

# Leave it to Us

## ....to design your personal package.

**Prices from 1/1/13**

We know how overwhelming planning your wedding day can be, so we want to help keep your reception plans as simple as possible.

We have been helping couples organise their 'perfect day' for over 10 years, and in that time we have seen it all – big and small, lavish and simple – dreams come true!

We encourage you to design your own Package (with as much or as little input from us as you want!). Simply select the Menu/Beverage Package and the decorating options that fit your plan, and we will price it for you ... no package is too big or too small! You can also include an on-site ceremony and fireworks if you so desire!

We are "list queens" and we will ensure that everything we discuss is itemised and priced so there are no 'surprises' at the end of the day!

We're here to help - from our first meeting until your last guest leaves the reception – we will be with you all the way!

Lou and Crystal

**For us to price a Package for you, please choose from the 3 Menu/Beverage Packages, and the decorating options listed.....**

**1. Menu/Beverage Packages:**

- ~ select from the menu listed in the package
- ~ select the beers from the list of options
- ~ select any of the extra menu and beverage options you want

**2. Decorating:**

Tick any of the items you are interested in.

**NB:** The theming can be changed, and the package price adjusted up until 2 weeks before the wedding- depending on availability of stock.

To give you an idea of decorating costs for your budget.....for a Bridal Table backdrop, guest table centrepieces and chaircovers with sashes, you would need to budget for around \$20 - \$25 pp. We will confirm the price with you once final choices have been made – OR - you may organise and pay for your decorating directly with a theming company of your choice.



### 1. Vineyard Package:

\$125 pp (menu & bev) + \$\_\_\_\_\_ (extras) + \$\_\_\_\_\_ (decorating)  
= \$\_\_\_\_\_ pp (total)

- Choose from the Vineyard menu attached
- Includes 2 white wines and 2 red wines from our Wine Lovers range, and a dessert wine offered by the glass as dessert is served
- Sparkling wine by the glass
- orange juice and a selection of soft drinks
- Choose **one** light beer.....
  - Hahn Light
  - Cascade Light
- Choose **two** standard beers.....
  - Tooheys New
  - Tooheys Extra Dry
  - Pure Blonde
  - Hahn SuperDry
  - XXXX Gold
  - Carlton Dry
  - Carlton Draught

#### OPTIONS:

- + \$5 pp choose 2 alternate desserts from the 'Chapel' Package instead of having wedding cake as dessert
- + \$5 pp to have 3 alternate drops for Entrée and/or Main instead of 2
- + \$5 pp to have the Bracket Entrée option
- + \$4 pp to add **one** Premium beer to the beer selection
  - Hahn Premium
  - Bluetongue Lager
  - James Boags
  - Crown Lager
- + \$10 pp to choose from the Members' Reserve range of wines as well as the Wine Lovers range.
- + \$10 pp to have a cheese platter placed on each table after dessert
- \$20/bottle to have Tamburlaine Spakling offered by the glass for toasts (budget for at least one bottle per table).

**Decorating:** \$\_\_\_\_\_pp

*Please indicate your theming ideas below ...where there is a choice, please circle your preference. Price quoted will include all set up & delivery costs (All decorating will be hired from one theming company only, otherwise multiple set up costs etc may be charged).*

**Bridal table Backdrop....**

- Full organza curtain with fairy lights. **Colour** *White / ivory*  
Number of people in bridal party? \_\_\_\_\_
- Inverted 'V' with fairy lights & wall candelabras.
- 2 lightboxes with organza throw.
- 2 Vases on lightboxes with own *flower arrangement* **or** we can supply *tortured willow and fairy lights.*

**Mirror disk** on each guest table under centrepieces.

**Wishing Well** – *Traditional white wishing 'well' / silver wire 'gift box' style.*

**Cake table flounce**

**Bridal table flounce**

**Centrepieces on guest tables.**

Description:

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**Tealights** around centrepiece? # \_\_\_\_\_ per table (4 or 5 recommended)

**Chaircovers.** Circle preferences... **linen** *white / ivory* or **lycra** *white/black*

**Sashes** for chairs *satin / organza* **Colour** \_\_\_\_\_

**Table runners** to match sashes

**Petals** to go around centrepiece on mirror **Colour** \_\_\_\_\_

**Floor length tablecloths** *white linen / black linen / ivory damask / white damask*

Tealights and *acrylic crystals / strings of pearls* **along bridal and cake tables**

**Posy vases** for bridal bouquets on Bridal table? Number required \_\_\_\_\_.

**Decorating Companies we hire our theming from:**

contact details are on our *Preferred Suppliers* list.....

