

SEATED WEDDING RECEPTION SET MENU PACKAGES

Canapés can be served during pre-dinner drinks \$5 each

SET MENU

1:1:WC	Set Entrée/Set Main Course/Wedding Cake	\$49
1:1:1	Set Entrée/Set Main Course/Set Dessert	\$57
1:2:WC	Set Entrée/Choice of 2 Main Course/Wedding Cake	\$59
1:2:1	Set Entrée/Choice of 2 Main Course/Set Dessert	\$64
2:2:WC	Alternate 2 Entrée/Alternate 2 Main Course/Wedding Cake	\$54
1:2:WC	Set Entrée/Alternate 2 Main Course/Wedding Cake	\$51
2:2:WC	Choice 2 Entrée/Choice of 2 Main Course/Wedding Cake	\$64
2:2:1	Choice 2 Entrée/Choice of 2 Main Course/Dessert	\$71
2:2:2	Choice 2 Entrée/Choice of 2 Main Course/Choice of 2 Dessert	\$79
2:3:2	Choice 2 Entrée/Choice of 3 Main Course/Choice of 2 Dessert	\$84

EXTRAS AND ADD ONS

Additional choices in any course	\$5 per choice
Bowl of salad or vegetables	\$10 each
Cheese and fruit platters	\$12pp

Freshly brewed coffee and tea served to your guests after dessert at \$30 per pot on consumption.

Where wedding cake, supplied by you, is served as dessert, the chef will cut and serve the cake, garnished with cream and berry coulis, as an individual dessert to each guest

SEATED WEDDING RECEPTION SET MENU CHOICES

ENTREE

- Huon Smoked Salmon Salad, crisp sourdough, micro herb, avocado and cucumber ribbon salad, lemon, dill, crème fraiche
- Panko crusted crispy chicken salad, blistered peppers, corn and chorizo, baby cos salad, smoked chili aioli
- Lemongrass, chili and ginger prawn Vietnamese noodle salad, mint, coriander, carrot and cucumber, roasted peanut dressing **GF** (or Tofu with chili, lemongrass and ginger **Ve**)
- Woodside Goat's Cheese Souffle, walnut and roasted tomato salad, basil and pepper coulis **V**
- Stuffed Italian Portobello Mushroom, olive, roma tomato, balsamic and EVOO, rocket and basil **GF V Ve**
- ED Shared Platters- Jarlsberg, prawn and chorizo skewers, hommus, ciabatta, salami and leg ham, roasted peppers, asparagus, crudites and fetta

MAIN

- Salmon, mango, chili, prawn and coriander salsa, sticky coconut rice, crispy shallots, lime and lemongrass dressing
- Roasted MSA Sirloin, sweet potatoes, sautéed seasonal greens, cabernet jus
- Chinese 5 Spiced Duck Breast, orange and cinnamon black rice, spring onions, wombok and ginger **GF**
- Pork belly braised in cider, apple and parsnip puree, hazelnut, beetroot, shaved apple salad
- Potato gnocchi, oregano and dill pesto, pumpkin and pine nuts, shaved parmesan **V**
- Roasted polenta and provincial warm vegetable salad, tomato and capsicum coulis, EVOO, toasted walnuts **V Ve GF**
- Roasted free range chicken breast, hollandaise, greens and crisp sea salt kipfler potatoes topped with sage mustard butter and asparagus

SEATED WEDDING RECEPTION SET MENU CHOICES

DESSERT

- Deep Dish Lemon Tart, strawberry coulis and crème fraiche
- Vanilla Bean Pannacotta, almond biscotti and berry compote
- Sticky Toffee Pudding, caramel sauce and vanilla ice cream
- Pineapple and Coconut Gluten Free Cheesecake, pineapple puree and vanilla cream
- Mango and Lime Parfait, sable biscuit and fresh berries
- Chocolate Fudge Tart, double cream and strawberries

WEDDING DRINKS PACKAGES

THE EDINBURGH PACKAGE

Wines

- The Ed Sparkling White
- The Ed White Sauvignon Blanc
- The Ed Red Shiraz

Beers on Tap

- Coopers Pale Ale
- Hahn Super Dry
- Hahn Premium Light

Non-Alcoholic

- Soft drinks
- Orange juice

3 Hour ~ \$40

4 Hour ~ \$45

5 Hour ~ \$50

THE PREMIUM PACKAGE

Sparkling Wines (select one)

- Yarra Burn NV
- Redbank 'Emily' Pinot Noir Chardonnay

White Wines (select one)

- Vickery Watervale Riesling
- Giesen Sauvignon Blanc
- Murdoch Hill Sauvignon Blanc
- Vidal Estate Chardonnay

Red Wines (select two)

- Turkey Flat Grenache Rose
- Lake Breeze 'Bernoota' Shiraz Cabinet
- Langmeil Long Mile Shiraz
- Majella 'The Musician' Cabernet Shiraz
- Penley Estate Tolmer Cabernet Sauvignon

Beers on Tap

- Coopers Pale Ale
 - Hahn Super Dry
 - Hahn Premium Light
- Or select any three local tap beers

