

# MARRY ME Centro CBD

*Wedding packages of your dreams*



## *Storie di amore – love stories*

*The question has popped, you've set a date, where to take your love story celebration. A wedding should be a stylish affair to remember, keeping true to yourself and what suits your personality.*

*At CentroCBD we share your vision for your wedding and we'll deliver. Relax and enjoy your special eventing as we deliver exquisite good, fabulous wine and impeccable service.*

## *Centro CBD's Beautiful unique spaces*



*Ballroom*

*Restaurant*

*Private Room*

*Courtyard*

## *Chi simao - About us*



Centrocdb has been hosting weddings for over 40 years. We're located in the heart of Wollongong CBD, the building being Italian themed architecture with an olive grove courtyard and gorgeous three tiered fountain.

Undoubtedly, your wedding day is one of life's most cherished milestones. With months of meticulous planning on making your very special day absolutely perfect.

We turn your ideas into memorable events. You can be assured that your wedding reception will have the finest food and service to match. Our menu focuses on Italian bringing the real Italian way of cooking just as has been done in past generations.

Centrocdb is a one stop shop for your every need to make you wedding the very most wonderful ever special occasion.

Enjoy!



Our gorgeous Italian olive grove fountain courtyard

## *Love Be Spoilt Package*

- Pre Dinner Canapés and Wedded Bliss cocktails in olive grove fountain courtyard on arrival and cocktail available throughout the entire evening
- Black and white stunning dance floor with array of lighting
- Placement of bombonniere and place cards
- Variety of chair covers and sashes
- Exclusive use of gorgeous themed Ballroom with lighted ceiling drapery and dazzling crystal chandelier
- Skirted bridal and cake table and fairy light backdrop curtain
- Professional and friendly wedding coordinators at your disposal
- Half hour complimentary on site marriage ceremony includes red carpet, registry table, seating, wet weather scenario guaranteed we have a private room available for inclement weather
- 4 course exquisite Italian inspired meal entrée, main, dessert and your choice of antipasto platters or cheese and seasonal fruit platters
- Free menu trial in our signature restaurant
- Centro CBD venue in house centre pieces for Table decoration
- Complimentary cutting and serving of your wedding cake
- Elaborate wishing well
- Wait staff banquet supervisor and event manager
- No charge for hire or set up of candy station includes, topiary jars, linen and candles, you just supply your choice and colour of candy)
- Dry ice smoke or snow machine for first dance
- 5.5 hour venue hire
- 5 hour beverage package, includes Australian beers, red and white wine, sparkling, moscato, soft drinks, juices, tea and coffee

Over 150 adult guests includes dj/mc

Spring & Summer - \$109 pp (September – April)  
Autumn & Winter - \$99 pp (May – August)



Black and white themed all included in pricing



Romantic flowing white



Splash of colour



Snow machine for a winter enchanted evening

# Love Package

- Pre dinner canapés and wedded bliss cocktails in olive grove fountain courtyard on arrival
- Placement of bombonniere and place cards
- Variety of chair covers and sashes
- Exclusive use of gorgeous themed Ballroom with lighted ceiling drapery and dazzling crystal chandelier
- Skirted bridal and cake table and fairy light backdrop curtain
- Professional and friendly wedding coordinators at your disposal
- 3 course exquisite Italian inspired meal entrée, main, dessert
- Free menu trial in our signature restaurant
- Centro CBD venue in house centre pieces for table decoration
- Complimentary cutting and serving of your wedding cake
- Elaborate wishing well
- Wait staff banquet supervisor and event manager
- Large parquet dance floor with an array of lighting
- 5 hour venue hire
- 4.5 hour beverage package, includes Australian beers, red and white wine, sparkling, moscato, soft drinks, juices, tea and coffee

Over 150 adult guests includes dj/mc

Spring & Summer - \$99 pp (September – April)  
Autumn & Winter - \$89 pp (May – August)

Long tables, relaxed and sophisticated



Long tabled wedding Italian winery theme



Long tables, relaxed and sophisticated



Classic round tabled with our in house themed lighting

## *Love to Lunch Package*

- Half hour on site marriage ceremony include red carpet, registry table, seating, wet weather scenario guaranteed ceremony will be in on site private room for inclement weather
- Exclusive use of gorgeous themed Ballroom with lighted ceiling drapery and dazzling crystal chandelier or Centrocdb signature modern restaurant or private room
- Variety of chair covers and sashes
- Skirted bridal and cake table
- Placement of bombonniere and place cards
- Professional and friendly wedding coordinators at your disposal
- 2 course exquisite Italian inspired meal entrée and main (alternate serves)
- Your cake plated as dessert with vanilla gelato and strawberry coulis
- Free menu trail in our signature restaurant
- Centro CBD venue in house centre pieces for table decoration
- State of the art in house sound system
- Elaborate wishing well
- Wait staff banquet supervisor and event manager
- Large parquetry dance floor with an array of lighting (if in ballroom, tiled dance floor in signature restaurant)
- ~~4~~5 hour venue hire
- ~~4~~ hour Beverage Package, includes Australian beers, red and white wine, sparkling, moscato, soft drinks, juices, tea and coffee

Spring/ Summer \$79 pp (September - April)  
Autumn/Winter \$75 pp (May – August)  
available lunch Saturday or Sunday

(minimum 50 guests)  
Over 150 adult guests includes dj/mc



On site wedding ceremony



Our signature Restaurant in wedding mode



New trend – unfrosted cake to serve as dessert

# Entrée

## *Pecorino Cheese Flan*

Crispy filo pastry with set creamed pecorino & spicy pear salsa (v)

