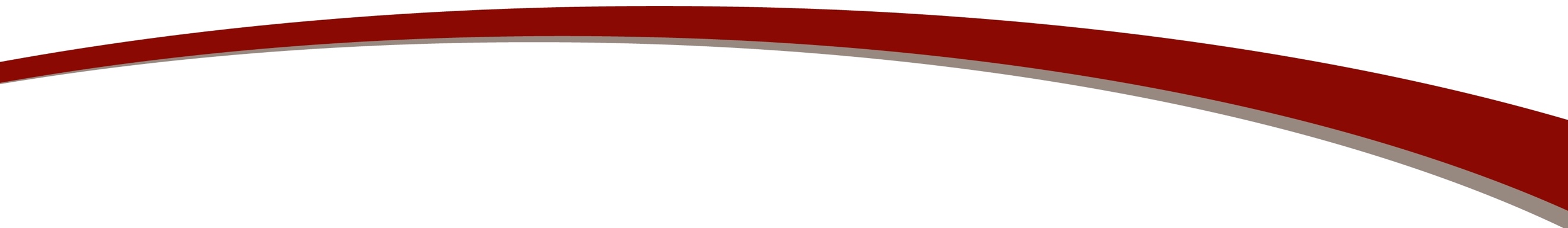
**Wedding Menus**



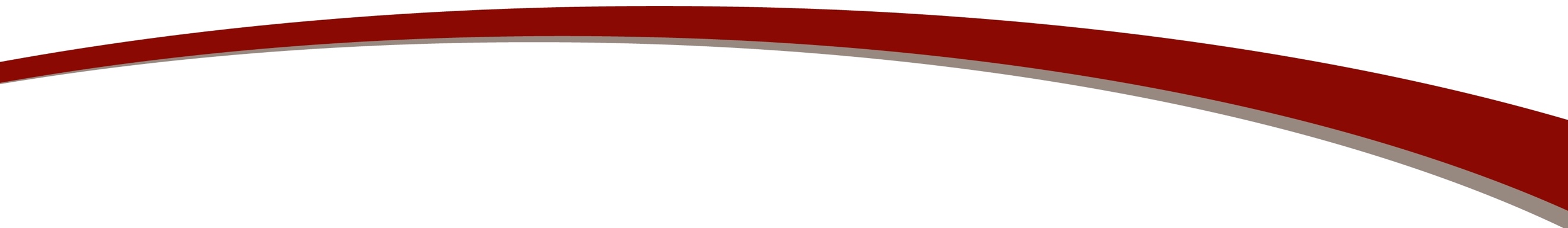
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**Note - prices are correct for October 2018 ,**

**prices and items may vary with price and availability of ingredients.**

**Wedding Menu One**



½ Hour Canapés (Chef’s selection)

2 Hot and 2 Cold

**Entrée**

Mooloolaba prawns on baby lettuce, with Pecorino, croutons and aioli dressing

Roasted Vegetable Stack with 3 cheeses, roasted tomato Chutney and Basil vinaigrette

Gravalax of Atlantic Salmon with watercress salad, and dill crème fraiche

Layered crabmeat with avocado, spanish onion and lime basil aioli

Chermoula chicken on Cous Cous, served with Tzatziki

Wild mushroom risotto with shaved parmesan

Moroccan beef fillet served with hommus tabouli and tomato jus

**Main Course**

Rack of lamb with a herb pine nut crust served on Roast Garlic Kumara Mash, shallots thyme Balsamic jus

Beef Fillet mignon on Gallette Potato, Wild mushrooms and a red wine jus

Seared Tasmanian salmon with Kipfler potato, Asparagus and citrus butter

Char-grilled Angus beef Fillet on sautéed potatoes with onion marmalade jus

Crispy-skinned chicken breast wrapped in prosciutto and Warm roasted pumpkin Salad,

