

2022

Wedding Function Packages



1/7/22

Canapes

Minimum 20 pax

Suitable for Cocktail Parties / Functions / Special Events / Weddings

**Canapés served staggered over a one hour period.
Half hour extensions - \$8.80 per person.**

Silver Package

\$19.50 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

\$29.80 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 \$3.30pp discount. Plated service only.

Plated Service

Served alternatively

Silver package \$33.30 per person

One soup
 One roast
 One dessert

Gold package \$36.80 per person

One soup
 Two roasts
 Two desserts

Upgrade \$4.00 per person

Add any Hot Dish Selection \$4.00 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 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* \$2.20 surcharge pp applies

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

Set Menus

Designed by you

Two Course Set Menu

\$42.50 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

\$54.00 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.

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

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

Oven baked Snapper, Caponata, buttered broccolini

Rib-eye of Lamb, piperade vegetables, confit garlic, jus **Plus \$3.50**

Char-grilled Rump of Lamb, Grain, Honey Mustard, Sweet Soy and Rosemary glaze **Plus \$3.50**

Rack of Lamb infused with Rosemary, confit garlic, blistered cocktail tomatoes, gremolata **Plus \$3.50**

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 \$1.20pp

Cake cut by our Chef's and served on individual plates \$2.30pp

Cake cut by our Chef's and served on individual plates with coulis, cream and strawberries \$4.60pp