

Wedding Package 1

a selection of hot and cold canapés and champagne on guests arrival

3 course dinner selected from wedding menu one (1) w dinner rolls

five (5) hour beverage package commencing on bride & grooms arrival

beer – VB, Carlton Draught, Cascade Light
white wine – rothbury Semillon sauvignon blanc
red wine – rothbury cabernet merlot
champagne - rothbury sparkling cuvee
OJ & Softdrinks

skirted bridal table w 2 candelabras

skirted cake table w cake knife

pure white linen cloths and napkins for your tables

pure white chair covers w your choice of bow or sash for all guests

glass centerpiece for all tables

wrought iron easel and frame

freshly brewed tea & coffee w chocolates

\$95.00 per person

Room Hire \$220

10% surcharge on public holidays

Wedding Menu 1

Canapés – Select 6 canapés

Bruschetta w tomato, rocket & basil

Mini pizza w assortment of toppings

Mini quiche w selection of caramelized onion, goats cheese & spinach / bacon, corn, roasted capsicum / Smoked salmon leek & dill

Roast beef on crostinis w béarnaise sauce

Chicken tikka w sweet mango & yoghurt chutney

Meatballs w tomato & pesto sauce

Spring rolls w varied selection of filling & sweet chilli sauce

Chicken Satay w peanut sauce

Tempura fish fillet w lime aioli

Salt & pepper calamari w aioli

Fish cake w cucumber and dipping sauce

Sweet potato and zucchini frittata

Entrees – Select two (2) entrees to be served alternately

½ doz natural oysters w lime grinata

½ doz natural oysters w lime, sesame, garlic & seaweed salad

Crab pate w sweet toasted brioche

Mezze plate, 2 dips smoke salmon / prosciutto w Turkish

Crispy duck lasagne w asian stirfry & orange ginger glaze

Salt, pepper & smoked paprika calamari w lime aioli

Qld king prawn w garlic, chilli & olive oil on crostinis

Hervie Bay half shell scallops w lime hollandaise

Brownsugar tasting seafood plate w chimichurrie sauce

Open lasagne of asparagus and tortellini

Pumpkin & sage ravioli w tomato sauce

Mains - Select three (3) mains to be served alternately

Surf & Turf – sirloin w prawns, scallops & lime béarnaise

Tempura whiting fillets w beer battered chips & wasabi tartare

BBQ blue eye cod w roasted capsicum & rocket butter

Chargrilled rib eye fillet w café de paris

Linguini marinara w rich tomato & garlic sauce

Swordfish steak w speck, tomato & saffron broth

Oven baked lamb rump w rosemary jus

Veal parmigiana – panfried veal escallope w grilled eggplant, tomato, basil & mozzarella

Loin of pork w braise red cabbage & apple w port jus

Moroccan atlantic salmon w fruit cous cous

Chicken fillet filled w bocconcini, basil & semi dried tomato wrapped w prosciutto

Side Orders – Select two (2) sides

Truss tomatoes & musclin salad w balsamic

Steamed green vegetables w fresh herbs & olive oil

Crispy potatoes w rosemary & garlic

Desserts – Select two (2) desserts to be served alternately

Vanilla bean panna cotta w fresh berries

Tiramisu w coffee cream

Chocolate pudding w vanilla bean icecream

Apple & ricotta strudel w brandy anglaise

Strawberry shortcake w raspberry coulis