

Reception Packages

SEASHELL COCKTAIL PACKAGE \$120 PER PERSON

Package Includes

- Selection from menus below
- Four hour Silver beverage package
- Lectern with microphone
- Skirted cake & gift table
- Dry bars with lycra wraps and small centrepieces
- Two sit down tables with larger centrepieces and chair covers
- Ottomans and white cubes
- Venue hire

Cocktail Menu

Antipasto & Tapas platters including house mixed olives & vegetables, homemade dips, local cheeses, chorizo sausage, toasted lavish bread and crackers
10 canapes per person selected from the following:

Cold

Rice paper filled with asian spiced crispy chicken
Polenta bites with oven dried baby tomato, goats curd & crisp pancetta
Lamb loin crusted with pesto on garlic crostini & yoghurt dressing
Caramelised balsamic red onion tartlet with creamy blue cheese & baby herbs

Hot

Little cheesy chicken and leek pies
Chorizo and spanish onion wrapped in puff pastry with a tomato relish
Porcini mushroom & pecorino risotto balls with garlic aioli
Gourmet homemade mini beef pies with onion relish
Asian infused pork and beef meat balls with a sticky dipping sauce
Chicken skewers with satay sauce
Pork belly with goats cheese and apple balsamic spinach, brie and candied onion samosas

Three substantial canapés served in noodle box or similar

Steamed prawns with papaya honey salsa
Butter chicken, basmati rice and papadums
Surf and turf salt & pepper squid served with wild rocket, lime aioli and lemon
Seared tuna on pickled cucumber ribbons
Parmesan crusted lamb cutlets with bush tomato chutney
Wild mushroom risotto in parmesan cone with baby beef daubes
Shepard's pie
English style beer battered fish & chips served in paper cones with caper & dill aioli and fresh lemon
Bamboo boats with tempura vegetables served with ponzu and Japanese mayo

Dessert

Wedding cake sliced, garnished and served as individual desserts
Chocolate petite fours served with dessert

