

Wedding Packages

Room Hire fees will apply - please refer to the Room Hire Tariffs .

Choose one of the following options

All meals are served on a 50/50 basis - served alternatively

Then choose two of the dishes from the menu selection.

Package 1

\$49.50 per person

Savories on arrival

Soup

- Cream of pumpkin with crisp pancetta and croutons
- Cream of zucchini garnished with sour cream and tarragon
- Pea and Ham
- Spring vegetable
- Tomato beef and barley

Main

- Rack of Lamb
A herb crusted lamb rack with a red wine and rosemary jus
- Steamed Atlantic salmon
Atlantic salmon steamed on a bed of mixed salad leaves, Spanish onion, cherry tomatoes and pinenuts with a garlic mayonnaise
- Veal scallopine
Veal medallions pan fried with a sauce of white wine, cream and sautéed mushrooms and onions accompanied by seasonal vegetables.
- Spanish chicken
Chicken breast braised in tomatoes, onion, red capsicums, olives and white wine, served with seasonal vegetables.

Dessert

- Sticky date pudding with a butter scotch sauce
- Pavlova
topped with cream and passionfruit
- Chocolate mousse
served in a chocolate cup on a raspberry coulis with double cream.

Tea, coffee and after dinner chocolates

All prices include GST

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Package 2

\$69.00 per person

Savories on arrival

Soup

- Cream of pumpkin with crisp pancetta and croutons
- Cream of zucchini garnished with sour cream and tarragon
- Pea and ham
- Spring vegetable
- Tomato beef and barley

Entree

- Chicken or beef satay
Tender grilled skewers served on a bed of jasmine rice with a spicy peanut sauce
- Thai fish fillets
Steamed fish fillets served with a coriander, onion, and red capsicum salsa, finished with a fish sauce, palm sugar and lime dressing
- Shrimp cocktail
Shrimp served with a Marie rose sauce with lettuce and diced avocado
- Lamb Provencale
Marinated lamb pieces grilled and served on a bed of rattatouie with a red currant glaze

Mains

- Lamb noisettes
Grilled lamb on a bed of mashed potato with spinach and a rosemary sauce
- Scotch fillet steak
300 gram scotch fillet steak served with potatoes, seasonal vegetables and a red wine jus
- Chicken Neptune
A chicken breast filled with lobster, wrapped in a filo pastry, oven baked and served with a lemon hollandaise sauce and seasonal vegetables
- Tuna nicoise
Char grilled tuna on a salad of tomato, olives, green beans, and Spanish onions, dressed with French dressing and topped with aloi

Desserts

- Chocolate pudding
- Strawberries Romanov
Fresh strawberries marinated in cointreau and served in a brandy snap basket
- Lemon tart

Tea, coffee and after dinner chocolates