



Wedding Package

Gold Sit Down Package

Choose any 5 canapés
Entrée
Main
Dessert

\$150.00 per adult

Minimum 60 adults
\$112 per child (12-17 inclusive)
\$40 per child (3-11 inclusive)

Gold Buffet Package

Choose any 5 canapés
Choose any 5 hot or cold main selections
Choose any 5 salads or vegetable selections
Choose any 5 desserts

\$150.00 per person

Minimum 60 adults
\$112 per child (12-17 inclusive)
\$40 per child (3-11 inclusive)

Seafood Option:

In addition to Buffet Packages

Cold Platters: \$16.00 per person

Oysters – natural with lemon wedges / lime wedges / seafood sauce (2 per person)
King Prawns – tail on with lemon wedges (2 per person)
Tasmanian Salmon with baby capers (2 slices per person)

Package Inclusions:

- Pre – dinner hot and cold canapés
- 5 hours upgraded beverage package of selected sparkling and bottled wines, beers, soft drinks, orange juice and mineral water (incl corona and crown larger)
- Room hire
- Lectern and microphone for speeches
- Table centerpieces, including candles (all decorating by Beedazzled Events)
- Chair covers with your choice of coloured sashes
- Skirting for bridal and cake tables
- Dance floor
- Table linen
- Cake knife
- Complimentary cutting and service of your wedding cake
- Courtesy Bus available (conditions apply)
- Full support and advice on any aspect of your wedding
- Professional wait staff and service
- Accommodation for the Bride and Groom on the Wedding Night
- Complimentary breakfast in our Flags Bistro for the bride and groom (Friday & Saturday weddings only)



Canapé Menu

v – Denotes Vegetarian Choices

Cold Selection

- v Mediterranean Vegetable Tart with beetroot salsa
 - g Cucumber Cups with thai beef salad
 - v Cherry Tomato, Basil, bocconcini tartlets
 - Asparagus and prosciutto bundles with hollandaise sauce
 - g Vietnamese Prawn Rolls with wasabi mayonnaise
 - v Herbed Piklets with pear and blue cheese
 - Figs with prosciutto
 - v/g Cherry Tomato and marinated bocconcini skewers
 - Thai coconut prawns with mango dipping sauce
 - v Leek and Brie Tartlets
 - Mini Brushettas
 - v/g Marinated olives
 - Asian marinated Duck wrap
-

Hot Selection

- Lamb Korma Tartlet with yoghurt riata
- Spicy Chicken Goujons with plum sauce
- Mexican Bites
- Smoked Salmon Cakes with herb mayonnaise
- v Gourmet Crumbed Zucchini batons with sweet potato and chilli dip
- g Lemon Peppered Calamari with dill mayonnaise
- g Spicy Tomato Mussels with crispy prosciutto
- g Fried Chorizo with garlic
- g Skewered Lemon Prawns
- Seafood Claw with cocktail sauce
- Crumbed Camembert Cheese
- Panko Prawns with wasabi plum sauce
- Five Spice Duck Crepe
- v Spinach, Ricotta and herb oil tartlet
- v Grilled Cherry Tomato, Mozzarella tartlet drizzled with balsamic vinegar
- g Sesame Chicken Skewers presented with Ginger-Teriyaki Vinaigrette

Menus subject to change due to seasonal availability



Gold Sit Down Menu

Entrée

- can be served as an alternate drop, (please select one or two options)

- Rosettes of Tasmanian Smoked Salmon on a potato galette / napped with a lemon caper & dill vinaigrette
- Seared Sea Scallops w sautéed apple sliced over baby greens / char grilled capsicum
- Chicken Tenderloin w Asian greens / teriyaki sauce wild rocket and ripened tomatoes with lemon and cracked pepper.
- Finely sliced Beef Fillet w mustard / onion / baby tomato / spinach salad
- Baby Octopus marinated in garlic & a light olive oil then lightly sautéed on a bed of salad leaves & olive oil
- King Prawn Salad with a coconut and tamarind dressing
- Barbeque Lamb Loin on a bed of baby spinach / caramelised apples / w a redcurrant & mint jus

Main

- can be served as an alternate drop, (please select one or two options)

