

Wedding Menu – Option A

Chef Carved

Glazed ham with mustard

From the Buffet

Roasted Apricot Chicken (boneless) & Cashew Nuts with steamed rice
Mixed seafood mornay garnished with salmon
New gourmet minted potatoes
Char-grilled seasonal vegetable medley

Salads

Tossed green salad with balsamic dressing
Gourmet coleslaw

Breads

Assorted dinner rolls

Dessert – Buffet

Fresh Fruit Salad
Traditional Kiwi Pavlova
Assorted cheesecake
Mini chocolate éclairs

Tea & Coffee

NB: Dessert platters can be tailor made for the tables instead of a buffet dessert.

Price: \$40.50 per person including gst



Wedding Menu – Option B

Chef Carved Meats

(Choose 2 from the following)

Medium rare roast beef with horseradish and red wine jus
Rolled & seasoned (stuffed) lamb with mint sauce & gravy
Glazed ham on the bone with mustard
Roast loin of pork & apple sauce

From the Buffet

Poached salmon garnished with lemon, white wine & dill
Oven baked chicken breasts with apricot glaze & cashew nuts
or - (please choose one)
Butter chicken & steamed rice
New Gourmet Potatoes garnished with Parsley Butter
Char grilled Vegetables (Seasonal Medley)
or - (please choose one)
Warm roast vegetable & Orzo salad

Salads

(Choose 3 from the following)

Tossed Green Salad	Couscous Salad	Greek Salad
Honey Mustard Potato	Brown rice salad	Carrot Salad
Gourmet Coleslaw	Italian Pasta	

Breads

Assorted breads

Dessert – Platter to the table

Freshly sliced seasonal fruit	Mini fruit flans / Mini meringues
Chocolate dipped strawberries (in season)	Petite chocolate éclairs
	After dinner mints

OR

Buffet dessert can be selected if preferred

Tea & Coffee

Tea & coffee station will be set up for self service.

Price: \$44.00 per person including gst



Wedding Menu – Optional Extra's

Pre-Dinner Nibbles – Tray Serviced

Cocktail Sandwiches Assorted hors d'oeuvres
Mini Savouries And appropriate dipping sauces

Pricing:

\$8.00 per person

Soup

Served to the table - \$7.00 per person
From the buffet - \$5.00 per person

Cold Meat Platter

A selection of cold cuts with condiments

Pricing:

\$4.00 per person

Seafood Platter – to include:

Shrimps King Prawns
Mussels Salmon

Pricing:

\$7.00 per person

Cheese Board

Selection of cheeses and crackers
garnished with fruit & nuts

Pricing:

\$7.00 per person

Suppers

Available by request

