

Gold Buffet

\$59.95 per person

Canapés on arrival

Chicken Caesar salad in pastry cup

Bocconcini marinated wrapped with prosciutto (GF)

Leek and shitake spring roll with mirin soy sauce (v)

Chicken macadamia ball with minted yoghurt

Main

Braised chicken, thyme and mushroom in a chardonnay sauce with jasmine rice

Continental meats including salami, roast beef, turkey and smoked chicken

Baked honey glazed ham with hollandaise

Leg of lamb with rosemary and garlic jus

Side

Caesar salad with crispy bacon, garlic croutons, egg and smoked aioli

Mediterranean salad with caramelised fetta and English spinach with white balsamic

Fresh garden vegetables including baby carrots, beans, broccoli, and squash

Crisp mesclun salad with red wine vinegar

Baked Lyonnaise potato

Served with a selection of relishes, mustards and bread rolls

Dessert

Freshly brewed coffee and tea

Chefs' selection of cakes, gateaux and tarts with cream and berry coulis

Or your wedding cake *only* served as dessert with cream and coulis (Subtract \$2 per person)

Includes complimentary cutting and presentation of your wedding cake on platters



Platinum Buffet

\$82.50 per person

Canapés on arrival

Smoked salmon with camembert crème in filo with salmon pearl
Stuffed mini bell peppers filled with Greek feta and olive (v)
Lemon scented salt and pepper squid with sambuca vinaigrette
Chicken and palm sugar blue Thai dumpling with citrus sauce

Main

Platters of fresh prawns, oysters, smoked salmon and yabbies
Braised chicken, thyme and mushroom in a chardonnay sauce with jasmine rice
Barramundi in macadamia nut clarified butter
Leg of lamb with rosemary and garlic jus
Continental meats including salami, roast beef, turkey and smoked chicken

Side

Lebanese fattoush salad with pita bread, tomato, olives and sumac
Roasted carrot, capsicum and almond salad with yoghurt dressing
Caesar salad with crispy bacon, garlic croutons, egg and smoked aioli
Fresh garden vegetables including baby carrots, beans, broccoli, and squash
Baked Lyonnaise potato
Served with a selection of relishes, mustards and bread rolls

Dessert

Freshly brewed coffee and tea

Lemon citrus tart with orange syrup, double cream and crushed berries
White chocolate and raspberry cheesecake served with pureed mango and cream
Classic homemade Pavlova with seasonal fruits and passion fruit coulis (GF)
Selection of Tasmanian and Gippsland cheeses served with crackers
*Or your wedding cake **only** served as dessert with cream and coulis (Subtract \$2 per person)*

Includes complimentary cutting and presentation of your wedding cake on platters



The Classic Australian – \$34.95 per person

Marinated baby rump steak with sautéed onions
Tandoori chicken skewers
Olive, mushroom and garlic bread skewer
Sesame beef and lemongrass sugar cane skewers
Baby chat potato salad with fried capers, Spanish onions and English spinach
Caesar salad with Turkish bread and smoked aioli
Green salad with avocado, snow pea sprouts and pecan nuts
Variety of freshly baked breads
Condiments & mustards with infused oils

Includes complimentary cutting and presentation of your wedding cake on platters

The Sumptuous Barbecue – \$44 per person

Marinated sirloin steaks with sautéed onions
Barbecued pork spare ribs
Chorizo, olive and spiced eggplant skewers
Lemon scallop and king prawn skewers with sesame seed
BBQ cranberry lamb cutlets
Mediterranean salad with caramelised fetta and white balsamic
Grilled vegetable skewers with fried haloumi
Lebanese fattoush salad with pita bread, tomato and sumac
Farfalle pasta, semi dried tomato, kalamata olive & pesto oil
Green salad with pine nuts, avocado and sweet basil
Variety of freshly baked breads
Condiments & mustards with infused oils

Includes complimentary cutting and presentation of your wedding cake on platters

Optional Dessert

Chefs' selection of cakes, gateaux and tarts with cream and berry coulis – **\$11 per person**
Or Your own Celebration cake cut and served with cream and berry coulis – **\$5.50 per person**

Tea and coffee buffet – \$ 3.50 per person

Add our chefs' selection of five pre-dinner canapés – \$9 per person



House Package

Deakin Estate Brut NV (VIC)
Deakin Estate Sauvignon Blanc (VIC)
Deakin Estate Cabernet Sauvignon (VIC)
Tooheys New
XXXX Gold
Cascade Light
San Pellegrino Sparkling Mineral Water
Orange Juice
Coke and Diet Coke

1 Hour \$19 per person
Each Additional Hour \$5.95 per person

Silver Package

Deakin Estate Brut NV (VIC)
Cow Rock Sauvignon Blanc Semillon
Norfolk Rise Cabernet Sauvignon (SA)
Tooheys New
XXXX Gold
Cascade Light
San Pellegrino Sparkling Mineral Water
Orange Juice
Coke and Diet Coke

1 Hour \$22 per person
Each Additional Hour \$6.6 per person

Gold Package

Bennett's Lane Brut (SA)
Crowded House Sauvignon Blanc (NZ)
Mojo Shiraz (SA)
Carlton Crown
XXXX Gold
Cascade Light
San Pellegrino Sparkling Mineral Water
Orange Juice
Coke and Diet Coke

1 Hour \$27 per person
Each Additional Hour \$6.95 per person

Platinum Package

Blue Pyrenees Vintage Brut
Rockbare Chardonnay
Fire Gully Shiraz
Hollick Cabernet Merlot
Carlton Crown
XXXX Gold
Cascade Light
San Pellegrino Sparkling Mineral Water
Orange Juice
Coke and Diet Coke

1 Hour \$34.95 per person
Each Additional Hour \$7.95 per person

Soft Drink Package

Sparkling Mineral Water
Orange Juice
Coke and Diet Coke
Lemon Squash

First Hour \$11 per person
Each additional Hour \$4.95 per person

Our drinks packages include glasses, bar equipment, bar linen and ice.



Pricing

Staffing charges

Wait Staff	\$34 per hour
Bar Staff	\$34 per hour
Butlers	\$37 per hour
Function Supervisors	\$37 per hour
Chefs	\$37 per hour
Kitchen hands	\$37 per hour

All staff are charged from our CBD base to your function and back to our base. We will advise you on the staffing levels to ensure an excellent level of service.

Equipment and Theming

We will provide on quotation an accurate breakdown of all equipment requirements and costs.

Audio visual equipment, tables, chairs, marquees and theming can also be provided.

Menu Prices

All menus are subject to change in accordance with market fluctuation.

When an event is confirmed, your menu price is final.

All prices include GST.



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