



Experience Quality Catering!

ABN: 70 395 305 476

WEDDING PACKAGES

Wedding Package 1

On Arrival:-

- ~ Mixed crudities platter with kabana, cheese, dips & crackers

Choose 3 dishes:-

- ~ Succulent Roast beef with mustard & peppercorn crust with gravy
- ~ Roast chicken with onion & sage stuffing served with gravy
- ~ Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- ~ Roast pork & crackling with apple sauce
- ~ Roast lamb with garlic & rosemary served with mint jelly
- ~ Stir-fried chicken with vegetables & hokkein noodles
- ~ Penne carbonara- creamy bacon, garlic & mushroom sauce
- ~ Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce
- ~ Paprika chicken- tender chicken pieces with garlic, onion, paprika in a white wine cream sauce
- ~ Vegetable lasagne or beef lasagne
- ~ Fish goujons served with tartare & lemon wedges
- ~ Hungarian beef goulash
- ~ Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
- ~ Thai green curry chicken & vegetables with jasmine rice
- ~ Beef stroganoff-beef strips with gherkin, mushroom & sour cream

Plus...

Choose 3 Vegetable Accompaniments:-

- ~ Herb & garlic cocktail potatoes, roast potato, potato bake au gratin, rosemary & sea salt baby potatoes, roast pumpkin & carrot, whole baby beans, buttered minted peas, honey sesame carrots, medley of steamed vegetables, corn on the cob

Choose 3 Salads:-

- ~ Garden salad with balsamic dressing, potato salad, creamy coleslaw, pasta salad, rice salad, baby beetroot with orange & caraway seeds, caesar salad

Add:-

- ~ Cold chicken & ham platter with condiments
- ~ Bread rolls & butter

Choose 2 Desserts:-

- ~ Apple crumble, apple strudel, cheesecake, chocolate cake, individual mini pavlovas with raspberry couli, sticky date cake
- ~ Desserts are served with chantilly cream and or custard



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COMPLIMENTARY....

~ Fruit platter or fruit salad

COMPLIMENTARY...

~ Coffee & tea station (crockery cups) & after dinner mints

BUFFET INCLUSIONS...

Bain marie & buffet set up & Chef

Crockery & stainless steel cutlery

Service staff *only*

Serviettes- your choice of colour

Want More! See 'Add Extras" on the last page.

Pricing

80 plus people \$37.90 p/p

30-79 people \$39.90 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum number of 30 people

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.



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Wedding Package 2

On Arrival:- Served

- ~ Bacon & cheese cocktail potatoes
- ~ Chicken satay skewers
- ~ Tandoori chicken Pizzetta with minted yoghurt
- ~ Sour dough toasts with roasted duck & spicy blueberry jam
- ~ Cucumber & smoked salmon bites
- ~ Italian meatballs with chilli tomato dipping sauce

Choice of Three dishes:-

- ~ Succulent Roast beef with mustard & peppercorn crust with gravy
- ~ Roast chicken with sage & onion stuffing served with gravy
- ~ Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- ~ Roast pork & crackling with apple sauce
- ~ Roast lamb with garlic & rosemary served with mint jelly
- ~ Stir-fried chicken with vegetables & hokkein noodles
- ~ Penne carbonara- creamy bacon, garlic & mushroom sauce
- ~ Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce
- ~ Vegetable lasagne or beef lasagne
- ~ Crumbed fish goujons served with tartare & lemon wedges
- ~ Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
- ~ Thai green curry chicken & vegetables with jasmine rice
- ~ Beef stroganoff-beef strips with gherkin, mushroom & sour cream
- ~ Braised beef with vegetables & Guinness
- ~ Rich beef & bacon ragout- beef sautéed with bacon, mushrooms in a rich red wine gravy
- ~ Grilled fish with lemon butter(Chef's choice)
- ~ Sautéed beef in a peppercorn brandy & cream sauce
- ~ Sweet & sour pork

Plus...

Choose 3 Vegetable Accompaniments:-

- ~ Herb & garlic cocktail potatoes, roast potato, potato bake au gratin, rosemary & sea salt baby potatoes, roast pumpkin, carrot & sweet potato, whole baby beans, buttered minted peas, honey sesame carrots, medley of steamed vegetables, crumbed eggplant, ratatouille, corn on the cob

Choose 3 Salads:-

- ~ Garden salad with balsamic dressing, potato salad, creamy coleslaw, pasta salad, rocket & cherry tomato salad, baby spinach, roasted pumpkin & pine nut salad, caesar salad, baby beetroot with orange & caraway seeds



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Add:-

- ~ Continental meat platter- a selection of fresh & cured meats
- ~ Fresh fruit platter or fruit salad
- ~ Bread rolls & butter

Choose 3 Desserts:-

- ~ Classic pavlova with fresh cream & fruit, Apple crumble, apple strudel, baked NY cheesecake, profiteroles, rich chocolate cake with chocolate sauce, lemon meringue pie, Sticky date with butterscotch sauce
- ~ Desserts are served with chantilly cream and or custard

COMPLIMENTARY.....

