

THE LAKES PACKAGE

RECEPTION

One hour of pre dinner drinks served w the Chefs
gourmet selection of three hot and three cold canapés
in the gardens over looking the lake

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

Four hour dinner beverage package inclusive of

Yarra Burn Sparkling
Penfolds Koonunga Hill Semillon Sauvignon 06
Wyndham Estate Bin 555 Shiraz

Coopers Pale Ale, Crown Lager, James Boag & 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
Coloured table sash
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

\$150.00

(based on minimum numbers of 50 guests)

PLATED MENU'S

STARTERS

Carpaccio of waygu beef, w shaved parmesan, wild peppery rocket
& olive oil

Cajun spiced lamb fillet and roasted vegetables
on toasted ciabata

Pumpkin & pine nut risotto topped w rocket, seared scallops

Six Tasmanian oysters natural w lime and chilli dressing

MAINS

Beef tenderloin with grilled Moreton Bay bug,
truffle mash & roasted baby vegetables

Pan fried barramundi fillet resting on sautéed greens,
topped w grilled prawns and a tomato, caper & orange salsa

Corn Fed Chicken Breast resting on a potato rosti, layered w bocconcini, fresh basil & grilled
eggplant w a roast capsicum & tomato relish

Herb crusted lamb rack on sautéed kipfler potato, green peas
roasted pine nuts and Madeira jus

Seared salmon fillet on grilled polenta croutons w prosciutto wrapped asparagus roulade and
caramelized balsamic reduction

TEMPTERS

Crème caramel w walnut crème Anglaise

Apple tart w rum & raisin ice-cream & Bailey's syrup

Butterscotch Panna Cotta w hazelnut praline & roasted pears

Freshly brewed plunger coffee and tea w petit fours

BUFFET

Bakery Selection

A Display of freshly baked breads with Oils and dips

Cold

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

Seafood Antipasto
Selection of cold cuts and condiments

On Ice

Fresh Seafood display w dippers & squeezers

Hot

Marinated sirloin steak w mushroom ragout
Seafood kebabs w lemon yoghurt
Poached Atlantic salmon with dill and capers dressing

From the Carvery

Crown roast of Herb crusted pork loin
Glazed leg ham off the bone
Slow cooked veal rib crusted with seeded mustard

Roast potatoes and vegetables

Selection of potted mustards, relishes and chutneys

Sweet

A selection of slice Qld fruits w yoghurt
Selection of cheeses w fig paste & lavosh
Baci torte
Dutch apple tart w Cinnamon infused King Island cream

Freshly brewed plunger coffee and tea w petit fours