**1. Decorating Dreams**

**2. Affections**

**3. Cupids Corner**

## *“THE VINEYARD” MENU*

### **CANAPÉS**

*Please Select 4, to be served for 40 minutes*

Thai chicken minced rolls	Coconut crusted Thai Prawn balls
Zucchini & Haloumi fritters with minted yogurt	Satay chicken skewers
Whitebait fritters with lemon aioli	Roma tomato & fresh basil on garlic bruschetta
Pork & hokkien noodle balls with chilli	Seafood & sesame toasts
Zucchini & rosemary frittata	Spinach & pinenut filo pastry parcels
Potato rosti with roasted beef & caramelised onion	Spring rolls with sweet chilli dipping sauce

### **ENTRÉE**

*Please select 2, these will be served alternately.*

<b>Steamed Asparagus</b> with Persian feta tartlet served with honey roasted tomato & chilli jam	<b>Smoked Salmon, Potato &amp; Rocket Salad,</b> served with horseradish cream and capers.
<b>Fettucine Chicken</b> with mushroom cream sauce	<b>Slow cooked Pork Belly Salad</b> with braised cabbage, sautéed buk choy and an orange soy dressing
<b>Smoked Chicken &amp; Avocado Salad</b> with roasted cashew nuts, accompanied by raspberry & Dijon mustard vinaigrette	<b>Rare Mustard Crusted Beef</b> on a salad of baby spinach & rocket, with whole grain mustard mayonnaise
<b>Sweet Potato &amp; Fresh Herb Gnocchi</b> with a saffron cream sauce & fresh shaved grana padano	<b>Tempura battered King Prawns</b> with Asian greens & honey/chilli sauce

### **MAIN COURSE**

*Please select 2, these will be served alternately*

<b>Roast of Rosemary &amp; Tarragon Lamb Rump</b> On garlic mash & seasonal greens	<b>Loin of Pork</b> stuffed with apple, dates & walnuts, red current jus & seasonal vegetables
<b>Roast of Soy &amp; Thyme Beef Rib Eye</b> served with roasted chateaux potatoes, dutch carrots & seasonal vegetables	<b>Herb-Crusted Perch Fillet,</b> baked with lemon & parsley beurre blanc served on creamy mashed potato.
<b>Peppercorn Crusted Smoked Hunter Beef,</b> with mushroom, potato & spinach, slow roasted tomato & shiraz jus	<b>Corn-fed Chicken Supreme</b> filled with pinenuts, spinach & feta on linguine pasta with basil pesto cream sauce
<b>Thai Style Vegetable Curry</b> with jasmine rice & fragrant herbs	<b>Whole De-boned Quail</b> filled with cotechino sausage, accompanied by a sage, thyme, white bean, tomato and parsley medley.

### **DESSERT**

*Your Wedding Cake cut and served with fresh cream & seasonal berries*

### **TEA & COFFEE.**

**Served to a station**

*Dessert option....+ \$5 pp.... please select 2, to be served alternately*

<b>Vanilla bean &amp; Yoghurt Panna Cotta,</b> With poached peaches & raspberry sorbet	<b>Belgium Chocolate Mousse</b> with hazelnut & orange biscotti.
<b>Lemon &amp; Lime Curd Tartlette,</b> with King Island cream & strawberries	<b>Hunter Red Poached Winter or Summer Fruits,</b> champagne laced sabayon sauce
<b>Fromage Blanc Tart,</b> with peanut brittle & Persian fairy floss	<b>White and Dark Chocolate Terrine</b> with raspberry coulis and fresh seasonal berries.
<b>Steamed Apple &amp; Treacle Pudding</b> with cinnamon icecream.	<b>Profiteroles filled with Vanilla Cream Pate</b> served with Belgium chocolate sauce & almond cream

**NB: \*\*\*\* The Bracket Entree option as well as Childrens' and Vegetarian menu options are on the final page of the Menu/Beverage Package options. \*\*\*\*Please note – crew meals are not included in the final guest numbers.**

