



*By selecting our wedding banquet menu, you and your guests will be presented with the dish of your choice, or two selections for each course served alternately, allowing guests to swap amongst themselves.*

## Two Course Deluxe Wedding Banquet

**\$99 per guest**

- Two course meal
- Chef's selection of canapés on arrival
- 5 hour 'standard' beverage package
- Room hire for your celebration
- Ceremony area with signage table and 20 chairs
- Photographs to be taken on the grounds and carts for the bridal party
- White skirted cake and gift tables
- White linen tablecloths and napkins
- Tables and room set to meet your specifications
- Displayed table seating plan
- Dance Floor
- Special dietary requirements catered for
- Children and entertainers meals at a reduced cost
- Lectern and microphone
- Off street car parking

*Should you select an entree and main as your two courses, you may elect for your wedding cake to be served as dessert for an additional \$5 per guest or placed into cake bags as a guest memento at your request. Please speak with our Event Coordinator with regard to decorative options such as chair covers, table decorations and entertainment requests.*

## Three Course Premium Wedding Banquet

**\$119 per guest**

- Three course meal
- Your Wedding cake cut and served to each guest
- Chef's selection of canapés on arrival
- 5 hour 'Premium' beverage package
- Chair covers with satin or organza sashes
- Room Hire for your celebration
- Ceremony area with signage table and 20 chairs
- Photographs to be taken on the grounds and carts for the bridal party
- White skirted cake and gift tables
- White linen tablecloths and napkins
- Tables and room set to meet your specifications
- Displayed table seating plan
- Dance Floor
- Special dietary requirements catered for
- Children and entertainers meals at a reduced cost
- Lectern and microphone
- Off street car parking

*Your wedding cake will be cut and served with coffee or placed into cake bags as a guest memento at your request. Please liaise with our Event Coordinator with regard to other decorative and entertainment options.*

*You will receive a beverage package upgrade to the 'Premium' beverage package. This includes Stella Artois and basic house spirits in addition to the basic house beer, house wine and soft drinks.*

## Deluxe and Premium Wedding Banquet options

Chef's selection of hot and cold canapés

### Soup Entrée Selection

Sweet potato Thai curry coconut soup with noodles and a poached prawn

Vegetarian minestrone soup with pesto and shaved parmesan

Fire roasted capsicum and tomato soup with roasted cherry tomatoes

Curried zucchini and bacon soup with crisp pancetta

Cream of pumpkin soup with house made garlic croutons

Creamy seafood bisque with chives and cream

### Plated Entrée Selection

Smoked chicken Caesar salad, with crisp prosciutto, shaved parmesan, home style garlic croutons and our anchovy Caesar dressing

Lemon myrtle smoked salmon and avocado stack with mesclun lettuce, confit cherry tomatoes and balsamic glaze

Italian rice arancini filled with wild mushrooms, horseradish cream and caper salsa

Tartlet of baby spinach, mushroom and parmesan topped with shaved tender eye fillet, with a shiraz dressing

Seafood selection plate consisting of natural oysters, seafood tapas and smoked trout with basil aioli

Thai duck salad, with julienne vegetables, Asian herbs, between crisp wonton sheets with a ginger caramelise sauce

### Main Course Selection

*Your guests will be presented with bowls of fresh garden salad dressed balsamic and extra virgin olive oil to compliment your selected items*

Prime tenderloin steak mignon served medium rare, with chat potato stack, baby spinach, semi-dried tomato tapenade and red wine jus

Strip loin Porterhouse steak accompanied with grilled polenta, buttered beans, finished with field mushroom ragout and red wine jus

Oregano and lemon Marinated lamb loin, served medium rare on warm sweet potato with petite Greek salad and tzatziki

Chicken ballotine, filled with wild mushroom and mixed herbs, on warm chorizo and vegetable couscous salad, with cherry jus

Supreme of chicken breast filled with fetta and Mediterranean vegetable farce, served on charred vegetables with pesto sauce

Salmon fillet with a horseradish parmesan crust served with seasonal greens, grilled scallops and saffron sauce

Grilled barramundi fillet, served upon a warm sweet potato and pumpkin rocket salad with lemon cauliflower cream

## Deluxe and Premium Wedding Banquet options

### Desserts

*For numbers in excess of 60 guests, the option of a dessert buffet can be made available should that be your preferred format*

Coffee cream brulee with dark chocolate curls and house made shortbread  
Crème fraiche pannacotta with rhubarb and strawberry salad and almond biscotti  
French lemon tart served with double cream and mixed berry compote  
Warm raspberry and white chocolate pudding with crème anglaise and vanilla Ice cream  
Mille feuille of layered caramelised wonton sheets, poached fruit and cream custard with a fruit glaze  
Chocolate and almond torte with espresso glaze and vanilla Ice cream

Tea and coffee provided for each guest

### Kids Menu (*under 12 yrs*)

*both packages including soft drinks*

#### 2 course wedding banquet

\$25 per child

#### 3 course wedding banquet

\$30 per child

### Entrée Selection

Seasoned potato wedges served with sour cream  
Bowl of French fries with side pot of tomato sauce  
Tasting plate including: chef's selection of cocktail items

### Main Course Selection

*(For a healthier option, vegetables can be served upon request)*

Crumbed chicken strips and chips  
Battered fish and chips with tartare sauce  
Carbonara pasta

### Dessert Selection

Vanilla ice cream served with your choice of the following toppings  
Chocolate, strawberry, caramel, banana & vanilla

### Optional Extras

*To further compliment your menu selection, the following items can be made available on the tables during the meal. Should you wish to consider an alternative option, please do not hesitate to liaise with our Event Coordinator.*

Antipasto platter (8 people)	\$45
Local and imported cheese plate with condiments (8 people)	\$45
Exotic fruit plate (8 people)	\$45

*All dishes may contain traces of nuts*