



## *Wedding Menu & Costs 2011*

### **Menu 1**

#### **CANAPES**

Chef's selection of Canapés on arrival

#### **ENTRÉE**

- \* Marinated Lamb skewers w Tzatziki dressing
- \* Chicken & Bacon in a Thyme White Wine sauce served with pastry
- \* Roasted Butternut Pumpkin and Macadamia Nut Soup
- \* Seared Tuna Nicoise Salad
- \* Traditional Bruschetta
- \* Garlic Prawn Cutlets w a mango salad
- \* Smoky Pork Hock Fritters with a mustard cream
- \* Chilled Trio Seafood Plate

#### **MAIN**

- \* ½ Spatchcock Chicken infused w herbs and served with a Vegetable Risotto
- \* Atlantic Salmon topped with a Honey Soy & Coriander Seed dressing and served with seasonal vegetables.
- \* Beef Wellington served w a Rich Mushroom Sauce
- \* Lamb Rump dressed in a Rosemary Jus and served w Bacon infused Potato Mash
- \* Twice Cooked Roasted Pork Belly in a Red Current Glaze

#### **DESSERTS**

- \* Rich Chocolate Pudding
- \* Lemon citrus tart
- \* Raspberry & Almond Tart
- \* Chocolate & Strawberry Tart
- \* Choc Honeycomb Cheesecake



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### **FINGER FOOD MENU**

#### ***COLD FOOD SELECTION***

- \* Marinated Tarragon Scallop Spoons
- \* Variety of Sushi
- \* Mini Rice Paper Rolls
- \* Spinach & Roasted Capsicum Crepe Rolls
- \* Herbed Mini Pancakes with Sour Cream, Chives & Smoked Salmon
- \* Platters of Chef's Selection of Homemade Dips

#### ***HOT FOOD SELECTION***

- \* Mini Thai Fish Cakes   \* Marinated Chicken Drummets
- \* Satay Chicken Skewers   \* Marinated Mussels
- \* Mini Spring Rolls
- \* Gourmet Mini Quiches
- \* Spicy Mini Meatballs
- \* Homemade Sausage Rolls
- \* Chicken & Brie Vol Au Vents
- \* Lamb Skewers with Tzatziki
- \* Cooked Prawns with Dipping Sauce
- \* Mixed Selection of Asian Style Yum Cha

Please select 3 COLD and 4 HOT Finger Food Items.

#### ***GRAZING SELECTION***

- \* Thai Beef & Spinach Salad
- \* Traditional Nicoise Salad
- \* Prawn & Chorizo Penne
- \* Asian Pork Fillet w Asian vegetable and hokkien noodles
- \* Chicken Penne with Sun-dried Tomatoes in a White Wine & Cream sauce
- \* Mediterranean Lamb Risotto with olives, feta & vegetables in a rich Napoli sauce

Please select 3 Grazing Items

1 Cheese Plate

1 Fruit plate



## *Wedding Menu & Costs 2011*

### **BUFFET MENU**

#### **CANAPES**

Chef's selection of Canapés and finger food.

#### **MAIN COURSE**

- \* Selection of cold meats
- \* Grilled fish of the day
- \* Roast Beef & Lamb
- \* Chicken Galantine
- \* Selection of Salads: - Potato Salad  
Greek Salad  
Rice Salad

- \*Pasta Dish
- \*Roast Vegetables
- \*Vegetable Quiche

#### **DESSERT**

\*Grandeur Desserts – Platters of desserts served to the table with tea & coffee.

Dessert will be served to guests at the tables.



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### Beverages

You are welcome to come and try our wines for your selection.

Packages: Beverages run for 5 hours

**Package 1:** \$30.00 per person

Killawarra Brut  
Lindemans Chardonnay  
Lindemans Shiraz Cabernet  
Carlton Draught / Cascade lite  
Soft Drink / Juice

**Package 2:** \$36.00 per person

Killawarra Brut  
Geppetto Semillon Sauvignon  
Hickinbotham Coffee Rock Merlot **or** Geppetto Shiraz  
Carlton Draught / Cascade lite  
Soft Drink/Juice

**Package 3:** \$40.00 per person

Geppetto NV Brut Sparkling  
Red Hill Sauvignon Blanc  
Hickinbotham Merlot  
Crown / Cascade Lite  
Soft Drink/Juice

**Package 4:** \$50.00 per person

Geppetto NV Brut Sparkling  
Red Hill Sauvignon Blanc  
Foxy's Pinot Gris  
Hickinbotham Merlot  
Geppetto Shiraz  
Crown / Carlton Draught / Cascade lite  
Softdrink / Juice

*You may also place a tab on the bar with your own Selections at bar Prices.*



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### Menu Costs

#### **Menu 1: 5 Hours**

Includes canapés on arrival

3 Courses – Entrée, Main & Dessert followed by Tea & Coffee

50/50 Alternate Menu

\$70.00 per person ( 1<sup>st</sup> Nov – Mar 31<sup>st</sup> . Min of 80 guests )

\$65.00 per person ( 1<sup>st</sup> Apr – Oct 31<sup>st</sup> . Min of 60 guests )

#### **Cocktail Function: 5 hours**

\$65.00 per person. ( max 150 guests )

#### **Buffet Menus: ( 5 hours )**

Includes canapés and finger food on arrival.

Extensive Buffet with Dessert, Tea & Coffee

\$ 75.00 per person

If you wish to have your Wedding Cake served as a dessert with cream, fruit and coulis our Chef will serve Cheese & Fruit as a 5th Course.

Children's menu Options: \$30 per child under 13

- Chicken nuggets and Chips
- Fish and chips
- Pasta bolognaise

Includes Softdrinks.

Followed by Icecream with topping.



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### **Inclusions**

- White Table Linen and Serviettes
- Bar Flowers
- Candle holders & vases if required
- Chair Covers for Bridal Table
- Complete co ordination of your wedding through consultation with our experienced & professional staff.
- Bridal / Cake table cloths, Cake knife
- Tulle on 4 poles

### **Additional Items**

- Room Hire Fee – NO CHARGE
- Centre pieces if required.
- Extra chair covers \$6.50 per chair
- \$300 to have your Ceremony held in our gardens and must commence 1 hour before Reception start time.

\* Menu selections subject to change.