



The
William
Inglis

Weddings
AT

THE WILLIAM INGLIS HOTEL

Riverside Stables, Sydney | 2025 EDITION

Create your story

Indulge in a sense of rich history, elegance and modern luxury. Your journey together begins with a truly bespoke full service venue. Our dedicated events team offer a tailored package for your special day. Create your memorable moment and say 'I Do' in any of the 23 unique event spaces onsite at The William Inglis Hotel.

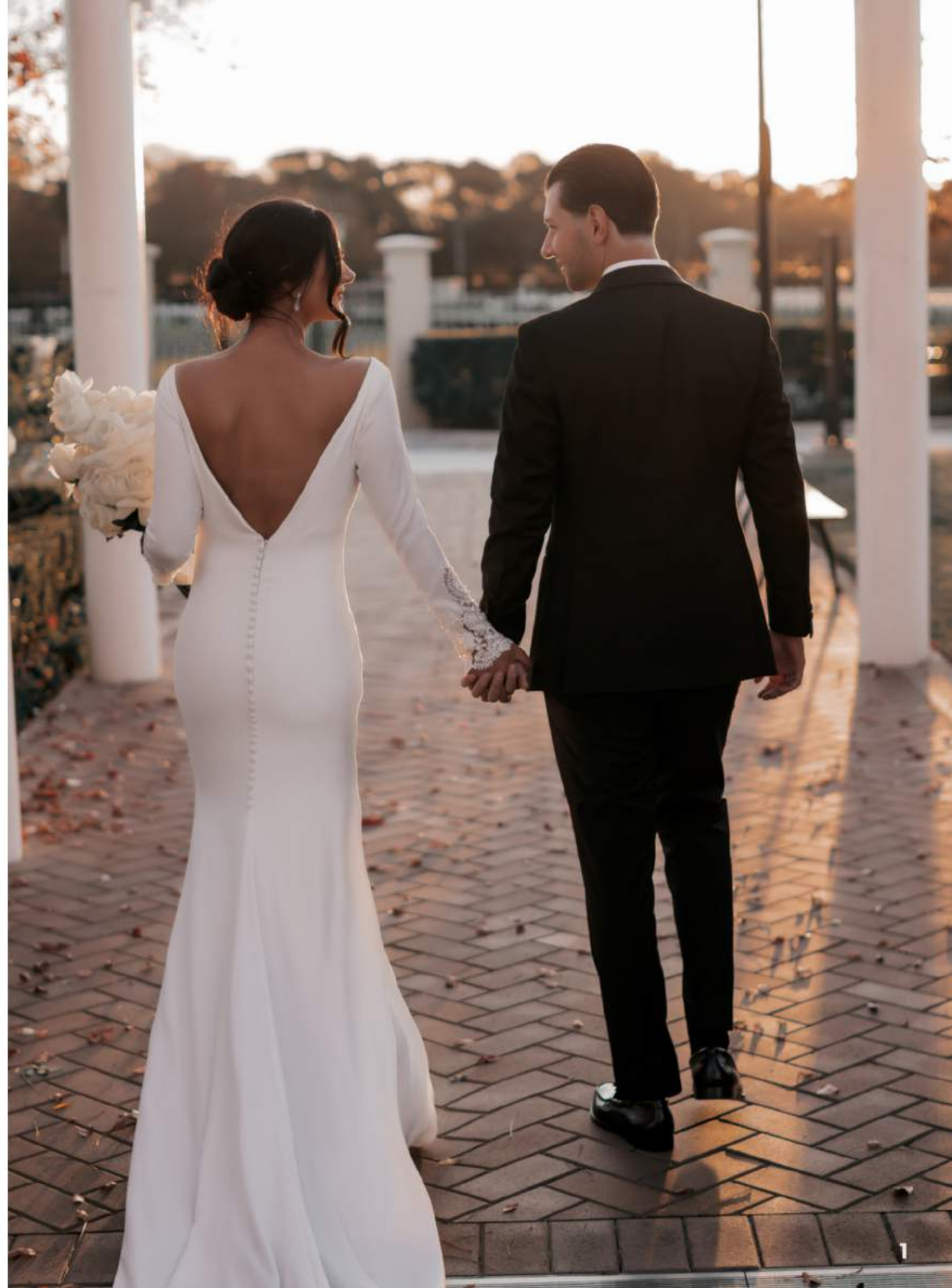
About us

Located in the South West of Sydney, The William Inglis is a part of the MGallery Hotel Collection which invite guests to immerse themselves in tales of adventure, romance, history, culture and nature.

