

START MARRIED LIFE AT THE TOP  
AT THE MOST AWARDED RESTAURANT IN THE SNOWY MOUNTAINS



RESTAURANT THREDBO VILLAGE NSW



# WEDDING COMPENDIUM



**Means “THE BELIEF”, and we at the Award Winning “Credo Restaurant” believe in the Marriage of Great Food, Find Wine and Enjoyable Company”.**

The Restaurant and Cocktail Bar is fully licensed, seats 94 and is situated at the Southern end of the Thredbo Village in the magnificent Snowy Mountains. We also have an excellent dance floor for those who want to “kick off their heels” after their magnificent meal. We are directly opposite the P.G.A. rated Thredbo Golf Course, and the Mary McKillop Chapel within the John Paul II Ecumenical Church – which is a wonderful site for a Wedding.

Our decore, is modern and comfortably warm with a relaxed ambiance. The views are extraordinary, as the Restaurant is wrapped in glass and overlooks the Thredbo River, The Golf Course and the Snow Peaked Mountains. In Summer one can watch the Golfers and Walkers, Mountain Bikers or people Fly Fishing. In Winter, Skiers are observed from a vantage point, in the beautifully appointed Dining Room.

During the Credo’s operation it has earned 14 points from The Sydney Morning Hearld “Good Food Guide”, as well as two glasses for our wine list.

We have won numerous industry awards for our cuisine and catering. The Credo has also been accredited with a “Krug Champagne Ambassadorship”, as well as “Tucker Seabrook” wine list awards.

In 2007 & 2006, we won the Prestigious Restaurant & Caters Association NSW “Contemporary Restaurant – Snowy Region” & “Wine List – Southern Region”.

In 2005, 2004 & 2003, we won the Prestigious Restaurant & Caters Association “Caterer of the Year” – Southern NSW Award for Catering in Weddings and Functions & “Wine List” of the Year Award.

**WE HAVE FAST BECOME KNOWN AS THE BEST RESTAURANT IN THE AREA DUE TO OUR EXCELLENT FOOD, OUTSTANDING WINE LIST AND FABULOUS SERVICE AND AMBIANCE.**

Our cuisine has an emphasis on fresh local produce. The Menu changes constantly, depending on the market availability. We are well known for our “Double Roasted Duck”, and our “Exquisite Angus Rump”.

Our Team of Chefs and Waiting Staff are perhaps the best one can get.

**“SIMPLY BETTER”  
THE CREDO  
For that Special Event**

**RIVERSIDE CABINS THREDBO ALPINE VILLAGE**

PO Box 139, Thredbo Alpine Village NSW 2625

T: (02) 6457 6844

F: (02) 6457 6845

M: 0427 006 804

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

email [credo@credo.com.au](mailto:credo@credo.com.au)



## **HAS PLEASURE IN PRESENTING OUR WEDDING PACKAGES**

ANY ENQUIRIES  
PLEASE DO NOT HESITATE TO CONTACT  
JODIE BURKE ON (02) 6457 6844 OR MOBILE ON 0427 006 804

**WE CAN ARRANGE ALL YOUR WEDDING NEEDS FROM CELEBRANTS,  
FLOWERS, BEUTICIAN, PHOTOGRAPHER, MUSIC, CAKE TO  
ACCOMMODATION  
JUST TO RELIEVE THAT STRESS**

There are various accommodation packages available for your guests from  
Lodge to Luxury Apartments

**On your Wedding Day let us take you to fabulous heights at  
The Credo**

**The perfect place for your Wedding**

### **BOOKINGS**

Once you and your partner have decided on your Wedding date, we recommend  
that you book The Credo to ensure that your date is confirmed. You should  
also book the non-denominational Chapel or a Civil Celebrant.  
Various Civil Celebrants are available.

To secure your booking, we require a deposit of \$1,000.00\*. Two months prior  
to your Wedding a further 50% deposit\* is due, with the balance payable 14  
days prior to the date of your Wedding day.

We request final numbers two weeks prior to the Wedding Date.  
Costs will be determined on that number. If the numbers increases after this  
time, inform us as soon as you are able, to assist with ordering.

PRICES ARE CORRECT AT TIME OF PRINTING & INCLUDE gst.

