





## **dinner package 1 - \$93.00 pp**

*includes 5hr silver beverage package*

### **entrée**

orange pekoe smoked chicken breast, cucumber, tomato,  
snow sprouts, honey ginger dressing

layered leek, potato and goats curd terrine, tomato tartare,  
watercress and rocket coulis

cous cous tian, hummus, capsicum gazpacho, micro herb salad

### **main**

braised wagyu beef, mushrooms, onion, truffle mash, pancetta, red wine sauce

crispy skinned chicken breast, pommes anna, pumpkin puree,  
chicken reduction glaze

slow roasted lamb noisette, du puy lentil cassoulet,  
crushed nicola potato, tomato relish

### **dessert**

greek yoghurt pannacotta, fig and almond cake, honey syrup

chocolate and hazelnut dacquoise, milo crumble, marshmallow

warm sticky date toffee pudding, butterscotch sauce, vanilla bean ice cream

*filtered Rainforest Alliance Certified™ coffee and a selection of teas*

*please choose 1 dish from each course*

*alternate service fee of \$3.30 per person applies to main course*

(v) vegetarian | note: all prices on this page are per person

please note many of our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. ask your event planning manager for further information about organic options



## **dinner package 2 - \$103.00 pp**

*includes 5hr silver beverage package*

### **entrée**

twice-cooked salmon | leek, potato, avocado salad, dill and lime dressing

peking duck, sweet and sour mandarins, sweet potato, spring onions,  
ginger caramel dressing

king prawns, coriander, mango, mint salad, sweet chilli dressing

### **main**

loin of beef, potato gateau, roasted tomato, béarnaise, beef reduction

double lamb cutlet, potato and leek pie, gingered carrot, pea and mint puree

grilled | loin of barramundi, fricassee of seasonal vegetables,  
sweet corn puree, beurre blanc

### **dessert**

iced coconut and pineapple gateau, pistachio ice cream

warm chocolate and orange pudding, armagnac ice cream

apple cake layered with pumpkin cheesecake, green apple sorbet  
and pumpkin seed praline

*filtered Rainforest Alliance Certified™ coffee and a selection of teas*

***please choose 1 dish from each course***

***alternate service fee of \$3.30 per person applies to main course***

(v) vegetarian | note: all prices on this page are per person

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## **silver beverage package includes:**

rothbury brut sparkling cuvee (se aust) or  
seppelt stony peak brut (se aust)

rothbury estate chardonnay (se aust) or  
seppelt stony peak chardonnay (se aust)

rothbury estate cabernet merlot (se aust) or  
seppelt stony peak shiraz cabernet (se aust)

victoria bitter, carlton mid strength, cascade premium light

orange juice, soft drinks (coke, diet coke, sprite, lift)

## **upgrade options**

### *canapés on arrival*

if you would like to add a chef's selection of cold canapés on arrival to your menu please **add \$15.50pp** (4 pieces per person)

### *upgrade your silver beverage package*

if you would like to upgrade your silver beverage package to gold or platinum please apply the below costs:

*upgrade to 5hr gold package*

**add \$6.00pp**

*upgrade to 5hr platinum package*

**add \$10.00pp**

### *let us make your wedding cake*

if you would like our highly skilled chef patissier to work with you to create your personalised wedding cake please enquire with your sales or event planning manager