



# WEDDING BANQUET

**\$50 per guest (min 30 guests)**

**Under 30 Guests— \$1,620**

## Cocktail Hour

Start with Gourmet Cold Grazing Platters followed by Hot Canapes served to your guests with cocktail napkins.. Selection of Hot items include

- Yum Cha Selection
- Italian Arancini Balls
- Sticky Beef Meatballs
- Tempura Chicken Bites
- Assorted Quiches
- Spinach & Feta Filo's

## The Carvery *Please Choose 3 Meats*

Tender Roast Beef, Stuffed Chickens, Lamb with Rosemary, Baked Leg Ham, Beef or Vegetarian Lasagna or Roast Pork with Crackle - *Served with Gravy and Condiments*

***Complimented with Seasonal Steamed Vegetables, Roasted Potatoes with Sour Cream and Roast Pumpkin***

## Salad Banquet

Market Garden Salad  
Mediterranean Salad  
Sweet Chili Thai Noodle Salad  
Creamy Italian Pasta Salad  
Potato, Egg and Bacon Salad

## Dessert Buffet

Strawberry Cheesecake, Sticky Date with Caramel, Chocolate Fantasy Torte and Individual Pavlovas with Cream and Fruits

## Buffet Includes

Freshly Baked Dinner Rolls with Butter Portions  
Mains and Sweets course is served on China Plates with Cutlery and White Napkins.  
Staffs to Cook, Carve & Serve- We arrive 4 hours prior to your dining time to cook fresh onsite in our Gas Spit.

Minimum of 30 Adult Guests – Under 60 guests a \$120 chef charge is applicable

Kids Under 5- \$3.50 and Kids 5-10 \$20 per Child

We require 3 x Tables- Available for hire at \$12.00 each