**This Brochure Supersedes all Previous Brochures Issued**

**All Prices are effective up to 1<sup>st</sup> May 2009**

\*non refundable



## THE CREDO RESTAURANT

### CANAPES

\$3.20 per canapé

Scallops w/ a Pea Pesto & Crispy Prosciutto

Peeking Duck Cups

Salt & Pepper Squid

Cajun Spiced Lamb Backstrap w/ Aioli & Toasted Walnuts  
*Celiac Option*

Assorted Bruschetta w/ Tomato, Tepenade & Pesto

Duck Liver Pate w/ Tomato Chutney

Fried Polenta Squares w/ Salsa Verde & Shaved Parmesan  
*Celiac Option*

Chinese Vegetable Spring Rolls

Baby Toast w/ Smoked Trout & Chives

Baby Toast w/ Roast Beef & Aioli

Baby Toast w/ Smoked Salmon & Horseradish

Crab, Cucumber & Tomato Stack w/ a Lemon Thyme Dressing

Crumbed Aronchini Rounds

Savoury Meat Balls w/ Sweet Chilli Dipping



## ENTREES

Credo Freshly Made Soup  
*Please ask when finalising menu*

Goat Cheese, Pumpkin & Sweet Onion Tartlet w/ Rocket & reduced Balsamic

Credo made gnocchi w/ Braised Beef Cheek and Baby Spinach

Smooth Duck Liver Pate, Sweet Tomato Relish, Cornicons & Ciabatta Crostrini

Traditional Caesar Salad, Crispy Prosciutto, w/ Salt & Pepper Prawns

Salt & Pepper Squid w/ Rocket Salad & Lime Aioli

Wild Mushroom Risotto w/ Truffle & Mascarpone  
*Celiac Option*

Crispy Confit of Pork Belly  
w/ sweet & sour turnips & apple cider dressing

Prawns Infused w/ Saffron, Pan Fried & Served on Angel Hair Pasta w/ Fennel,  
Garlic & Basil

Grilled Field Mushroom w/ Roast Capsicum, Mascarpone & a Mixed Leaf  
Salad  
*Celiac Option*

Marinated & Char Grilled Quail on a Wild Rocket & Hazelnut Salad



Confit of Duck Leg  
w/ a Rocket, Poached Pear Salad & a Balsamic Drizzle

Linguini Pasta  
infused w/ Chilli Oil, Artichoke Hearts, Capers, Sundried Tomatoes, Olives & Fresh Herbs

Angus Rump on a Layered Potato Cake, w/ Onion Jam & Jus

Double Roast Duck, Porchini Mushroom Risotto & Spring Onions

Market Fresh Fish of the Day  
*Celiac Option*

3 Bone Roasted Lamb Racks  
served on New Potatoes, Roasted Cherry Tomatoes, Caramelised Eschalots & a Port Jus

Pollo Contadina  
Grilled Chicken Breast w/ a Napoli Sauce, Roast Capsicum, Sweet Basil, Sun Dried  
Tomatoes & Braised Fennel

Fillet of Pork  
on a bacon & potato rosti w/ stewed Batlow apple jam

Scaloppini of Veal  
Pan Fried w/ Prosciutto, Sage, White Wine & Bocconcini, Served w/ Braised Shallots &  
Green Beans

Veg Nage Risotto  
served w/ Braised Leeks & Roasted Truss Tomatoes

Lemon Pepper Marinated Spatchcock  
w/ Wild Fungus, Asparagus Salad & a Ginger Orange Syrup

Braised Lamb Shanks  
in a Red Wine & Tomato Jus w/ Crushed Herb Potatoes

Penne Con Pollo  
Penne Pasta & Chicken Cooked w/ Cream, Bacon, Mushroom & White Wine

Hearty Casoulet of Mixed Beans & Vegetables  
In a tomato base & finished w/ a roasted field mushroom

All meals are served either with Freshly Steamed Vegetables or Fresh Garden Salad &  
Freshly Baked Rolls



## DESSERTS

Trio of Credo Made Sorbets  
served in a Crispy Glass Biscuit Basket

Roasted Almond & Frangelico Parfait on Raspberry Coulis  
*Celiac Option*

White Chocolate & Raspberry Mousse  
w/ Credo made Honeycomb

Dark Coverture Chocolate Tart  
w/ Praline Ice Cream

Crème Brulee w/ Sugar Bark & Vanilla Bean Ice Cream  
*Celiac Option*

Tiramisu w/ Fresh Whipped Cream & Chocolate Shavings

Individual Pavlovas  
w/ Seasonal Berries, Whipped Cream & Sugar Bark

Sticky Date Pudding w/ Butterscotch Sauce & Cream

Zesty Lemon Tart w/ Our Own Pistachio Ice Cream

Lavender & Almond Milk Flan  
w/ Lavender Tuiles

This Brochure Supersedes All Previous Brochures

NB: This is an example of our menu's, which change seasonally and can be finalized, closer to the date



