



## Winter Wedding Banquet Two Course Wedding Banquet

### Winter Wedding Promotion

\$70.00 per guest

(For Bookings from May 1<sup>st</sup> – 30<sup>th</sup> September 2011)

*By selecting our two course banquet, 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.*

*Should you select an entree and main as your two courses, you may elect for your wedding cake to be served as dessert 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.*

*This package includes the following:*

*Chef's Selection of Canapés on Arrival  
2 Course Meal  
Tea & Coffee  
Cut & Serve your Wedding Cake  
Chair Covers & Sashes  
Opportunity for Ceremony on site  
Photography available on course*

*This package excludes all beverages. Beverages can be charged on consumption or to a bar tab.*

## Winter Wedding Banquet Options

### 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 mesculin 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

## Winter 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*