Situated only 30 minutes from Sydney Airport and 45 minutes from the Sydney CBD, the boutique equine themed property also features:

- 144 accommodation rooms
- All day dining precincts
- Chiltern Roof Top Pool
- Inglis Day Spa

Boasting an abundance of event spaces and a passion for heartfelt hospitality, The William Inglis makes for the ideal location to spoil yourself and your guests on your special day.



Your ceremony

Start your love story in our Rose Pavilion

- Water station
- 40x ceremony chairs
- Microphone for celebrant
- Signing table for wedding certificate
- Access to grounds for photography
- Complimentary parking

\$3,000.00

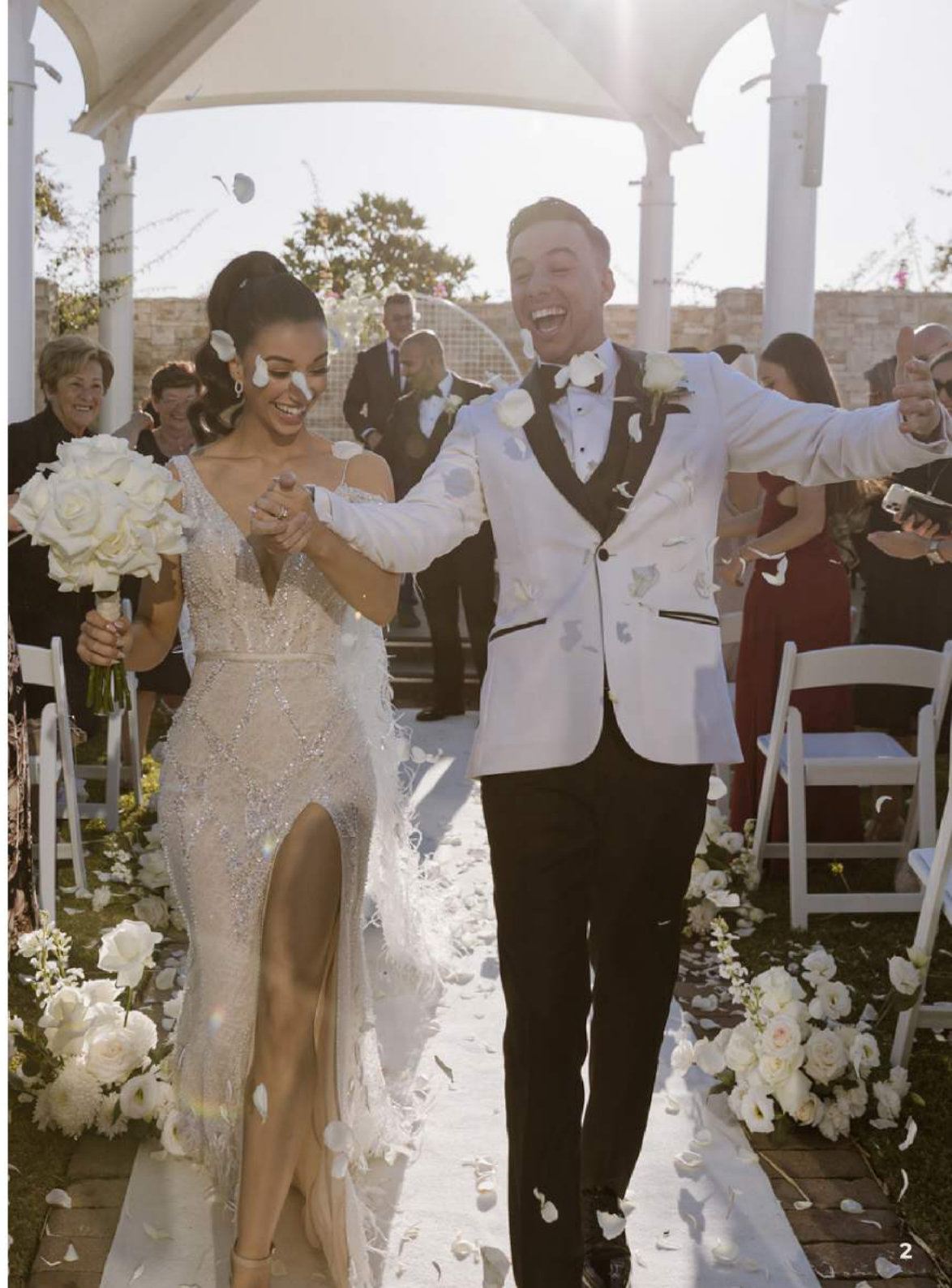
Please note: Ceremony only bookings are allocated to a 1 hour time block of 10am-11am or 11am-12pm.

