

Classic Wedding Package

\$85.00 per person

Pre- Dinner Drinks

Guests enjoy assorted canapés with pre-dinner drinks for 30 minutes

Beverages

Enjoy the Classic Beverage Package for a total of 4 ½ hours, pre-dinner drinks included in this

Menu

Option 1

Three course menu with a choice of two for your main course, selected from our Al A Carte menu
If the wedding cake is to be used as the dessert, we will serve it with whipped cream and coulis.

Includes freshly brewed tea and coffee

Option 2

(Only available for 75pax or more)

Gourmet buffet menu comes complete with a fine selection of our antipasto platters, gourmet
salads, carvery, hot dishes and dessert.

Includes freshly brewed tea and coffee

Complimentary Inclusions

Menu tasting for bride and groom (entrée and mains only)

Room hire

Bridal table with white cloth and skirting

Chair covers and sash for bridal table (if chair covers are ordered for all chairs)

Table settings with linen cloths and napkins

Personalised menus

Setting of place cards, table centres and bonbonniere

Cake table with white cloth and cake knife

Cake cutting (if wedding cake is used for dessert)

Gift table with white cloth and skirting

Use of our IPOD connection (client to supply own IPOD)

Plasma TV Screens (data show)

Lectern and microphone

Dance floor 5 x 4m *

Optional Extras

Chair covers with sash \$4.50 per chair

*Conditions apply

**Please note

These prices are subject to change

These packages are valid from November 1st 2010 until October 31st 2011

Deluxe Wedding Package

\$105.00 per person

Pre- Dinner Drinks

Guests enjoy assorted canapés with pre-dinner drinks for 30 minutes

Beverages

Enjoy the Deluxe Wine Package for a total of 4 ½ hours, pre-dinner drinks included in this

Menu

Three course menu with a choice of two options for all three courses, selected from our
A la Carte menu

If the wedding cake is to be used as the dessert, we will serve it with whipped cream and coulis.
Includes freshly brewed tea and coffee

Complimentary Inclusions

Menu tasting for bride and groom (entrée and mains only)

Room hire

Bridal table with white cloth and skirting

Chair covers and sash for bridal table (if chair covers are ordered for all chairs)

Table settings with linen cloths and napkins

Personalised menus

Setting of place cards, table centres and bonbonniere

Cake table with white cloth and cake knife

Cake cutting (if wedding cake is used for dessert)

Gift table with white cloth and skirting

Use of our IPOD connection (client to supply own IPOD)

Plasma TV Screens (data show)

Lectern and microphone

Dance floor 5 x 4m *

Optional Extras

Chair covers with sash \$4.50 per chair

*Conditions apply

**Please note

These prices are subject to change

These packages are valid from November 1st 2010 until October 31st 2011

weddingpackage

Entrées

Soups

Tomato and basil *V

Potato, leek, sour cream and chives

Pumpkin and caramelised onion

Salt & Pepper Chicken with crispy wonton skins and sesame dressing

Chicken, Prosciutto & Roast Capsicum Terrine served on a potato puree

Tom Yum Pickled Squid on a herb and noodle salad *G

Poached Prawn, Cannellini Bean & Lemon Salad

Spinach & Ricotta Cannelloni with a rich tomato and basil sauce, topped with a parmesan wafer *V

Potato & Swiss Cheese Tart served with onion jam and rocket *V

Mains

Beef Fillet on a potato rosti with stuffed field mushrooms and jus

Scotch Mignon on mashed potato with wilted spinach and jus

Chicken Breast on parmesan polenta with roast capsicum salsa and brocolini

Chicken Breast on potato and prosciutto gratin with semi dried tomato tapenade and green beans

Pistachio Crusted Lamb Rump with couscous and fig glaze

Salmon Fillet on saffron risotto with pickled fennel and salsa verde

Sesame Barramundi Fillet on a sushi rice cake with Asian greens and soy glaze

Vegetarian Crepes filled with sweet potato mash, baby spinach, mushrooms and cheese sauce *V

Dessert

Baked Lemon Curd Tart with raspberry coulis, cream and a brandy snap wafer

Sticky Date Pudding with butterscotch sauce and pouring cream

Chocolate & Almond Brownie with vanilla ice cream and custard

Brandy Snap Baskets with whipped cream and berries

Apple & Rhubarb Oatmeal Crumble with thickened cream

White Chocolate Panna Cotta with dark chocolate ice cream

*V Vegetarian

*G Gluten Free

Freshly brewed tea and coffee included

Gourmet Buffet

Antipasto Platters

Selection of cold meat, cheeses, olives, marinated & pickled vegetables

Gourmet Salads

Chef's selection of three salads

Carvery

Includes roast vegetables and condiments

Roast veal with mustard and horseradish

Roast lamb with mint jelly

Roast pork with crackling and apple

Hot Dishes

Choose three

Butter chicken with steamed rice

Beef Bourguignon

Beef and black bean stir fry *G

Spinach and ricotta cannelloni with tomato and basil *V

Prawn, fish and potato chowder

Vegetable noodle stir fry *V

Dessert

Pastries and seasonal fruit

Freshly brewed tea and coffee included

*V Vegetarian

*G Gluten Free

Beverages

Classic Package

Sparkling

Angas Brut Premium Cuvee

White wine (select 2)

Reilly's Ryder Riesling

Oxford Landing Sauvignon Blanc

Rockridge Semillon Sauvignon Blanc

Red Wine (select 2)

Ryder Shiraz

Oxford Landing Merlot

Rockridge Shiraz Cabernet

Tap Beer

Toohey's Extra Dry

West End Draught

Hahn Premium Light

Hahn Super Dry

Non Alcoholic

Soft Drinks

Orange Juice

Deluxe Package

Sparkling

Reilly's Barking Mad Blanc de Blanc

White wine (select 2)

Reilly's Barking Mad Sauvignon Blanc

Peter Lehman Semillon Chardonnay

Yalumba Y Series Sauvignon Blanc

Red Wine (select 2)

Reilly's Barking Mad Cabernet Sauvignon

Yalumba Y Series Shiraz

Reilly's Barking Mad Shiraz

Tap Beer

Toohey's Extra Dry

West End Draught

Hahn Premium Light

Hahn Super Dry

Non Alcoholic

Soft Drinks

Orange Juice

**Please note

All beverage packages to end by midnight

Table service for drinks is not included in the wedding packages

The select of wines is subject to change, depending on the supplier