

Your Wedding Cuisine

Plated

Canapés

Your selection of two hot and two cold canapés from our canapé menus

Entree

Roasted cumin butternut pumpkin soup with Turkish crisp

Wild mushroom and morel timbale, twin potato salad, parmesan tuille, truffle oil and petit herbs

Vine ripe roma tomatoes with baby bocconcini, balsamic glaze and pesto oil

Chicken breast on mushrooms, cream cheese tartlet and sun dried tomato tapenade

Beetroot cured ocean trout with mint pea puree, shiso leaves and citron olive oil

Fresh prawns on avocado cream with Lebanese cucumber, finger lime, baby sesame and citron oil

Beef carpaccio with baby watercress, pecorino cheese and honey mustard

Smoked duck breast with orange, red cabbage, celeriac slaw and Cumberland coulis

Main

Grilled beef medallion on horseradish potato mash, broccoli and fresh tomato olive salsa

Harissa Lamb rump on herb polenta cream, Mediterranean vegetables ragout & port wine jus

Golden brown chicken breast on spinach gnocchi with blue cheese sauce, field mushroom and golden crisp

Honey mustard glazed chicken, parsnip potato mash, caramelized aubergines and morel truffle jus

Barramundi on corn risotto, green bean, capsicum, red onion crisp with white balsamic and baby coriander

Oven roasted kingfish on cauliflower puree, potato with sautéed mushrooms and basil oil

Baked zucchini filled with white bean puree and parmesan, carrot and leek tart with broccolini

Dessert

Lemon pannacotta with mango salsa

Flourless dark chocolate cake with vanilla ice cream & orange peel sauce GF

Vanilla lemon soft cheese cake with citrus segment and mango sauce

Traditional crème Brule with pistachio crisp (GF available)

Chocolate marquise cake with fresh strawberry & raspberry sauce

Tiramisu with almond chocolate crisp

Freshly brewed coffee or tea and delicate petit fours

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Buffet

Minimum of 30 people

Canapés

Your selection of two hot and two cold canapés from our canapé menus

Oven fresh breads from the bakery

Entree

Pacific king prawns and oysters in season on ice

Condiments: lemon wedges, cocktail sauce and Tabasco

Poached chicken with red pepper, cherry tomatoes, almonds and mixed herbs

Antipasto platter of sopressa, salami and coppa with marinated artichokes, olive and cornichon

Smoked Tasmanian salmon with capers, chopped red onion and sour cream

Cinnamon roasted butternut squash with red onion, cashew, chilli, basil and lemon yoghurt

Oven baked white button mushroom and borlotti beans with fresh oregano

Traditional Caesar salad with bacon, croutons, parmesan and dressing

Main

Maple glazed chicken with semi dried tomato jus

Fresh snapper with tomato and coriander salsa

Garlic and herb marinated prawn brochette

Steamed garden greens with broccolini, yellow squash and asparagus

Grilled rib fillet of beef with wild mushroom cream sauce

Spinach and ricotta ravioli with tomato kalamanta olive sauce and parmesan cheese

Classic creamed potatoes

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Desserts

Mango and Raspberry panna cotta

Hazelnut and chocolate chip slice

Strawberry cheesecake

Dark couverture tart

Chocolate éclairs

Kahlua crème brûlée

Selection of fresh fruit

Freshly brewed coffee or tea and delicate petit fours

Your Wedding Cuisine

Cocktail Party and Canapés

Cold Selection

Caramelised pear and goat cheese fillorette
Brie on rye toast with quince
Selection of sushi rolls with wasabi aioli
Chilli crab on cucumber and baby coriander
Tandoori chicken with raita
Baked tomato cheese crisp with shaved prosciutto
Marinated mushrooms on herb crostini
Cumin seared lamb on olive toast with mint yoghurt
Smoked duck breast with raisin pesto on walnut toast
Smoked salmon on pumpernickel with dill dressing
Poached chicken with nam jim and pawpaw

