

## WATERFRONT SAMPLE RECEPTION PACKAGES

### Option One - FOUR COURSE SITDOWN RECEPTION

4 Choice Canapes - 3 Choice Entrees and 3 Choice Main and 3 Choice Dessert or Wedding Cake Served with Condiments.

\$89pp four course example a la carte menu

#### CANAPES

Gyoza Pork Dumplings.

Tiger Prawn Skewers.

Fresh Oysters.

Baked Harvey Bay Scallops, Cauliflower Puree.

Crostini with house cured salmon, salsa verde, creme fraiche,

Skewered Tiger Prawns wrapped in prosciutto with smoked tomato jam.

Tempura Calamari, Lemon Aioli .

Lamb Koftas, Tzaitki.

Grilled Halloumi Crostinis, Quince Paste.

Piri Piri Chicken Skewers.

#### ENTREES

Open Mediterranean Vegetable Lasagne, Salsa Blanco, Rojo, Verde.Sage Crisps.

Caramelized Goats Cheese on a Leek Crostini, Balsamic Reduction.

Veal Medallions, Rock Salt, Preserved Lemon, Watercress.

Grilled Garlic Prawns, Braised White Beans, Semillon, Sage & Lemon.

Prosciutto Wrapped Baby Chicken Breast, Braised Fennel, Olive Sun Dried Tomato Salad.

#### MAINS

BBQ Snapper Fillet Thinned Crispy Buttered Kipfler Potatoes, Roasted Beetroot, Lime Burre Blanc.

Charcoal Roasted Chicken Breast on a Roasted Sage and Prosciutto Risotto.

Aged Beef Fillet, Leek Gratin. Broccolini, Port Wine Jus.

Aged Beef Fillet, Spanish Potato Greatin, Seasonal Vegetables, Reduced Barossa Red Wine Jus.

Slow Poole of Duck, Salt Roasted Beetroot, Confit Shallot, Green Beans, Game Jus.

Grilled Rib Eye on the Bone, Leek Dalphinwah Potato, Ratatouille, Reduced Chianti Jus.

Roasted Pumpkin Ricotta, Potato Gnocchi, Basil and Tomato Sauce.

Pan Fried Snapper fillets, Preserved Lemon Mash, Broccolini, Herb Salad.

Char Grilled Rib Fillet, Potato Fennel Gratin, Saut ed Silver Beet, Dutch Carrots, Port Wine Jus.

#### DESSERTS

Creme Brulee, Fresh Strawberries, Mint Leaves and Butterscotch Sauce

3 Tier of Chocolate Truffles, Homemade Honeycomb, Hazelnut Tort, Spanish aged Cheddar, French Brie, Quince Past & Crisp Breads

Italian Style Pistachio Panacotta with Homemade Honeycomb

Flourless Chocolate Hazelnut Torte, Pure Cream.

Cheese Plate- Gorgonzola and King Island Brie w/ Walnut and Dried Fruit log  
Or

Wedding Cake Served with Berry Coulis and King Island Cream

### Option Two - COCKTAIL STYLE RECEPTION

## \$79pp Example Cocktail Style Menu

### ENTREES - (please select four)

Gyoza Pork Dumplings.  
Avocado and Crab Tian.  
Fresh Oysters.  
Seafood Slammers.  
Tuna and Salmon Sashimi Stack.  
Baked Harvey Bay Scallops, Cauliflower Puree.  
Fried Olives.  
Baked Haloumi, Chorizo and Olive.  
Goats Cheese and Roast Pumpkin Bruschetta.  
Gazpacho Shooters.

### MAINS - (please select four)

Satay Chicken Skewers.  
Tiger Prawn Skewers.  
Truffled Wild Mushroom Risotto.  
Pork & Water Chestnut San Choy Bow.  
Potato Rosti, Cured Salmon, Horseradish Cream, Watercress and Orange Salad.  
Wild Rocket, Balsamic Mayo, Semolina Fried Calamari.

### DESSERTS

A Banquet Table will be Prepared with your Choice of Cheeses, Desserts, Petit Fours, Puddings and Fruits.

## EXAMPLE BEVERAGE PACKAGES

### PACKAGE ONE \$55 per guest

Sparkling:  
High Tide Dunes Pinot Noir Chardonnay

#### Wine:

Breakers Semillon Sauvignon  
Deepwater Cabernet Merlot

#### Beer:

Carlton Draught, XXXX Gold, Cascade Light  
Soft Drinks and Juices

### PACKAGE TWO \$65 per person

Sparkling:  
Jansz Premium non vintage Cuvee

#### Wine:

T'Gallant Chardonnay  
Bress Semillon Sauvignon Blanc  
T'Gallant Julit Pinot Noir  
Jim Barry Cover Drive Cabernet Sauvignon

#### Beer:

Cascade Premium, Stella, Cascade Light  
Soft Drinks, Mineral Water and Juices

### PACKAGE THREE \$75 per person

Sparkling:

Jansz Premium non vintage Cuvee

Wine:

Twin Islands, Sauvignon Blanc, Marlborough. NZ

Feathertop, Pinot Gris, Alpine Valleys, VIC

Wirra Wirra Wood Henge Shiraz, McLaren Vale, Vic

Jim Barry Cover Drive, Cabernet Sauvignon, Clare Valley, SA

Beer:

Corona, Cascade Light, Carlton Draught

Soft Drinks, Mineral Water and Juices

Dessert Wine: Yalumba Viogner and Seppelt Rare Tokay Port