

Weddings & Events

WEDDING & EVENT PLATED COURSES

Minimum of 60 guests and table served

ENTRÉE

Consider one or two choices:

Creamy Moroccan roast pumpkin and lentil soup

Masala barbecued prawns w baby herb salad, cucumber shards, coriander, lime and chilli oil

Creamy spinach and ricotta cannelloni w tomato sugo

Warm spiced lamb fillet salad w baby spinach, Spanish onion, roasted red capsicum, grape tomatoes, cucumber, crumbled feta and sticky balsamic drizzle

Pancetta wrapped pork fillet baked w orange fennel and mint salad

Warm dukkah-cruste chicken tender salad, caramelized sweet potato slices, roasted capsicum, spring onions, lemon chilli dressing and shaved pecorino

Vegan sticky black pepper tofu on baked cherry tomatoes, herb and couscous salad

MAIN

Consider two choices:

Seared pancetta wrapped fillet beef w mushroom red wine jus on creamy potatoes, wilted greens, broccolini and cumin seed roasted carrots

Individual chicken ballotine w herb, garlic and fresh crumb farce, rosemary and garlic roasted baby chat potatoes, wilted greens, broccolini and cumin roasted carrots

Sesame teriyaki Atlantic salmon fillet w Thai-style crunchy noodle salad

Baked chicken breast wrapped in prosciutto w spinach ricotta stuffing, rustic thyme roasted tomatoes, zucchini and red onion, glazed sweet potato wedges

Roasted mustard peppered porterhouse beef w potato dauphinoise, roasted carrots, beetroot and spinach w chopped toasted hazelnuts and jus

Vegan spicy eggplant, potato and chickpea moussaka w roasted butternut squash, sweet spices, lime and green chilli oil

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(Continued)

DESSERT

Consider one or two choices:

Crème brulee pots w sticky star anise pears

Rich chocolate salted caramel tart slice w roasted strawberries and double cream

Wattleseed hazelnut meringue roll w Kahlua fudge sauce and fresh raspberries

Trio berry cheesecake w coulis and double cream

Lemon curd tart w passionfruit sauce and honey vanilla bean mascarpone

Toffee pecan crunch cheesecake w double cream and toffeed pecans

Warm sticky date pudding w caramel sauce and double cream

Warm apple crumble tart w double cream

PRICING

GST inclusive costs (ex staff and table ware)

1 Entrée + Alternate drop Mains: **\$65 per head**
+ plated dessert add \$12 per head

Alternate drop Entrée + Alternate drop Mains: **\$70 per head**
+ plated dessert add \$12 per head

1 Entrée + Alternate drop Mains + our dessert: **\$77 per head**

NOTES

Your wedding cake served w berries, coulis and double cream: \$6.00 per head

Kitchen and wait staff at event: \$45 per hour each (minimum 4 hours each)

Quotes for crockery, and cutlery hire available

Main course includes dinner rolls w butter

We can add a tray-serviced Canape selection prior to seating for meal commencement

Staff travel costs applies for event greater than 25km from base

Coffee/tea and cheese, fruit board can be added at extra cost