## 2. Chapel Package:

\$140 pp (menu & bev) +/- \_\_\_\_\_ (extras) + \$ \_\_\_\_\_ (decorating)  
= \$ \_\_\_\_\_ pp (total)

- Choose from the Chapel menu attached
- Includes 2 white wines and 2 red wines from our Wine Lovers range, and a dessert wine offered by the glass as dessert is served
- Sparkling wine by the glass
- orange juice and a selection of soft drinks
- Choose **one** light beer.....
  - Hahn Light
  - Cascade Light
- Choose **one** standard beer.....
  - Tooheys New
  - Tooheys Extra Dry
  - Pure Blonde
  - Hahn SuperDry
  - XXXX Gold
  - Carlton Dry
  - Carlton Draught
- Choose **one** Premium beer .....
- Hahn Premium
- Bluetongue Lager
- James Boags
- Crown Lager

### OPTIONS:

- **\$3 pp** to use your wedding cake as dessert (served with fresh cream, coulis and berries) instead of 2 alternate desserts
- + **\$5 pp** to have 3 alternate drops for Entrée and/or Main instead of 2
- + **\$5 pp** to have the Bracket Entrée option
- **\$4 pp** to choose another standard beer instead of the Premium beer
- + **\$2 pp** to add **either** Peroni, Corona or Heineken to your beer selection
- + **\$10 pp** to choose from the Members' Reserve range of wines as well as the Wine Lovers range.
- + **\$10 pp** to have a cheese platter placed on each table after dessert
- \$20/bottle** to have Tamburlaine Spakling offered by the glass for toasts (budget for at least one bottle per table).

**Decorating:** \$\_\_\_\_\_pp

*Please indicate your theming ideas below ...where there is a choice, please circle your preference. Price quoted will include all set up & delivery costs (All decorating will be hired from one theming company only, otherwise multiple set up costs etc may be charged).*

**Bridal table Backdrop....**

- Full organza curtain with fairy lights. **Colour** *White / ivory*  
Number of people in bridal party? \_\_\_\_\_
- Inverted 'V' with fairy lights & wall candelabras.
- 2 lightboxes with organza throw.
- 2 Vases on lightboxes with own *flower arrangement* **or** we can supply *tortured willow and fairy lights.*

**Mirror disk** on each guest table under centrepieces.

**Wishing Well** – *Traditional white wishing 'well' / silver wire 'gift box' style.*

**Cake table flounce**

**Bridal table flounce**

**Centrepieces on guest tables.**

Description:

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**Tealights** around centrepiece? # \_\_\_\_\_ per table (4 or 5 recommended)

**Chaircovers.** Circle preferences... **linen** *white / ivory* or **lycra** *white/black*

**Sashes** for chairs *satin / organza* **Colour** \_\_\_\_\_

**Table runners** to match sashes

**Petals** to go around centrepiece on mirror **Colour** \_\_\_\_\_

**Floor length tablecloths** *white linen / black linen / ivory damask / white damask*

Tealights and *acrylic crystals / strings of pearls* **along bridal and cake tables**

**Posy vases** for bridal bouquets on Bridal table? Number required \_\_\_\_\_.

**Decorating Companies we hire our theming from:**

contact details are on our *Preferred Suppliers* list.....

**1. Decorating Dreams**

**2. Affections**

**3. Cupids Corner**

## *“THE CHAPEL” MENU (page 1)*

### **CANAPÉS**

*Please Select 5, to be served for 40 minute duration*

Thai chicken minced rolls	Coconut crusted Thai Prawn balls
Zucchini & Haloumi fritters with minted yogurt	Satay chicken skewers
Whitebait fritters with lemon aioli	Roma tomato & fresh basil on garlic bruschetta
Pork & hokkien noodle balls with chilli	Seafood & sesame toasts
Zucchini & rosemary frittata	Spinach & pinenut filo pastry parcels
Potato rosti with roasted beef & caramelised onion	Spring rolls with sweet chilli dipping sauce
Mini crab cakes with coriander paste	Salt & chilli squid with ginger & palm sugar
Zucchini & haloumi fritters	Steamed Pork & Ginger Gow Gees
Vegetable pakoras with minted yoghurt	Rosti with smoked trout & salsa Verdi
Wonton wrapped prawns	Salmon cakes with herb mayonnaise
Vietnamese prawn rolls	Buckwheat blinis with smoked salmon
Semi-dried tomato & ricotta tartlets	Corn cakes with duck liver parfait
Roasted lamb loins with chickpea puree tabouleh	Smoked salmon, goats curd & rocket roulade
Rare roasted beef on horseradish croutes with basil and chilli jam	Roasted capsicum & herbed goats cheese ciabatta

