



European Wedding Packages

minimum numbers of 160 guests applies for european wedding packages

Package Options

all packages are inclusive of fresh baked bread rolls, grissini sticks and ciabatta bread served with balsamic vinegar and extra virgin olive oil, coffee, tea and esplanade chocolates

european wedding package 1

individual antipasto, pasta/risotto, sorbet, main course and dessert

european wedding package 2

individual antipasto, entrée, sorbet, main course and dessert

european wedding package 3

individual antipasto, pasta/risotto, entrée, sorbet, main course and dessert

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

Antipasto

select five (5) items from the following:

cured meats (salami, coppa, double smoked ham, prosciutto)

marinated kalamata and spanish olives

chorizo

char grilled foccacia

mussels in chilli tomato sauce

fresh prawns (2 per person)

fetta cheese in basil pesto

ripened roma tomatoes with bocconcini

grilled eggplant, zucchini and capsicums

Pasta/Risotto

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

chicken, asparagus and mushroom risotto served with a light vegetable sauce and

fresh shaved parmesan

vegetarian or meat tortellini with a garlic, basil and tomato concasse

potato gnocchi with two style mushrooms, asparagus and pesto cream sauce



Entrée

northern italian minestrone soup

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

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

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

baked north west snapper and prawn cutlet served with salsa of tomato, red onion, coriander, garlic and extra virgin olive oil
(m/p per person surcharge may apply)

smoked paper barked barramundi fillet and yabbies with a native currant and mango salsa (\$6.50 per person surcharge)

Sorbet

lemon sorbet with melon coulis

mango sorbet with strawberry coulis

apple sorbet with blackberry coulis

Main Course

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 (\$6.50 per person surcharge)

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

chicken breast wrapped with prosciutto served with mashed kumara

beef and chicken fillet medley on potato rosti, with field mushroom, broccoli and cauliflower accompanied with a port wine jus

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

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

tropical fruit mille feuille with citrus anglaise

french vanilla cheesecake and macadamia praline

ferrero rocher gelato

tiramisu

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 strawberry cheese cake, butterscotch gelato, cream puff and chocolate mousse
(\$7.00 per person surcharge)

European Optional Extras

all prices are based on a per person rate

table condiments green and black olives, artichokes, dolmades
sun dried tomatoes, giardiniera, marinated mushrooms

fresh cooked prawns one (1) plate per table, approximately twenty five (25) prawns

garden salad two (2) bowls per table

greek salad two (2) bowls per table

tomato, bocconcini and basil pesto 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

