

Wedding Package 2

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

3 course dinner selected from wedding menu two (2) w dinner rolls

four (4) 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 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 with frame

freshly brewed tea & coffee

\$87.00 per person

Conditions – Room Hire \$220 till midnight
10% surcharge on public holidays

Wedding Menu 2

Canapés

Bruschetta w tomato, rocket & basil
Salt & pepper calamari w aioli
Sweet potato and zucchini frittata

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

½ doz natural oysters w lime grinata
Crab pate w sweet toasted brioche
Mezze plate, 2 dips smoked salmon / prosciutto w Turkish
Crispy duck lasagne w asian stirfry & orange ginger glaze
Salt, pepper & smoked paprika calamari w lime aioli
Tempura mixed vegetables w wasabi aioli
Open lasagne of asparagus and tortellini
Pumpkin & sage ravioli w tomato sauce

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

Tempura whiting fillets w beer battered chips & wasabi tartare
BBQ swordfish steak w capsicum & rocket butter
Chargrilled rib eye fillet w café de paris
Veal parmigiana – panfried veal escallope w grilled eggplant, tomato, basil & mozzarella
Oven baked lamb rump w rosemary jus
Linguini marinara w rich tomato & garlic sauce
Loin of pork w port jus
Saffron risotto w prawn & broad beans
Cornfed chicken fillet w mango & watercress salad

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