



Wedding Package 1

Pre-Dinner Canapés served for 40 minutes

Main Course

- ∞ Tender hot Roast Beef with traditional home-style gravy
- ∞ Succulent Roast Pork carved off the bone with crispy crackling.
- ∞ Golden Baked Potatoes
- ∞ Roasted Honey & Mustard Pumpkin
- ∞ Honey Carrots
- ∞ Cauliflower Au gratin
- ∞ Medley of fresh seasonal vegetables
- ∞ Chicken/Cold Meat Platters with a selection of Cheeses, Sundried Tomatoes & Olives
- ∞ Prawns with Mango and Lemon Salsa, Marinated Mussels & Squid
- ∞ Four Freshly Prepared salads
 - ∞ Crusty Dinner rolls.
- ∞ Home- made Apple Sauce
- ∞ Dijon and wholegrain Mustard

Dessert - Choice of 3 Served with Fresh Cream

- ∞ Sticky Date Pudding w/ Butterscotch Sauce
- ∞ Lemon Curd Tart w/Raspberry Coulis
- ∞ Individual Pavlova w/ Berry Mash and Passionfruit
- ∞ "Death by Chocolate" Double Chocolate Cake (Vegan)
- ∞ Apple Crumble with Custard and Cream
- ∞ Homemade Lemon and Raspberry Unbaked Cheesecake
- ∞ French Vanilla Cheesecake
- ∞ Golden Syrup Dumpling
- ∞ Fresh Seasonal Fruit Salad with Cream

Package includes:

- ∞ Licensed Venue Hire
- ∞ Linen: Table clothes, Serviettes, Chair covers and Sashes
- ∞ Dressed Bridal Table
- ∞ Dressed Cake Table/Barrel with caking cutting service
- ∞ Beverages: Beer, House Wine, Champagne, Soft drink for a period of 5 ½ hours
- ∞ In house DJ for 5 ½ hours



Wedding Package 2

Pre-Dinner Canapés served for 40 min

Entrée

- ∞ Calamari Salad marinated in Garlic and Chilli served with salad and dressing
- ∞ Pork Belly Bites chilli and cola braised, corn puree, roast capsicum with red current jam
- ∞ Arancini Three: Pumpkin, Spinach and Feta served with roasted garlic Aioli
- ∞ Chicken Satay Skewers served with rice and garnish salad

Main Course - choice of 2 (more options available on request)

- ∞ Lamb Shanks in a tomato, red wine reduction sauce served with sweet potato mash and seasonal green vegetables
- ∞ Chicken Roulade: Chicken stuffed with spinach, camembert and sun-dried tomatoes wrapped in prosciutto with braised potatoes and asparagus red current reduction
- ∞ Fillet Steak: Eye fillet with potato gratin, asparagus, pumpkin puree, Medley tomatoes and confit mushrooms
- ∞ Salmon: 180g Salmon Steak served with garlic and thyme chat potato, baby Bok choy with a Lemon Garlic sauce.

Dessert -choice of 2 served with fresh cream

- ∞ Homemade Lemon and Raspberry Unbaked Cheesecake
- ∞ Steamed Sticky Date Pudding W/ Rich Cream & Butterscotch Sauce
- ∞ Lemon Curd Tart w/Raspberry Coulis
- ∞ "Death by Chocolate" flourless Chocolate Cake layered with Chocolate Ganache with raspberry coulis & rich cream

Package includes:

- ∞ Licensed Venue Hire
- ∞ Linen: Table clothes, Serviettes, Chair covers and Sashes
- ∞ Dressed Bridal Table
- ∞ Dressed Cake Table/Barrel with caking cutting service
- ∞ Beverages: Beer, House Wine, Champagne, Soft drink for a period of 5 ½ hours
- ∞ In house DJ for 5 ½ hours