



Wedding Package

Silver Sit Down Package

Choose any 5 canapés
Entrée
Main
Dessert

\$115.00 per adult

Minimum 60 adults
\$79 per child (12-17 inclusive)
\$40 per child (3-11 inclusive)

Silver Buffet Package

Choose any 5 canapés
Choose any 5 hot or cold main selections
Choose any 4 salads or vegetable selections
Choose any 4 desserts

\$115.00 per person

Minimum 60 adults
\$79 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 served for approximately 45 minutes
- 5 hours standard beverage package of selected sparkling and bottled wines, beers (xxxx, toohey's, vb, midstrength and light), soft drinks, orange juice and mineral water
- 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, g – Denotes Gluten free choices

Cold Selection

- v Caramelised Red Onion & Spinach Tartlet topped with char grilled capsicum
 - g Natural Oysters with lime & soy
 - v Fetta, Rocket and Mushroom Bruchetta
 - v Mediterranean Antipasto Tartlets topped with roasted eggplant & capsicum
 - Smoked Salmon & Camembert Tartlet topped with fresh dill
 - g Rare Beef wrapped around Asparagus finished with French mustard
 - v Cream Cheese, Basil and Cashew tartlets
 - g Dukka crusted Lamb Fillet on toastie with tomato, chilli jam
 - Pepper crusted Beef Fillet on croutes topped with horse radish
 - v Sushi - Nori roll selection
 - v/g Thai Style Vegetables wrapped in rice paper with Asian soy
 - Fresh Crab served on a toasted brioche
 - Tandoori Chicken served on a tortilla shard with a mint yoghurt
 - v Bocconcini, cherry tomato, olive and basil tartlet
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Hot Selection

- v Vegetarian Chinese Spring Rolls served with an oriental dip
- g Chicken Kebab marinated in Indian spices, natural yoghurt, coriander & fresh mint
- g Salt and Pepper Calamari with a wild lime dressing
- v Spinach & Ricotta filo tartlets
- g Thai Fish Cakes – red chilli / lemon grass / green beans / sweet rice / vinegar & chilli dip
- g Spiced Lamb koftas with minted yoghurt
- Thai Chicken Peanut Sate Skewers – kaffir lime / green chillies / coconut milk
- Flame Grilled Basil & Sesame Seed Meatballs w hickory smoked BBQ sauce
- Crispy Fried Prawn with lemon / dill / sweet chilli salsa
- v/g Zucchini and Haloumi Fritters
- Thai Chicken Sausage Rolls
- Parmesan Fish Strips served with a red pepper dip
- Selection of Miniature Pies
- Pork and Noodle Balls with Vietnamese dipping sauce
- v/g Falafel with olive tapenade

Menus subject to change due to seasonal availability



Silver Sit Down Menu

Entrée

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

- Lime and Chilli Scallops with cucumber and watercress salad
- Mushroom Ravioli served with a creamy garlic and chive sauce
- Mediterranean Vegetable and caramelized apple salad
- Coconut Prawn and Lychee Salad drizzled with mango dressing
- Lamb Fillet with kumara chips, rocket and slow roasted cherry tomatoes and mustard vinaigrette
- Herb and Polenta crusted Chicken Tenderloins with avocado salsa

Main

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

All mains are served with seasonal vegetables

- Tender Lamb rump with redcurrant jus
- Eye Fillet with bacon and field mushrooms with a peppercorn glaze
- Crispy Skin Chicken Supreme with cream sherry and leek sauce
- Traditional Beef Wellington finished with a shiraz glaze
- Fresh Atlantic Salmon Fillet with lemon, dill and béarnaise sauce
- Chicken Breast pocketed with Camembert topped with a garlic chive cream 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)

- Mixed Berry Compote in a Brandy snap Basket with violet cream crunch
- Caramel, Pistachio and Chocolate Terrine with cinnamon cream
- Raspberry, Coconut and almond Tart (GF)
- Chocolate and Hazelnut Mousse with biscotti and macadamia ice cream
- Blueberry Cheesecake with Choc tip strawberry

Menus subject to change due to seasonal availability



Silver Buffet Menu

Buffet Mains

Cold Platters

- Succulent Turkey Breast w cranberry / orange slices
- Chicken Breast nibbed w lemon myrtle wrapped in prosciutto
- Carved Honey Roasted Leg of Ham w french mustard
- Roasted Fillet of Beef w seeded mustard & dill crust / Dijon mustard condiment

Hot Selection

- Roast Beef w seeded mustard & red wine jus
- Medallions of Lamb w mint & redcurrant port wine sauce
- Roasted Pork Loin w apple & sage scented gravy
- Lemon & Tarragon Chicken Breast w a cream & butter sauce
- Pan Fried Reef Fish Fillets w lime / coriander / coconut milk sauce
- Slow Cooked Lamb w Moroccan spices / saffron & ginger cous cous
- Indian Beef Korma w coconut milk and scented jasmine rice
- Red Emperor Fillets w asparagus / red capsicum & cream sauce
- Pork Stir Fry w macadamia nuts / oyster mushrooms / red capsicums / snow peas
- Medallions of Beef in a wild mushroom & cream sauce topped with pancetta

Salads

- Potato w capers / red onions / chives / crispy bacon in a creamy mustard mayo
- Tomato & Cucumber w lime & mint dressing
- Baby Salad Leaves w roasted red pimento / crumbed feta / mt zero olives
- Cous Cous – saffron scented w fresh herbs / ginger dressing / diced cucumber / capsicum
- Pasta w mt zero olives / pesto / sun dried roma tomato / mushrooms / herb dressing
- Coleslaw – shredded carrot & cabbage w creamy whole egg mayo & chives
- Caesar – cos lettuce / bacon / croutons / creamy anchovy dressing
- Asparagus w hollandaise

Potatoes & Vegetables

- Rosemary Roasted Potato – slowly roasted with paprika
- Idaho Potato topped with sour cream
- Garlic & Cream Potatoes – oven baked with a creamy sauce
- Vegetable Medley – seasonal vegetables steamed & mixed with a herb butter
- Stir Fry Vegetables – with water chestnuts / soy sauce
- Freshly Baked Breads

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
- Chef's Selection of Petite Individual Desserts placed on platters
- Baked American Cheesecake—Glazed with fruit served with a creamy chocolate sauce and fresh cream
- Profiteroles au Chocolate—filled with vanilla custard topped with chocolate
- Individual Pavlova—topped with fresh blueberries (in season) and cream
- Double Chocolate Gateau garnished with raspberries