

*Good Friends, Good Food,
Good Wine*

Menu options.....

Prices from 1/1/12

*****Menu prices CAN NOT be finalised until 6 months before your wedding...from 6 months prior, the quoted price will be guaranteed to hold.***

At Tamburlaine Lodge...



Guests at The Lodge enjoy 5 star fare prepared by the talented Chefs of Wine Country Catering accompanied by fine wines from Tamburlaine.

Our exclusive menus and our beverage options offer choice & flexibility to assist you in planning your perfect function.

All tastes are catered for, and vegetarian and children's options are provided. We can cater for your guests' special dietary requirements as long as we are informed about these 2 weeks in advance.



“THE VINEYARD” MENU

..... \$70 per person

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.

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

MAIN COURSE

Please select 2, these will be served alternately

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

DESSERT

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

OR

choose 2 desserts (for Vineyard menu cost of \$75 pp)

Please select 2, to be served alternately

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

TEA & COFFEE.

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## *“THE CHAPEL” MENU (page 1)*

..... \$80 per person

### *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><br>with Persian feta tartlet served with honey roasted tomato & chilli jam                         | <b>Smoked Salmon, Potato &amp; Rocket Salad,</b><br>served with horseradish cream and capers.                |
| <b>Chicken Fettuccine</b><br>with mushroom cream sauce                                                                      | <b>Slow cooked Pork Belly Salad</b><br>with braised cabbage, sautéed buk choy and an orange soy dressing     |
| <b>Smoked Chicken &amp; Avocado Salad</b><br>with roasted cashew nuts, accompanied by raspberry & Dijon mustard vinaigrette | <b>Rare Mustard Crusted Beef</b><br>on a salad of baby spinach & rocket, with whole grain mustard mayonnaise |
| <b>Sweet Potato &amp; Fresh Herb Gnocchi</b><br>with a saffron cream sauce & fresh shaved grana padano                      | <b>Tempura battered King Prawns</b><br>with Asian greens & honey/chilli sauce                                |
| <b>Lamb Fillet</b><br>on a Chickpea & Pumpkin Salad, with chilli & minted yoghurt                                           | <b>Warm Asian-style BBQ Pork</b><br>grilled vegetable salad with apple balsamic reduction and crispy noodles |
| <b>Slow Cooked Duck Salad</b><br>with watercress, fennel & orange, accompanied by a walnut & blue cheese dressing           | <b>Crispy Skinned Salmon</b><br>with a fresh noodle salad & soy dressing.                                    |
| <b>Roasted Asparagus</b><br>with twice cooked blue cheese soufflé, lemon velote & pistachio nuts                            | <b>Tempura coated Zucchini Flowers</b><br>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<br>On garlic mash & seasonal greens                                      | <b>Loin of Pork</b><br>stuffed with apple, dates & walnuts, red current<br>jus & seasonal vegetables                                            |
| <b>Roast of Soy &amp; Thyme Beef Rib Eye</b><br>served with roasted chateaux potatoes, dutch<br>carrots & seasonal vegetables | <b>Herb-Crusted Perch Fillet,</b><br>baked with lemon & parsley beurre blanc served<br>on creamy mashed potato.                                 |
| <b>Peppercorn Crusted Smoked Hunter Beef,</b><br>with mushroom, potato & spinach, slow roasted<br>tomato & shiraz jus         | <b>Corn-fed Chicken Supreme</b><br>filled with pinenuts, spinach & feta on linguine<br>pasta with basil pesto cream sauce                       |
| <b>Thai Style Vegetable Curry</b><br>with jasmine rice & fragrant herbs                                                       | <b>Whole De-boned Quail</b><br><i>filled with cotechino</i> sausage, accompanied by a<br>sage, thyme, white bean, tomato and parsley<br>medley. |
| <b>Marinated Pork Fillet,</b><br>sautéed hokkien noodles, buk choy & chilli jam.                                              | <b>Seared Blue-eyed Cod</b><br>with potato fritters and vegetable ratatouille,<br>drizzled with zesty lime butter sauce.                        |
| <b>Pan Seared Salmon</b><br>with Chermoula Crust, Saffron Potatoes & lime<br>hollandaise.                                     | <b>Lemon Marinated Spatchcock</b><br>with sage & proscuitto, Israeli couscous, parsley &<br>currant salad                                       |
| <b>Roasted Scotch Fillet</b><br>on porcini mushroom risotto cake, with parsley<br>puree and rosemary & tarragon jus           | <b>Veal Shank,</b><br>braised white beans and gremolata accompanied<br>by sea salted kipfler potatoes.                                          |
| <b>Macadamia Crusted Chicken Supreme</b><br>with fresh asparagus spears, potatoes and basil<br>pesto.                         | <b>Vine Smoked Lamb Rack,</b><br>apple and potato rosti, calvados & shallot<br>reduction                                                        |
| <b>Braised Lamb Shanks</b><br>with olive, garlic & tomato. Served with garlic<br>mash & gremolata.                            |                                                                                                                                                 |

