

# Wedding Package – Buffet

Available in the Boardwalk and Pillars, 10am–1am Friday, Saturday and Sunday

Minimum of 60 adults. A 15% surcharge is applicable for smaller numbers. Minimum bar spend of \$1,500.00

BYO available on table wine only. A maximum of 2 bottles per table at \$10.00 corkage per bottle (includes alcoholic and non-alcoholic bottles)

**\$82.50**  
per person  
including GST

## Including:

- Choice of two architecturally designed venues
- Complimentary Bridal Suite\*
- Complimentary Hamper with our Chef's selection of finger food to take with you for your formal photos
- White Linen
- Silverware, Chinaware and Stemware
- Cylindrical or fishbowl glass vase for use in your table centrepiece decorations.
- Dance Floor
- State-of-the-art lighting and audio equipment for your Reception
- Full services of our Wedding Coordinator
- Bridal Table receives full service throughout the Wedding Reception

## Breads

Selection of warm breads served with whipped butter and olive oil

## Buffet Table

### Carvery Meat and Condiments

**Choose one – extra choice \$6.50 per person**

Apple and sage stuffed pork belly served with sticky jus and spiced apple sauce

Slow roasted beef porterhouse studded with garlic and served with a rich port wine jus

Roast lamb leg with rosemary and garlic served with mint sauce

## Hot Meat Dish

**Choose one – extra choice \$6.00 per person**

Orange and ginger chicken with fresh coriander and toasted sesame seeds

Hunters braised beef and vegetable stew

Baked fresh fish in a creamy leek sauce

Creamy beer and mustard braised lamb

## Farinaceous Dishes

**Choose one**

Sea salt and rosemary roasted gourmet red potatoes

Roasted honey pumpkin finished with heirloom tomatoes and pumpkin seeds

Pumpkin and ricotta ravioli in a creamy pesto sauce

Creamy roast root vegetable bake topped with parmesan crust

## Vegetable Selection

**Choose two – extra choice \$2.50 per person**

Lemon scented market vegetables

Sautéed Asian vegetables in a chilli lime sauce topped with toasted cashews

Eggplant parmigiana topped with parmesan herb crust

Baked cauliflower in a creamy three cheese sauce

## Salad Selection

**Choose three – extra choice \$2.50 per person**

Caramelised pear, blue cheese and crushed pecan garden salad with crisp croutons and finished with a creamy citrus dressing

Baby beetroot, rocket, feta and toasted walnut salad with a pesto vinaigrette

Orange, haloumi and baby spinach salad topped with dried cranberries, cherry tomatoes and a splash of orange vinaigrette

Brown rice and spring vegetable salad finished with toasted hazelnuts and a drizzling of garlic and avocado dressing

Traditional Greek salad with marinated Kalamata olives and Danish feta

Pasta salad bound in olive oil with fresh basil preserved lemon, pinenuts, cherry tomatoes and shredded parmesan

## Dessert Selection

**Choose three – extra choice \$3.00 per person**

Cookies and cream mousse cups with French vanilla base  
Smooth fruity cheesecake with freshly whipped Chantilly cream

Tiramisu with a smooth rum mascarpone cream served in individual glasses

Kiwi pavlova with a sweet lemon curd and topped with toasted coconut

## To Finish

Freshly brewed coffee and speciality teas