### **ENTRÉE**

*Please select 2, to be served alternately.*

<b>Steamed Asparagus</b> with Persian feta tartlet served with honey roasted tomato & chilli jam	<b>Smoked Salmon, Potato &amp; Rocket Salad,</b> served with horseradish cream and capers.
<b>Chicken Fettuccine</b> with mushroom cream sauce	<b>Slow cooked Pork Belly Salad</b> with braised cabbage, sautéed buk choy and an orange soy dressing
<b>Smoked Chicken &amp; Avocado Salad</b> with roasted cashew nuts, accompanied by raspberry & Dijon mustard vinaigrette	<b>Rare Mustard Crusted Beef</b> on a salad of baby spinach & rocket, with whole grain mustard mayonnaise
<b>Sweet Potato &amp; Fresh Herb Gnocchi</b> with a saffron cream sauce & fresh shaved grana padano	<b>Tempura battered King Prawns</b> with Asian greens & honey/chilli sauce
<b>Lamb Fillet</b> on a Chickpea & Pumpkin Salad, with chilli & minted yoghurt	<b>Warm Asian-style BBQ Pork</b> grilled vegetable salad with apple balsamic reduction and crispy noodles
<b>Slow Cooked Duck Salad</b> with watercress, fennel & orange, accompanied by a walnut & blue cheese dressing	<b>Crispy Skinned Salmon</b> with a fresh noodle salad & soy dressing.
<b>Roasted Asparagus</b> with twice cooked blue cheese soufflé, lemon velote & pistachio nuts	<b>Tempura coated Zucchini Flowers</b> filled with ricotta, ratatouille & lemon aioli

### **MAIN COURSE - (CHAPEL MENU – page 2)**

*Please select 2, to be served alternately*

<b>Roast of Rosemary &amp; Tarragon Lamb Rump</b> on On garlic mash & seasonal greens	<b>Loin of Pork</b> stuffed with apple, dates & walnuts, red current jus & seasonal vegetables
<b>Roast of Soy &amp; Thyme Beef Rib Eye</b> served with roasted chateaux potatoes, dutch carrots & seasonal vegetables	<b>Herb-Crusted Perch Fillet,</b> baked with lemon & parsley beurre blanc served on creamy mashed potato.
<b>Peppercorn Crusted Smoked Hunter Beef,</b> with mushroom, potato & spinach, slow roasted tomato & shiraz jus	<b>Corn-fed Chicken Supreme</b> filled with pinenuts, spinach & feta on linguine pasta with basil pesto cream sauce
	<b>Whole De-boned Quail</b>

<b>Thai Style Vegetable Curry</b> with jasmine rice & fragrant herbs	<i>filled with cotechino sausage, accompanied by a sage, thyme, white bean, tomato and parsley medley.</i>
<b>Marinated Pork Fillet,</b> sautéed hokkien noodles, buk choy & chilli jam.	<b>Searred Blue-eyed Cod</b> with potato fritters and vegetable ratatouille, drizzled with zesty lime butter sauce.
<b>Pan Seared Salmon</b> with Chermoula Crust, Saffron Potatoes & lime hollandaise.	<b>Lemon Marinated Spatchcock</b> with sage & prosciutto, Israeli couscous, parsley & currant salad
<b>Roasted Scotch Fillet</b> on porcini mushroom risotto cake, with parsley puree and rosemary & tarragon jus	<b>Veal Shank,</b> braised white beans and gremolata accompanied by sea salted kipfler potatoes.
<b>Macadamia Crusted Chicken Supreme</b> with fresh asparagus spears, potatoes and basil pesto.	<b>Vine Smoked Lamb Rack,</b> apple and potato rosti, calvados & shallot reduction
<b>Braised Lamb Shanks</b> with olive, garlic & tomato. Served with garlic mash & gremolata.	