**DESSERT**

*Please select 2, to be served alternately*

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

**OR**

**Your wedding cake served with fresh berries & cream as dessert  
for Chapel menu cost of \$77 pp (instead of \$80 pp)**

**TEA & COFFEE**

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

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“THE LODGE” MENU (page 1)

..... \$90 per person

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.

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

MAIN COURSE - (LODGE MENU – PAGE 2)

Please select 2, these will be served alternately

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

DESSERT

Please select 2, to be served alternately

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

TEA & COFFEE

Your Wedding Cake cut and served on platters to each table.

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## ***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*

### ***Casuarina Favourites***

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

### ***Hunter Valley Wine Country***

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

### ***Fragrant Thai***

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

### ***Magnum Selection***

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

## Tamburlaine Members' Lodge

# VEGETARIAN SELECTIONS

Please advise us of the number of vegetarian guests.  
Some vegetarians don't eat fish, dairy etc

### 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>Tartare of Sugar-cured Salmon</b> with sour cream & cucumber salad on buckwheat pancake   |
| <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                                  | <b>Shiitake Mushroom &amp; Artichoke Tartlette</b> served with Goats Cheese.                 |

### 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             | <b>Seared Ocean Trout</b> on a bed of leek with mashed potato & zesty lime butter sauce |

## CHILDREN'S SELECTIONS

**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

**For Band/DJ, Photographer, Videographer**

**\$35.00pp...Drinks are included in this cost.**

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

Please let us know how many crew we need to cater for.

## *NOTES ON MENUS & CATERING*

Whitebait = small fish  
Cottecino sausage = mild Italian sausage  
Arancini = type of risotto  
Persian feta = creamy, soft feta.  
Gyoza = Japanese dumpling - similar to wontons  
Skordalia = spicy creamy potato sauce  
Confit = baked in own juices  
Gremolata = green herb & zest blend  
Speck = dried cured meat  
Juniper = berry  
Puy lentils = (pron pie)  
Bayonne ham = dried ham  
Timbale = small dome shape  
Semifreddo = semi-frozen mousse dessert

### ***GUESTS WITH SPECIAL DIETARY REQUIREMENTS***

These include: those who have food **allergies**, **celiac** disease sufferers, **diabetics**, **vegetarians** and those of a faith requiring a special meal e.g. **Jewish** or **Muslim** guests.

Fish/seafood allergies, nuts & egg white allergies as well as celiac disease reactions may be especially severe and special measures need to be taken during all stages of food preparation to avoid cross contamination. Often, special ingredients need to be ordered in and food must be served separately using separate utensils and oils.

Kosher meals must be pre-ordered (at cost, from Sydney) and cannot be touched by anyone from any other faith, including the crockery & cutlery.

Diabetics require extra carbohydrates and vary in their measures of control. Often they can eat dessert if they are pre-warned by you as the host.

Vegetarians differ widely in their requirements in whether or not they eat seafood/fish, dairy (including cheese) or eggs. Strict vegans will not eat any dairy including that in cake, bread etc.

We ask that you check to see if any of your guests have special requirements, as they may not be able to be catered for properly at the function unless special meals are pre-arranged.

**At the function, we ask that any special diet guest with requiring special diet canapés be introduced to us so that we can ensure they receive appropriate canapés.**