



Wedding Package 1

Cocktail Style

Dreaming of a relaxed yet elegant atmosphere for your wedding??

A finger food style reception will allow you and your guests the opportunity to mingle, savour and completely enjoy your special day.....

This extremely popular menu will give you a three course dining experience with an abundance of food, served by our professionally trained staff, directly to your guests.

Your package includes the following:

~ A selection of 10 cold and hot canapés
(approx 14 pieces of food per person),

Followed by a selection of 2 substantial canapés

Followed by a dessert canape

Food service is a total of 2½ hours to your guests

- ~ Complimentary service of your wedding cake cut into fingers, with our dessert canapé
 - ~ An event supervisor to liaise with your MC and other suppliers to ensure a seamless function
- ~ Professionally trained and fully uniformed kitchen and food service staff
 - ~ All service platters, including white cocktail serviettes
 - ~ Kitchen and food service areas will be left spotlessly clean

\$ 49.90 per person (minimum charge of 50 guests)



Cold Canapé Selection – select 5

- ~ Seared marinated rare roast beef on baguette rounds with Tunisian relish
 - ~ Smoked salmon and crème fraiche on dill scones
- ~ Seared Atlantic salmon on a fried wonton with mild wasabi mayonnaise
 - ~ Tortilla wrapped satay chicken fillet and rocket
 - ~ Vegetarian (v) *and* Atlantic salmon sushi rolls
- ~ Mini bruschetta with goats cheese, tomato, basil & olive tapenade (v)
 - ~ Fresh crab with coriander and lime on corn fritters
- ~ Vegetable filled rice paper wraps with peanut sauce (v)
 - ~ Prawn cutlets on mango salad in Asian spoons

Hot Canapé Selection – select 5

- ~ Cumin dusted chicken tenderloin with yoghurt dip
- ~ Skewered lamb kofta and spiced tomato sauce
 - ~ Thai fish cakes with cucumber dipping sauce
 - ~ Potato, tomato and rosemary frittata (v)
- ~ Pancake with roasted duck, shallot and Asian bbq sauce
 - ~ Garlic prawn skewers
 - ~ Mini open cheeseburgers with tomato relish
- ~ Caramelised fig tartlet with goat's cheese and red pepper jam (v)
 - ~ Spiced tomato and tarragon risotto balls (v)

Substantial Canapé Option – select 2

- ~ Mini pizzas with tandoori chicken, lime chutney and sour cream
 - ~ Rosemary and garlic lamb cutlets

Served in Noodle Boxes

- ~ Hokkein noodles with vegetables, bok choy and shitake mushrooms (v)
 - ~ Spanish seafood paella with saffron rice
 - ~ Chicken and pesto penne pasta
 - ~ Moroccan lamb with cous cous
- ~ Grilled chicken Caesar salad with prosciutto and wood-fired croutons

Canapé Dessert Option – select 1

- ~ Apricot and passionfruit tarts
- ~ Chocolate, hazelnut and macadamia nut brownies
 - ~ Fresh fruit skewers with honey yoghurt
- ~ Australian farmhouse cheese and dried fruit platter
- ~ Berry sorbet in shot glasses with ginger biscuit sticks
- ~ Individual tiramisu cakes with mascarpone, tia maria and chocolate