



*Cocktail Package*

*\$35.00pp*

*Includes:*

- *6 hour room hire*
- *A selection of hot and cold gourmet canapés served throughout the reception*
- *Your choice of table centrepiece – glass candle vase or candelabras*
- *Chair cover with sash for the bridal table*
- *Complimentary dressed golf carts to capture that perfect photo opportunity*
- *White linen tablecloths & napkins*
- *Bridal table flouncing*
- *Guest seating templates*
- *Complete room set up*

*Minimum 60 guests  
GST Inclusive*



**Gourmet Canapés**  
**Please select 10 of the following-**

**Hot options**

*Soft shell taco, pork ragout & sour cream*

*Duck & mushroom pie*

*Baby beef burger, marinated tomato & caramelised onion*

*Chorizo, baby squid & rosemary skewers*

*Pecking duck pancakes & hoisin sauce*

*Saffron, leek, crab risotto cakes*

*Char grilled polenta, asparagus & prosciutto with olive tapenade*

*Crispy prawn wontons*

*Caramelised onion & pumpkin tarts*

*Leek & goats cheese tarts*

*Crispy Chilli squid*

*Lamb kofta balls & spiced yoghurt dressing*

**Cold options**

*Bruschetta, fresh tomato & basil with pesto & Parmesan*

*Smoked chicken & apple lettuce cups*

*Smoked salmon & avocado lime salsa bruschetta*

*Sushi Rolls*

*Smoked salmon, prawn rice paper rolls*

*Smoked ocean trout with celeriac remoulade*

*Oysters with dressing*

*Blue swimmer crab, avocado & cucumber sandwich*



*Wedding Package 1*

*\$36.00pp*

*Includes:*

- *6 hour room hire*
- *Wedding Buffet*
- *Chair covers with sash for the bridal table*
- *Your choice of table centrepiece – glass candle vase or candelabras*
- *Complimentary dressed golf carts to capture that perfect photo opportunity*
- *White linen tablecloths & napkins*
- *Bridal table flouncing*
- *Guest table templates*
- *Complete room set-up*

*Minimum 60 guests*

*GST Inclusive*



## Wedding Buffet

Choice from each selection 4 entrée/salad, 1 carvery, 2 hot,  
2 desserts

### *Entrée/salad selection*

*Soup of the day*

*Roasted vegetable frittata*

*Thai beef salad, peanut, chilli lime dressing*

*Saffron & leek risotto cakes*

*Mixed leaf salad*

*Coleslaw wit verjuice & fine herb mayo*

*Selection of antipasto*

*Suchi rolls & rice paper rolls, pickled ginger & wasabi*

*Caesar salad*

*Rocket & parmesan salad*

*Snow pea & rice noodle salad with sweet soy & ginger*

*Tomato & basil bruschetta*

*Smoked salmon, potato salad & verjuice dressing*

*Grilled asparagus, prosciutto, pecorino & balsamic*

*House smoked ocean trout, nicoise salad*

### *Hot selection*

*Fish of the day*

*Black lip mussels, tomato & lemon grass broth*

*Spicy chicken tagine*

*Slow roasted pork belly soy ginger broth, rice noodles*

*Massaman lamb curry, sweet potato & cashew nut*

*Spanish style chorizo & chicken paella*

*Chicken satay skewers*

*Mushroom & baby spinach risotto*

*Chicken coq au vin*

*Sweet soy marinated chicken wing*

*Gnocchi, coriander cashew nut pesto & marinated capsicum*

*Wedding Buffet continued.....*

*Carvery selection*

*Herb roasted chicken with sage & honey stuffing*

*Rosemary & garlic shoulder of lamb*

*Prime roasted rib of beef with shiraz jus*

*Roasted loin of pork, apple & date stuffing*

*Maple glazed leg of ham*

*Roast turkey breast cranberry & bread sauce*

*Dessert selection*

*Seasonal fruit platter*

*Selection of cheeses*

*Assortment of mini cakes & tarts*

*Mocha bread & butter pudding*

*Tiramisu*

*Citrus & passionfruit tart*

*Triple chocolate truffle*

*Cheesecake*

*Cannoli with white chocolate cream & balsamic strawberries*

*Mini Pavlova*

*Coffee & Kahlua meringue*

*Coffee & Tea*



*Wedding Package 2*

*\$48.00pp*

*Includes:*

- *6 hour room hire*
- *3 course meal – Wedding menu 1*
- *Chair covers with sash for the bridal table*
- *Your choice of table centrepiece – glass candle vase or candelabras*
- *Complimentary dressed golf carts to capture that perfect photo opportunity*
- *White linen tablecloths & napkins*
- *Bridal table flouncing*
- *Guest table templates*
- *Complete room set-up*

*GST Inclusive*

*Minimum 60 guests*



## Wedding menu 1

### Entrees

Choose two of the following

*Bruschetta of grilled sour dough, pesto, roma tomato & bocconcini*

*Mushroom & baby spinach risotto cakes, marinated tomatoes, fetta & rocket*

*House smoked ocean trout, kipfler potato, avocado, crème fraiche and ruby grapefruit*