## **RECEPTION PACKAGE**

## **KOSCIUSZKO PACKAGE**

**\$48.50 for 2 courses \***

**\$57.00 for 3 courses \***

per person

(2 choice Alternate Drop)

+

Coffee / Tea & Petite Four

**Function Room Hire (4.5 hours)**

**Total Function Room Set-Up (incl. all accessories)**

**Bridal Table Skirted or Boxed**

**Cake Table Skirted or Boxed**

**Gift Table**

**Linen Table Cloths, Chair Covers & Linen Napkins**

**Tea Light Candles**

**Personalised Menus**

**Candelabras**

**Cake Knife**

**Cordless Microphone**

**12 Stacker CD Surround Sound System (if required)**

*\* Minimum Guest Numbers Apply*





## **RECEPTION PACKAGE**

# **KOSCIUSZKO DELUXE PACKAGE**

**\$62.00\***

per person

### **Three Course Menu**

(3 choice Alternate Drop)

+

Coffee / Tea & Petite Four

**Function Room Hire (4.5 hours)**

**Total Function Room Set-Up (incl. all accessories)**

**Bridal Table Skirted or Boxed**

**Cake Table Skirted or Boxed**

**Gift Table**

**Linen Table Cloths, Chair Covers & Linen Napkins**

**Tea Light Candles**

**Personalised Menus**

**Candelabras**

**Cake Knife**

**Presenting of the Wedding Cake in bags supplied by the couple**

**Cordless Microphone**

**12 Stacker CD Surround Sound System (if required)**

*\* Minimum Guest Numbers Apply*



## **RECEPTION PACKAGE**

# **KOSCIUSZKO PREMIUM PACKAGE**

**\$70.00\***

per person

Canapes on Arrival  
(4 choices from menu per person)

**Three Course Menu**

(3 choice Alternate Drop)

+

Coffee / Tea & Petite Four

**Function Room Hire (4.5 hours)**

**Total Function Room Set-Up (incl. all accessories)**

**Bridal Table Skirted or Boxed**

**Cake Table Skirted or Boxed**

**Gift Table**

**Linen Table Cloths, Chair Covers & Linen Napkins**

**Tea Light Candles**

**Candelabras**

**Cake Knife**

**Presentation of Wedding Cake served w/ Fresh Cream**

**Personalised Menus**

**Cordless Microphone**

**12 Stacker CD Surround Sound System (if required)**

*\* Minimum Guest Numbers Apply*



## BEVERAGE PACKAGE

The Credo can design a package that would best suit your Wedding Day

Drinks & Wine on consumption basis with a minimum spend per hour applies.

The minimum spend per hour is to be pre paid with Wedding Package and any extras.  
To be tallied and paid by nominated person at the end of the night either by cash or credit card.

Or

Either of the packages listed below

### Pre Dinner Drinks

\$8.00 per person

Incognito 'Southern Gorge' Sparkling Riesling Pinot Noir NV (*Various SA*),  
Tap Beer "Carlton Draught" & Bottled Light Beer, Soft Drinks & Juice

### PACKAGE 1

\$38.00

#### 4.5 hours of Consumption

Tap Beer "Carlton Draught" & Bottled Light Beer, Soft Drinks, Juice & Mineral Water  
Incognito 'Southern Gorge' Sparkling Riesling Pinot Noir NV (*Various SA*)  
Old Coach Road Sauvignon Blanc 05 (*Nelson NZ*)  
Eskadale Vineyards Q&A Shiraz 03 (*Langhorne Cr SA*)

#### Alternative Choice

Incognito 'Martys Delight' Cabernet Sauvignon 04 (*Canberra District NSW*)

#### Extension of Time

\$11.00 per person / per hour

### PACKAGE 2

\$43.00

#### 4.5 hours of Consumption

Tap Beer "Carlton Draught" & Bottled Light Beer, Soft Drinks, Juice & Mineral Water  
Red Hill Estate Blanc de Noirs 01 (*Mornington Peninsula Vic*)  
Gravitas Sauvignon Blanc 05 (*Marlborough NZ*)  
Oddfellows Shiraz 01 (*Langhorne Creek SA*)  
Train Trak Cabernet Sauvignon 03 (*Yarra Valley Vic*)

#### Alternative Choice

Train Trak Pinot Noir 02 (*Yarra Valley Vic*)  
Wood Park Meadow Creek Chardonnay 04 (*King Valley Vic*)

#### Extension of Time

\$14.00 per person / per hour



## **BEVERAGE PACKAGE**

(cont.)

