

2018

Book your wedding reception for a date in June, July or August 2018 to take advantage of our special offer of

\$110

per person

* Conditions Apply

Mid Year Wedding

2018/2019 PACKAGE INCLUSIONS

- ~ Exclusive use of selected reception room including private outdoor terrace area
 - ~ Pre-dinner canapés and beverages on arrival
 - ~ Delicious three course midyear menu
- ~ Unlimited Silver beverage package including alcoholic and non-alcoholic beverages
- ~ Cut and serve your wedding cake on platters per table with cake bags provided
 - ~ Tea, coffee, herbals and chocolates served with your wedding cake
 - ~ Large range of table centrepieces including fresh seasonal flowers
 - ~ Bridal table styling including fresh seasonal flowers
 - ~ Outdoor terrace styling
 - ~ Fitted chair covers with your choice of coloured sash
 - ~ Bridal room with private powder room
 - ~ Disc Jockey & Master of Ceremonies
 - ~ Dance floor
- ~ Quality linen table dressing, linen napkins, table menus and beverage cards
 - ~ Fully dressed cake table with cake knife and toasting glasses
 - ~ AV equipment including microphone & lectern for speeches, data projector and screen for slide show presentation
 - ~ Personal beverage and wait staff
 - ~ Professional wedding co-ordinator
 - ~ Complimentary place card and bonbonniere placement
 - ~ Full access to our state of the art Marina for beautiful photo opportunities

2019

Book your wedding reception for a date in June, July or August 2019 to take advantage of our special offer of

\$115

per person

* Conditions Apply



MID YEAR WEDDING SPECIAL MENU 2018/2019

Select two items for Entrée, Main & Dessert (served alternate) from each course

ON ARRIVAL

~ Crispy prawn twists & ricotta pastizzi

ENTRÉE

- ~ Prawn & pearl cous cous salad served with lemon, mint, currants & toasted seeds
- ~ Warm Danish fetta tart served with roasted cherry tomatoes & pesto dressing
 - ~ Cheese tortellini, served with tomato pesto cream & eggplant chips
 - ~ Crisp fried calamari served with creamy mayo

MAINS

- ~ Supreme of chicken on roasted carrot & tahini puree with fondant potato
- ~ Grilled Atlantic salmon served on wilted spinach with fondant potato
- ~ Grilled pork fillet escalopes on creamy mash with mushroom & marsala
- ~ 200g Scotch fillet, served with allumette potato, & roasted cauliflower gratin

DESSERT

- ~ Cafe latte panna cotta with chocolate
- ~ Golden syrup pudding served with crème anglaise
- ~ Piped lime mascarpone cheesecake with raspberry coulis
- ~ Fresh fruit salad with toasted oat & almond crumble



*Filtered coffee, tea & herbals and after dinner mints
served with your wedding cake*

All menu items are subject to change according to seasonality & availability