



Style, Creativity, Taste!

Wedding Menu Packages

(All Inclusive)

Wedding Menu One

On Arrival ~ Placed on tables.

Mixed crudities platter; kabana, cheese, dips & crackers

Hot Dishes (Choose 3)

Succulent Roast beef with mustard & peppercorn crust with gravy

Chicken breast with thyme & sea salt

Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted

Roast pork & crackling with apple sauce

Roast lamb with garlic & rosemary served with mint jelly

Stir-fried chicken with vegetables & steamed rice

Penne carbonara- creamy bacon, garlic & mushroom sauce

Chicken & mushroom casserole in a light creamy sauce

Paprika chicken- in a white wine cream sauce

Traditional Beef lasagne

Fish goujons served with tartare & lemon wedges

Baked fish with lemon butter sauce (Chef's fish of the day)

Hungarian beef goulash

Thai green curry chicken & vegetables with jasmine rice

Beef stroganoff-beef strips with gherkin, mushroom & sour cream

Vegetarian Dishes

Vegetable lasagne

Vegetable curry with chick peas

Spinach & ricotta ravioli with creamy garlic sauce

Spinach, roasted pumpkin & pine nut penne pasta

Vegetable Accompaniments (Choose 3)

Herb & garlic cocktail potatoes, Roast potato, Potato bake au gratin, Rosemary & sea salt baby potatoes, Roast pumpkin & carrot, Whole baby beans, Buttered minted peas, Honey sesame

carrots, Medley of steamed vegetables, Ratatouille, corn on the cob

Salads (Choose 3)

Garden salad with balsamic dressing, Moroccan cous cous & chick pea salad, Rocket barley, mushroom & walnut salad, Asian slaw with ginger peanut dressing, Potato salad, Creamy coleslaw, Tropical pasta salad, Rocket & cherry tomato salad, Baby spinach roasted pumpkin & mixed seed salad with honey lime dressing, Caesar salad, Baby beetroot with orange & caraway seeds, Kale quinoa fetta & toasted walnuts with a cider & virgin olive oil dressing



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Desserts (Choose 2)

Apple crumble & custard, New York baked cheesecake, chocolate cake, mini pavlovas with raspberry & or passionfruit couli, sticky date cake, cappuccino pavlova

Desserts are served with cream.

Includes....

Chicken & ham platter, condiments

Bread basket & butter

Fruit platter

Coffee & tea station (crockery cups) & after dinner mints

Package Inclusions....

Bain-marie & buffet set up.

Chef/s to oversee your catering

Service staff *only*

Crockery & stainless steel cutlery

Serviettes- Good quality 3 ply- your choice of colour

Tablecloths for buffet only (does not include table set up)

Bridal table service

Complimentary for over 100 people~ Penne Pasta with, roasted pumpkin, baby spinach & mixed seed in a garlic white wine cream sauce.

Pricing

100 plus people \$37.90 p/p

50-99 people \$39.90 p/p

Minimum of 50 Adults.

Children 4-9 years - half price

3 years & under- free of charge



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Wedding Menu Two

On Arrival:~ Served to guests

Platter ~Crudities & two-dips with tortilla crisps & crackers
Bruschetta with rocket, fire roasted capsicum & feta
Italian meatballs with smokey barbeque sauce
Mini vegetarian spring rolls with dipping sauce

Hot Dishes (Choose 3)

Tender chicken breast fillets with thyme & sea salt
Succulent Roast beef with mustard & peppercorn crust with gravy
Chicken breast with thyme & sea salt
Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
Roast pork & crackling with apple sauce
Roast lamb with garlic & rosemary served with mint jelly
Stir-fried chicken with vegetables
Penne carbonara- creamy bacon, garlic & mushroom sauce
Traditional beef lasagne
Crumbed fish goujons served with tartare & lemon wedges
Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
Thai green curry chicken & vegetables with jasmine rice
Beef stroganoff-beef strips with gherkin, mushroom & sour cream
Braised beef with vegetables & Guinness
Rich beef & bacon ragout- beef sautéed with bacon, mushrooms in a rich red wine gravy
Grilled fish with lemon butter(Chef's choice)
Sautéed beef in a peppercorn brandy & cream sauce
Singapore pork

Vegetarian Dishes

Vegetable lasagne
Vegetable curry with chick peas
Spinach & ricotta ravioli with creamy garlic sauce
Spinach, roasted pumpkin & pine nut penne pasta

Vegetable Accompaniments (Choose 3)

Herb & garlic cocktail potatoes, Roast potato, Potato bake au gratin, Rosemary & sea salt baby potatoes, Roast pumpkin & carrot, Whole baby beans, Buttered minted peas, Honey sesame carrots, Medley of steamed vegetables, Ratatouille, corn on the cob



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Salads (Choose 3)

Garden salad with balsamic dressing, Moroccan cous cous & chick pea salad, Rocket, barley, mushroom & walnut salad, Asian slaw with ginger peanut dressing, Potato salad, Creamy coleslaw, Tropical pasta salad, Rocket & cherry tomato salad, Baby spinach roasted pumpkin & mixed seed salad with honey lime dressing, Caesar salad, Baby beetroot with orange & caraway seeds, Kale quinoa fetta & toasted walnuts with a cider & virgin olive oil dressing

Includes...