### **PACKAGE 3**

\$49.00

#### **4.5 hours of Consumption**

Bottled Beer, Boags, Cascade & Crown Lager  
Bottled Light Beer, Soft Drinks, Juice & Mineral Water  
Delatite Demelza Sparkling Pinot Noir Chardonnay 02 (*Mansfield Vic*)  
Zarephath Riesling 05 (*Great Southern WA*)  
Ashton Hills Chardonnay 04 (*Adelaide Hills SA*)  
Peter Howland Parsons Vineyard Shiraz 02 (*Frankland River WA*)  
Liebich The Lofty Cabernet Sauvignon 02 (*Barossa Valley SA*)

#### **Alternative Choice**

Gravitas Sauvignon Blanc 05 (*Marlborough NZ*)  
Lenton Brae Cabernet Sauvignon 01 (*Margaret River WA*)

#### **Extension of Time**

\$15.00 per person / per hour



## **OPTIONAL EXTRAS AT THE CREDO**

**To compliment your Special Day we offer the following items that are available for your requirements**

### **Ceremony at the Credo**

Why not have a Civil Ceremony at the Credo, we can recommend many Celebrants to say  
"I do"

**This can be performed on the Balcony or within the Restaurant  
\$100.00**

**or complimentary when taking the  
KOSCIUSZKO PREMIUM PACKAGE**

**Extended Room Hire  
\$350 per hour**

**Pre Reception Drinks  
\$10.00 per person**

Sparkling Wine, Bottled Beer & Bottled Light Beer, Soft Drink & Juice

**Pre Reception Drinks  
On Consumption**

You can enjoy your pre Reception Drinks in our wine bar or on the balcony whilst overlooking the spectacular Thredbo River and Snowy Mountains

**Hire of Marquee  
\$350 with full sides  
\$150 with roof only**

**Serving of the Wedding Cake  
\$4.00 per person**

We are only too happy to cut your Wedding Cake and serve this during the reception

**Morning after Brunch**  
Please ask about our individualised packages.

### **Accommodation**

Ask about specials from our accommodation partners to make your stay more enjoyable

## LOCAL BUSINESS CONTACTS

All the services required to make your day perfect are available in Thredbo or Jindabyne.

Following are contact details for local businesses that cater for weddings in Thredbo.

Once you have booked your Contact below, please advise Jodie Burke, from The Credo Restaurant.

<b><i>Beautician</i></b> Belinda's Beauty & Skincare Spa by the Lake – Margaret	Jindabyne Jindabyne	(02) 6456 1561 0425 225 300
<b><i>Calligrapher &amp; Stationery</i></b> Thredbo Designer Weddings	Thredbo	(02) 6457 6180
<b><i>Celebrants</i></b> Antoinette Braeder Jane Needham Joan Herringer JP Neville Phee	Jindabyne Jindabyne Jindabyne Cooma	0418 118 908 (02) 6456 2090 0413 928 208 (02) 6452 1429
<b><i>Entertainment</i></b> Matthew Parker (DJ) Dennis Thompson (DJ)  Stan Dorris – 3D Entertainment  ACT Entertainment Jazz & Blues Downunder Mark Travers <a href="http://www.looksharpmusic.com">www.looksharpmusic.com</a> tuchasoul – Steve Amosa (live band excellent)	Thredbo Canberra  Canberra Sydney Sydney  Blue Mountains (will travel to Thredbo)	0418 962 995 (02) 6242 7000 0419 427 001 (02) 6255 5092 0416 009 738 (02) 6259 1716 (02) 9401 3833 (02) 4758 6335  0421 999 721
<b><i>Flowers</i></b> The Shire Florist – Tara Burton  Alpine Daisy	Jindabyne  Cooma	(02) 6456 1868 0428 561 868 (02) 6452 4740
<b><i>Hairdressers</i></b> Vanity Hair Galante Hair & Makeup Nicole Barnes Mobile Hairdressing	Jindabyne Jindabyne Jindabyne (will travel)	(02) 6456 1099 (02) 6457 2877 (02) 6457 1004 0427 687 694
<b><i>Photographers</i></b> O (photography) – Candice Ottoway Margot Seares Art of Light Photograph	Canberra (will travel to Thredbo) Jindabyne Jindabyne	0407 134 377 0412 994 225 0425 261 606
<b><i>Videographer</i></b> Thredbo Designer Weddings Contact: Roger Hinkler	Thredbo	(02) 6457 6180 0418 258 949
<b><i>Wedding Cakes</i></b> The Credo Restaurant	Thredbo	0427 006 804



## **THREDBO CHAPEL**

Thredbo Chapel was opened in June 1996. It is situated at the foot of Crackenback Ridge, and opposite The Credo Restaurant.

