

# CANAPÉS

## Hot

Mushroom and thyme arancini with roast garlic aioli  
Spring rolls, chicken or vegetable served with ginger and plum dipping sauce  
House made sausage rolls with tomato chutney  
Lemongrass pork Thai meatballs with Nam Jim  
Garlic, chilli panko crumbed calamari with citrus aioli  
Assorted mini frittata with carrot puree  
Crab and coconut samosa with chilli jam  
Mediterranean filled field mushrooms  
Caramelised onion and goats cheese tarts  
Soy roasted crispy pork belly lollipops

## Cold

Smoked chicken, roast capsicum and cream cheese on melba toast  
Toasted baguette with rare roast beef, tomato salsa and horseradish cream  
Chilled shrimp cocktail with capsicum salsa and cocktail sauce  
Semi dried tomato, basil pesto and Neufchatel pinwheels  
Smoked salmon blini with salmon caviar and dill crème fraiche  
Chargrilled capsicum, eggplant, Haloumi and tomato stack with a basil oil drizzle  
Smoked trout, herb and caper bruschetta  
Tempura battered mixed vegetables with wasabi kewpie mayo

## Combination of any five \$25 per person

**For Canapé only Functions a combination of any six of the above plus your**

**choice of**

*either*

Pulled pork slider with Bourbon BBQ sauce and homemade coleslaw

*or*

Satay chicken noodle box

**\$40 per person**

## Antipasto platters

Smoked salmon, olives, selection of cured meats, marinated vegetables, cheese, breads and dips

**\$75 per platter** *serves twenty*

# **BREADS**

*Served on platters on the table – please choose one*

Cream cheese, garlic and chive ciabatta

Herb butter focaccia

Traditional bruschetta

Trio of dips with crispy Turkish bread

Baguette with olive tapenade

**\$3 per person**

# **STARTERS**

## **Soups**

Roasted cauliflower and bacon

Creamy wild mushroom

Minestrone

Sweet potato, coconut and cardamom

Chicken and leek

Creamy pumpkin

Pumpkin and ginger

Roasted carrot and fennel

**\$12 per person**

# ENTREES

*alternate drop – please choose two*

Roasted soy and miso pork belly with herb rice and sautéed Asian greens

Semi dried tomato, spinach and ricotta chicken roulade on roasted chat potatoes and chorizo and served with green beans with basil sauce – *served cold*

Mushroom, prosciutto and thyme risotto with parmesan crisp

Traditional Caesar salad with parmesan and crusted chicken tenderloins

Garlic and chilli prawns on a crisp Asian salad, pickled carrots and coriander puree

Smoked trout with beetroot carpaccio and dill crème fraiche

Mediterranean filled field mushroom on pumpkin, snow pea, spinach and cous cous salad with a citrus harissa dressing

Maple roasted Kumara, feta, pimento, cashews, Spanish onion and spinach salad with lemon and grapeseed oil dressing

Marinated lamb cutlets on caramelized onion cous cous salad with sumac yoghurt

Homemade tortellini filled with goat's cheese, roast capsicum, cashew and spinach with a rose sauce and parmesan crisp

Asian style beef and noodle salad with fried onion and coriander served in a crisp lettuce cup

**\$18 per person**

# MAINS

alternate drop – *please choose two*

250g Eye fillet cooked medium on a chive and garlic mash with broccolini, balsamic cherry tomatoes, heirloom carrots and a merlot jus

Fillet mignon cooked medium with smoky paprika and horseradish cream dauphinoise potatoes, beetroot two ways, roasted Brussel sprouts and rosemary jus

Semi dried tomato, spinach and ricotta chicken roulade on roasted chat potatoes and chorizo and served with green beans with basil sauce

Supreme skin on chicken pocketed with brie, prosciutto and spinach on melange of seasonal vegetable with garlic chat potatoes and rich red wine Napoli

Pork loin cutlet with apricot and walnut Ballountine, Kumara gratin, broccolini and apple cider jus

Pork loin cutlet on spiced maple roasted pumpkin, sautéed buttered greens, grilled pimento and coriander cashew pesto

