

Premium Buffet Package

(Minimum 60 persons)

Includes:-

Set up on balcony

Cocktail tables

Set up reception

Elegant bridal backdrop with fairy lights

Bridal table decorated in white

White chair covers with a choice of coloured sash

Cake table and gift table decorated in white

Traditional wishing well

Guest tables to seat up to ten persons

Elegant table centrepiece with 't' light candles

Guest list and floor plan displayed on entry to function room

Large dance floor

Microphone and lectern for speeches

A DJ to provide lighting and entertainment for 5 hours

or

Live soloist/DJ entertainer for 5 hours

Food and beverage

Chef's selection of Canapés for pre-dinner drinks

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: \$145.00 (includes all the above and room hire)

(Premium Buffet Menu page 2)

Premium Buffet Menu

Canapés

Chef's selection of canapés for pre-dinner drinks

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

Serve your wedding cake with fresh strawberries and chantilly cream

Petite assorted cake platter of:

Mango charlottes, opera slice, lemon meringue tart, paris-brest, chocolate pistachio, egg
dome, strawberry cheesecake cube on cinnamon sable

Mini boutique cake platter of:

Coconut sago square, savarin with mango, chocolate raspberry cone, cardinal coffee slice,
raspberry charlotte, pear almond tart, green tea macaroon with green tea cream

Freshly brewed coffee and tea