

Premium Cocktail Package

(Minimum 60 persons)

Includes:-

Set up on balcony

Cocktail tables
Scattered seating

Set up cocktail reception

Elegant bridal backdrop with fairy lights
Cocktail tables clothed in white
Scattered seating x 50 chairs
White chair covers with choice of coloured sash
Cake table and gift table decorated in white
Elegant centrepiece with 't' light candles
Traditional wishing well
Microphone and lectern for speeches
Dance floor

Food and beverage

Chefs selection of canapés on arrival

Stand up fork buffet with optional choices
(refer menu)

A 4 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: \$110.00 (includes all the above and room hire)

Premium Cocktail menu on pages 4 & 5

Premium Cocktail Menu

Pre-set on tables

Selection of dips and turkish bread

Cold Canapés

Select 3 from the following

- Smoked salmon on herbed cream cheese on mini toast
- Sushi selection with accompaniments
- Assorted Vietnamese rice rolls with soy fusion dipping sauce
- Tuna salad on pitta crisps
- Cucumber croutes (V)(GF)
- Sundried tomato aioli and prawn canapé
- Tasmanian salmon ceviche on crispy wonton wrappers
- Radicchio with thai crab salad
- Thai chicken salad in crispy potato nests
- Bocconcini, olive and cherry tomato skewers with pesto (V)(GF)
- Roast chicken remoulade on potato rosti
- Rare roast beef with horseradish cream and salad bite
- Carrot and cucumber crudités wrapped in smoked salmon (GF)

Hot canapés

Select 3 of the following

- Satay chicken or beef skewers with sweet soy and crisp onions
- Vegetable spring roll with soy fusion dipping sauce (V)
- Prawn on lemongrass with sweet chilli sauce
- Spinach feta risotto ball spoon (V)
- Vegetables in potato string (V)
- Money bag sweet potato cashew and basil (V)
- Peking duck spring roll
- A selection of gourmet quiches
- Mignon chicken macadamia
- Mignon peppered beef
- Mignon lamb yellowbox honey and rosemary
- Garlic prawn twisters
- Petite beef and red wine pie
- Petite thai chicken pie
- Petite vegetable korma pie (V)(GF)

Cont.,

Premium Cocktail Menu (cont.,)

Stand up Fork Buffet

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 pesto salad with rocket and tomato
- Make your own caesar salad station with cos, crispy bacon, croutons, parmesan and anchovy dressing (V)(GF)
- Mixed leaves with semi dried tomatoes, feta, spicy macadamias and aioli (V)
- Greek salad with fresh mixed leaves with balsamic dressing (V)
- Chilled Thai beef salad marinated zesty beef with rice noodles, tomato, cucumber and thai dressing (GF)

Hot Dishes

Select 3 from the following

- Chicken breast in champagne and pink peppercorn sauce (GF)
- Paupiettes of dory fillets in lemon beurre blanc (GF)
- Steamed asian vegetables tossed in a coconut and peanut satay sauce with crispy onions, soy and beansprouts (V)
- Lamb madras curry served with assorted chutneys, rice and pappadums
- Spinach and ricotta cannelloni in pomodora , olive oil sauce with mozzarella cheese (V)
- Chermoula lamb cutlets lightly spiced nestled on a fragrant cous cous with yoghurt and pomegranate syrup
- Mild thai chicken green curry

served with Steamed jasmine rice

Dessert

Wedding Cake
served with fresh cream and strawberries

Freshly brewed coffee and tea