

2019

Wedding Function Packages



1/1/19

Canapes

Minimum 20 pax

Suitable for Cocktail Parties / Functions / Special Events / Weddings

Canapés served staggered over a one hour period.

Half hour extensions - \$8.00 per person.

Silver Package

\$15.00 Per Person

Two Cold and Two Hot (4 per person)

Cold

Italian Bruschetta with Mediterranean Salsa, crisp rocket
Grilled Focaccia, assorted dips, and vegetable crudités
Cabana, Cheese, Olives and Crackers
Chef's Pate with Crisp Lavash

Hot

Quiche Lorraine tartlets, tomato chili jam
Curried Vegetable Samosa with Indian Yoghurt Riata
Thai Fish Cakes with Nuoc Cham dipping sauce
Salt & pepper squid with Riata and chili caramel
Cazun dusted Crisp tempura onion rings, guacamole and salsa

Gold Package

\$24.00 Per person

Three Cold & Three Hot (6 per person)

Cold

Assorted Californian Nori Rolls with Wasabi and Sweet Soya
Smoked Salmon blini with caviar and lime aioli
Prosciutto and melon bruschetta
Rare beef, crostini and tomato jam
Oysters natural with Nakame salad and Nam Jim

Hot

Pulled pork tarts, Pickled cabbage, chipotle glaze
Satay chicken skewers, satay sauce
Beef Fillet Mignon, béarnaise sauce
Prawns in Filo with Thai Dipping Sauce
Oyster Kilpatrick / Mornay
Smoked Salmon Quiche, crème fraiche, caviar

Vegetarian Options

Spinach and Ricotta Puff
Indian spiced vegetable pakora bites with minted yoghurt
Mediterranean Vegetable Roast red peppers with basil & feta cheese tarts
Grilled Vegetable Bruschetta, crisp Roquette, balsamic and shaved parmesan
Caramelised onion and blue cheese arancini, roast tomato sauce

Vegetarian options can be incorporated with selection of Silver or Gold Package options.

Carvery Roast

Lunch or Dinner | Minimum 20 pax

2 Courses attracts \$3.00pp discount on both self-service and plated options.

Self Service Buffet

Silver package \$29.00 per person

One soup
One roast
One dessert

Gold package \$32.00 per person

One soup
Two roasts
Two desserts

Platinum package \$35.00 per person

One soup
Three roasts
Three desserts

Plated Service

Served alternatively

Silver package \$27.00 per person

One soup
One roast
One dessert

Gold package \$30.00 per person

One soup
Two roasts
Two desserts

Refer to selections overleaf...

Upgrade \$3.00 per person

Add any Hot Dish Selection \$3.00 per person

Hot Dish Selections - served with Combination Stir Fry vegetables and steamed rice, Roasts served with traditional condiments

Crispy Chicken and Lemon Sauce

Beef Stroganoff

Sweet & Sour Fish or Pork

Thai Green Chicken Curry

Meat or Vegetarian Lasagna

Beef & Black Bean Sauce

Carvery Roast cont.

Lunch or Dinner | Minimum 20 pax

Carvery Roast selections

Selection of Soups: *(served)*

Potato and Leek Soup
Butternut Pumpkin and Honey Soup
Roast Tomato and Basil Soup
Chicken and Sweet Corn Soup
Seasonal Vegetable Cream Soup

Selection of Roasts:

Caramelised Pork and Crackling with Apple Sauce
Mustard Crusted Beef Roast
Herbed Roasted Chicken
Rosemary Basted Lamb*

** A \$2.00 surcharge per person applies to Rosemary Basted Lamb Carvery Roast selection*

Dessert selections:

Tropical Fruit Pavlova
Assorted Cheesecake
Blackforest Gateau
Fresh Fruit Salad
Warm Apple Pie

All meals served with Chef's selection of traditional roast vegetables and buttered greens, warm baked bread rolls

Hot & Cold Buffet

Lunch or Dinner | Minimum 20 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Cold Buffet

\$23.50 per person

Your choice of three Cold Meats and three Desserts

Corned Silverside | Champagne Ham

Roast Chicken | Seasoned Pork

Breast of Turkey | Roast Leg of Lamb

Accompanied with Chef's Selection of Fresh Salads

Fresh Fruit Salad | Pavlova

Lemon Meringue Pie | Baked Cheese Cake

Profiteroles | Black forest Gateau

Hot Buffet

Silver Package

\$35.50 per person

Advise your choice of two Hot Dishes and two Desserts

Gold Package

\$38.50 per person

Advise your Choice of three Hot Dishes and three Desserts

One choice addition on any course will be a \$3.00 surcharge per person.