All mains are served with seasonal vegetables

- Sautéed Breast of Chicken w coriander pesto sauce
- Prime Fillet of Beef topped w king prawns & dill mustard béarnaise sauce
- Rack of Lamb w redcurrant & mint jus
- Oven Basted Turkey Breast w cranberry hollandaise
- Veal Medallion / forest mushroom / red wine jus
- Chicken Breast filled with feta cheese, sun dried tomatoes and basil, served with a capsicum and ginger jam
- Atlantic Salmon Steak / champagne, caper & lemon jus
- Sautéed Sirloin Steak w brandy butter sauce / forest of wild mushrooms
- Barramundi—Fresh fillets topped with a lemon cream dill sauce

Plus your choice of one Potato from the following:

- Roasted Rosemary and Paprika Chats
- Parmesan Mash
- Steamed with a Herb Butter
- Sweet Potato Mash

Dessert

- can be served as an alternate drop, (please select one or two options)

- Chocolate Tulip Basket – filled w Swiss chocolate mousse / raspberry coulis
- Baci – Individual rich hazelnut marquise on a layer of chocolate sponge finished w ganache & chocolate scrolls
- Light Lemon Meringue Tartlet – nestled on a crème anglaise w fresh berries
- New York Raspberry Cheesecake with chocolate sauce
- Brandy Snaps filled w crème patisserie / strawberries / mango / passion fruit coulis
- Profiteroles au Chocolate filled w grand manier cream w strawberries / blueberries / chocolate coulis
- Tiramisu – individual Italian dessert of mascarpone / coffee / chocolate sponge / dusted with cocoa
- Tropical Fruit Pavlova – individual pavlova filled with seasonal fruits on raspberry coulis

Menus subject to change due to seasonal availability



Gold Buffet Menu

Buffet Mains

Cold Platters

- Fresh Sushi Platter
- Chicken Breast with lemon thyme and cracked pepper
- Carved Honey Roasted Ham w sweet mustard & dill sauce / fresh melon
- Assorted Cold Meat platter including pepperoni, salami, silverside and roast beef
- Succulent Turkey Breast w cranberry / orange slices

Hot Selection

- Rose Seafood Marinara
- Thai Chicken and Prawn curry with scented rice
- Spinach and Ricotta Ravioli with salmon and caper cream sauce
- Thyme and Paprika infused Chicken Breast
- Dakkah Dusted Lamb Loin with rosemary jus
- Queensland Reef Fish with lemon grass & kaffir lime leaves
- Fresh Mahi Mahi with mango salsa
- Coconut filled Chicken Supreme with thai mango sauce
- Medallions of Beef in a wild mushroom & cream sauce topped with pancetta

Salads

- Watercress, Pecan and Orange Salad dressed with a herb vinaigrette
- Vine ripened Roma Tomato and Basil Salad
- Green Bean, Red Onion & hazelnut Salad
- Greek Salad with balsamic vinegar
- Torn Mesculin, Basil and Mint Salad with prosciutto and parmesan cheese
- Char Grilled Baby Leek & Fig Salad with balsamic vinegar and herb oil
- Asian Cabbage, Crunchy Hokkien Noodles dressed with sesame oil

Potatoes & Vegetables

- Middle Eastern Spiced Chat Potato
- Honey Roasted Pumpkin dusted with paprika
- Sliced Kiffler potatoes tossed through garlic herb butter
- Steamed Potato with English Spinach and Pine nuts
- Stir Fry Seasonal Vegetables – with cashews / soy sauce
- Freshly Baked Breads
- Lemon Grass Scented Mashed Potato
- Steamed Seasonal Vegetables

Menus subject to change due to seasonal availability



Desserts

- Australian Cheese Platter—served with tropical fruits and water crackers
- Tropical Fruit Platters—An Array of tropical fruits with double Island Cream
- Lemon Citrus Flan with cinnamon cream
- Milk Chocolate, Pear and Apricot Tart
- Baci Tart – white chocolate and hazelnut liquor mousse
- White Chocolate and Berry baked Cheesecake
- Individual Cherry Custard Tart drizzled with chocolate sauce

Menus subject to change due to seasonal availability