

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

SELECTION OF TWO BUFFET MENUS

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:

Killawarra Brut NV
Houghton Quills Classic Dry White
Houghton Quills Cabernet Shiraz

Coopers Pale Ale & Carlton Mid
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

\$120.00

(based on minimum numbers of 50 guests)

PLATED MENU'S

STARTERS

Searred prawns & scallop salad w avocado & cherry tomato chutney

Individual duck pie w scented jus and caramelised onion jam

Spinach, mushroom & gorgonzola tart

Roasted duck and wild mushroom risotto

MAINS

Searred beef fillet resting on a potato rosti w green beans, roasted beetroot and cabernet jus

Crispy skinned snapper fillet on a warm salad of new potato, fire roasted peppers, capers, black olives, lemon zest

Pork cutlet on sweet potato mash w caramelized apples, & balsamic glaze

Herb crusted lamb rack on roasted root vegetables, polenta dumplings, roasted cherry tomatoes w rich pan jus

TEMPTERS

Mango & macadamia nut panacotta

French apple tart w vanilla bean icecream

Individual pavlova w berry compete, dollop King Island Cream

Freshly brewed coffee, tea w chocolates

BUFFET'S

Option 1

Bakery Selection

Selection of Crusty breads and rolls

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 scented roast chicken
Roasted New York strip loin w mushroom ragout
Herb crusted pork loin medallions w Moroccan style cous-cous
Seared salmon fillets w anchovy butter
Steamed seasonal melange of vegetables
Rice Pilaf

Selection of condiments

Dessert

A selection of slice Qld fruits w yoghurt
Citrus Flan
Warm Apple Strudel
Passionfruit Cheesecake

Self serve station of freshly brewed coffee & tea w chocolates

Option 2

Bakery Selection

Selection of Crusty breads and rolls

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

Marinated rib fillet steak w onion compote
Home made Pork sausages
Chicken 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
Citrus Flan
Apple Cobler
Selection of Australian Cheeses & Lavosh

Self serve station of freshly brewed coffee & tea w chocolates

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