

THE VIEWS PACKAGE

RECEPTION

Half hour of pre dinner drinks

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:

Hardys Collection Brut Reserve
Hardys Collection Chardonnay
Hardys Collection Cabernet Merlot

Australian local draught & light beers
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 cover with coloured sash
Tea light candles on each table
Gift table clothed in white linen and skirting
Seating plan for viewing upon entry
Personalised menus
Room hire
Dance floor area

PACKAGE COST PER PERSON

\$85.00

(based on minimum numbers of 50 guests)

BUFFET'S

Bakery Selection

Selection of whole & sliced breads

Cold Selection

Baby cos lettuce, Ciabatta chips, shaved parmesan & bacon salad
New potatoes with mustard seed & crispy shallot dressing
Sliced tomato, red onion & basil

Hot Selection

Beef Rib eye rubbed w green peppercorns, garlic & mustard
Chicken breast, saffron & currents
Fresh fillets of fish w Pernod & shrimp sauce
Fettuccini w spinach & goat curd cheese
Baby roasted potatoes w garlic & rosemary
Steamed vegies
Selection of mustards, relishes and chutneys

Dessert

A selection of sliced Qld fruits
Lemon citrus tart w double cream
Apple & blackberry crumble

Self serve station of freshly brewed coffee & tea w chocolates

Bakery Selection

Selection of whole & sliced breads

Cold Selection

Baby cos lettuce, Ciabatta chips, shaved parmesan & bacon salad
New potatoes w mustard seed & crispy shallot dressing
Sliced tomato, red onion & basil

Hot Selection from the BBQ

Lamb & rosemary sausages w caramelized onions
Garlic & marjoram rubbed beef
Tandoori chicken pieces
Fresh fillets of fish w lime & coriander butter
Baked potatoes w sour cream
Corn on the cob
Selection of mustards, relishes and chutneys

Dessert

A selection of whole & sliced Qld fruits
Lemon citrus tart w double cream
Apple & blackberry crumble

Self serve station of freshly brewed coffee & tea w chocolates

PLATED MENU'S

STARTERS

Salad of smoked salmon, avocado, roma tomato & capers w a creamy dill dressing

Tandoori chicken w jasmine rice & pappadum

Thai beef salad w sweet chilli dressing

Qld blue pumpkin soup w macadamia nut cream

MAINS

Seared salmon on roasted sweet pumpkin & a salad of rocket w goats cheese

Pancetta wrapped breast of chicken on polenta w pesto drizzle

Cajun blackened beef medallion on potato, pear & leek mash w green beans, pan jus

Linguini pasta w sun dried tomatoes, mushrooms, asparagus, goats cheese & truffle oil

TEMPTERS

Belgian chocolate pudding w chocolate & marshmallow sauce

Warm apple & blackberry strudel w King Island cream

Lemon citrus tart w clotted cream & berry salad

Freshly brewed coffee and tea w chocolates