

THE GARDEN TERRACE PACKAGE

RECEPTION

Half hour of pre dinner drinks served w the Chefs
selection of two hot and two cold canapes

MENU

OPTION 1

SET PLACEMENT

Please select one starter, main and dessert item from the attached menu

(should you wish to choose an alternate service with two options in each course, an additional \$8.00 pp is added to the package price)

OPTION 2

BUFFET MENU

A dressed buffet station is set and guests are invited
to the buffet for a selection of cold, hot and sweet dishes
from the attached menu

BEVERAGES

Three and a half hour dinner beverage package inclusive of:

Houghton Quills Pinot Noir Chardonnay
Houghton Quills Classic Dry White
Houghton Quills Cabernet Shiraz

Tooheys New, Coopers premium light
Soft drink, mineral water & orange Juice

YOUR PACKAGE ALSO INCLUDES:

Head table for the Bridal Party, clothed and skirted in white linen
Dressed cake table and silver cake knife
Clothed and skirted gift table upon entry
White chair covers with coloured sash
Tea light candles on each table
Seating plan for viewing upon entry
Personalised menus
Room hire
Dance floor area

PACKAGE COST PER PERSON

\$115.00

(based on minimum numbers of 50 guests)

PLATED MENU'S

STARTERS

Thai spiced prawn & scallop salad w avocado, mango & walnut

Individual duck pie w scented jus and caramelised onion jam

Roma tomato, goats cheese and olive tartlet w balsamic rocket

Peppered pork w asparagus & tarragon risotto

MAINS

Seared beef fillet resting on a potato rosti w green beans, roast beetroot and cabernet jus

Crispy skinned snapper fillet on a warm salad of smashed kiplers, capers, black olives, lemon zest, celery, olive oil

Pork cutlet on sweet potato mash w caramelised apples, & Asian greens & balsamic glaze

Zatar crusted lamb rump on roasted root vegetables, cherry tomatoes w rich pan jus

TEMPTERS

Mango & macadamia nut panacotta w biscotti

French apple tart w vanilla bean icecream

Grand mariner profiteroles w warm chocolate sauce

Freshly brewed coffee and tea w chocolates

BUFFET'S

Bakery Selection

Selection of whole & sliced breads

Garlic bread

Cold

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad

New potatoes with mustard seed & crispy shallot dressing

Roma tomato, red onion, Boconcini & basil salad

Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

Hot

Lemon thyme marinated chicken
Roasted New York strip loin w mushrooms
Herb crusted pork loin w preserved lemons & cous cous
Cajun blackened salmon fillets
Stir fried vegetables
Pilaf rice with nuts & apricots

Selection of potted mustards, relishes and chutneys

Sweet

A selection of slice Qld fruits w yoghurt
Chocolate mud cake
French apple tart w caramel syrup
Profiteroles w warm chocolate sauce

Self serve station of freshly brewed coffee & tea w chocolates

Bakery Selection

Selection of whole & sliced breads
Garlic bread

Cold Selection

Baby cos lettuce, ciabatta chips, shaved parmesan & bacon salad
New potatoes w mustard seed & crispy shallot dressing
Roma tomato, red onion, Boconcini & basil salad
Rocket, roast pumpkin, pine nuts & fetta w balsamic olive oil

On Ice

Whole king prawns w lemon & lime

Hot Selection from the Gourmet BBQ

Scotch fillet steak w onion compote
Pork & veal sausages
Chicken satay skewers
Lamb cutlets w rosemary
Potato, bacon & spring onion bake
Selection of mustards, relishes and chutneys

Dessert

A selection of slice Qld fruits w yoghurt
Chocolate mud cake
French apple tart w caramel syrup
Profiteroles w warm chocolate sauce

Self serve station of freshly brewed coffee & tea w chocolates