

## *Deluxe Buffet Package*

(Minimum 60 persons)  
Includes

### *Set up on balcony*

Cocktail tables

### *Set up reception*

Bridal table decorated in white  
Cake table and gift table decorated in white  
Dance floor  
Guest tables to seat up to ten persons  
Single stem floral centrepiece with 't' light candles  
Guest list displayed on entry to function room

### *Food and beverage*

Buffet menu with optional choices (refer menu)

A 5 hour beverage package consisting of:  
Pure Blonde, Carlton Draught, Carlton Mid, VB, Cascade Premium Light.  
(select two draught beers from the above)  
Other beer selections available  
Selected bottled wine from Richmond Grove – 'Bay of Stones' premium range.  
Champagne, Sauvignon Blanc, Chardonnay, Shiraz and Merlot  
Orange Juice & Soft Drinks

*Price per person:* \$125.00 (includes room hire)

## *Deluxe Buffet Menu*

Freshly baked bread roll

### *Salads*

#### **Select 3 from the following**

- Tossed fresh green salad with Italian balsamic dressing (V) (GF)
- Jacket potato, spinach and seeded mustard dressing (V) (GF)
- Penne pasta salad with rocket and tomato (V)
- Make your own caesar salad station with cos, crispy bacon, croutons, parmesan and anchovy dressing (V) (GF)
- Mixed greens with semi dried tomatoes, feta, spicy macadamias and aioli (V)

### *Hot selection*

#### **Select 4 from the following**

- Medallions of beef porterhouse with dienne sauce
  - Roast pork loin with crackling and apple sauce
  - Chicken breast fillet in a champagne and pink peppercorn sauce (GF)
  - Paupiettes of dory fillets in lemon beurre blanc (GF)
  - Steamed asian vegetables tossed in coconut and peanut satay sauce with crispy onions, soy and bean sprouts (V)
  - Indonesian vegetables tossed in peanut sauce, bean sprouts and crisp onion (V)
  - Lamb madras curry served with assorted chutneys, rice and pappadums
  - Baked barramundi with orange, braised fennel and beurre noisette (GF)
  - Spinach and ricotta cannelloni in pomodoro, olive oil sauce and mozzarella cheese (V)
  - Chermoula lamb cutlets lightly spiced and nestled on a fragrant cous cous with yoghurt and pomegranate syrup
  - Chicken and herb ballontine with rosemary garlic jus
- Served with rosti potato and steamed seasonal vegetables (V)

### *Dessert*

#### **Select 2 of the following**

- Individual pavlova with mixed berries and cream
- Lemon meringue pie and vanilla anglaise
- Chocolate mud cake and strawberries
- Sticky date pudding with warm butterscotch sauce and cream

Freshly brewed coffee and tea