

Classic Wedding Package

PACKAGE INCLUSIONS

- ~ Exclusive use of selected reception room including private outdoor terrace area
 - ~ Delicious three course menu
- ~ Unlimited Silver beverage package including alcoholic & non-alcoholic beverages
 - ~ Cut & serve your wedding cake on platters per table with cake bags provided
 - ~ Tea, coffee, herbals and chocolates served with your wedding cake
 - ~ Fitted chaircover with your choice of coloured sash
 - ~ Bridal room with private powder room
 - ~ Dance floor
 - ~ Quality linen table dressing, linen napkins, table menus & beverage cards
 - ~ Fully dressed cake table with cake knife & toasting glasses
- ~ AV equipment including microphone & lectern for speeches, data projector & screen for slide show presentation
 - ~ Personal beverage & 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

Packages starting from

\$99

per person

See price list for more details

* Conditions Apply



CLASSIC MENU

Select two items for **Entrée, Main and Dessert (served alternatively)** from each course

ENTRÉE

- ~ Penne pasta with leg ham, peas, sautéed mushrooms & parmesan cream sauce
- ~ Warm onion frittata with tomato, basil, sugo & parmesan (V) (GF)
- ~ Barramundi & potato croquette with sweet corn salsa
- ~ Salad of prawns with avocado crème fraiche & tomato lime salsa (GF)
- ~ Lasagne bolognaise layers of creamy béchamel & bolognaise sauce, baked with cheese
- ~ Grilled marinated chicken skewers on flatbread with tzatziki

MAINS

- ~ Half chicken oregano with white wine sauce (GF)
- or**
- ~ Supreme of chicken oregano with white wine sauce (GF)
- ~ Roasted lamb with herb stuffing served with minted Demi glaze
- ~ Roasted turkey breast served with herb stuffing served with cranberry demi glaze
- ~ Grilled fish with a citrus & herb crust served with a lemon cream sauce

or

Barramundi fillet upgrade: \$3.50p.p

- ~ Roast blade of mustard beef with herb stuffing served with gravy

or

Grilled scotch fillet 200g served with Dianne sauce (GF)

- *Mains served with potatoes mode du chef & seasonal vegetables*

DESSERT

- ~ Warm apple slice with fresh whipped cream
- ~ Fresh fruit salad with fresh whipped cream (GF)
- ~ Vanilla panna cotta with strawberry coulis (GF)
- ~ Mud cake with strawberry coulis & fresh whipped cream
- ~ Crème caramel with fresh whipped cream (GF)
- ~ Baked cheesecake slice with berry coulis & fresh whipped cream

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

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

