

PRICING

For your special day we have provided the following price guide:

PLATED – SET MENU

Canapes on arrival: three selections

Entrée / Main / Dessert / Tea & Coffee: one choice

\$55.00 per person

PLATED – ALTERNATE SERVICE

Canapes on arrival: three selections

Entrée / Main / Dessert / Tea & Coffee: two choices

\$66.00 per person

BUFFET OPTION ONE

\$55.00 per person

BUFFET OPTION TWO

\$65.00 per person

CHILDREN'S MENU

\$20.00 per child

COCKTAIL RECEPTION

Six items \$35.00 per person

Eight items \$40.00 per person

Ten items \$45.00 per person

All prices include GST

CANAPES

Please select three:

- Crumbed risotto balls with fresh peas and basil pesto
- Vegetarian spring rolls
- Mushroom, tomato and fetta tartlet
- Sydney rock oysters with lemon and eschallot vinaigrette
- Roast beef rolls with seeded mustard, tomato relish and rocket
- Satay chicken skewers with coriander and Singapore noodles
- Green papaya, lemon grass and crab salad with nam jim sauce
- Crostini with roasted capsicum, olives and haloumi
- Smoked salmon witlof cup with capers, dill and caviar
- Lamb and rosemary pies with mushy peas
- Prawn wontons with Ponzu dipping sauce

ENTRÉE

- Prosciutto wraps with asparagus, pine nuts and green bean salad
- Antipasta plate with marinated fetta, pesto cannelloni beans, prawns, prosciutto, cherry tomatoes and olives
- Sundried tomato ravioli with chicken and wild mushrooms
- Tuscan crackling pork with warm fig and plum salad
- Smoked salmon with coriander and pickled cucumber
- Salad of basil, tomato and bocconcini served with an oregano vinaigrette and lavosh crackers
- Pumpkin gnocchi with scallops and caramelised chilli butter
- Spinach and cauliflower soup

MAIN

- Chargrilled beef tenderloin with potato and mushroom vinaigrette
- Wine bath chicken with baby spinach, wild rice and harissa
- Pumpkin toni with asparagus, baby eschallots and wild rocket
- Marinated lamb back strap with parsnip puree and corn salsa
- Kingfish with almonds, tomato and parsley served with garlic mash
- Chargrilled beef tenderloin with roasted tomato and risoni pasta
- Saffron chicken with sage, leek, olives and chat potatoes
- Walnut and herb crusted barramundi fillet with green beans, beetroot and kipfler potatoes

DESSERT

- Chocolate mousse cup with lemon sorbet
- Lemon citrus tart with poached cherries
- Bacio with hazelnut and chocolate ganache
- Apple and pistachio tart with vanilla bean ice cream
- Seasonal fruit skewers with cream and fresh mint
- Buttermilk pudding with cointreau strawberries
- Flourless chocolate cake with berries and mascarpone
- Selection of Australian cheeses, dried fruit and water crackers

BUFFET OPTION ONE

- Roast lamb with thyme and garlic jus
- Grilled coriander and pepper chicken
- Sundried tomato pasta with pumpkin, fetta and basil
- Baked kingfish with lemon, dates and dill
- Beetroot, avocado, toasted garlic and cashew salad
- North Indian lentil salad
- Green salad with tomato and olives
- Seasonal fruit platter with cream
- Monterey apple cake with cinnamon
- New York baked cheesecake
- Tea and coffee

BUFFET OPTION TWO

- Roasted Angus beef with seeded mustard and rosemary
- Slow baked pork loin with garlic, oregano and fennel
- Pasta with prawns, pipis and rocket
- Whole steamed snapper with sugar snap peas, ginger and shallots

- Cauliflower with chilli croutons and sweet potato
- Asian greens with ginger and oyster sauce
- Green salad with tomato and olives

- Seasonal fruit platter with cream
- Ebony and ivory chocolate cake
- Traditional lemon meringue pie

- Tea and coffee

COCKTAIL RECEPTION

- Vegetarian spring rolls
- Sydney rock oysters with lemon and eschallot vinaigrette
- Roast beef rolls with seeded mustard, tomato relish and rocket
- Green papaya, lemon grass and crab salad with nam jim sauce
- Crumbed risotto balls with fresh peas and basil pesto
- Satay chicken skewers with coriander and Singapore noodles
- Crostini with roasted capsicum, olives and haloumi
- Smoked salmon witlof cup with capers, dill and caviar
- Lamb and rosemary pies with mushy peas
- Portuguese lamb skewers with mint and yoghurt
- Madras samosas with smokey eggplant dip
- Spinach and fetta tartlets
- Salt and pepper squid
- Prawn wontons with Ponzu dipping sauce
- Chocolate and walnut brownies

PLATTERS

ANTIPASTA \$12.00 per person

- Marinated fetta with chilli and mint
 - Oven roasted cherry tomatoes
 - Danish salami
 - Sliced prosciutto
 - Kalamata olives
 - Dolmades
 - Eggplant and yoghurt dips
 - Toasted foccacia bread
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- Chilli octopus with green olives \$4.00 per person
 - Grilled sardines with lemon and parsley \$4.00 per person
 - King tiger prawns \$4.50 per person

SEAFOOD \$30.00 per person (min 30 guests)

- Morton Bay bugs
- Tiger prawns
- Blue Swimmer crabs
- Sydney rock oysters
- Tasmanian Pacific oysters
- Garlic aioli, rye bread, lemon and grissini

CHEESE \$7.00 per person

- King Island brie
- Vintage tasty
- Danish blue
- Selected dried fruit and water crackers

CHILDREN'S MENU

- Chicken breast strips
- Chicken nuggets
- Crumbed fish with lemon
- Fillet of steak
- Pasta of the day

Children's meals are served with a fresh market salad and chips

DESSERT

- Bonnie Doon chocolate sundae
- Fresh fruit skewers
- Chocolate cake with vanilla ice cream