

Cocktail Wedding Package

champagne on guests arrival

choose 12 canapes, 4 fork food dishes and 2 desserts from our Cocktail Menu
served over a three hour duration

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

candelabras

pure white linen cloths with skirting for your cake and gift tables

pure white linen cloths with glass centerpieces for your tables

wrought iron easel and frame

freshly brewed tea & coffee w chocolates

\$77.00 per person

Conditions – Min 50 guests. Room Hire \$220 per 5 hour event
10% surcharge on public holidays

Cocktail Wedding Menu

Select 12 canapes, 4 fork foods and 2 desserts.

Canapés

Bruschetta w tomato, rocket & basil
Dill bilinis w smoked salmon & roe
Fig & marinated fetta on lavash bread
Open mini beef sandwich w béarnaise sauce
Duck & hoisin on crispy wonton
Surf & Turf w chimichurrie dipping sauce
Tempura vegetables w wasabi tartare
Mini quiche w selection of caramelized onion, goats cheese & spinach / bacon, corn, roasted capsicum
Chicken tagine on mini pappadums
Salt, pepper and smoked paprika calamari w lime aioli
Whiting fillets in dill batter w tartare sauce
Tempura prawns w sweet chilli sauce
Marinated chicken skewers w peanut sauce
Oysters w seaweed salad, lime & sesame dressing
Oysters w mango & sweet chilli salsa
Oysters kilpatrick w bacon & worcestershire sauce

Fork Foods (served in noodle boxes w chop sticks or small fork)

Stir fried hokkien noodle w chicken or tofu & vegetables
Asian seafood w curry and jasmine rice
Egg noodles w Chinese BBQ pork
Caesar salad w grilled chicken
Pumpkin ravioli w tomato & basil
Saffron risotto w prawns
Porcini mushroom risotto

Desserts

Mini lemon tart
Mini tiramisu
Mini fresh fruit tartlets
Mini chocolate & vanilla profiteroles
Baked chocolate tart w strawberries
Strawberries dipped in baileys cream