Non-Alcoholic

- Soft drinks
- Orange juice

3 Hour ~ \$50

4 Hour ~ \$55

5 Hour ~ \$60

THE DELUXE PACKAGE

Sparkling Wines (select one)

- The Lane 'Lois' Blanc de Blancs NV
- Jansz Premium Cuvee NV

White Wines (select two)

- Pikes Traditionale Riesling
- Pewsey Vale Riesling
- Pike & Joyce Sauvignon Blanc
- Geoff Weaver Sauvignon Blanc
- Paracombe Chardonnay

Red Wines (select two)

- Maison Saint AIX Rose
- d'Arenberg Footbolt Shiraz
- Bremerton Selkirk Shiraz
- Pauletts Cabernet Merlot
- Lake Breeze Cabernet Sauvignon

Beers on Tap

- Coopers Pale Ale
 - Hahn Super Dry
 - Hahn Premium Light
- Or select any three local tap beers

Non-Alcoholic

- Soft drinks
- Orange juice

3 hour ~ \$55

4 hour ~ \$60

5 hour ~ \$65

Surcharge of \$5 per person for each additional choice

COCKTAIL WEDDING RECEPTION CANAPÉ MENU

COCKTAIL MENU

Cocktail Menu 1 Choice of 10 x Canapés	\$35pp
Cocktail Menu 2 Choice of 12 x Canapés	\$40pp
Cocktail Menu 3 Choice of 14 x Canapés	\$45pp
Chef to cut and serve supplied wedding cake on platters	\$40pp
Chef to cut and serve supplied with cream and berry coulis	\$4pp

ASIAN SPOONS

- Smoked salmon and crab, dill and caper aioli
- Squid, black olive and roma tomato with an olive oil and lemon dressing
- Duck, orange and parsley rilette, orange marmalade
- Goat's cheese and chive beignets with capsicum salsa

PLATTERS

- Dip platter, trio of house made dips, toasted Gerry's Pita, rice crackers and crudites
 - Café size POA
 - Large \$60each
- Assorted cocktail sandwiches 4 flavours .
- ED mini cheeseburgers
- ED mini falafel burgers .
- Mixed Artisan pies and sausage rolls (32 pieces)
- Lamb shank pies, pork and fennel sausage rolls, potato pies and pumpkin and chickpea sausage rolls

- Prawn OR Vegetable steamed Chinese dumplings with a hoisin dipping sauce
- Salt and pepper squid
- Beef and chicken satays with peanut dipping sauce
- Greek style lamb and chicken skewers, tzatziki and tomato and oregano relish
- Chinese 5 spice pork belly bites with oyster sauce
- Crumbed chicken strips
- Pies, pasties and sausage rolls with tomato sauce
- House made arancini balls
- Spinach and parmesan
- Chorizo and olive
- Seafood Platter (30 pieces)
 - Salt and pepper squid, Panko prawns, Panko flathead and lemon aioli

COCKTAIL WEDDING RECEPTION CANAPÉ MENU

OYSTERS AND SEAFOOD PLATTERS

- 3 dozen SA Oysters – served in half shells
 - Natural with lemon wedges GF
 - Natural with chili and lime salsa GF
- 3 dozen Hervey Bay ½ shell Scallops with lemon and herb butter
- Mixed Seafood Platter
 - 12 x Oysters, 12 x Scallops and
 - 12 x Peeled cooked prawns with lemon aioli

PLATTERS OF INDIVIDUAL ASIAN NOODLE/SALAD BOXES

(30 PER PLATTER) with Asian slaw and vermicelli noodles

- Salt and pepper squid, chili lime dressing
- Crispy barramundi, lime, corn, coriander and chili mayo
- Coconut, lemongrass and ginger poached chicken
- Crispy tofu, Asian shallots, coriander, mint and Thai basil
- Panko prawns, wasabi and pickled ginger mayo

SWEET PLATTERS

- Vanilla and chocolate profiteroles and chocolate sauce
- Cocktail jam donuts
- Dark chocolate and white chocolate dipped strawberries

INDIVIDUAL COCKTAIL DESSERTS

- A selection of chocolate and walnut brownies, lemon curd tarts, chocolate ganache tarts and lemon meringue pies GF

CHEESE AND FRUIT (per platter)

- Cheese
 - Small \$50
 - Large \$75
- Assorted fruit and cheese
 - Small \$45
 - Large \$70
- Seasonal fruit platter
 - Small \$40
 - Large \$60

COCKTAIL WEDDING RECEPTION CANAPÉ MENU

CHILDREN'S PACKAGES

CHILDREN'S SET MENU PACKAGES

- Chicken or beef schnitzel
- Chicken skewers
- Crumbed fish and chips
- Beef skewers
- Pasta with Napolitana sauce and shaved parmesan cheese
- Ice-cream or wedding cake
- Soft drinks

Up to 12 years old • \$20 pp and 13-17 years old • \$30 pp

CHILDREN'S COCKTAIL PARTY PACKAGE

Platters of pies, pasties, sausage rolls, crumbed chicken breast pieces, beef skewers, chips, cucumber and carrot sticks

\$20pp (Under 12 years)

- Soft drinks
- Ice-cream or wedding cake