Hot Dish Selections - served with Combination Stir Fry vegetables and steamed rice, Roasts served with traditional condiments

Seafood Combination in Oyster Sauce

Crispy Chicken and Lemon Sauce

Curried Prawns

Chicken & Almonds

Beef Stroganoff

Sweet & Sour Fish or Pork

Thai Green Chicken Curry

Meat or Vegetarian Lasagna

Beef & Black Bean Sauce

Caramelised Pork and Crackling with Apple Sauce

Mustard Crusted Beef Roast

Herbed Roasted Chicken

Rosemary Basted Lamb

Dessert Selections

Tropical Fruit Salad

Lemon Meringue pie

Cheesecake

Profiteroles

Pavlova

Apple Crumble and Custard

Buffet Packages

Lunch or Dinner | Minimum 30 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Silver Menu

\$43.50 per person

Cold Selection

Chef's Selection of Fresh Garden Salads (3)
Accompanied with Selected Condiments and Dressings

Charcutier Selections

Smoked Leg Ham
Salami and Continental Sausages
Hoi-sin Glazed Chicken
Bakers Basket of Bread

Hot Selections

Stir-fry of Beef "Mongolian Style" with Asian Noodles and Vegetables
Oven Baked Fillets of Perch, Macadamia Nut Crust, Lime Butter Sauce
BBQ Chicken Kebabs, Steamed Jasmin Rice and Honey Satay Sauce
Chef's Selection of Steamed Vegetables

Sweet Temptations

Chef's Selection of Assorted Cakes
Fresh Tropical Fruit Salad
Tea, Coffee and Mints

Buffet Packages cont.

Lunch or Dinner | Minimum 30 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Gold Buffet

\$49.00 per person

Cold Selection

Chef's Selection of Fresh Garden Salads
Build your own Caesar Salad
Accompanied with Selected Condiments and Dressings

Charcutier Selections

Smoked Leg Ham
Salami and Continental Sausages
Hoi-sin Glazed Chicken
Mustard Crusted Tenderloin of Beef
Bakers Basket of Bread

Hot Selections

Stir-fry of Beef with Bok Choy, Baby Corn and Blackbean Sauce
Grilled Snapper Fillets, Thai Avocado, sweet Chili and Lime Salsa
Garlic and Herb Marinated Lamb Cutlets with Roasted Roma Tomatoes and Rosemary Jus
Spinach and Ricotta Ravioli with Sautéed Mushrooms and Shaved Parmesan
Mélange of Steamed Vegetables
Dauphinois Potatoes
Steamed Rice

Sweet Temptation

Chef's Selection of Assorted Cakes and Gateaux
Fresh Tropical Fruit Salad with Cream
Tea, Coffee

Buffet Packages cont.

Lunch or Dinner | Minimum 30 pax
Served with Fresh Baked Bread Roll, Tea and Coffee

Platinum buffet

\$65.00 per person

Cold Selection

Chef's Selection of Salads
 Accompanied with Selected Condiments and Dressings

Seafood

Mediterranean BBQ Octopus Salad
 BBQ Calamari Salad "Thai Style"
 Marinated ½ Shell Mussels

Charcutier Selections

Smoked Leg Ham
 Salami and Continental Sausages
 Oven Roasted Turkey Breast
 Bakers Basket of Bread

Hot Selections

Whole Roasted Beef Tenderloin, Caramelized Pumpkin, Wild Mushrooms and Port Jus
 Grilled Barramundi Fillets, Smoked Salmon, Champagne and Dill Cream, Fried Capers
 Oven Roasted Lamb Noisette, Baked Sweet Potatoes Rosemary Jus
 Spinach and Ricotta Ravioli with Sautéed Mushrooms and Shaved Parmesan Mélange of Steamed Vegetables
 Dauphinois Potatoes
 Steamed Rice

Sweet Temptations

Chef's Selection of Assorted Cakes and Gateaux
 Fresh Tropical Fruit Salad with Cream
 Selection of Australian Cheese
 Tea and Coffee
 Mints

Buffet Menu Additions

Fresh Cooked Prawns	\$12.00 per person
Local Fresh Plate Oysters	\$13.00 per person
Prawns, Oysters, Crabs, Mussels	\$38.00 per person

Set Menus

Designed by you

Two Course Set Menu

\$35.00 per person

Entrée & Main OR Main & Dessert

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

Served together with a Crusty Roll, Coffee and Tea selection

Three Course Set Menu

\$45.00 per person

Entrée: Choice of Two Served Alternately

Main: Choice of Two Served Alternately with Chef's style vegetables and potatoes

Dessert: Choice of Two Served Alternately

Served together with a Crusty Roll, Coffee and Tea selection

Menu Selections

Select two dishes from each course to be served to all guest alternatively.

