

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

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:

Hardys Collection Brut Reserve
Hardys Collection Chardonnay
Hardys Collection Cabernet Merlot

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 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

\$95.00

(based on minimum numbers of 50 guests)

PLATED MENU'S

Please choose one item per course for all menus.

All plated menus come with freshly brewed coffee & tea with chocolates

STARTERS

Smoked Salmon Carpaccio, toasted ciabata, olive oil & rocket

Harissa Chicken w Raita and Naam Bread

Qld blue pumpkin soup w macadamia nut cream

Sweet potato, sun dried tomato & spinach risotto

MAINS

Seared salmon on creamy mash potato w cherry tomato and zucchini ragout

Prosciutto wrapped breast of chicken on potato galette & baked fetta stuffed tomato

Slow roasted beef rib eye & leek mash w green beans, pan jus

Linguini pasta w creamy sun dried tomatoes, mushrooms & asparagus

TEMPTERS

Vanilla Panna cotta w blood orange sauce

Warm apple strudel w Cherry syrup

Lemon citrus tart & forest berry compote

Freshly brewed coffee, tea w chocolates

BUFFET'S

Option One

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

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
Tomato, red onion & basil Salad

Hot Selection

Beef Rib eye rubbed w green peppercorns, garlic & mustard
Chicken breast, saffron & cream
Steamed fillets of fish w Pernod & shrimp sauce
Spinach & Ricotta Canneloni
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 Cobler

Self serve station of freshly brewed coffee & tea w chocolates

Option Two

BBQ Buffet

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
Gourmet tomato salad w Spanish onion & fresh basil

Hot Selection from the BBQ

Lamb & rosemary sausages w caramelized onions
Garlic & marjoram marinated scotch fillet
Tandoori chicken pieces
Fish fillet parcels w lime & coriander butter and Asian vegetables
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 Cobler

Self serve station of freshly brewed coffee & tea w chocolates