



Menu includes the Following items – Staff to set up, Serve and Pack down.
 plates, cutlery, serviettes, salt and pepper shakers, serverly items, and all food serverly equipment.
 Glassware can be added for \$2.50 per person, includes Water Tumbler, Wine/Champaign Glass,
 water carafe.
 Menu is based on a minimum of 25 quests.

Set Main and Dessert	\$70.00 pp
Soup and Alternate Main	\$60.00 pp
Entre and Alternate Main	\$65.00 pp
Canapes (4) and Alternate Main	\$85.00 pp
Alternate Main and Dessert	\$65.00pp
Add Dessert	\$10.00 pp
Wedding Cake cut and served for dessert	\$4.00 pp
Add Canape Service (2)	\$15.00pp – 45-minute service
add canape service (4)	\$30.00pp - 45 minute service
Alternate entre add	\$9.50pp
Alternate Dessert Add	\$9.50pp
Add Tea and coffee station	6.50pp
Add Dinner Roll and Butter	\$3.50pp
set on tables, side plate and knife	
Add Antipasto Grazing Station	\$19.50pp
add Cheeseboards per table (8/10)	\$95.00 each



Canape Selections

Goats cheese and cranberry tartlets
Smoked Salmon and Par Vol Au Vents
Spicy Salmon and guacamole Cones
Beetroot Blinis with Garlic Mushrooms
Mini Lamb Kebab Skewers
Beetroot and goats cheese crostini
Crushed Potatoes with smoked salmon topper
Zucchini curls with cream cheese and a choice of – Salmon, Beef or beetroot
Smokey Chipolata wrapped in bacon with Smokey BBQ dipping sauce
cheese and chive puffs
Parma ham and haloumi bites with balsamic glaze
hot and spicy Chicken Skewers
watermelon< Prosciutto and feta skewers
Pisa mozzarella skewers
mini Yorkshire pudding and beef.

Entre Selections

Cheeseburger Sliders
hoisin chicken rice paper rolls
Oysters Rockefeller
Crisp Fried Ravioli
Potato, Beef and chimichurri pintos
Lamb and romesco bocadillos
scallops with sweet corn Pure, Prosciutto and lemon butter
Salsa Prawn Cocktail
spring Rolls with various fillings – kangaroo and plum, Crocodile and lemon myrtle, Peking duck and tiger prawn.
Chicken and Coriander spicy wontons
Stuffed Mushrooms
Thai Chicken Salad Wonton Cups
Roasted Butternut and Fetta Risotto cake with Roasted pepper Sauce
Tomato, Bocconcini and basil Bruschetta with Balsamic Glaze



Mains Selections

Chicken

Greek Style stuffed chicken served with sweet Potato mash and steamed Vege
Balsamic roasted Chicken with roasted chat potatoes and broccolini
Garlic Butter baked Chicken thighs with Hasselback Potatoes and roasted Vege Medley
Pina Colada Chicken Salad

Beef

Braised Beef Short Ribs with Creamy parmesan mash and steamed vegetables
Teriyaki Sirloin beef and bean salad
Braised Beef Cheeks, Creamy mash potato and Steamed vege medley
Beef Wellington with Roasted Potatoes, Honey Carrots and a red wine reduction

Pork

Slow Roasted Pork Belly, Hasselback potatoes Caramelized Apple and port reduction with seasonal vege
Roasted Pork Loin, Roasted potatoes and pumpkin Broccolini with an orange and teriyaki sauce

Fish

Crispy Skinned Salmon Portions with herb smashed potatoes, Broccolini and lemon butter sauce
Baked Barramundi sweet potato and pumpkin puree, steamed Vegetables, and orange boree blank

Lamb

slow roasted Italian Lamb shanks with Mash and Broccolini
Herb Crusted lamb rack with chat potatoes, butter bean, tomato, and garlic salad.



Vegetarian/Vegan

Mushroom and asparagus risotto with balsamic glaze

Roasted Vegetable stack with herbed cous cous salad and roasted tomato and capsicum sauce.