



## **Wedding Packages**

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all packages are inclusive of fresh baked bread rolls, coffee, tea and esplanade chocolates

### **set menu wedding package 1**

choice of one (1) soup

choice of one (1) main course

choice of one (1) dessert

### **set menu wedding package 2**

choice of four (4) canapés (two hot and two cold items) to be served at pre dinner drinks

choice of one (1) soup

choice of one (1) main courses

choice of one (1) dessert

### **set menu wedding package 3**

choice of one (1) warm or cold entrée

choice of one (1) main course

choice of one (1) dessert

### **set menu wedding package 4**

choice of four (4) canapés (2) two hot and (2) two cold items, to be served at pre dinner drinks

choice of one (1) warm or cold entrée

choice of one (1) main course

choice of one (1) dessert

### **buffet wedding package 1**

wedding buffet menu

### **buffet wedding package 2**

choice of four (4) canapés (2) two hot and (2) two cold items, to be served at pre dinner drinks

wedding buffet menu

### **european wedding packages**

refer to the attached pages for available options

minimum numbers are required and conditions apply

packages are subject to surcharges on public holidays and special calendar days e.g. new years eve, valentines day etc.

valid for wedding receptions held between 1 January 2009 and 30 December 2009



## Set Menu Options

### Cold Canapés

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rare roast beef masked with mustard seed and red onion relish

sushi with pickled ginger, wasabi and mirin

ricotta and spinach frittata

smoked trout mousse and chives on garlic crouton

### Hot Canapés

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herb crusted fish goujon and sauce remoulade

crispy chicken pieces with aioli and a thai dipping sauce

rolled balls of pork with coriander pesto

beef skewers with orange barbecue sauce

### Soup

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*roast pumpkin with pine nuts, coriander and crème fraiche*

*roasted tomato and basil topped with pesto*

*potato and parsnip with salsa verde*

*field mushroom and fennel finished with truffle oil*

### Cold Entrée

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**chicken caesar salad** grilled chicken fillets and shaved parmesan cheese on baby cos leaves with crispy croutons

**marinated mediterranean antipasto** two cheeses and three cured meats, marinated olives, roma tomatoes, grilled eggplant, zucchini and capsicums

**roasted beetroot, swiss chard, basil and whipped fetta salad** with an orange dressing

**salad nicoise** grilled mullaway, green beans, truss cherry tomatoes on a bed of garden greens topped with wild lime dressing

### Warm Entrée

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**warm fetta, roma tomato and basil tart** with crispy green salad topped with pesto

**wild mushroom risotto** with crisp potato wafers, baby spinach and truffle oil

**aromatic lamb fillet** grilled with palm sugar on almond salad

**steamed north west snapper and prawn cutlet** served with a lemon aspen beurre blanc  
(m/p per person surcharge may apply)



## Main Course

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to add a choice of main course a surcharge of \$8.00 per person is applicable

**caramelised snapper fillet** on semi sun dried bush tomato with salsa verde  
(m/p per person surcharge may apply)

**barramundi fillet** on paper bark, roasted vegetables, balsamic reduction saffron butter sauce (m/p per person surcharge may apply)

**ocean trout** on roasted ratatouille lemon aspen butter sauce

**grilled breast of chicken** on a mushroom risotto and sun dried tomato au jus and eggplant wafers

**oven baked chicken breast** with a chorizo sausage and fetta cheese farce, topped with a red onion rosti and red wine seed mustard sauce

**chicken breast** wrapped with prosciutto served with mashed kumara

**loin of pork** spiced with mirin and star anise with grilled winter greens on a bed of cardamon rice

**rack of lamb** on israeli cous cous with garlic and pepper berry jus  
(\$6.50 per person surcharge)

**grilled lamb fillet** rosemary roasted field mushrooms and garlic chive chat potato

**duo of tastes** chargrilled fillet of pork wrapped in pastry and bush dukkah coated tenderloin of beef served with native pepper berry, blue cheese, roasted sweet potato puree and tomato infused jus

