

Wedding menu options

3

Buffet meal - Sample menu

Canapes

Thai chicken skewers, sticky kecap sauce
Mushroom parfait, pickled pink onion, crostini (V)
Dutch bitterballen (meatball), mustard mayo

Main course

Pine nut & almond crusted lamb (DF / GF)
Apple cider, maple braised pork belly, apple sauce (GF / DF)
Quinoa, roast pumpkin, feta, pecans, cranberries (GF / V)
Pear, walnut, parmesan salad, lemon dressing (GF)
Warm dinner rolls, herb & garlic butter

Sweet finish

Your supplied wedding cake

Available for guest numbers of 50 or more

Our standard buffet package includes your choice of: 3 canapes; two meat selections; accompanied by three side or salad selections.

A dessert course can be added to your package for an additional charge.

For further information on our menu selections and available options, please contact our Event Coordinator.

Alternate drop plated meal - Sample menu

Canapes

Mini cauliflower rosti, blue cheese, fruit chutney (V / GF)
Lamb kofta, cucumber labneh

Alternate drop

Beef sirloin, creamy potato mash, wilted spinach, burst cherry tomato, pinot noir jus (GF)
Moroccan chicken, green olives, apricots, Israeli cous cous, preserved lemon yoghurt

To the table

Roasted seasonal vegetables (GF / Ve)
Leafy green salad, house made dressing (GF / Ve)
Warm dinner rolls, herb & garlic butter

Sweet finish

Your supplied wedding cake

Available for up to 80 guests

Our standard plated meal package includes:

Your choice of 2 canapes and the alternate drop plated meal.

Guests will be served one of two meat selections of your choice, with the two selections served on an alternating basis (50/50).

Three side dishes of your choice will be served banquet-style to the table for guests to help themselves.

A dessert course can be added to your package for an additional charge.

For further information on our menu selections and available options, please contact our Event Coordinator.

Dessert options

Spiced fruit, coconut & oat crumble, whipped cream

Layered chocolate & espresso Tiramisu

Ginger & sticky date pudding, butterscotch sauce

Poached pears, vanilla cream & toasted coconut crumb DF

(Individual) Dark chocolate mousse, cherry compote,
gingerbread cream

(Only available for alternate drop option)

A dessert course can be added to your package for an additional charge.



Bar menu

3

Beer

Classics 12.50

Heineken

Heineken 0%

Corona

Waikato

Speights summit Ultra

Speights mid ale

Good George beer on-tap 12.50

IPA

Pilsner

Wine

White 12.50

Pinot gris

Chardonnay

Sauvignon blanc

Red 13.50

Pinot Noir

Shiraz/Syrah

Merlot cabernet sauvignon

Rosé

Bubbles 14.50

Prosecco

Brut

Rose

Spirits

Standard spirits

Single 11.00

Double 13.00

Gin

Vodka

Whisky

Rum

Brandy

Premium spirits

Single 13.00

Double 15.00

Glenfiddich whisky

Cognac

Cold drinks

Soft drinks 6.20

Coke

Coke no sugar

Sprite

Bundaberg ginger beer

Lemon lime & bitters

Sparkling water

Juices 6.20

Tropical

Orange

Apple

RTDs

12.50

Pals

Pink gin

Canadian club and dry

Jim beam and cola

Cider

12.50

Apple cider

Doris plum (GG) (*on tap*)

**Custom ordered spirits , cocktails
and RTDS are available on request**