All ceremonies have 1 hour bump in time prior to ceremony start time.



Beers and Bubbles upgrade + \$60pp

Add on 30 minutes of house beer, bubbles and chefs selection of 3 x roaming canapes.



Classic Package

- 5 hour venue hire
- Still and sparkling water per table
- 4.5 hour Bronze Beverage Package
- Fresh bread rolls with cultured butter
- 2 course plated menu served alternatively
- Wedding cake served on platters per table
- Brewed tea & coffee served during dessert
- Table set up including linen, cutlery, crockery and glassware
- Decorative wine barrel
- Timber easel for clients own welcome display
- Gift table, cake table and cake knife
- Dance floor
- Roaming microphone
- Use of precinct grounds for wedding photos
- Complimentary car parking

\$164.00
PER PERSON



Romance Package

- Still and sparkling water per table
- 4.5 hour Bronze Beverage Package
- Fresh bread rolls with cultured butter
- 3 course plated menu served alternatively
(Or replace a meal with a selection of canapes)
- Wedding cake served on platters per table
- Brewed tea & coffee served during dessert
- Table set up including linen, cutlery, crockery and glassware
- Decorative wine barrel
- Timber easel for clients own welcome display
- Gift table, cake table and cake knife
- Dancefloor
- Roaming Microphone
- Use of precinct grounds for wedding photos
- Complimentary car parking

\$167.00
PER PERSON



Deluxe Package

- 5 hour venue hire
- Still and sparkling water per table
- 4.5 hour Bronze Beverage Package
- Selection of 3 x canapes on arrival (30 min)
- Fresh bread rolls with cultured butter
- 3 course plated menu served alternatively
- Wedding cake served on platters per table
- Brewed tea & coffee served during dessert
- Table set up: linen, cutlery, glassware and crockery
- Decorative wine barrel
- Timber easel for clients own welcome display
- Gift table, cake table and cake knife
- Dancefloor
- Roaming Microphone
- Use of precinct grounds for wedding photos
- Complimentary car parking

\$195.00
PER PERSON



Beverage Package

All Packages include light beer, premium house beer, soft drinks and juice.

