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 within 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. 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.

9. Accommodation

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

10. Capacities

	Theatre Style Seating	Cocktail (Standing)	Long Table Seating
Function Room	300	400	200
Ceremony Garden	70 White Gladiator Chairs	200	N/A
Back Garden	N/A	250	N/A

Thank you for understanding.