

# Wedding Package – Plated

**\$87.50**  
per person  
including GST

**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)*

## 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

## Plated Entree

**Two served alternately between guests (except the bread platter)**

Choose two

Selection of artisan breads with whipped butter, olive oil, hummus and housemade dukkah  
(one per table of eight)

Chicken and pistachio terrine with plum chutney, micro salad and crispy focaccia wafers

Truffled wild mushroom, goats cheese and sage and onion marmalade on toasted brioche

Smoked salmon nestled on a sweet corn cake with avocado salsa and dill sour cream

Venison and grilled eggplant bruschetta with feta, beetroot relish and rocket

## Main Course

**Two served alternately between guests**

Choose two

Kawakawa rubbed lamb rump on potato gruyere gratin with spring pea puree and minted jus

Charmoula marinated chicken supreme on zucchini pumpkin pancake with rocket and cucumber yoghurt

Bacon wrapped beef fillet with wild mushroom ragout, pumpkin parsnip dauphinoise and crispy paprika onion

Cider braised pork belly on green apple and kumara rosti with parsnip crisps and creamy brandy sauce

Saffron infused paella with olives, baby corn, capsicum, beans, cherry tomatoes and finished with toasted almonds

## Side Dishes

**(\$6.50 per table of eight)**

Fresh garden salad with balsamic vinaigrette

Sea salt and rosemary roasted gourmet red potatoes

Lemon scented steamed market vegetables

## Desserts

**Two served alternately between guests (except the mini sweet platter)**

Choose two

Orange and cardamom white chocolate brulee with almond biscotti

Apple and raspberry crumbed with coconut anglaise and fresh Chantilly cream

Triple chocolate peppermint brownie trifle

Individual lemon meringue parfait with mascarpone cream

## To Finish

Freshly brewed coffee and specialty teas served to the table with chocolate truffles