Bronze

First Creek Botanica Cuvee	Hunter Valley
First Creek Botanica Shiraz	Hunter Valley
First Creek Botanica SSB	Hunter Valley
Deakin Moscato	Victoria

Silver - Selection of 4 wines

Motley Cru Prosecco	
Motley Cru Pinot Grigio	Victoria
Motley Cru Chardonnay	Victoria
Motley Cru Sauvignon Blanc	Victoria
Motley Cru Shiraz	Victoria
Motley Cru Pinot Noir	Victoria
Motley Cru Sanogiovese	Victoria
Hesketh The Proposition Moscato	Victoria
	Limestone Coast

Gold- Selection of 4 wines

Fourty-Two Degrees Premier Cuvee	Tasmania
The Falls Sauvignon Blanc	Adelaide Hills
Thorn-Clarke Sandpiper Chardonnay	Eden Valley
The Pawn El Desperado Pinot Grigio	Adelaide Hills
Mojo Moscato	South Australia
Alta Pinot Noir	Victoria
Mountadam 550 Cab. Sauvignon	Eden Valley
Bruno Shiraz	Barossa Valley

Open Bar and Bar Tab options also available upon request.



A wedding reception space featuring a wooden wall and a large window. A long table covered in a brown cloth is decorated with red and orange flowers. Three large chandeliers hang from the ceiling, and a large floral arrangement is suspended above the table. A couple is standing behind the table. A wedding cake is visible on the left.

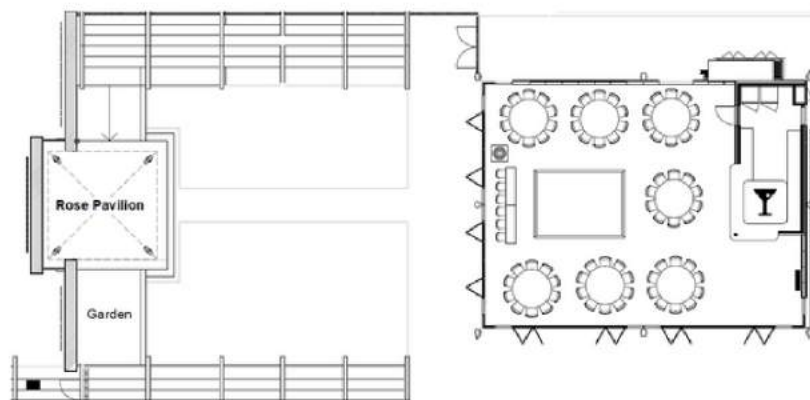
Reception Spaces

The Garden Pavilion

80 Banquet | 120 Cocktail

An elegant and intimate venue that overlooks Warwick Farm Racecourse and the stunning grounds of Riverside Stables.

Bathed in natural light with floor to ceiling windows the Garden Pavilion is a beautiful location to celebrate tying the knot.