Coffee & tea station (crockery cups) & after dinner mints

BUFFET INCLUSIONS...

Bain marie & buffet set up & Chef
Crockery & stainless steel cutlery
Service staff *only*
Serviettes- your choice of colour

Want More! See 'Add Extras' on the last page.

Pricing

80 plus people	\$39.90 p/p
30-79 people	\$41.90 p/p

**Children under 10 years - half price
3 years & under- free of charge**

Minimum number of 30 people

**15% Surcharge for Sundays & Public holidays.
Menus or prices may change without notice.**



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Wedding Package 3

On Arrival: Served

- ~ Assorted sushi with wasabi & soy dipping sauce
- ~ Chicken satay skewers
- ~ Tandoori chicken Pizzetta with minted yoghurt
- ~ Sour dough toasts with roasted duck & spicy blueberry jam
- ~ Italian meatballs with chilli tomato dipping sauce
- ~ Roast pepper & olive tartlets
- ~ Prawn twisters
- ~ Cucumber & smoked salmon bites

Choose 4 Mains Dishes:-

- ~ Succulent Roast beef with mustard & peppercorn crust with gravy
- ~ Roast chicken with sage & onion stuffing served with gravy
- ~ Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
- ~ Roast pork & crackling with apple sauce
- ~ Roast lamb with garlic & rosemary served with mint jelly
- ~ Stir-fried chicken with vegetables & hokkein noodles
- ~ Penne carbonara- creamy bacon, garlic & mushroom sauce
- ~ Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce
- ~ Vegetable lasagne or beef lasagne
- ~ Crumbed fish goujons served with tartare & lemon wedges
- ~ Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
- ~ Thai green curry chicken & vegetables with jasmine rice
- ~ Beef stroganoff-beef strips with gherkin, mushroom & sour cream
- ~ Braised beef with vegetables & Guinness
- ~ Rich beef & bacon ragout- beef sautéed with bacon, mushrooms in a rich red wine gravy
- ~ Grilled reef fish with lemon butter(Chef's choice)
- ~ Sautéed beef in a peppercorn brandy & cream sauce
- ~ Sweet & sour pork

Choose 3 Vegetable Accompaniments:-

- ~ Herb & garlic cocktail potatoes, roast potato, potato bake au gratin, rosemary & sea salt baby potatoes, roast pumpkin & carrot, whole baby beans, buttered minted peas, honey sesame carrots, medley of steamed vegetables, crumbed eggplant, ratatouille, corn on the cob

Choose 4 Salads:-

- ~ Garden salad with balsamic dressing, potato salad, creamy coleslaw, pasta salad, rocket & cherry tomato salad, baby spinach, roasted pumpkin & pine nut salad, caesar salad, baby beetroot with orange & caraway seeds



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Add:-

- ~ Continental meat platter- a selection of fresh & cured meats
- ~ Fresh fruit platter or fruit salad
- ~ Bread rolls & butter

Choose 3 Desserts:-

- ~ Classic pavlova with fresh cream & fruit, Apple crumble, apple strudel, baked NY cheesecake, profiteroles, rich chocolate cake with chocolate sauce, lemon meringue pie, tiramisu cake, mississippi mud cake
- ~ Desserts are served with chantilly cream and or custard

COMPLIMENTARY.....

Coffee & tea station (crockery cups) & after dinner mints

BUFFET INCLUSIONS...

Bain marie & buffet set up & Chef
Crockery & stainless steel cutlery
Service staff *only*
Serviettes- your choice of colour

Pricing

80 plus people \$41.90 p/p
30-79 people \$43.90 p/p

Children under 10 years - half price
3 years & under- free of charge

Minimum number of 30 people

Wait staff are included in the above price for 50 or more people.

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ADD Extras...

Prawns on ice & lemon wedges, tartare sauce	\$6.00 p/p
Prawns & oysters served on ice & lemon wedges, tartare sauce	\$8.50 p/p
Fresh fruit, Australian & imported cheese platter – Small \$55 Large \$68	
Bridal table service	\$60 flat rate