



WEDDING MENU SELECTION FORM

Menu 1 \$49.00 p/p

This includes a **Two** course meal of your choice
(Entrée & main or Main & Dessert)

Menu 2 \$57.00 p/p

This includes a **Three** course meal of your choice

All menu packages include a range of Canapes upon arrival & fresh bread roll & butter
Choice of two Menu items from the following list for each course, Please note those meals are served 50/50 alternatively only the bridal party will be given a choice of preference when it comes to service.

Entrees

- * Peanut Chicken Satay on Bed of Jasmine Rice
- * Three mushroom Risotto
- * Ravioli filled with Spinach Sun dried Tomato, Ricotta Cheese in a Creamy
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Sauce
- * Prawn & Bacon wraps Char Grilled Topped with Tomato & Basil Sauce
- * Fettuccine with Sun Dried Tomato Pesto in a Creamy Sauce
- * Seafood Cocktail Oyster, Prawn & Marinated Squid (served cold)
- * Ham Cheese & Mushroom Filo Parcels
- * Chicken Caesar Salad

Mains

All Main Meals served with Seasonal Vegetables & Garlic Roast Potatoes

- * Oven Roasted Chicken Breast filled with Sun Dried Tomato Pesto &
Mozzarella Cheese
- * Veal Saltimbocca Tender Veal topped with Parma Ham, Mozzarella Cheese
& Neapolitan Sauce
- * Perch Fillet Oven Baked in Citric Butter Sauce
- * Loin of Lamb filled with Baby Spinach, Pine nuts & Feta Cheese Topped with Mint
Gravy
- * Salmon Steak Char Grilled topped with Hollandaise Sauce
- * Scotch fillet Roasted Medium served with Dianne Sauce
- * Chicken Breast filled with Brie Cheese served with Cranberry Sauce
- * Veal Marsala in a creamy Marsala sauce

Desserts

- * Citrus tart
- * Profiteroles & Chocolate Sauce
- * Sticky Date Pudding & Caramel Sauce
- * Baked Ricotta Cheese Cake
- * Pavlova Strawberries & Passion Fruit
- * Rich Chocolate & Pistachio Log
- * Strawberries Quittor in Cream topped with Chocolate
- * Tiramisu



Menu 3 \$ 85.00



This is our Cocktail Menu, including Soft drinks, House Wine & Standard Beer

Toohey's, VB or Light Beer and sparkling wines for toasting, and progression of finger food.
This will be served over a 3.0 hour time frame.

Time frames can be extended at an additional cost of \$30 per hour per guest for every additional hour after the 3 hour period.

Please choose 6 items from the following selection:

- * Homemade Egg & Bacon Quiche
- * Marinated Honey, Soy & Garlic Chicken Wings
- * Chicken Satay Skewers
- * Spicy Meatballs with a Sweet Chili Dipping Sauce
- * Canopies Topped with Smoked Salmon, Sour Cream & Caviar
- * Tasty Cheese & Pine Nut Pastry Triangles
- * Homemade Mini Spring Rolls with a Spicy Dipping Sauce
- * Canapes topped with Sun Dried Tomatoes & Basil
- * Focaccia Bread Topped with Olive Oil, Fresh Tomatoes and Basil
- * Savory Puffs filled with Bacon Shallots in a Cheese Sauce
- * Prawn Wantons with Chili Dipping Sauce
- * Spinach & Feta Cheese Filo Parcels
- * Smoked Oysters with Lemon Pepper Cream Cheese on Pumpnickel
- * Goat Cheese & Presto Ham Tarts