## **DESSERT**

*Please select 2, to be served alternately*

<b>Vanilla bean &amp; Yoghurt Panna Cotta,</b> With poached peaches & raspberry sorbet	<b>Belgium Chocolate Mousse</b> with hazelnut & orange biscotti.
<b>Lemon &amp; Lime Curd Tartlette,</b> with fresh cream & strawberries	<b>Hunter Red Poached Winter or Summer Fruits,</b> champagne laced sabayon sauce
<b>Fromage Blanc Tart,</b> with peanut brittle & Persian fairy floss	<b>White and Dark Chocolate Terrine</b> with raspberry coulis and fresh seasonal berries.
<b>Steamed Apple &amp; Treacle Pudding</b> with cinnamon icecream.	<b>Profiteroles filled with Vanilla Cream Pate</b> served with Belgium chocolate sauce & almond cream

**OR**

*Your wedding cake served with fresh berries & cream as dessert  
for \$3 pp less.*

## **TEA & COFFEE**

*And your wedding cake cut and served on a platter.*

~ ~ ~

**NB: \*\*\*\* The Bracket Entree option as well as Childrens' and Vegetarian menu options are on the final page of the Menu/Beverage Package options. \*\*\*\***

**Please note - crew meals are not included in the final guest numbers.**

### 3. Lodge Package:

\$155 pp (menu & bev) +/- \$ \_\_\_\_\_ (extras) + \$ \_\_\_\_\_ (decorating)

= \$ \_\_\_\_\_ pp (total)

- Choose from the Lodge menu attached
- Includes 2 white wines and 2 red wines from our Wine Lovers range and Members' Reserve range, and a dessert wine offered by the glass as dessert is served
- Sparkling wine by the glass
- orange juice and a selection of soft drinks
- Choose **one** light beer.....
  - Hahn Light
  - Cascade Light
- Choose **one** standard beer.....
  - Tooheys New
  - Tooheys Extra Dry
  - Pure Blonde
  - Hahn SuperDry
  - XXXX Gold
  - Carlton Dry
  - Carlton Draught
- Choose **one** Premium beer.....
  - Hahn Premium
  - Bluetongue Lager
  - James Boags
  - Crown Lager
- Choose **one** Super Premium beer.....
  - Peroni
  - Corona
  - Heineken

#### OPTIONS:

- **\$3 pp** to use your wedding cake as dessert (served with fresh cream, coulis and berries) instead of 2 alternate desserts
- + **\$5 pp** to have 3 alternate drops for Entrée and/or Main instead of 2
- + **\$5 pp** to have the Bracket Entrée option
- **\$6 pp** to choose a second standard beer instead of any premium or super premium beers
- **\$2 pp** to remove the Super Premium beer choice (but keeping the Premium beer)
- + **\$10 pp** to have a cheese platter placed on each table after dessert
- \$20/bottle** to have Tamburlaine Spakling offered by the glass for toasts (budget for at least one bottle per table).

**Decorating:** \$\_\_\_\_\_pp

*Please indicate your theming ideas below ...where there is a choice, please circle your preference. Price quoted will include all set up & delivery costs (All decorating will be hired from one theming company only, otherwise multiple set up costs etc may be charged).*

**Bridal table Backdrop....**

- Full organza curtain with fairy lights. **Colour** *White / ivory*  
Number of people in bridal party? \_\_\_\_\_
- Inverted 'V' with fairy lights & wall candelabras.
- 2 lightboxes with organza throw.
- 2 Vases on lightboxes with own *flower arrangement* **or** we can supply *tortured willow and fairy lights.*

**Mirror disk** on each guest table under centrepieces.

**Wishing Well** – *Traditional white wishing 'well' / silver wire 'gift box' style.*

**Cake table flounce**

**Bridal table flounce**

**Centrepieces on guest tables.**

Description:

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**Tealights** around centrepiece? # \_\_\_\_\_ per table (4 or 5 recommended)

**Chaircovers.** Circle preferences... **linen** *white / ivory* or **lycra** *white/black*

**Sashes** for chairs *satin / organza* **Colour** \_\_\_\_\_

**Table runners** to match sashes

**Petals** to go around centrepiece on mirror **Colour** \_\_\_\_\_

**Floor length tablecloths** *white linen / black linen / ivory damask / white damask*

Tealights and *acrylic crystals / strings of pearls* **along bridal and cake tables**

**Posy vases** for bridal bouquets on Bridal table? Number required \_\_\_\_\_.

**Decorating Companies we hire our theming from:**

contact details are on our *Preferred Suppliers* list.....