Entrée Selections

Cream of Roasted Pumpkin soup with Cardamom, Blue-gum Honey and crisp croutons

Creamy Sweet Potato, Bacon and Leek soup with herb croutons

French Onion soup with Gruyere cheese croutons

Thai Beef Salad with crisp Asian Greens, Fried Noodle, Hot and Sour Dressing

Spinach and Ricotta Tart, Caramelised Onion Jam, Macadamia Nut Salad

Caesar Salad with Shaved Parmesan, Caramelised Prosciutto, croutons and Barbecued Chicken tenderloins

Fresh Prawn Salad Fresh, Avocado salsa, crisp Greens, Curry Mango Mayonnaise

Rigate Pasta, Sundried Tomatoes, Caramelised Onions, Mushrooms, Olives, and Shaved Parmesan

Chicken Salad Layered with Crisp Greens, Avocado, Baked Haloumi Cheese

Fresh Melon, Prosciutto Ham, Shaved Parmesan and Extra Virgin Oil

Seared Prawns Blue Gum Honey Butter, Fluffy Sweet Corn Polenta, Roasted Tomato Jam

Baked Goats Cheese and Tomato Tart, Crisp Mesclun, Balsamic Vinaigrette

BBQ baby octopus, Greek style Salad, Roquette, Shaved Grana Padano, Balsamic Glaze

Frittata of Mediterranean vegetables, English spinach and Fetta, roast tomato relish, crisp roquette, parmesan V

Roast pumpkin, leek and walnut Arancini, sauce Provencale, herb salad V

Spinach and ricotta Ravioli, Roast tomato Sugo, Shaved Parmesan, Fresh Basil V

Chicken and Broccoli Crepe, Veloute, hollandaise sauce

Eggplant Moussaka, sauce Provencale, shaved parmesan, basil oil

Entrée Selections cont.

Oysters Natural ½ Dozen Local Oysters – your choice of one style

1. Wakame and Smoked Salmon Salad, Sesame and Soya Dressing
2. Three Cheese Mornay
3. Chef's Style Kilpatrick

Tandoori Lamb Fillet Minted Tabouli Salad, Yoghurt Dressing

Wild Mushroom Risotto, Porcinis, Shitake and Swiss Browns, Pecorino, Fresh Basil and Salsa Rouge

Main Course selections

Wild Mushroom Risotto Porcinis, Shitake and Swiss Browns, Pecorino, Fresh Basil and Salsa Rouge

Roast Peppered Beef Served with Wild Mushrooms, Eshallots and a Red Wine Glaze

Breast of Chicken, Filled with Either Garlic Butter, Camembert and bacon, or Ham and Cheese, Lightly Breaded, served with a Roasted Tomato Sauce

Beef Tenderloin, Pumpkin Risotto, Pink Peppercorns and Hollandaise Sauce

Mustard Crusted Lamb Rack, Caramelized Onion Jam, Rosemary Sauce

Fillet of Snapper, Oven Baked, Smoked Salmon and Dill Cream Sauce

Char-grilled Veal Scaloppini Wild Mushrooms, Herb Mash, Brandy Cream

Atlantic Salmon Char-grilled, Fresh Asparagus, Olive Tapenade, Sauce Messine

Beef Tenderloin Wild Mushrooms, Bacon, Red Wine Jus and Béarnaise Sauce

Char-grilled Rump of Lamb, Grain, Honey Mustard, Sweet Soy and Rosemary glaze

Baked Mini Pumpkin Layered with Char-grilled Mediterranean Vegetables, Ricotta Cheese and Tomato Oil (V)

Chicken breast pocketed with Brie Cheese, Bacon and Salsa Verde

Five spiced Duck Maryland, Asian greens, Honey, soy and ginger glaze

Macadamia and herb crusted Atlantic Salmon, Béarnaise sauce

Slow roasted pork belly, Braised Red cabbage, Caramelized apple

Chicken piccata- Chicken scaloppine, baby caper, lemon and butter sauce, fresh asparagus

Rack of Lamb infused with Rosemary and confit garlic, Blistered cocktail tomatoes, Gremolata

Oven baked Snapper, Caponata, buttered broccolini

Rib-eye of Lamb, piperade vegetables, confit garlic, jus

Set Menus cont.

Designed by you

Dessert selections

Sticky Date Pudding with Butterscotch Sauce

Mini Pavlova Topped with Strawberries, Banana, Passionfruit and Whipped Cream

Chocolate Profiteroles filled with Grand Marnier Custard and Chantilly Cream

Strawberries with French Cream in a Chocolate Cup

Individual Passionfruit Pavlova, Served with Fresh Seasonal Berries

Chocolate gateau with Double Cream and Berry Coulis

Chef's Tiramisu served with French Cream and Shaved Milk Chocolate

Citrus Tart Served with a Raspberry Salad and Double Cream

Pecan Pie served with Double Cream and Berries

Mixed berry cheesecake, Strawberry and mint salad,

Chocolate Brownie, Ganache, Double cream

Chefs famous Panna Cotta, you choose your flavour!

Cake as Dessert

Bring your own cake and have our Chef's serve it for dessert (pricing applicable to all menus)

Cake cut by our Chef's and served on platters \$1.00pp

Cake cut by our Chef's and served on individual plates \$2.00pp

Cake cut by our Chef's and served on individual plates with coulis, cream and strawberries \$4.00pp