Roast garlic cream sauce

**Dessert**

Dessert Buffet TBA

Freshly brewed coffee and a selection of teas

Your wedding cake sliced & served with cream & berry compote - $5 per person

Your wedding cake sliced & placed in your wedding bags - $2.50 per person

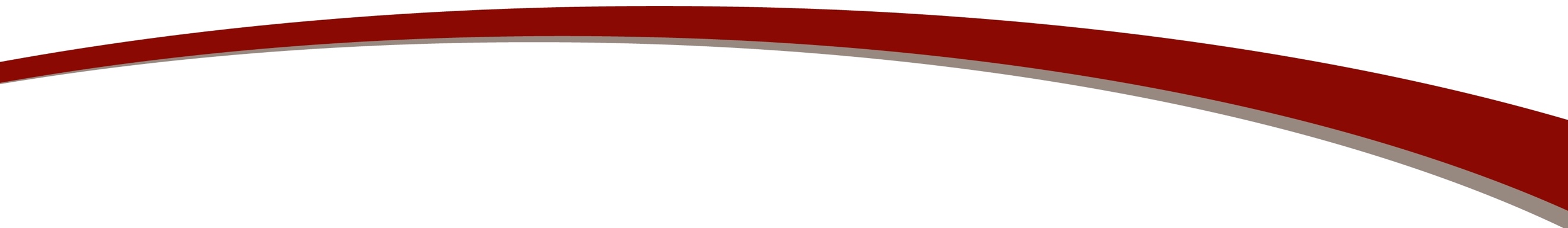
**2 Course set menu $75.00** per person\*

**3 Course set menu $85.00** per person **\***

**Alternate drop menu will attract a $1.00 per person surcharge**

* **All prices are subject to change based on prices of main ingredients used.**

**Wedding Buffet Menu One**



½ Hour Canapés on arrival

(Chef’s selection)

2 Hot and 2 Cold

**Buffet Menu**

Crusty bread rolls, served with condiments

**Salads:**

Traditional Caesar

Mediterranean Pasta salad

Mixed Garden Salad

Cold Meat Display

**Mains:**

Butter chicken

Steamed jasmine rice

Beef bourguignon

Lamb Red Wine & Thyme

Beer battered flathead

Panache steamed vegetables

**Desserts:**

Chef’s selection of desserts

Seasonal Sliced fruit platter

Freshly brewed coffee and tea

**$55.00 per person**

*(Minimum of 60 apply)*

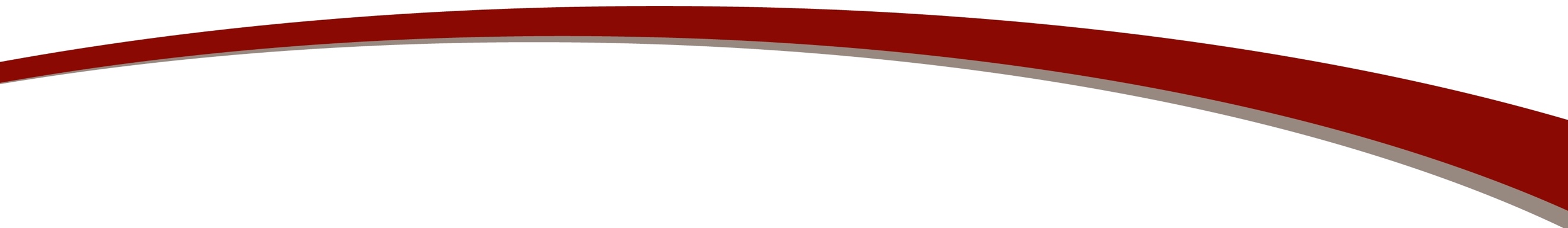
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FRESH SEAFOOD PLATTERS OF

Cooked Ocean King Prawns, Oysters and Smoked Salmon

$10.00 Per Person

**Wedding Buffet Menu Two**



½ Hour Canapés on Arrival

(Chef’s selection)

2 Hot and 2 Cold

**Buffet Menu Two**

Crusty bread rolls, served with condiments

**Salads:**

Traditional Caesar

Mediterranean Pasta salad

Mixed Garden Salad

Cold Meat Display

**Mains:**

Moroccan Spiced Chicken

Macadamia crusted Barramundi

Oven-roasted rib fillet

Roasted Vegetables

Seasonal steamed vegetables

**Desserts:**

Chef’s selection of desserts

Seasonal tropical fruit platter

Freshly brewed coffee and tea

**$55.00 per person**

*(Minimum of 60 apply)*

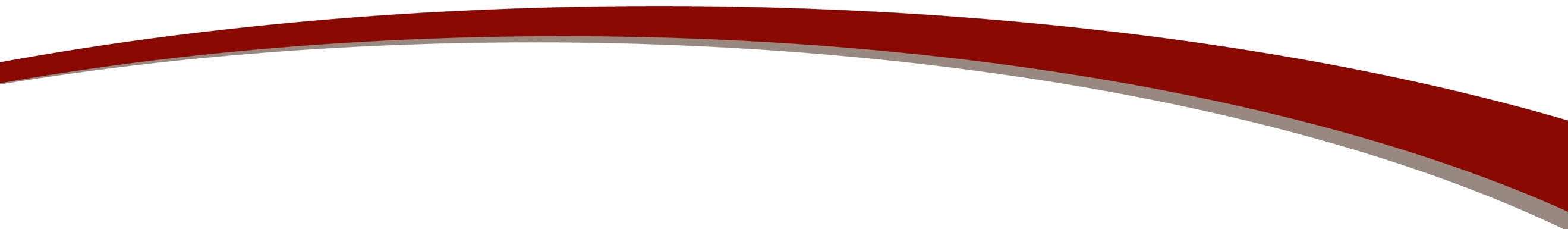
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FRESH SEAFOOD PLATTERS OF

