

Reception Packages

SANDS PACKAGE \$110 PER PERSON

Package Includes

- Tapas platters served for pre-dinner drinks
- Selection from menus below
- Three hour Silver beverage package
- Printed personalised menus (2 per table)
- Lectern with microphone
- Skirted cake, bridal & gift tables
- Chair covers with coloured sash
- Your choice of centrepiece
- Bridal backdrop with fairy lights
- Venue hire.

Seated Dining Menu

2 Course Alternate Drop

Tapas platters served during pre dinner drinks

Please choose two from the following:

Starters

Individual bruschetta topped with white bean skordalia, roasted capsicum, baby spinach & King Island blue brie

Caesar salad with crisp prosciutto, poached egg, fresh shaved parmesan, garlic croutons & house dressing

Home made spinach, Danish feta & pine nut ravioli with creamy red bell pepper sauce

Asian braised crispy skin pork belly with fried noodles and chilli caramel, micro herb garnish

Mains

Slow roasted rib eye (medium) with roasted potatoes, broccolini and herbed jus

Grilled chicken supreme with steamed chat potatoes, local green beans & a basil cream sauce

Home made potato & corn gnocchi with a tomato basil concasse topped with shaved parmesan

Crispy skinned salmon atop a lemon & herb risotto cake, snow peas & drizzled with pomegranate molasses

Desserts

Your wedding cake plated & served with berry coulis & fresh cream

Buffet Menu

Tapas platters served during pre dinner drinks

Entree

Fresh home made dinner rolls with herbed butter, potato & leek soup with garlic crostoli

Mains

Chef's selection of three (3) salads

Carvery selection (carved for you by our chefs)

Honey glazed leg ham on the bone with cranberry sauce

Roasted rib eye (medium) with horseradish cream

Balsamic glazed roasted parsnip, carrot & pumpkin

Paprika spiced (butter) roasted potatoes

Panache of steamed vegetables

Desserts

Your wedding cake plated & served with berry coulis & fresh cream

