

## Sit down wedding reception package

Weekdays & lunches @ \$96.00 per person  
Weekends @ \$ 102.00 per person

this package is inclusive of:

- complimentary menu tasting for two
- canapes on arrival
- three course sit down dinner
- coffee, tea & petit fours
- beverages for a duration of five hours

Three canapes per person on arrival

Sample dinner menus

*please select one item from each course*

### Entree

- mushroom risotto cake, lemon butter, asparagus
- ratatouille, olive & goats cheese terrine, basil oil
- warm tomato & parmesan tart, rocket, roasted eschallot
- beetroot cured trout, confit potato, baby herb salad, horseradish dressing
- thai beef salad, red curry sauce, radish & coriander salad
- blue swimmer crab, avocado & bean salad, ginger yoghurt dressing
- scallop ceviche, cauliflower puree, baby herbs, banyuls vinaigrette
- duck confit, poached pear, onion marmalade

### Main

- crispy skinned Atlantic salmon, nicoise salad, olive tapenade
- seared barramundi, braised fennel, smoked eggplant, verjus beurre blanc
- corn fed chicken breast, sauerkraut, madeira jus, tamarind dressing
- lamb rump, potato puree, mushroom, caponata
- beef fillet, sweet potato & parmesan galette, spinach, roasted eschallot
- crispy blue eye cod, mango crust, curried chickpea salad, cucumber raita
- pancetta wrapped jewfish, potato skordalia, red wine sauce
- marinated spatchcock, bean ragout, chive butter
- veal tenderloin, pumpkin & feta ravioli, mash, rosemary jus

*all mains are served with a mixed leaf salad & bread roll*

### Dessert

- dark chocolate tart, candied orange, vanilla crème fraiche
- strawberry & mascarpone dacquoise, strawberry sauce
- lemon panna cotta, sauterne jelly, tokay peach
- manjari chocolate & sour cherry mousse cake, amaretto anglaise
- praline & caramel ice cream vacherin, raspberry caramel sauce
- trifle of calvados & caramelised apple
- individual platter of australian cheese, port pear jam, lavosh
- vittoria coffee & selection of twinings tea & petit fours

Alternate plate @ \$4.00 per course per person

### Five hour beverage package

- wild river sparkling brut
- wild river yarra valley chardonnay
- wild river yarra valley cabernet sauvignon
- james boag's, cascade premium light
- orange juice & sparkling mineral water

*Menu items are subject to seasonal availability*

*Waiter charges will apply for events below fifty guests*

## Cocktail wedding reception package

Weekdays & lunches @ \$74.00 per person  
Weekends @ \$ 79.00 per person

this package is inclusive of:

- elegant canapes
- substantial canapes
- dessert canapes, coffee, tea
- beverages for a duration of three & a half hours

### Sample cocktail menus

*[based on nine elegant canapes, one substantial canapé, one dessert canapes & wedding cake plated]*

- roast tomato, parmesan & pesto tart
- crumbed mushrooms, goats curd & oregano
- salmon tartare, coconut fritter & lime dressing
- thai roast beef salad, spiced onion relish
- chicken sumac, smoked paprika aioli
- filo wrapped prawns, kaffir lime & wasabi mayonnaise
- vegetarian rice paper rolls with sauce of soy & mirin

### Substantial canapes

- mushroom risotto, parmesan oil
- braised lamb shanks, garlic mash, gremolata roast pumpkin,

### Dessert canapes

- mini meringue with lemon & blueberry
  - espresso panna cotta
  - jaffa chocolate mousse tartlet, candied orange
  - roast coconut marshmallow
  - chocolate truffles
  - tiramisu
  - chocolate mousse, seasonal berries
- *vittoria coffee & a selection of twinings tea*, wedding cake plattered & served

### 3.5 hour beverage package

- wild river sparkling brut
- wild river yarra valley chardonnay
- wild river yarra valley cabernet sauvignon
- james boag's, cascade premium light
- orange juice & sparkling mineral water

*Menu items are subject to seasonal availability*

*Waiter charges will apply for events below fifty guests*

## Post ceremony lawn cocktail

Weekdays @ \$28.00 per person  
Weekends @ \$ 32.00 per person

this package is inclusive of:

- four canapes
- beverages for a duration one hour

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### Canapes

- twice baked goats cheese soufflé
- vegetable frittata, pumpkin relish
- goats curd & tomato tart, baby cress
- duck & citrus terrine, toasted brioche, onion jam
- mixed sushi, pickled ginger, wasabi & soy
- smoked salmon tartare, preserved lemon creme fraiche
- scallop ceviche, tomato, basil & cauliflower puree
- vietnamese rice paper roll, dipping sauce
- salt & pepper squid, dipping sauce

### One hour beverage package

- wild river sparkling brut
- james boag's
- cascade premium light
- orange juice
- sparkling mineral water

*Menu items are subject to seasonal availability*

*Waiter charges will apply for events below fifty guests*