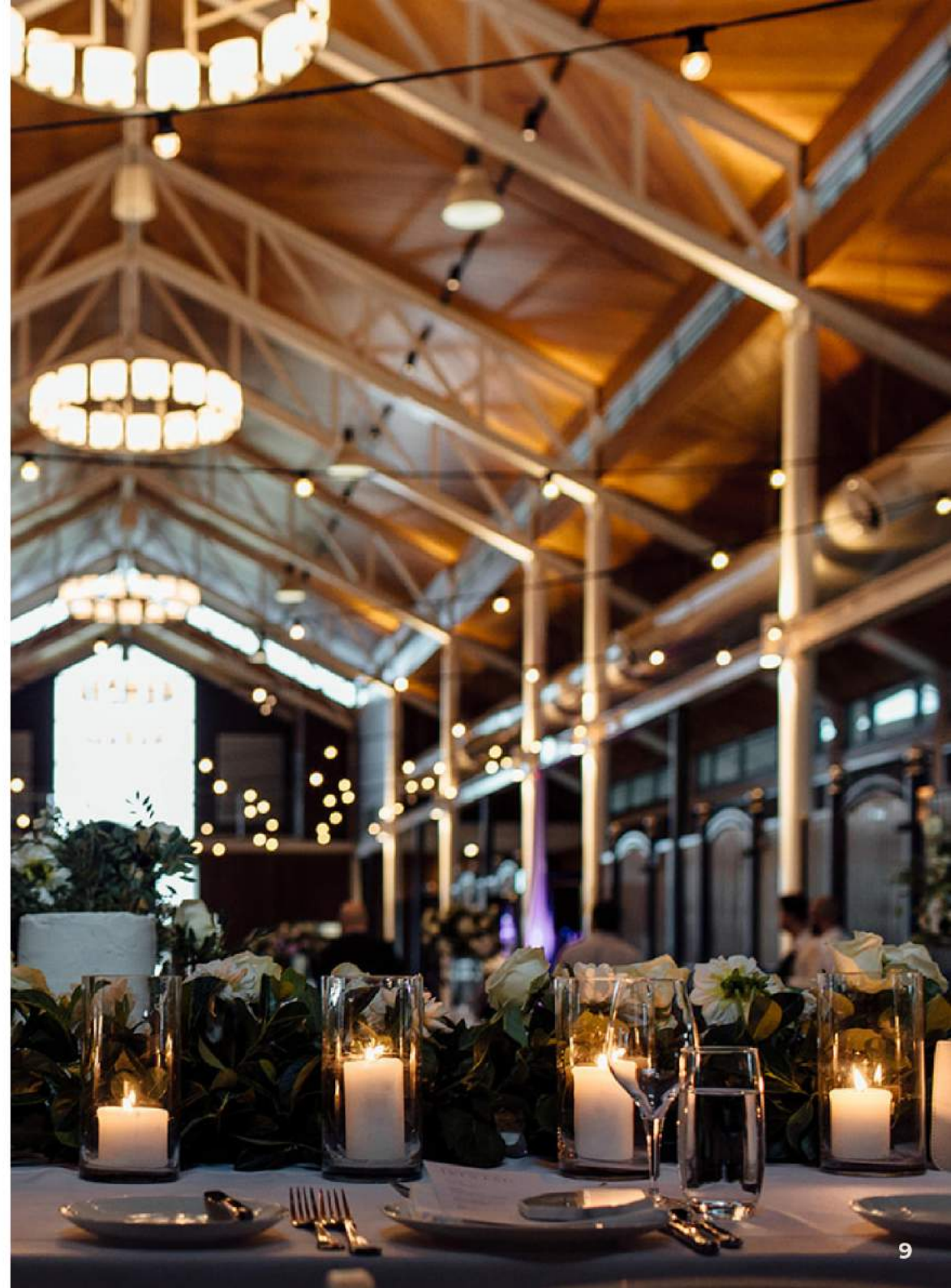
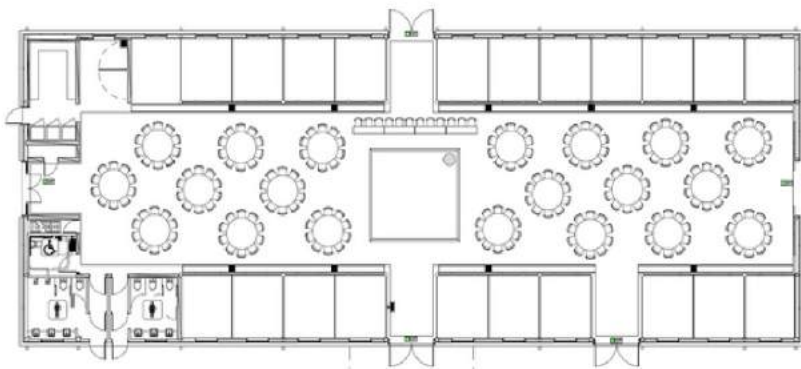


The Big Barn

250 Banquet | 400 Cocktail

Start your next chapter with a hint of rural soul in this modern and unique venue.

Featuring exposed wooden beams and high ceilings, The Big Barn will be the start of a journey that is truly unforgettable.