Continental meat platter- a selection of fresh & cured meats
Fresh fruit platter
Bread rolls & butter
Coffee & tea station (crockery cups) & after dinner mints

Desserts (Choose 3)

Classic pavlova with fresh cream & fruit, Apple crumble & cream, apple strudel, baked NY cheesecake, profiteroles, rich chocolate cake with chocolate sauce, sticky date with butterscotch sauce, Brown sugar panna cotta with berries, vanilla bean panna cotta with raspberry compote, cappuccino pavlova
Desserts are served with cream.

Package Inclusions....

Bain-marie & buffet set up

Chef/s to oversee your catering

Service staff only

Crockery & stainless steel cutlery

Serviettes- Good quality 3 ply- your choice of colour

Tablecloths for buffet only (does not include table set up)

Bridal table service

Complimentary for over 100 people~ Penne Pasta with, roasted pumpkin, baby spinach & mixed seed in a garlic white wine cream sauce.

Pricing

100 plus people \$40.00 p/p

50-99 people \$42.90 p/p

Children 4-9 years - half price

3 years & under- free of charge

Minimum of 50 Adults.



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Wedding Menu Three

On Arrival:~ Served to guests

Assorted sushi with wasabi & soy dipping sauce
Bruschetta with rocket, fire roasted capsicum & feta
Mini vegetarian spring rolls with Thai dipping sauce
Thai beef salad served in spoons

Hot Dishes (Choose 4)

Succulent Roast beef with mustard & peppercorn crust with gravy
Chicken breast with thyme & sea salt
Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
Roast pork & crackling with apple sauce
Roast lamb with garlic & rosemary served with mint jelly
Stir-fried chicken with vegetables
Penne carbonara- creamy bacon, garlic & mushroom sauce
Chicken & mushroom casserole in a light creamy sauce
Vegetable lasagne or beef lasagne
Crumbed fish goujons served with tartare & lemon wedges
Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
Thai green curry chicken & vegetables with jasmine rice
Beef stroganoff-beef strips with gherkin, mushroom & sour cream
Braised beef with vegetables & Guinness
Rich beef & bacon ragout- beef sautéed with bacon, mushrooms in a rich red wine gravy
Grilled reef fish with lemon butter(Chef's choice)
Sautéed beef in a peppercorn brandy & cream sauce
Sweet & sour pork

Vegetarian Dishes

Vegetable lasagne
Vegetable curry with chick peas
Spinach & ricotta ravioli with creamy garlic sauce
Spinach, roasted pumpkin & pine nut penne pasta

Vegetable Accompaniments (Choose 3)

Herb & garlic cocktail potatoes, Roast potato, Potato bake au gratin, Rosemary & sea salt baby potatoes, Roast pumpkin & carrot, Whole baby beans, Buttered minted peas, Honey sesame carrots, Medley of steamed vegetables, Ratatouille, corn on the cob



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Salads (Choose 4)

Garden salad with balsamic dressing, Moroccan cous cous & chick pea salad, Rocket, barley, mushroom & walnut salad, Asian slaw with ginger peanut dressing, Potato salad, Creamy coleslaw, Tropical pasta salad, Rocket & cherry tomato salad, Baby spinach roasted pumpkin & mixed seed salad with honey lime dressing, Caesar salad, Baby beetroot with orange & caraway seeds, Kale quinoa fetta & toasted walnuts with a cider & virgin olive oil dressing

Includes....

Continental meat platter- a selection of fresh & cured meats
Fresh fruit platter
Bread rolls & butter
Coffee & tea station (crockery cups) & after dinner mints

Desserts (Choose 3)

Classic pavlova with fresh cream & fruit, Apple crumble & custard, Apple strudel, Baked NY cheesecake, Profiteroles, Rich chocolate cake with chocolate sauce, Tiramisu cake, Brown sugar panna cotta with espresso syrup, Vanilla bean panna cotta with raspberry compote,
Desserts are served with Chantilly cream.

Package Inclusions....

Bain-marie & buffet set up
Chef/s to oversee your catering
Service staff only
Crockery & stainless steel cutlery
Serviettes- Good quality 3 ply- your choice of colour
Tablecloths for buffet only (does not include table set up)
Bridal table service
Complimentary for over 100 people~ Penne Pasta with, roasted pumpkin, baby spinach & mixed seed in a garlic white wine cream sauce.

Pricing

100 plus people \$47.90 p/p
50-99 people \$49.90 p/p
Children 4-9 years - half price
3 years & under- free of charge
Minimum of 50 Adults.