Cooked Ocean King Prawns, Oysters and Smoked Salmon

$10.00 Per Person

**Canapé Menu**



**Cold Selection**

Bruschetta with Hommus and Pepperonata

Spiced Lamb Salad Cups

Peppered Beef with Red onion Jam, Cheddar on Ciabatta

Smoked Salmon with Crème Fraiche cups

Californian Nori rolls, Pickled Ginger and Wasabi

Chicken with Semi-Dried Tomato Pesto

Prawn and Avocado Cocktail, Aioli Tartlet

Chorizo, Caramelized Onion & Roasted Pumpkin on Rye

Poached Chicken, Beetroot relish Tartlet

**Hot Selection**

Salt n Pepper Calamari

Char Sui Duck Spring Rolls

Whiting Fillets with Citrus Aioli

Beef Tandoori Skewers, Yoghurt

Mini Chicken, Parmesan tart

Three Cheese Tartlet

Thai Fish Cakes with Mango chutney

Assorted Yum Char, Dipping sauces

Japanese-style Prawns with Lime Sweet Chilli Glaze

Mini Sausage Rolls Tomato Relish

**1 hour package – $45**

Select 4 x Hot and 2 x Cold items

**1.5 hour package – $50**

Select 4 x Hot and 2 x Cold items

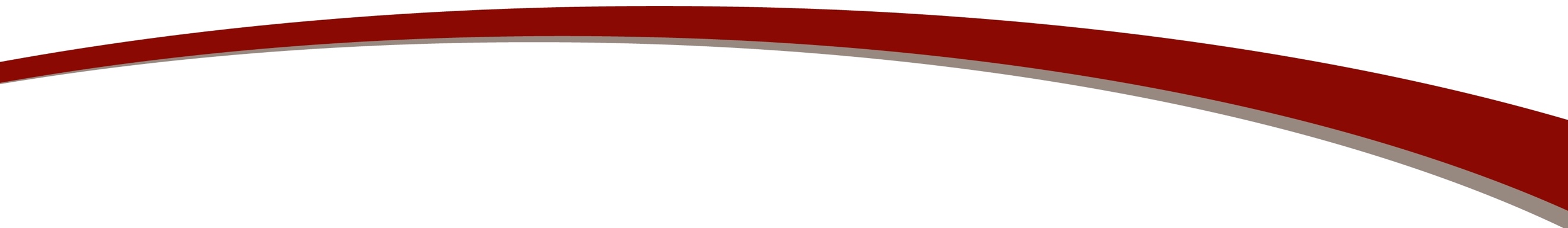
**2 hour package – $55**

Select 6 x Hot and 3 x Cold items

**3 hour package – $65**

Select 8 x Hot and 4 x Cold items

**Children’s Menu**



**Mixed Box Selection**

A selection of chicken nuggets, battered fish, springrolls and fries

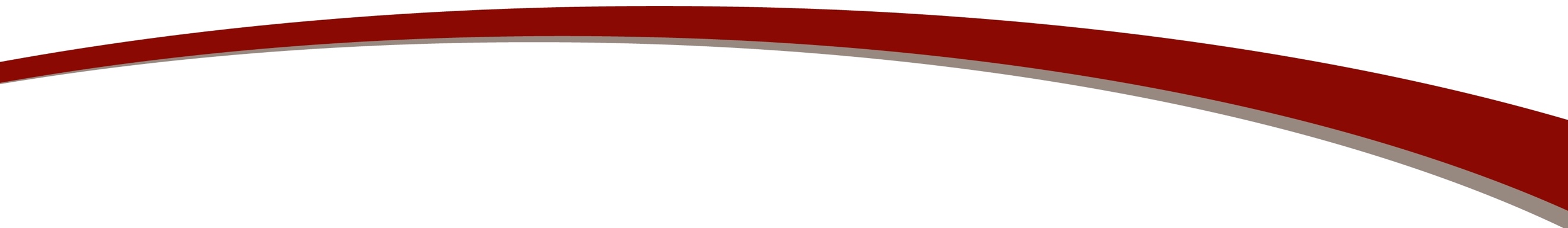
served in a kids pack

Chocolate sundae with wafer and sprinkles

**$15 per child**

(2-12 years)

**Platter Menu**



**TBA**