*Moroccan spiced chicken breast, grilled marinated vegetables & yoghurt dressing*

*Crispy chilli calamari with lemon aioli & rocket*



### Main course

Choose two from the following

*Grilled sirloin of grain fed beef, rosemary & olive oil roasted potatoes, sautéed green beans & Shiraz jus*

*Sesame crusted QLD barramundi, sweet potato puree, baby bok choy & soy miso dressing*

*Slow roasted chicken breast, spiced couscous, avocado salsa & yoghurt dressing*

*Roasted lamb rump, sweet potato galette, steamed broccolini & balsamic mint jus*

*Seared salmon with leek & saffron risotto & zucchini salsa*



### Dessert

Choose from the following

*Citrus & passionfruit tart*

*Cannoli with white chocolate custard & balsamic strawberries*

*Dark chocolate pudding with a coffee sauce*

*Caramel cheesecake*

*Triple chocolate truffle cake*

*Coffee & Tea*



*Wedding Package 3*

*\$52.00pp*

*Includes:*

- *6 hour room hire*
- *3 course meal – Wedding menu 2*
- *Chair covers with sash for the bridal table*
- *Your choice of table centrepiece – glass candle vase or candelabras*
- *Complimentary dressed golf carts to capture that perfect photo opportunity*
- *White linen tablecloths & napkins*
- *Bridal table flouncing*
- *Guest table templates*
- *Complete room set-up*

*GST Inclusive*

*Minimum 60 guests*



## Wedding menu 2

### Entrees

Choose two of the following

*Confit roasted pork belly, ginger soy broth & glass noodles*

*Lemon, prawn & crab risotto with a salsa verde*

*House smoked ocean trout, kipfler potato, avocado, crème fraiche & ruby grapefruit*

*Brie & leek tart, grilled asparagus & rocket salad*

*Bruschetta of grilled sour dough, pesto, roma tomato & bocconcini*



### Main course

Choose two from the following

*Lamb loin, parsnip puree with an eggplant relish*

*Slow roasted chicken breast, baby spinach & mushroom risotto with shaved parmesan*

*Baked barramundi, spiced couscous & avocado*

*Rib eye of beef, rosemary & olive oil roasted potatoes, sautéed green beans with a merlot jus*

*Seared salmon with potato puree, salsa verde & grilled asparagus*



### Dessert

Choose two from the following

*Mocha bread & butter pudding with a whiskey toffee sauce*

*Individual Pavlova with passionfruit curd & forest berries*

*Chocolate fudge cake with a vanilla bean crème anglaise*

*Blueberry cheesecake*

*Coffee & Tea*



*Wedding Package 4*

*\$58.00pp*

*Includes:*

- *6 hour room hire*
- *3 course meal – Wedding menu 3*
- *Chair covers with sash for the bridal table*
- *Your choice of table centrepiece – glass candle vase or candelabras*
- *Complimentary dressed golf carts to capture that perfect photo opportunity*
- *White linen tablecloths & napkins*
- *Bridal table flouncing*
- *Guest table templates*
- *Complete room set-up*

*GST Inclusive*

*Minimum 60 guests*



## Wedding menu 3

### Entrees

Choose two of the following

*Crispy duck salad, Asian slaw & peanut, chilli lime dressing*

*Blue swimmer crab, avocado, grilled asparagus & lemon aioli*

*Goat's cheese & caramelised onion tart with apple, walnut & watercress salad*

*Grilled prawn skewers, snow pea & rice noodle salad with a soy ginger dressing*

*Gnocchi with smoked chicken, marinated capsicum, coriander & cashew nut pesto*



### Main course

Choose two from the following

*Roasted prime rib of beef, caramelised potato, mushroom & onion, seeded mustard jus*

*Slow roasted breast of chicken, garlic Parmesan mash, prosciutto wrapped asparagus with a sticky onion jus*

*Roast duck, fondant potato, glazed nashi pear and madiera jus*

*Teriyaki glazed salmon, sticky black rice, baby bok choy & pickled ginger*

*Baked wild barramundi, fennel, prawn crushed potato with a verjuice beurre blanc*



### Dessert

Choose two from the following

*Warm apple & cinnamon pudding, maple caramel*

*Passionfruit & citrus tart*

*Coffee & kahlua meringue*

*Cannoli with white chocolate custard & balsamic strawberries*

*Triple Chocolate truffle*

*Coffee & Tea*



*Wedding Package  
Additional Items*

- *Ceiling drapes with fairy lights* *\$400.00*
- *DJ for 5 ½ hours* *\$400.00*
- *Chair covers with a choice of colour & sash* *from \$4.50 per chair*
- *5 hour beverage package* *\$31.00pp*
- *Arrival Champagne & Canapés* *from \$8.00pp*
- *Wedding cakes by Tonitto's* *from \$350.00*
- *Table floral centrepieces* *from \$35.00 per table*
- *Additional table centrepieces* *from \$25.00 per table*