**1. Decorating Dreams**

**2. Affections**

**3. Cupids Corner**

## *“THE LODGE” MENU* (page 1)

### **CANAPÉS**

*Please Select 5, served for 40 minutes*

Thai chicken minced rolls	Coconut crusted Thai Prawn balls
Zucchini & Haloumi fritters with minted yogurt	Satay chicken skewers
Whitebait fritters with lemon aioli	Roma tomato & fresh basil on garlic bruschetta
Pork & hokkien noodle balls with chilli	Seafood & sesame toasts
Zucchini & rosemary frittata	Spinach & pinenut filo pastry parcels
Potato rosti with roasted beef & caramelised onion	Spring rolls with sweet chilli dipping sauce
Mini crab cakes with coriander paste	Salt & chilli squid with ginger & palm sugar
Zucchini & haloumi fritters	Steamed Pork & Ginger Gow Gees
Vegetable pakoras with minted yoghurt	Rosti with smoked trout & salsa Verdi
Wonton wrapped prawns	Salmon cakes with herb mayonnaise
Vietnamese prawn rolls	Buckwheat blinis with smoked salmon
Semi-dried tomato & ricotta tartlets	Corn cakes with duck liver parfait
Roasted lamb loins with chickpea puree tabouleh	Smoked salmon, goats curd & rocket roulade
Rare roasted beef on horseradish croutes with basil and chilli jam	Roasted capsicum & herbed goats cheese ciabatta
Chicken san choy bow	Scallop, goats cheese & crispy prosciutto
Steamed mussels, basil & aioli	Coconut crusted Thai prawn balls
Harissa spiced lamb meatballs	Grilled scallops with shallot & soy dressing
Bloody mary shooters	Duck with hoi sin & shallot pancakes
Crumbed king prawns with garlic aioli	Smoked salmon, gorgonzola, parmesan & brie tart

### **ENTRÉE**

*Please select 2, these will be served alternately.*

<b>Steamed Asparagus with Persian feta tartlet</b> served with honey roasted tomato & chilli jam	<b>Smoked Salmon, Potato &amp; Rocket Salad</b> , served with horseradish cream and capers.
<b>Chicken Fettuccine</b> with mushroom cream sauce	<b>Slow cooked Pork Belly Salad</b> with braised cabbage, sautéed buk choy and an orange soy dressing
<b>Smoked Chicken &amp; Avocado Salad</b> with roasted cashew nuts, accompanied by raspberry & Dijon mustard vinaigrette	<b>Rare Mustard Crusted Beef</b> on a salad of baby spinach & rocket, with whole grain mustard mayonnaise
<b>Sweet Potato &amp; Fresh Herb Gnocchi</b> with a saffron cream sauce & fresh shaved grana padano	<b>Tempura battered King Prawns</b> with Asian greens & honey/chilli sauce
<b>Lamb Fillet on a Chickpea &amp; Pumpkin Salad</b> , with chilli & minted yoghurt	<b>Warm Asian-style BBQ Pork</b> , grilled vegetable salad with apple balsamic reduction and crispy noodles
<b>Slow Cooked Duck Salad</b> with watercress, fennel & orange, accompanied by a walnut & blue cheese dressing	<b>Crispy Skinned Salmon</b> with a fresh noodle salad & soy dressing.
<b>Pan-fried De-boned Quail</b> on potato, herb & eschallot galette, verjus & blackcherry reduction	<b>Roasted Asparagus</b> with twice cooked blue cheese soufflé, lemon velote & pistachio nuts
<b>Fresh Scallops wrapped in Bayonne Ham</b> , eggplant caviar & gremolata	<b>Blue Swimmer Crab &amp; Mango Salad</b> with Asian greens, chilli & lime dressing
<b>Seared King Prawns</b> on a potato & corn pancake with slow roasted tomato jam.	<b>Walnut, Prosciutto &amp; Goats Cheese Tart</b> with asparagus
<b>Tempura Zucchini Flowers</b> filled with ricotta or blue-swimmer crabmeat, ratatouille & lemon aioli	

