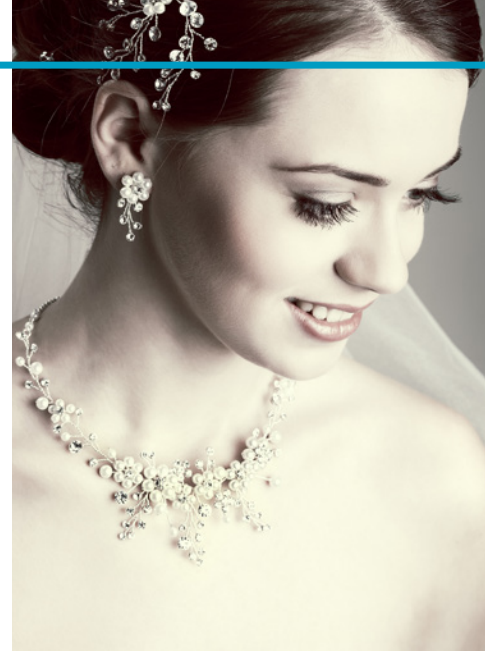


LILY WEDDING PACKAGE \$49.00pp

- *Two course alternate drop entrée & main with wedding cake for dessert*
- *Room hire included*
- *Minimum 80 people*



ENTRÉE

Individual Antipasto Plate with Prosciutto, Salami, Semi-Dried Tomatoes, Bocconcini, Olives and Crisp Bread

Marinated Tasmanian Salmon, Avocado, Coriander and Chilli, Citrus Dressing

Chicken and Mushroom Vol Au Vents

Roasted Vegetable Tart, Porcini Mushrooms, Golden Goat's Cheese, Caramelised Onions

Asparagus Wrapped In Prosciutto, Potato Cakes and Verge Dressing

MAIN COURSE

Slow Roasted Sirloin, Potato Fondant, Greens and Rosemary Jus

Rump of Lamb, Caramelised Onions, Fondant Potatoes, Glazed Carrots, Green Beans

Corn-Fed Chicken Supreme, Sage and Onion Mash, Heritage Carrots, Madeira Jus

Roasted Fillet of Tasmanian Salmon, Ratatouille, Lemon and Thyme Sauce

Diced Leg of Lamb, Moroccan Spices, Tagine, Crispy Parsnips

WE CAN ALSO ORGANISE FOR AN ADDITIONAL COST TO EACH PACKAGE:

- DJ
- Chair Covers
- Centre Pieces
- Sashes
- Floral Arrangements
- Entertainment
- Master Of Ceremonies
- Photobooth
- Lolly Buffet



ORCHID WEDDING PACKAGE \$89.00pp

- *Two course alternate drop entrée and main with wedding cake for dessert*
- *4 hour beverage package*
- *Room hire included*
- *Tea and Coffee*



ENTRÉE

Individual Antipasto Plate with Prosciutto, Salami, Semi-Dried Tomatoes, Bocconcini, Olives and Crisp Bread

Pork and Peppercorn Terrine, Cornichons, Porcini Mushrooms Sauce and Toast

Marinated Tasmanian Salmon, Avocado, Coriander and Chilli, Citrus Dressing

Chicken and Mushroom Vol Au Vents

Roasted Vegetable Tart, Porcini Mushrooms, Golden Goat's Cheese, Caramelised Onions

Asparagus Wrapped In Prosciutto, Potato Cakes and Verge Dressing

Seared Beef Fillet Carpaccio, Wild Rocket, Shavings of Grana Padano, Cherry Tomatoes and Truffle Oil

MAIN COURSE

Slow Roasted Sirloin, Potato Fondant, Greens and Rosemary Jus

Slowed Cooked Shoulder of Lamb, Roasted Butternut Squash, Braised Red Cabbage, Port Wine Sauce

Roasted Duck Breast, Porcini Mushrooms, Pommes Rissoles, Orange and Lemon Thyme Jus

Corn-Fed Chicken Supreme, Sage and Onion Mash, Heritage Carrots, Madeira Jus

Braised Beef Cheeks, Button Mushrooms, Roast Garlic Polenta

Roasted Fillet of Tasmanian Salmon, Ratatouille, Lemon and Thyme Sauce

Diced Leg of Lamb, Moroccan Spices, Tagine, Crispy Parsnips



MAGNOLIA WEDDING PACKAGE \$99.00pp

- *Three Course alternate drop*
- *Wedding cake cut and served on platters or gift bagged*
- *4 Hour beverage package · Room for bride and groom to use*
- *Room hire included · Tea and coffee*



ENTRÉE

Individual Antipasto Plate with Prosciutto, Salami, Semi-Dried Tomatoes, Bocconcini, Olives and Crisp Bread

Pork and Peppercorn Terrine, Cornichons, Porcini Mushrooms Sauce and Toast

Smoked Rainbow Trout, Horseradish Panna Cotta, Croutons, Watercress, Fried Baby Capers

