

Reception Packages

PANDANUS PACKAGE

\$140 PER PERSON

Package Includes

- Chef's selection of four canapés per person
- Selection from menus below
- Four hour Silver beverage package
- Printed personalised menus (2 per table)
- Lectern with microphone
- Cake service
- Chair covers with coloured sash
- Your choice of centrepiece
- Skirted cake, gift and bridal table
- Bridal backdrop with fairylights
- Wishing well or treasure chest
- Individual place cards
- Greeting easel with coordinating seating board

Plated Menu

3 Course Alternate Drop

Chef's selection of four canapés served with pre dinner drinks

Please choose two from the following:

Starters

Homemade minestrone soup with garlic & parmesan infused croutons

King prawn mousseline wrapped in filo pastry, mild chili & honey sauce and mango & tomato salsa

Homemade shredded pork belly spring rolls with asian vegetables & a thai sweet chilli syrup

Wild mushroom, herb & pecorino frittata, topped with a baby water cress salad

Mains

Charred beef mignon, with Cajun spiced braised potato, florettes of broccoli & a red wine beef jus

Grilled sweet lip fillet, sautéed kipfler potatoes, bundle of local beans & a thai spiced coconut sauce

Chicken breast filled with ricotta and pine nuts, on rocket mash, asparagus & red currant glaze

Grilled mediterranean vegetables, blistered trussed tomato salad with a basil pesto vinaigrette

Desserts

Passionfruit pavlova with macerated strawberries, kiwi fruit & raspberries

Flourless chocolate cake with almond meal, white chocolate sauce & whipped cream

Vanilla bean pana cotta with strawberry consommé & strawberry shortbread

Apple tarte tatin' with butterscotch sauce & pistachio ice cream

Buffet Menu

Chef's selection of four canapés served with pre dinner drinks

Entree

Fresh home made dinner rolls with herbed butter

Antipasto platter with cold meats, cheese, olives and home pickled vegetables

Mains

Chef's selection of three (3) salads

Roast rib eye & red wine jus

Black tiger prawns with garlic sauce

Panache of seasonal vegetables and rosemary roasted chat potatoes

Steamed jasmine rice

Desserts

Assorted cakes, tortes and pudding

Platter of sliced seasonal tropical fruits

Freshly brewed coffee & tea selection