**sirloin steak** crusted with bush dukkah on a bed of sweet potato mash

**fillet mignon** on a potato pizetta and garden mushroom confit, beef au jus

## Dessert

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**tropical fruit mille feuille** with citrus anglaise

**french vanilla cheesecake** and macadamia praline

**pavlova delight** topped with wild berry compote and wattle seed crème

**double chocolate and almond bavaois**

**dessert buffet** pavlova, double chocolate mud cake, lemon meringue tart, mocha cheesecake, sliced seasonal fruits, a selection of australian cheeses with apple and honey compote accompanied by lavoush and water crackers  
(\$6.00 per person surcharge)

**assiette** passion fruit cheese cake, sorbet, cream puffs and chocolate mousse  
(\$7.00 per person surcharge)



## Set Menu Optional Extras

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all prices are based on a per person rate

**trio of dips with turkish and flat bread** two (2) pre set platters per table

**marinated mediterranean antipasto** two (2) pre set platters per table, two cheeses and three cured meats, marinated olives, roma tomatoes, grilled eggplant, zucchini and capsicums

**individual sorbet**

*lemon sorbet with melon coulis or  
mango sorbet with strawberry coulis or  
apple sorbet with blackberry coulis*

**garden salad** two (2) bowls per table

**greek salad** two (2) bowls per table

**tomato, fetta and basil** two (2) bowls per table

**sliced seasonal fruits** two (2) platters per table

**gourmet cheese** two (2) platters per table, king island wickham double brie, king island roaring forties, tylen ridge premium cheddar served with apple and honey compote, wattle seed shortbread and kujtera relish



## Wedding Buffet Menu

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### **basket of fresh bread**

**soup:** roast pumpkin with pine nut, coriander and sour cream or field mushroom and fennel

### **cold selection:**

smoked beef, chicken galantine, pate of kassler  
platter of continental meats with selections of leg ham  
roasted mediterranean vegetables inclusive of capsicum, eggplant, spanish onions and zucchini with a balsamic glaze  
kalamata olive, pickled artichokes and sun dried tomatoes  
prawns, mussels and squid

### **salads: select five (5) from the following**

spirelli pasta tossed with basil and pine nuts  
linguini tossed with sautéed red capsicum, fried basil and aged balsamic  
green beans, sun dried tomatoes and spanish onions  
grilled chicken Caesar with crisp bacon, shaved parmesan and baby cos  
traditional waldorf  
greek salad with capsicums, kalamata and green olives and cucumber  
tomato and bocconcini with pesto and aged balsamic  
snow peas and baby beets  
nicoise mulloway, green beans, cherry tomatoes, garden greens and wild lime dressing  
tabouli of fresh italian parsley, tomato and spanish onions

**carvery:** barbecue whole beef rump served with red wine jus or roast pork with apple sauce

### **hot selection:**

rigatoni pasta tossed in a crab, coriander and lemon tomato concasse  
sautéed beef steaks with red onion and a red wine jus  
layers of grilled capsicum, zucchini and eggplant baked with tomato ragout  
chicken breast with mushroom and bacon

### **reef fish with a herb crust and Dijon cream sauce**

seasonal vegetable and potato bake

**dessert:** pavlova, double chocolate mud cake, lemon meringue tart, mocha cheesecake  
sliced seasonal fruits  
a selection of australian cheeses with apple and honey compote accompanied by  
lavoush and water crackers

fresh brewed coffee and tea with chocolates



## Buffet Optional Extras

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all prices are based on a per person rate

 indicates gluten free product

**carvery:** barbecue whole beef rump  
roast pork with crackling  
lamb leg roasted with rosemary

**french pastry selection:** select three (3) items  
select five (5) items  
select seven (7) items

sticky date pudding

mud slice

fruit tart

pecan tart

cream puff

bee sting

strawberry slice

chocolate éclair

apple strudel

mini lamington

passionfruit cheesecake

orange and poppy seed slice 