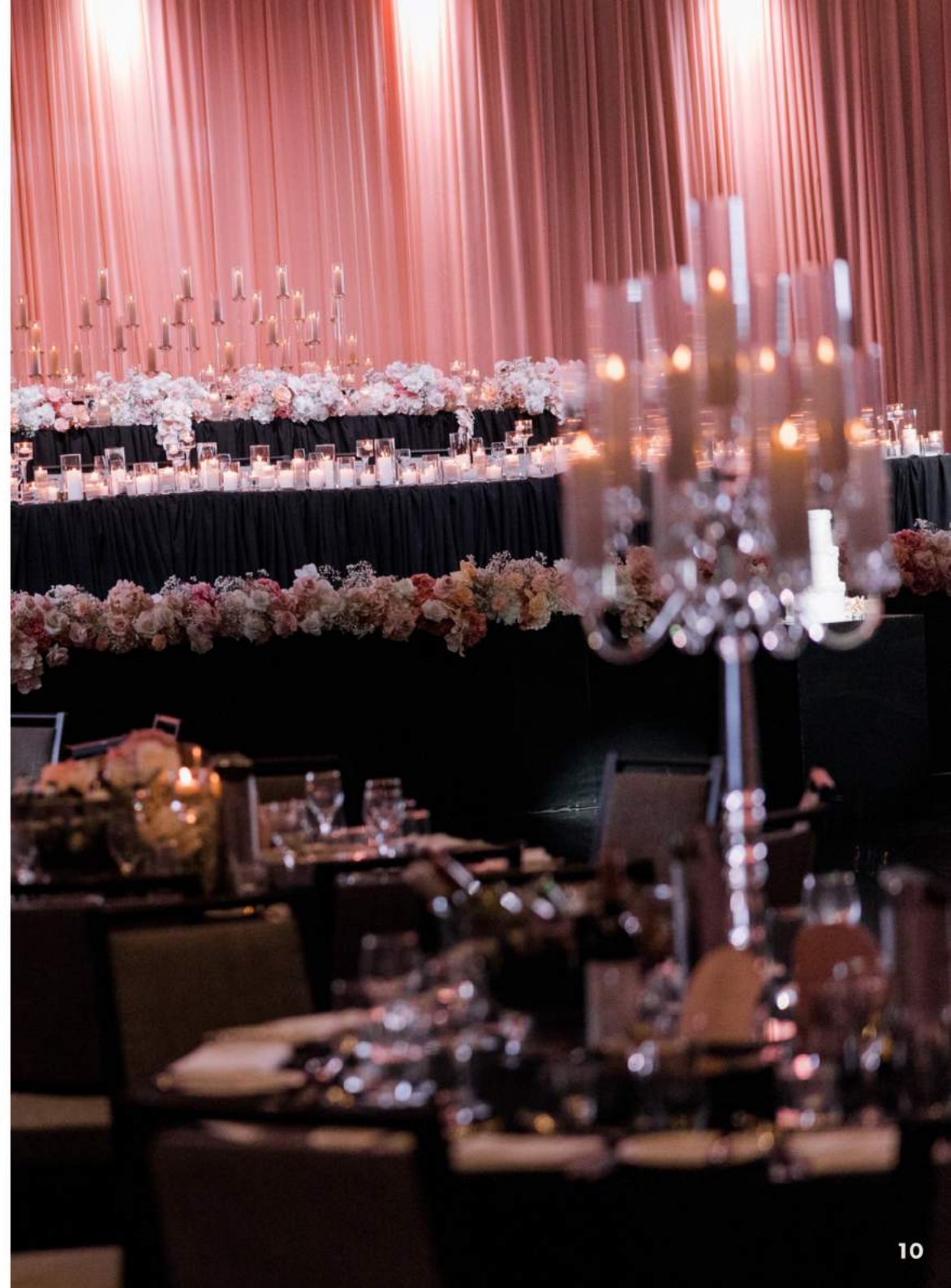
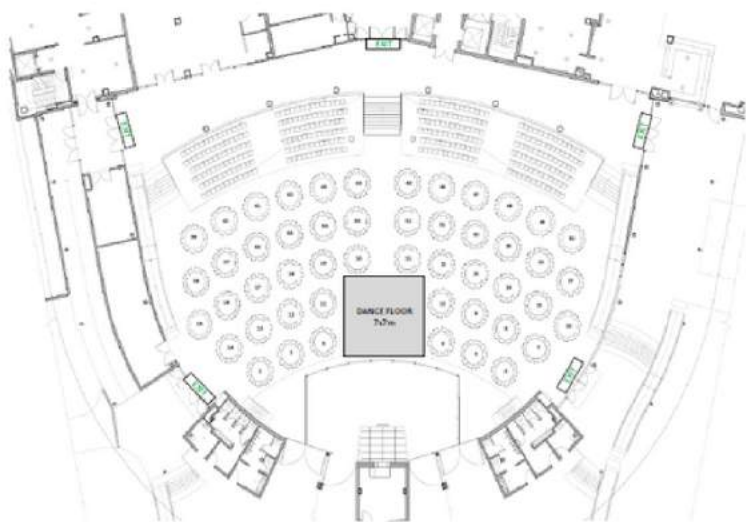


