



DORSMAN DRIVE, SINGLETON HEIGHTS | YORK STREET, SINGLETON

WEDDING
FUNCTIONS

Canape Silver Package

\$22 Per Person

Minimum 30 people. Canapes served staggered over a one (1) hour period.
Four (4) per person. Half hour extensions available at \$9.90 per person.

Cold Dishes (select 2 per person):

- ▶ Italian Bruschetta
- ▶ Chefs pare with lavash
- ▶ Grilled focaccia, dips & vegetable crudites

Hot Dishes (select 2 per person):

- ▶ Quiche Lorraine tartlets
- ▶ Curried vegetable samosa
- ▶ Thai fish cakes
- ▶ Salt and pepper squid
- ▶ Tempura onion rings

Canape Gold Package

\$35 Per Person

Minimum 30 people. Canapes served staggered over a one (1) hour period.
Six (6) per person. Half hour extensions available at \$9.90 per person.

Cold Dishes (select 3 per person):

- ▶ Assorted Californian rolls
- ▶ Smoked salmon blini
- ▶ Rare beef crostini
- ▶ Natural oyster

Hot Dishes (select 3 per person):

- ▶ Grilled lamb cutlet with rosemary jus
- ▶ Satay chicken skewers
- ▶ Prawn in filo
- ▶ Oyster mornay
- ▶ Smoked salmon quiche
- ▶ Sirloin fillet mignon with bearnaise sauce

Vegetarian Options (On Request)

Spinach and Feta Filo pastry (V)

Indian spiced vegetable bites with minted yoghurt (V)

Mediterranean roasted vegetable tarts with basil and feta

Grilled vegetable bruschetta

Arancini with cheese

CANAPES

Carvery Roasts

Minimum 30 people. Plated service, served alternatively.
Two course selection receives a \$3.00 discount per person.

Silver Package

\$36 per person

1 x Soup

1 x Roast

1 x Dessert

Gold Package

\$42 per person

1 x Soup

2 x Roasts

2 x Desserts

Soups

- ▶ Potato and leek
- ▶ Pumpkin
- ▶ Roast tomato & basil
- ▶ Vegetable soup
- ▶ French Onion

Roasts

- ▶ Pork with crackling
- ▶ Encrusted beef
- ▶ Herb roasted chicken

Desserts

- ▶ Pavlova
- ▶ Cheesecake
- ▶ Blackforest Gateau
- ▶ Fruit salad
- ▶ Warm apple pie

CARVERY ROASTS

*Minimum 30 people. Prices subject to change

Two Course Set Menu

\$49.50 per person

Selected entrée and main OR main and dessert. All courses served alternately.

Three Course Set Menu

\$59.50 per person

All courses served alternately

Entree Selection (choose 2)

- Cream or roast pumpkin soup
- Creamy sweet potato and leek soup
- French onion soup
- Thai beef salad
- Spinach and ricotta tart
- Caesar salad
- Fresh prawn salad
- Chicken salad
- Baked goats cheese and tomato tart
- Tandoori lamb fillet with minted dressing
- Mushroom risotto

Dessert Selection (choose 2)

- Sticky date pudding with butterscotch sauce
- Mini pavlova
- Chocolate profiteroles
- Strawberries with fresh cream
- Chocolate gâteau
- Tiramisu
- Citrus tart
- Mixed berry cheesecake
- Chocolate brownie

Main Course Selection (choose 2)

- Mushroom risotto
- Roast, peppered beef
- Breast of chicken filled with camembert and bacon
- Beef tenderloin
- Mustard crusted lamb rack (+\$5.50pp)
- Snapper fillet
- Char grilled veal scaloppini
- Atlantic salmon char-grilled
- Baked mini pumpkin, layered with char-grilled vegetables
- Chicken breast with brie cheese and bacon
- Macadamia and herb encrusted Atlantic salmon
- Slow roasted pork belly
- Oven baked snapper
- Rib-eye of lamb (+\$5.50pp)
- Char-grilled rump of lamb (+\$5.50pp)

Your wedding cake as dessert...

Cake cut by staff and served on individual plates
\$2.50 per person

Cake cut by staff and served on individual plates
with strawberries and cream \$4.60 per person



Minimum 30 people. Plated service, served alternately. Two course selection receives a \$3.00 discount per person.

SET MENUS