



Premium Menu



Buffet Service

Fresh White or Wholegrain Roll

Entrée Selections

(May be substituted for Roaming Canapes - conditions apply)

Soup

Choices: Pumpkin, Minestrone, Leek and Potato, Chicken and Vegetable, Chicken and Corn, Mixed Vegetable, Beef and Barley

Bruschetta

Chicken Caesar Salad

Spinach and Ricotta Tortellini

with a Smoked Salmon and Garlic Cream Jus, topped with Crispy Leeks

Anti Pasto Plate

with Olives, Feta, Marinated Artichokes, Pickled Vegetables, Sun Dried Tomatoes and Crackers

Char Grilled Vegetable Parcels

with Marinated Feta and English Spinach

Light Filo Parcels

complemented with a Creamy Roasted Capsicum and Sun Dried Tomato Sauce

Cajun Chicken Tenderloins

served on a bed of Mixed Sprouts and Baby Spinach Salad, drizzled with a Mango Crème

Main Course Selections

Continental Meat Platter

Including Various Cured Meats, Cheeses & Continental Variety

Roasted Sirloin Basted with Dijon Mustard

Leg of Pork with Crackling and Apple Sauce

Leg of Lamb with Garlic and Rosemary Jus

Baked Barramundi Fillets

with Lemon and Herbs

Chicken Pieces

Lemon Pepper Crusted or Honey and Soy glazed or baked with a Creamy Dijon Sauce

Lasagne

Farfalle

Butterfly Shaped Pasta with Asparagus and Mild Red Pepper

Penne Neapolitana

Field Mushrooms, Sun Dried Tomatoes and Macaroni

with Pine Nuts and Roasted Garlic Cream

Lamb and Coconut Curry

with Baby Corn, Sweet Potato and Fresh Coriander

South West Beef

slowly Braised with Onions, Button Mushrooms and Red Wine

Ragout of Beef

with Caramelised Onion, Tomatoes and Creamy Pepper Sauce

All Buffets are accompanied by One Potato Selection -

Rosemary Roasted, Jacket or Au Gratin

Vegetable Selections

Mixed Seasonal Greens

Cauliflower au Gratin

Steamed Broccoli

Baked Pumpkin

Honey and Cumin Roasted Carrots

Salad Selections

Fresh Tossed Garden Salad

Greek Salad

Pasta Salad

Potato Salad

All Buffets are complemented by a variety of Salad dressings, Sauces and Mustards to accompany your selections.

Dessert Selections

Sticky Date Pudding

covered with Delicious Caramel Sauce

White Chocolate Bread and Butter Pudding

with Mixed Fruit and White Chocolate Sauce

Apple and Blueberry Crumble

served with Custard and Cream

Individual Pavlovas

topped with Coconut Cream and Strawberries with Mango and Raspberries

French Vanilla Rice Pudding

with Compôte of Forest Berries

Chocolate Mousse

with Rum and Raisins with a Black Cherry Sauce

Fruit Salad Cocktail

Fresh Seasonal Fruits served in a Martini Glass with Cream

Wedding Cake

Your Wedding Cake, Cut, Plated and Served

Tea & Coffee

Entree Selections - Choose One

Main Course - Choose Four

Potato Selections - Choose One

Vegetable Selections - Choose Two

Salad Selections - Choose Two

Dessert Selections - Choose One

Buffet Provides for Table Service of Entrée and Desserts with guests invited in order to the Buffet for assisted Main Course self service. Additional choices are available and attract an extra cost