**MAIN COURSE - (LODGE MENU – PAGE 2)**

*Please select 2, these will be served alternately*

<b>Roast of Rosemary &amp; Tarragon Lamb Rump</b> On garlic mash & seasonal greens	<b>Loin of Pork</b> stuffed with apple, dates & walnuts, red current jus & seasonal vegetables
<b>Roast of Soy &amp; Thyme Beef Rib Eye</b> served with roasted chateaux potatoes, dutch carrots & seasonal vegetables	<b>Herb-Crusted Perch Fillet</b> baked with lemon & parsley beurre blanc served on creamy mashed potato.
<b>Peppercorn Crusted Smoked Hunter Beef,</b> with mushroom, potato & spinach, slow roasted tomato & shiraz jus	<b>Corn-fed Chicken Supreme</b> filled with pinenuts, spinach & feta on linguine pasta with basil pesto cream sauce
<b>Thai Style Vegetable Curry</b> with jasmine rice & fragrant herbs	<b>Whole De-boned Quail</b> filled with cottecino sausage, accompanied by a sage, thyme, white bean, tomato and parsley medley.
<b>Marinated Pork Fillet,</b> With sautéed hokkien noodles, buk choy & chilli jam.	<b>Seared Blue-eyed Cod</b> with potato fritters and vegetable ratatouille, drizzled with zesty lime butter sauce.
<b>Pan Seared Salmon</b> with Chermoula Crust, Saffron Potatoes & lime hollandaise.	<b>Lemon Marinated Spatchcock</b> with sage & prosciutto, Israeli couscous, parsley & currant salad
<b>Roasted Scotch Fillet</b> on porcini mushroom risotto cake, with parsley puree and rosemary & tarragon jus	<b>Veal Shank,</b> With braised white beans and gremalata accompanied by sea salted kipfler potatoes.
<b>Macadamia Crusted Chicken Supreme</b> with fresh asparagus spears, potatoes and basil pesto.	<b>Vine Smoked Lamb Rack,</b> with apple and potato rosti, calvados & shallot reduction
<b>Crispy Skinned Atlantic Salmon fillet</b> on braised leeks, desiree potato and artichokes with a dill remoulade	<b>Veal Fillet wrapped in Prosciutto,</b> served with a tomato & goats cheese risotto & crisp sage
<b>Timbale of Seared Beef Fillet,</b> with walnut & garlic mash	<b>Braised Beef Cheeks,</b> with bacon, field mushrooms & tarragon jus
<b>Marinated Lamb Fillet,</b> char-grilled on fried crushed potatoes & garlic, with a sweet onion & herb compote.	<b>Double Lamb Cutlets</b> with grilled onions, kipfler potatoes and tabouleh with a mint reduction.
<b>Braised Lamb Shanks</b> with olive, garlic & tomato. Served with garlic mash & gremalata.	<b>Duck Leg Confit,</b> with crushed potatoes, speck & pickled red cabbage and juniper jus
<b>Baked Barramundi Fillet</b> with julienne vegetables & chunky tomato salsa.	

**DESSERT**

*Please select 2, to be served alternately*

<b>Vanilla bean &amp; Yoghurt Panna Cotta,</b> with poached peaches and raspberry sorbet.	<b>Belgium Chocolate Mousse</b> with hazelnut & orange biscotti.
<b>Lemon &amp; Lime Curd Tartlette,</b> with fresh cream & strawberries	<b>Hunter Red Poached Winter or Summer Fruits,</b> with a champagne laced sabayon sauce
<b>Fromage Blanc Tart,</b> with peanut brittle & Persian fairy floss	<b>White and Dark Chocolate Terrine</b> with raspberry coulis and fresh seasonal berries.
<b>Almond Buttermilk Blancmange,</b> with kirsch soaked apricots, cherry syrup & praline	<b>Gingerbread Semifreddo</b> with biscotti and marshmallow
<b>Rum &amp; Raisin Crème Caramel,</b> with roasted pears	<b>Chocolate Tartlette</b> with coffee anglaise & ganache
<b>Steamed Lemon Pudding,</b> with blueberry & honeycomb crème	<b>Prune &amp; Armagnac Parfait</b> in a brandy snap basket
<b>Steamed Apple &amp; Treacle Pudding</b> with cinnamon icecream.	<b>Profiteroles filled with Vanilla Cream Pate</b> served with Belgium chocolate sauce & almond cream

**TEA & COFFEE**

*Your Wedding Cake cut and served on platters to each table, or to the coffee station.*

## ***BRACKET ENTRÉE SELECTIONS***

- **May be selected to replace alternate serve entrees.**
- **These are served buffet-style to the centre of each table, with some items silver-served.**

