



WEDDING PACKAGES

Working with award winning stylists, Beautiful Weddings, we have created 2 perfect packages for your wedding reception.

I Do: \$70pp

Entrée & Main Course, with your Wedding Cake served as dessert with homemade coulis & whipped cream.

Styling by Beautiful Weddings including your choice of designer centerpiece, deluxe chair covers & sash, table numbers & bridal table dressing. Additional styling can be arranged direct with Beautiful Weddings

Happily Ever After: \$85pp

4 items of Finger Food, Entrée & Main Course, with your Wedding Cake served as dessert with homemade coulis & whipped cream.

Styling by Beautiful Weddings including your choice of designer centerpiece, deluxe chair covers & sash, table numbers & bridal table dressing. Additional styling can be arranged direct with Beautiful Weddings

Cocktail & Buffet style packages are also available - please ask our wedding coordinator for more information.

Menu Selections:

ENTREE

Choose two of the following, served alternate drop:-

- ❖ Crumbed Calamari stuffed with Chorizo Ratatouille
- ❖ Chermoula Chicken Tenderloins served over Couscous with Sweet Potato, Carrot & Currants, topped with Raita & Pomegranate Molasses
- ❖ Vegetarian Aumoniere - homemade pastry basket with a creamy mashed potato base, filled with grilled vegetables and bocconcini (V)
- ❖ Herbed Lamb Skewers served with Garden Salad and Minted Lemon Yoghurt (GF)

MAIN

Choose two of the following, served alternate drop:-

- ❖ Oven Baked Salmon served with Crushed Sweet Potato, Seasonal Green Vegetables and Mango Salsa (GF)
- ❖ Philadelphia Chicken - A plump chicken breast stuffed with garlic, cream cheese & parsley, lightly crumbed and fried, finished with Balsamic Jus. Served with Potato Gratin and Julienne Vegetables
- ❖ Crispy Skin, Lemon & Rosemary Chicken Breast with Crushed Potato & Bacon Cake, Kale, Blistered Tomatoes & Homemade Gravy (GF)
- ❖ Lamb Rump Confit with Garlic & Thyme, served with Roasted Potatoes, Fresh Herbs, Broccolini and Red Wine Reduction (GF)
- ❖ Beef Cheeks, slow cooked in a Beez Neez Honey Wheat Beer Sauce, served over Mash with Spring Onions & Sour Cream and Green Beans
- ❖ Char Grilled 300g Porterhouse served with Potato Gratin, Asparagus and Wild Mushroom Sauce (GF)

FINGER FOOD

Select any 4 - served out on the veranda:-

- ❖ Falafels with Garlic Sauce (V)
- ❖ Petite Homemade Lamb Pie
- ❖ Thai Prawn Salad served in Chinese spoon (GF, DF)
- ❖ Vegetable Spring Roll (2 pieces) (V, DF)
- ❖ Indian style Chicken & Rice Croquette with Raita
- ❖ Indian style Rice Croquette with Raita (V)
- ❖ Homemade Frittata (V, GF)
- ❖ Mini Homemade Burgers with Tomato Chutney, Aioli & Gherkin
- ❖ Creamy Garlic Stuffed Mushrooms (V)
- ❖ Steamed Pork Gyoza with Soy Dipping Sauce (DF)
- ❖ Fried Prawn Wontons with Soy Dipping Sauce (DF)

- ❖ Beef Koftas with Aioli Sauce (GF)
- ❖ Homemade Lamb Kebabs with Tzatziki
- ❖ Chermoula Chicken Drumettes (GF, DF)
- ❖ Sweet Chilli Chicken Drumettes (GF, DF)
- ❖ Tasmanian Smoked Salmon with Dill Sour Cream (GF)
- ❖ Warm Bruschetta Tartlet (V)
- ❖ Whole Prawn with Honey, Lime & Ginger in a Chinese spoon (GF, DF)
- ❖ Marinated Lime and Coriander Prawn (GF, DF)
- ❖ Smoked Salmon & Lemon Cream Cheese Pinwheel Wraps
- ❖ Pesto Chicken & Hummus Pinwheel Wraps
- ❖ Teriyaki Pork Belly Skewer (DF)
- ❖ Feta, Fresh Mint & Lemon Cone (V)
- ❖ Moroccan Style Lamb & Mint Yoghurt Cone
- ❖ Tasmanian Smoked Salmon & Crème Fraiche Cone
- ❖ Barramundi Spring Rolls (DF)
- ❖ Prawn Filo Twists
- ❖ Coconut Prawns with Mango Mint Dipping Sauce (DF)

All Dietary Requirements can be specifically catered to – please ask for further information