

# Wedding Package – Midweek

Available in the Boardwalk or Pillars, 10am–1am Monday to Thursday

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)

**\$65**  
per person  
including GST

## Including:

- Choice of two architecturally designed venues
- Complimentary Bridal Suite\*
- Complimentary chair covers (value of \$7.50 each)
- Complimentary fairy light wall or panels (value of \$600)
- 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

## Menu Option A

### Breads

Selection of warm breads served with whipped butter and olive oil

### Hot Carvery

Spiced roast beef served with tzatziki

### Hot Selection

Sweet chicken tagine with dates, garnished with sliced almond served with herbed cous cous

Vegetarian eggplant parmigiana with fresh basil

### Salads

Moroccan carrot salad with toasted cashews and sesame seeds

Baby spinach salad with sliced olives, crumbled feta, cherry tomatoes and red pepper finished with Balsamic vinaigrette

### Desserts

Coconut panna cotta and raspberry compote

Fresh tropical fruit salad with passionfruit coulis

## Menu Option B

### Breads

Selection of warm breads served with whipped butter and olive oil

### Hot Carvery

Mustard and herb rubbed beef sirloin with a creamy peppercorn jus

### Hot Selection

Lemon and thyme chicken served with roasted garlic gourmet potatoes

Vegetarian penne pasta in a rich tomato Napolitana sauce with basil, olives, cherry tomatoes finished with parmesan

### Salads

Crisp cos lettuce salad with garlic croutons, smokey bacon, and egg with creamy Caesar dressing

Honey roasted pumpkin salad served on baby spinach with toasted pinenuts and cherry tomatoes

### Desserts

Baileys and dark Ghana chocolate mousse

Citrus tarts with fresh Chantilly cream

## Menu Option C

### Breads

Selection of warm breads served with whipped butter and olive oil

### Carvery

Double cooked pork belly served with sticky sweet and sour sauce

### Hot Selection

Creamy thai chicken curry served with scented jasmine rice with fresh coriander

Vegetarian stir fried egg noodles in a hoisin sauce topped with toasted cashews

### Salads

Fresh garden salad topped with spring onion, crispy noodles and fresh herbs served with ginger, lime and coriander dressing

Black and white rice salad of crisp vegetables and fresh herbs

### Desserts

Chilli and lime chocolate cake served with dark chocolate sauce and fresh Chantilly cream

Berry and rhubarb crumble tarts