*Allow an additional \$5 per person*

### **Option One:**

Seared Beef Carpaccio  
Poached King Prawn Cutlets  
In a sweet chilli dressing with fresh herbs  
Caesar Salad  
Steamed Asparagus  
With a citrus hollandaise

### **Option Two:**

Char-grilled Herb Marinated Lamb Loin  
On a bed of bittergreens, with a Dijon mustard & raspberry vinaigrette  
Prawn & Whitebait Fritters  
With a spicy tomato sauce  
Pumpkin & Sweet Potato Risotto  
With fresh grated grana padano cheese  
Salad of Baby Spinach, Roasted Pine Nuts & Spanish Onions  
In a balsamic & olive oil dressing  
Asparagus with Orange Hollandaise & Roasted Macadamia Nuts

### **Option Three:**

Stir-fried Egg Noodles in a Coriander Omelette  
Thai Style Fish Cakes  
With chunky tomato & cucumber salsa  
Slow Roasted Pork  
In a star anise, sweet soy, honey & cinnamon sauce  
Chicken Satay  
With a spicy peanut sauce  
Seared Thai Style Beef Salad  
With snow pea sprouts, bean shoots, garden greens & fragrant Thai herbs

### **Option Four:**

Sautéed Baby Squid  
On mesclun with curried mango aioli  
Sweetcorn & Kumara Fritters  
With a spicy tomato chutney & basil mayonnaise  
Orange, Rocket & Fennel Salad with a Citrus Dressing  
Poached Corn-fed Chicken Breasts  
On snow pea leaves with a creamy citrus dressing  
Rare Roasted Mustard Crusted Beef  
On bittergreens with crusted walnuts & herb dressing

**VEGETARIAN SELECTIONS.....**Number required\_\_\_\_\_

Please advise us of the number of vegetarian guests.

**ENTRÉE**

(please select one)

<b>Grilled Zucchini, Eggplant &amp; Capsicum</b> , semi-dried tomatoes, kalamata olives with fresh grana padano & crostini sticks	<b>Fresh Seasonal Asparagus</b> with a citrus flavoured hollandaise & crushed macadamia nuts
<b>Tin Can Bay Prawn &amp; Vegetable Spring Rolls</b> , with Asian greens, accompanied by soya & chilli dipping sauce	<b>Shiitake Mushroom &amp; Artichoke Tartlette</b> served with Goats Cheese.
<b>Salad of Vine Ripened Tomatoes</b> , artichokes, broad beans, warm goats cheese & potato galette	<b>Blue Swimmer Crabcakes</b> with cucumber, tomato & onion salsa with lime
<b>Steamed Asparagus with Persian feta tartlet</b> served with honey roasted tomato & chilli jam	

**MAIN COURSE**

(please select one)

<b>Golden Fried Polenta</b> on fried portabella mushrooms & baby spinach with a pomegranate & verjus reduction	<b>Char-grilled Vegetables</b> with a Persian-style feta & reduced balsamic dressing
<b>Thai-style Vegetable Curry</b> with jasmine rice and fragrant herbs	<b>Minted Couscous</b> on a bed of Rocket with pan-fried Tomatoes
<b>Sweet Potato &amp; Fresh Herb Gnocchi</b> with a saffron cream sauce, fresh shaved grana padano	

**CHILDREN'S SELECTIONS.....** Number required\_\_\_\_\_

**All \$25.00** (available for children up to 12 years)

Please advise us of the number of child guests, their ages & if you require highchairs.

Chicken nuggets & Chips	Party Platter (nuggets, party pies, Frankfurts etc)
Fish and Chips	Linguine pasta with creamy sauce <u>or</u> tomato-based sauce
Chicken Schnitzel & Vegetables (or salad)	
<i>Meal served at the same time as adult entrée. Includes unlimited softdrinks.</i>	
<b>DESSERT</b>	
Vanilla ice-cream with chocolate topping (other flavours available upon request)	

**CREW MEALS .....** Number required\_\_\_\_\_

For Band/DJ, Photographer, Videographer

**\$35.00pp for main course only**

**\$45 pp for entree and main ...Drinks are included in this cost.**

A table is set on the deck for the crew where they are served at a convenient time.

**SPECIAL DIETS.....** Number required\_\_\_\_\_

- Vegetarians
- Vegans
- Coeliacs
- Food allergies...Please specify\_\_\_\_\_
- Diabetics