Hot Selection

Chicken satay with peanut sauce
Curried lamb samosa with mint yogurt
Crab noodle roll with sweet chilli coriander
Beef empanadas
Soy ginger glazed chicken drumlets
Thai fish cakes with sweet chilli cucumber dip
Wild mushroom aricini
Baked spinach and ricotta spanakopita
Scallop money bag
White bait fritters with lemon aioli
Chicken and avocado burrito
Caramelised sweet potato and mushroom truffle tartlet
Vegetable spring roll

Your Wedding Cuisine

Children's Meals

Up to 5 years old	Complimentary
6-12 years old	\$25.00 when selected from the plated menus below. If selecting from the adult menu or buffet the price is half the adult price.
13 years and older	Adult price

Children's plated menu for 4-12 year old children

- Chicken nuggets and chips
- Spaghetti bolognese or napolitana
- Crumbed fish and potato wedges with tartare sauce
- Ham, pineapple and cheese pizza
- Cheeseburger and French fries
- Grilled chicken fillet, steam seasonal vegetables and mashed potato

An ice cream sundae follows all meals and soft drinks and juice are also included.

Should you require child-minding please ask about Camp Hyatt, our fantastic child-minding facility.

Your Wedding Beverages

Standard Beverage Package

Inclusions:

Soft Drinks

Fresh Juices

Hahn Premium Light and Hahn Premium

The Lone Fig NV Brut Cuvee, Richmond Grove, SA

Choose one white and one red from the following selection:

The Lone Fig Semillion Sauvignon Blanc, Richmond Grove, SA

The Lone Fig Chardonnay, Richmond Grove, SA

The Lone Fig Shiraz, Richmond Grove, SA

Hardys The Riddle Cabernet Merlot

Premium Beverage Package

Inclusions:

Soft Drinks

Fresh Juices

Hahn Premium Light and Hahn Premium

Bimbadgen Ridge Sparkling Semillon NV, NSW

Choose one white and one red from the following selection:

Ferngrove Symbols Semillon Sauvignon Blanc, Frankland River, WA

Round Two Semillon Sauvignon Blanc, Barossa Valley, SA

Round Two Chardonnay, Barossa Valley, SA

Bimbadgen Grand Ridge Semillon Chardonnay Verdelho, NSW

Round Two Shiraz, Barossa Valley, SA

Round Two Cabernet Sauvignon, Barossa Valley, SA

Ferngrove Symbols Cabernet Merlot, Frankland River, WA

Bimbadgen Grand Ridge Shiraz Cabernet Merlot, NSW

Port or Liqueur to finish

Your Wedding Beverages

Deluxe Beverage Package

Inclusions:

Soft Drinks

Fresh Juices

James Boags Premium Light, James Boags Premium Lager, Heineken

Ninth Island Sparkling NV, Pipers River, TAS

Choose one white and one red from the following selection:

Leeuwin Estate Art Series Riesling, WA

Leeuwin Estate Art Series Semillion Sauvignon Blanc, WA

Catalina Sounds, Sauvignon Blanc, NZ

Mainbreak Semillion Sauvignon Blanc, WA

Hollick Chardonnay, Coonawarra, SA

Mainbreak Cabernet Merlot, WA

Leeuwin Estate Siblings Shiraz, WA

Smith & Hooper Merlot, SA

Tintara Cabernet Sauvignon, McLaren Vale, SA

Port or Liqueur to finish

Your Wedding Beverages

Beverages on Consumption List

Spirits

Vodka – Sky	8 per nip
Gin – Prince Albert	8 per nip
Tequila – Coyote	8 per nip
Scotch – Black Douglas	8 per nip
Bourbon – Cougar	8 per nip
Rum – Bundaberg	8 per nip

Liqueurs

Baileys	8 per nip
Kahlua	8 per nip
Midori	8 per nip

Prices are available on request for beverages not on the above list.