Rack of Lamb on kumara and pumpkin puree, mixed seasonal vegetables, gremolata and red currant jus

Lamb rump stuffed with macadamia, apricot and rosemary on sweet potato gratin, seasonal vegetables and a rosemary and seeded mustard jus

Crispy skin salmon on caper and parsley potato puree, asparagus and a roasted fennel and citrus cream sauce

Grilled vegetable stack with haloumi, mediterranean cous cous and lime Napoli

Pumpkin and sage ravioli with spinach and cream sauce, parmesan crisp and fried sage

**\$38 per person**

# CLASSIC BUFFET

Assorted breads

*your choice of two*

Carvery roast sirloin of beef rubbed with garlic and thyme  
Carvery roast pork served with traditional apple sauce  
Carvery roast rolled leg of lamb stuffed with date, cashew and rosemary  
Bourbon maple glazed baked ham with grilled pineapple  
Lemon herb roasted chicken

*served with*

Thai fried rice

Duck fat and rosemary roasted hasselback potatoes  
Melange of steamed *and* roasted seasonal vegetables  
Condiments to compliment your meal

## Salads

*your choice of two*

Potato, dill pickle and seeded mustard  
Homemade coleslaw  
Fresh garden salad  
Crispy Thai noodle salad  
Spinach and cous cous salad

**\$40 per person**

## Dessert

*your choice of two*

A platter of assorted tropical fruits  
Sticky date pudding with butterscotch sauce  
Seasonal fruit panna cotta  
Chocolate tart served with raspberry coulis and double cream

**\$12 per person**

Your Wedding cake served with raspberry coulis, double cream and choc coco wafer

**\$6 per person**

# DESSERT

*alternate drop – please choose two*

Vanilla bean baked cheesecake with fresh berries

Our sticky date pudding with brandy butterscotch sauce

Pavlova served with Chantilly cream, fresh fruit, passionfruit pulp and choc fudge sauce

Chocolate tart with berry compote and cinnamon crème fraiche

**\$12 per person**

Your plated wedding cake served with raspberry coulis, double cream and choc coco wafer

**\$6 per person**

# **BREAKFAST BUFFET**

Tea and coffee

Juice

Toast with selection of spreads

Selection of cereals

Pastries and croissants

Fresh fruit platter

Yogurt

## **Hot Buffet**

Crispy bacon

Sausages

Eggs

Mushrooms

Grilled tomatoes

Hash browns

**\$25 per person**

# VUE RESTAURANT

White Linen Tablecloths and Napkins  
Full Setup of Tables and Reception Area  
Lounge Suites  
Tea and Coffee  
Function Coordinator

1-50 Guests \$600\*  
51-100 Guests \$850\*  
101-150 Guests \$1000\*



\*total number of guests and wedding party

# THE PAVILION

Red Carpet  
Seating inside the Pavilion  
Outside Table and Chairs *weather permitting*  
Tea, Coffee and Water  
Limited Bar for Drink Purchases

1 – 50 Guests \$700\*  
51-100 Guests \$900\*  
101-150 Guests \$1100\* *includes side marquee*



**It can be whatever you like – even a Church**



\*total number of guests and wedding party

# CHILDREN'S MENU

Crumbed chicken tenderloins  
with chips and salad or chips and veg

*or*

Crumbed whiting fillets  
with chips and salad or chips and veg

*followed by*

Vanilla ice cream  
with  
your choice of  
chocolate or strawberry topping  
And 100's & 1000's

**\$12**



# MOTEL ROOM CONFIGURATION

Wedding night accommodation

ROOM NUMBER	BEDDING	NAME	BREAKFAST
1	King and Queen Disability		
2	King with two singles		
3 Interconnecting with 4	Queen with two singles		
4	King with two singles		
5	Queen with two single		
6	King with one single		
7	Queen with one single		
8	Queen with one single		
9	King with one single		
10	King with one single		
11	King with one single		
12	King with one single		
13	King with one single		
14	King with Spa		

*Please advise us of guests wishing to stay on the night prior to your wedding*

*Please note check in is at 2.00pm*