

# ***Chatswood Function Centre Wedding Package Menus and Beverages***

## **The Ultimate Package \$97.50 per person**

*Select two items from each course for alternate service*

### ***Entrée***

#### **Avocado Seafood**

*Oysters natural, fresh king prawns, balsamic octopus and smoked salmon salad.*

#### **Gambretti Cotti ai Ferri**

*Sauteed prawns on roasted sweet potato with pimiento pepper*

#### **Oyster Medley - ½ dozen**

*Select from: kilpatrick-mornay-cajun (hot)*

*or: natural-europa-capri (cold)*

#### **Risotto del Gambretto e dell'Ostrica**

*Fresh King prawns and Sydney rock oysters in a risotto of red capsicum, garlic and fresh thyme, sun dried tomato and parma ham.*

#### **Veal Involtini**

*With leg ham, mushroom, and bechamel sauce.*

### ***Main***

#### **Grilled Lamb and Eggplant Salad**

*Tender lamb backstrap served on a grilled salad of marinated eggplant, red capsicum and mushrooms with a dressing of lemon and olive oil with just a hint of garlic*

#### **Beef Fillet 'Mignon'**

*Grain-fed eye fillet with bacon served on a crouton with a tomato-mushroom sauce.*

#### **Blue Eyed Cod al Bianco**

*Baked with garlic, white wine and lemon juice flavoured with thyme and fresh oregano.*

#### **Chicken and Prosciutto Rolls**

*Breast fillet encased in tasty cheddar and parma ham with bernaise sauce.*

#### **Sea Bass Steak with Kerala Curry**

*A fragrant light curry with tomato, coconut, garlic and ginger.*

#### **Veal Cutlets Chatelaine**

*Char-grilled with a traditional French provincial sauce of onion, mushroom, tomato and white wine.*

### ***Dessert***

#### **Individual Home-made Tiramisu**

*With Italian espresso and Frangelico soaked Savoirdi*

#### **Gelato Italiano**

*Large selection of gourmet individual gelati*

#### **Profiterole de Chocolát**

*With hazelnut Gran Marnier filling*

#### **Warm Plum Galette**

*With frangipane and mixed berries*

#### **Chocolate Marquis**

*Creamy chocolate slice served on crème Anglaise with seasonal berries*

**Some items may vary depending on availability**

## **The Ultimate Package \$97.50 per person cont'd**

### **Beverage Selections**

*The beverages included with this package are as follows. (Beverage package is based upon five hours service.) Beverage service may be extended beyond five hours, on a consumption basis.*

<b>Tap Beer</b>	Pure Blonde, Carlton Draught, Victoria Bitter and Cascade Lite
<b>Bottled Premium Beer</b>	Crown Lager, Hahn Premium, James Boags, Coopers Sparkling Ale, Tooheys Dry, James Squire
<b>Spirits House</b>	Scotch, Bourbon, Gin, Vodka, Bundaberg UP, Bacardi, Brandy
<b>White Wine</b>	Arrowfield Sauvignon Blanc or Tulloch Verdelho
<b>Red Wine</b>	Coonawarra Premium Vineyards Shiraz or Tulloch Cabernet Sauvignon
<b>Sparkling</b>	Seppelts Fleur De Lys Vintage Pinot Chardonnay or Yellowglen Vintage Cremant
<b>All Soft Drinks</b>	

*Please note that we are constantly updating our menus and beverage listings depending upon seasonally available produce and current vintages of wines. If we feel that the listed products are not up to the standard our clients or we expect, we will seek an alternative and advise you accordingly.*

### **Ultimate Package Includes**

Table skirting for bridal table  
Table skirting for cake table  
Linen serviettes  
All set up staffing and cleaning costs  
Bread roll, tea, brewed coffee and mints  
Alternate meal selection from the menu  
Table service  
DJ for 5 hours  
Canapés on arrival

\*There is no room hire fee if there is over 80 people

**Children's menu is \$29.50 per person and includes main course, dessert & unlimited soft drinks; Available to Children under the age of 12.**

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