Marinated Tasmanian Salmon, Avocado, Coriander and Chilli, Citrus Dressing

Chicken and Mushroom Vol Au Vents

Roasted Vegetable Tart, Porcini Mushrooms, Golden Goat's Cheese, Caramelised Onions

Asparagus Wrapped In Prosciutto, Potato Cakes and Verge Dressing

Seared Beef Fillet Carpaccio, Wild Rocket, Shavings of Grana Padano, Cherry Tomatoes and Truffle Oil

MAIN COURSE

Slow Roasted Sirloin, Potato Fondant, Greens and Rosemary Jus

Seared Barramundi Fillet, Roasted Carrots, Grilled Asparagus Spears, Crushed Potatoes, Saffron and Dill Sauce

Slowed Cooked Shoulder of Lamb, Roasted Butternut Squash, Braised Red Cabbage, Port Wine Sauce

Roasted Duck Breast, Porcini Mushrooms, Pommes Rissoles, Orange and Lemon Thyme Jus

Rump of Lamb, Caramelised Onions, Fondant Potatoes, Glazed Carrots, Green Beans

Corn-Fed Chicken Supreme, Sage and Onion Mash, Heritage Carrots, Madeira Jus

Braised Beef Cheeks, Button Mushrooms, Roast Garlic Polenta

Roasted Fillet of Tasmanian Salmon, Ratatouille, Lemon and Thyme Sauce

Diced Leg of Lamb, Moroccan Spices, Tagine, Crispy Parsnips

DESSERT

Warm Almond Tart, Honey Butter, Clotted Cream

Strawberry Panna Cotta, Orange and Berry Syrup, Mint

Blueberry Frangipane Tart, Meringue, Coulis

Citrus Tart, Raspberry and Chantilly Cream

Baby Blueberry Cheesecake, Mango Sauce

Apple Crumble, Vanilla Ice Cream, Chocolate Fudge Sauce

Tiramisu

Chocolate Mousse, Whipped Cream, Pistachio and Coconut Crumble



PEONY WEDDING PACKAGE \$109.00pp

- Canapés on arrival
- Three Course alternate drop
- Wedding cake cut and served on platters or gift bagged
- 4.5 hour beverage package
- Room for bride and groom to use
- Room hire included
- Tea and coffee
- Selected spirits for bridal table



ENTRÉE

Individual Antipasto Plate with Prosciutto, Salami, Semi-Dried Tomatoes, Bocconcini, Olives and Crisp Bread

Pork and Peppercorn Terrine, Cornichons, Porcini Mushrooms Sauce and Toast

Smoked Rainbow Trout, Horseradish Panna Cotta, Croutons, Watercress, Fried Baby Capers

Marinated Tasmanian Salmon, Avocado, Coriander and Chilli, Citrus Dressing

Chicken and Mushroom Vol Au Vents

Smoked Duck Breast, Pomegranate, Orange Segments, Citrus Dressing, Watercress, Roasted Hazelnuts

Roasted Vegetable Tart, Porcini Mushrooms, Golden Goat's Cheese, Caramelised Onions

Asparagus Wrapped In Prosciutto, Potato Cakes and Verge Dressing

Searred Beef Fillet Carpaccio, Wild Rocket, Shavings of Grana Padano, Cherry Tomatoes and Truffle Oil

MAIN COURSE

Slow Roasted Sirloin, Potato Fondant, Greens and Rosemary Jus

Searred Barramundi Fillet, Roasted Carrots, Grilled Asparagus Spears, Crushed Potatoes, Saffron and Dill Sauce

Slowed Cooked Shoulder of Lamb, Roasted Butternut Squash, Braised Red Cabbage, Port Wine Sauce

Roasted Duck Breast, Porcini Mushrooms, Pommes Rissoles, Orange and Lemon Thyme Jus

Rump of Lamb, Caramelised Onions, Fondant Potatoes, Glazed Carrots, Green Beans

Corn-Fed Chicken Supreme, Sage and Onion Mash, Heritage Carrots, Madeira Jus

Braised Beef Cheeks, Button Mushrooms, Roast Garlic Polenta

Beef Fillet Mignon, Wild Mushroom, Potato Gratin, Green Beans, Port Jus

Roasted Fillet of Tasmanian Salmon, Ratatouille, Lemon and Thyme Sauce

Diced Leg of Lamb, Moroccan Spices, Tagine, Crispy Parsnips

DESSERT

Warm Almond Tart, Honey Butter, Clotted Cream

Strawberry Panna Cotta, Orange and Berry Syrup, Mint

Blueberry Frangipane Tart, Meringue, Coulis

Citrus Tart, Raspberry and Chantilly Cream

Baby Blueberry Cheesecake, Mango Sauce

Apple Crumble, Vanilla Ice Cream, Chocolate Fudge Sauce

Tiramisu

Chocolate Mousse, Whipped Cream, Pistachio and Coconut Crumble