The Sales Arena

650 Banquet | 1000 Cocktail

With an impressive array of features, The Arena offers the utmost in versatility for your special day. This is the largest of our event spaces with a ceiling height of up to 15m.

The Arena is a blank canvas allowing your styling dreams to come true and make for a beautiful start in your next chapter of life together.



Sample Menu

ENTREE MENU

Smoked duck, cherries, beetroot relish, crème fraiche, pepita granola

Beetroot cured Tasmanian salmon, crème fraiche, beetroot mousse, radishes, & sorrel

Yellowfin Tuna, Geraldton Wax, Pickled Turnips, Pepperberries, macadamia, apple and finger limes

Pumpkin Ravioli, tomato fondue, baby king brown mushroom, pecorino, watercress, basil oil

Tagine spiced Lamb back strap, couscous salad, cashew hummus, pome, green oil

Braised beef cheeks, mustard mash potato, watercress & walnut salad, chilli threads & beef jus

Peppered Chicken, potato fondant, Dutch carrot, pea mash, jus

Pan seared scallops, green pea puree, chorizo and corn salsa

Mushroom ragout with buckwheat, cauliflower gremolata, cauliflower sauce and parsley oil



Sample Menu

MAIN MENU

Chicken supreme, charred corn mousse, king brown mushroom, covolo nero, thyme jus

Barramundi, broccoli puree, green lip mussel, charred Brussel sprouts, polenta bark

Salmon, confit leek & mussel ragout, heirloom tomatoes, finger lime & Geraldton wax butter sauce

Roasted lamb rump, rosella & beetroot hummus, charred zucchini, Pommes fondant, olive dust, beef Jus

Beef tenderloin, potato pave, cauliflower puree, charred pearl onion, baby carrot, beef jus

Pork belly, caramelised apple, salt baked turnip, sweet potato, jus

Risotto Verde, Green peas, watercress, mint, fried sage, black peppered pecorino

Polenta chips, artichoke, tomato salsa, wilted spinach, balsamic glaze



Sample Menu

DESSERT MENU

Sticky date, rosemary butterscotch, Tonka bean
mascarpone, strawberry

Dulce de leche Panacotta, mix berries compote, orange
candy, Davidson plum dust

Chocolate delice, Baileys cream and mango glaze

Eton mess

ENHANCEMENTS

Prawn platter + \$35.00 per person

Australian cheese platter + \$16.00 per person

Antipasto platter + \$18.00 per person

Mezze platter + \$16.00 per person

Seasonal salad bowl + \$25.00 per bowl

Roasted vegetables + \$24.00 per bowl

Seasonal greens + \$24.00 per bowl

Hot chips + \$14.00 per bowl





"Our friendly team look forward to welcoming you to luxury in the heart South West Sydney."

Belinda Thomson, Hotel Manager

✉ hb042-EV1@accor.com
☎ (02) 9058 0365
📍 155 Governor Macquarie Drive,
Warwick Farm NSW 2170
🌐 www.williaminglis.com.au
📘 The William Inglis Hotel
📷 thewilliaminglis