## *Fusilli Duck Ragu \**

Hand rolled pasta with duck leg ragu, truffle oil & spices

## *Spinach & Ricotta Tortellini*

Pasta hats with creamy ricotta & baby spinach with chive cream reduction (v)

## *Seafood Risotto \**

Risotto with baby clams, poached squid, prawns gently cooked in fish broth (g)

## *Feta, Pine Nut & Spinach Pie*

Salted feta, crushed pine nuts & spinach with short crust pastry (v)

## *Duck Lasagne \**

Braised duck in tomato, layered with fresh pasta, mozzarella & parmesan

## *Buffalo Mozzarella Arancini*

Golden fried risotto balls with creamy mozzarella & basil concasse (v)

## *Stuffed Mushrooms*

Ricotta & shaved zucchini filled with spicy tomato puree (v/g)

## *Spinach Ricotta Conchiglie*

Giant pasta shells with creamy ricotta, baby spinach & tomato concasse (v)

## *Prosciutto Croquettes*

Shredded potato, & prosciutto golden fried with pear salsa & rocket

## *Antipasto Mezze*

Prosciutto e melon, Nonna sopressa, mild coppa with insalata Caprese & marinated veg (g)

## *Cannelloni Ricotta*

Pasta tubes with creamy ricotta & baby spinach with a delicate tomato sauce (v)

## *Penne Tomato, Pancetta & Olives*

Tube pasta with smoked pancetta, black olives & spicy tomato concasse

## *Asparagus & Fungi Risotto*

Green asparagus, button mushroom creamy risotto with Parmigiano reggiano (v/g)

## *Cold Seafood Plate \**

King prawns, natural oysters, smoked Atlantic salmon with fresh lemon & cocktail sauce (v)

# *Mains*

## *Olive Crusted Veal Tenderloin*

Grilled tenderloin topped w diced olive herb crust, bean sauté & jus

## *Braised Cheek of Beef*

Gently braised w sweet onion & button mushroom jus served w pan roasted garlic potatoes

## *Slow Roasted Duck Leg \**

Orange infused tender leg w chickpea puree, asparagus & pan reduction (g)

## *Chicken Chianti + Tuscan Olives*

Tender thigh fillet cooked in Chianti w green olives rosemary & polenta

## *Swordfish Panzanella \**

Marinated in lemon olive oil gently grilled w classical panzanella salad (g/v)

## *Pesce al Cartoccio \**

(Local market) fresh fillet baked in foil w string beans & lemon butter (g/v)

## *Chicken Cacciatore*

Chicken w roasted red peppers, tomato concasse & olives w fried polenta

## *Messina Style Lamb*

Lamb shoulder roast w rosemary & garlic, eggplant caponata & scalloped potatoes (g)

## *Roasted Chicken Roulade*

Stuffed w bread maize & raisins, served w vegetable ratatouille (g)

## *Lemon Infused Lamb Chops*

Grilled chops w garlic, lemon and oregano w artichoke fritter

## *Veal Medallions w Caramelized Pears*

Pan-fried veal creamed potato & sugared pear wedges (g)

## *Pecorino Crusted Lamb*

Tender lamb cutlets w pecorino herb crust, potato cake & jus

## *Roast Porchetta*

Slow roasted pork shoulder w marinated grilled vegetables (g)

**NB \*asterisk denotes seafood & duck dishes which attracts an extra \$2 per person**

# *Desserts*

## *The Show*

Bombe Alaska- gelato, sponge and sweet meringue flamed at your tables (v)

## *Vanilla Panna Cotta*

Vanilla bean infused with lemon zest cream anglaise & pecan toffee crumble (g/v)

## *Sicilian Cassata*

Vanilla sponge cake, ricotta, candied fruit, shaved chocolate & Chantilly cream (v)

## *House Made Pear Almond Tart*

Layered with short crust pastry, almond frangipane, poached pear & apricot glaze served with vanilla cream (v)

## *Ricotta Chocolate Torte*

Sweet cocoa torte with ricotta & milk chocolate ganache (v)

## *Tiramisu*

Sponge finger biscuits, espresso café, mascarpone cream (v)

## *Lemon Tart*

Citrus tart with toasted meringue, raspberry coulis & whipped cream (v)

## *Raspberry Meringue Gateau*

Crisp meringue with whipped cream & raspberries (g/v)

## *Double Chocolate Torte*

Rich chocolate torte with fudge sauce and vanilla cream (v)

## *Sticky Date Pudding*

Sweet warm pudding with butterscotch sauce & gelato (v)

## *Strawberry Crepes*

Thin crepes with lightly cooked strawberries, contreau & sugar syrup (v)

## *Almond Orange Gateau*

Orange zest & roasted almond gateau with orange syrup & cream (g/)

# *Extra Vegetarian Options*

## *Mushroom Risotto*

Button mushroom risotto w pressed garlic, white wine & parsley (v/g)

## *Butternut Pumpkin Risotto*

Roasted butternut w sage & vegetable broth (v/g)

## *Barbequed Vegetable Stack*

Selection of freshly grilled vegetables w polenta & basil pesto (v)

Should you wish to have a Cocktail or non traditional style of wedding please don't hesitate to contact us to discuss your ideas as our rooms and menus can be changed to suit.

Ask for Bruna or Robert when inquiring about any details for your Wedding

Ph 4225 3556

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[www.centrocdb.com.au](http://www.centrocdb.com.au)

[www.facebook.com/CentroCBDWeddings](https://www.facebook.com/CentroCBDWeddings)

28 Stewart St Wollongong

*Centro CBD beautiful unique spaces*



*Ballroom*

*Restaurant*

*Private Room*

*Courtyard*