The altar looks out onto the Thredbo River and the native flora.

The Thredbo Chapel is available for services by any member of the Ecumenical Council of Churches – all Christian Faiths.

You are able to use your own Minister – however you must liaise with Father Peter Miller to confirm arrangements.

Unfortunately no civil ceremonies are to be held in the Thredbo Chapel.

**All bookings are to be made directly through  
Father Peter Miller**

### **LOCAL MINISTERS**

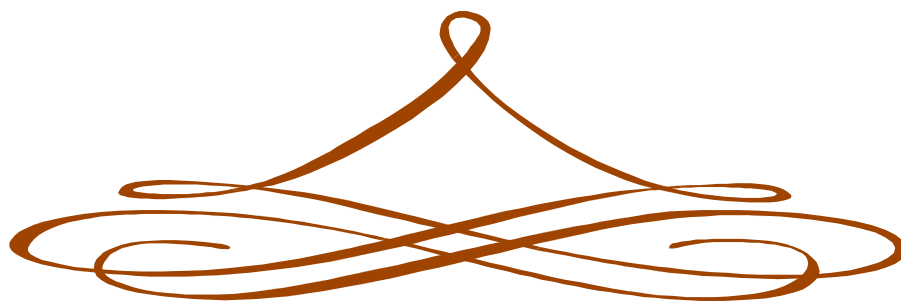
Father Peter Miller	(02) 6456 2357	Catholic
Reverend Anne Dudzinski	(02) 6456 3207	Anglican
Pastor Matthew McBurney	(02) 6456 2411	Uniting



## **WEDDING GUESTS COMPLIMENTARY DESSERT & ESPRESSO COFFEE PACKAGE**

Any of your Wedding Guests who dine at The Credo on the night before or the night after your Wedding, will receive a complimentary dessert and coffee / tea with every entrée & main meal ordered.

All they have to do is advise The Credo Team that they are part of your Wedding Group and we will look after them – providing the guest(s) with a complimentary dessert and espresso coffee.



**BON APPETITE!**





## WEDDING RECEPTION BOOKING FORM PLEASE COMPLETE

BRIDE	GROOM
<b>Name:</b>	<b>Name:</b>
<b>Address:</b>	<b>Address:</b>
<b>Telephone (H):</b>	<b>Telephone (H):</b>
<b>Mobile:</b>	<b>Mobile:</b>
<b>Work:</b>	<b>Work:</b>
<b>Email:</b>	<b>Email:</b>

**Date of Wedding Reception:** .....

**Number of Guests:**            **Adults** .....    **Children** .....

**Package Selected:** .....

**Beverage Package:** .....or **Consumption (min spend of \$500 per hour)** .....

**Pre Dinner Drinks:** .....

**Marquee Required: YES / NO**

**Canapés:** .....

**Accommodation whilst in Thredbo:** .....

**Special Requests / Dietary Requirements:** .....

			<b>Total</b>
<b>Food \$</b>	<b>p/p</b>	<b>X</b>	<b>Guests \$</b>
<b>Canapés \$</b>	<b>p/p</b>	<b>X</b>	<b>Guests \$</b>
<b>Beverage \$</b>	<b>p/p</b>	<b>X</b>	<b>Guests \$</b>
<b>Extras \$</b>		<b>X</b>	<b>Guests \$</b>
<b>Misc.</b>			<b>\$</b>
			<b>\$</b>
<b>Total Costs</b>			<b>\$</b>

**Deposit required \$1,000 to confirm date. (Non Refundable)**

**50% \$ \_\_\_\_\_ required two months prior to date. (Non Refundable)**

**Final payment of \$ \_\_\_\_\_ required 7 days prior to date. (Non Refundable)**

**Any extras payable on the night by either cash or credit card with number to be provided prior to event for security purposes.**

*A 3.25% surcharge applies for Amex Card payments. Visa & Master Card encompasses a surcharge of 2.25%  
No Personal cheques will be accepted on the night. Cash or Credit Card only (with fees applying for credit card as above).*