

Weddings & Events

Minimum of 60 adult guests and table-served

ENTRÉE

Consider one or two choices :

Creamy potato and leek soup w crunchy thyme crumbs

Dukkah-crusted chicken fillet mesclun salad w semidried tomatoes, caramelized sweet potato slices, baby cucumber, crispy prosciutto, shaved pecorino and creamy lemon chilli dressing

Traditional thick minestrone soup w shaved parmesan

Roast vegetable and ricotta layered lasagna w Napolitano basil sauce

Warm chimicurri lamb fillet salad, baby spinach, roasted capsicum, Spanish onion, grape tomatoes, cucumber, crumbled feta and sticky balsamic dressing

Spicy Moroccan vegetable chickpea couscous-filled baby capsicums w orange fennel and mint side salad

MAIN

Consider one or two choices :

Fillet beef or chicken pancetta mignons w sautéed mushrooms, roasted rosemary and garlic potato chunks, wilted spinach, heirloom carrots and red wine jus

Individual chicken roll w garlic and herb stuffing, apricot sate glaze on sweet potato mash w greens

Roast mustard peppered porterhouse beef on creamy truffle mash w beans, broccolini and snowpeas and red wine jus

Sesame teriyaki salmon fillet with crunchy Thai salad

Beef ribeye steak (on the bone) w chilli herb butter, fennel parmesan crumble and heirloom carrots

Spinach ricotta stuffed chicken breast wrapped in pancetta (baked) w potato galette and greens

Weddings & Events

(Continued)

DESSERT

Consider one or two choices :

Crème brulee pots w sticky star anise pears

Toffee pecan crunch baked cheesecake w double cream and toffee shards

Pavlova fresh fruit roll w raspberry coulis

Mixed berry compote cheesecake w double cream

Chocolate salted caramel tart w basil roasted strawberries

Coffee hazelnut meringue rolls w Kahlua fudge sauce and fresh raspberries

Pricing (Meal only and GST inclusive)

Entrée + Main: **\$63 per head**

Entrée + Main + Dessert: **\$75 per head**

Main + Dessert = **\$53 per head**

Entrée + share platter Main + Dessert: **\$82 per head**

Entrée + Main + your Wedding Cake as Dessert: **\$70 per head**

Notes: All prices include fresh dinner rolls with butter

Extras, eg coffee/tea, cheeseboard can be added at extra cost – please enquire

On-site food and beverage staff are charged as required

to service the meal in keeping with your schedules and timelines

Travel fees apply dependent on distance from base

Hire crockery, cutlery, glassware and linen are charged for accordingly as required

A selection of canapés, at extra cost may be added prior to the meal service

special dietary needs can be accommodated