

WEDDING PACKAGES

Wedding Package 1 - \$105pp

*1 x entree,
2 x alternating mains,
and your wedding cake plated with Chantilly cream
& berry compote.
Freshly brewed tea & coffee
5 hour standard beverage package*

Wedding Package 2 - \$115pp

*2 x canapés per person,
1 x entree,
2 x alternating mains,
and your wedding cake plated with Chantilly cream
& berry compote
Freshly brewed tea & coffee
5 hour standard beverage package*

Wedding Package 3 - \$120pp

*4 x canapés per person,
1 x entree,
2 x alternating mains,
and your wedding cake plated with Chantilly cream
& berry compote
Freshly brewed tea & coffee
5 hour standard beverage package*

Wedding Package 4 - \$130pp

*2 x alternating entrées,
2 x alternating mains,
2 x alternating desserts.
Your wedding cake on platters
with freshly brewed tea & coffee
Platters of Premium Tasmanian Cheese
5 hour standard beverage package*

Wedding Package 5 - \$145pp

*4 x canapés per person,
2 x alternating entrées,
2 x alternating mains,
2 x alternating desserts.
Your wedding cake on platters
with freshly brewed tea & coffee
Platters of Premium Tasmanian Cheese
5 hour standard beverage package*

Wedding Package 6 - \$155pp

*4 x canapés per person,
2 x choice entrée,
2 x choice main,
2 x choice dessert
Your wedding cake on platters
with freshly brewed tea & coffee
Platters of Premium Tasmanian Cheese
5 hour standard beverage package*

* For Premium wine beverage package, please add \$6.00 per person *

* For choice of two dishes for main course (packages 1-5), please add \$4per person *

* All menus selection to be chosen from the Full Banquet Menu and Canapé Listing *

* Room hire is additional to the cost per person *

EXAMPLE MENU

(Demonstrating Package 3)

CANAPES

Searced Lamb with Potato Pancake and Olive Tapenade

Smoked Sassafras Chicken with Onion & Roast Pear Paste

Salt & Pepper Fried Prawn Tails with Lemon Thyme Sauce

Crisp Thyme infused Duck & Olive Spring Roll with Burnt Orange and Cinnamon dipping sauce

ENTRÉE

Taste of Land & Sea (Shared Table Entrée)

*A Selection of Local Seafood, Meats and Vegetables,
cooked & presented in various unique ways*

MAIN COURSE

Thyme Roasted Corn fed Chicken Supreme

*On Butternut and Rosemary Gnocco,
Wilted Baby Spinach and Stone Ground Mustard Sauce*

Alternating with

Roast Peppered Eye Fillet

*with Spring Onion Mash, Buttered Green Beans,
Herbed Swiss Brown Mushroom and Sauce Robert.*

DESSERT

Your Wedding cake

with Berry Compote & Chantilly Cream

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Freshly Brewed Tea & Coffee