

Classic Wedding Menu

Memories

Option 1:

Half hour pre dinner drinks with a selection of canapés.

Three-course menu based on your selections. Choose two from each category:

Entrée:

Traditional Caesar Salad

With bacon, anchovies, egg, herb, croutons, Caesar dressing, plus your choice of chicken or prawn

Tortellini Boscaio

Veal filled tortellini served with a sauce of bacon, mushrooms, onion, garlic and cream

Sole and Calamari

Sole with rings of calamari crumbed and cooked until golden brown. Served with tartar sauce.

Chicken Mushroom & Asparagus Vol au Vent

Sautéed with shallots and folded through a white wine sauce

Lamb and Vegetable Parcel

Baked in filo served on a light curry coulis

Mains

Ribeye Fillet

Topped with onion, bacon, and mushrooms with red wine demi glaze

Baked Lamb Cutlets

Served in a stack topped with honey and rosemary demi glaze

Chicken Chasseur

Tender breast baked masked with a sauce of mushroom, shallots and white wine

Grilled Perch

With lemon and parsley butter

Veal Mozzarella

Topped with Italian Tomato Sauce and Mozzarella Cheese

Option 2:

Memories

Buffet Menu:

Five-hour beverage package:

Includes local beer, bottled wine, juice and soft drinks

Sparkling wine for toasts

Two-tier wedding cake with fresh or sugar flowers

Minimum 60 guests

Desserts

Apple Strudel

Sautéed apples sultanas wrapped in filo pastry baked and served with cream patisserie crème and fresh

Mango Bavaois

A light fruit sponge delight served with boysenberry ice cream

Crème Caramel

Baked custard with caramel sauce, served with fresh whipped cream

Profiteroles

Always a favourite filled with Grand Marnier custard, served warm with chocolate

Blueberry Cheesecake

Baked cheesecake served with fruit coulis and fresh cream

Sticky Date Pudding

Served warm with vanilla ice cream and caramel sauce

Pavlova

Tossed with fresh cream and seasonal fruit

Tiramisu

Rich and moist served with fresh cream