

Event Special 2010

This package also includes a gourmet chocolate mud celebration cake with seasonal flowers – free of charge!

The Celebration Buffet

On arrival

A selection of traditional Italian salumi, antipasto selections and Hillstone gourmet salsa's and tapenades served with warmed Turkish breads

The Buffet

Self-serve from the buffet table

Selection of wholemeal sourdough rolls with seasoned butter

Caesar salad with shaved Reggiano parmesan, pancetta shards, garlic rubbed croutons & aioli

Thai vermicelli salad, Asian mint, shredded red cabbage, crisp shallots with ponzu dressing

Rocket and spinach salad, toasted almonds, thyme roasted sweet potato, lemon zested ricotta & chardonnay vinaigrette

Hot selections

Traditional carved rack of pork with apple aioli and rosemary jus

Home style chicken and leek pie with basil topped with a butter puff

Queensland barramundi baked with dill crème baby capers and seared lemon

Fetta and spinach gnocchi, Mediterranean ratatouille, queen green olives, Bella Rosa crème

Steamed seasonal vegetable tossed with extra virgin olive oil

Sea salted baked baby chat potatoes

Assorted selections of mustards, relishes and pickles

Dessert

Your wedding cake served with passion fruit swirl, vanilla cream, candied citrus and fresh garden mint

Followed by

Served buffet-style

Freshly brewed Vittoria Fine Roasted Coffee and a selection of Twinings Teas

Peppermint chocolates

\$99.50 per person *Including a 4 hour beverage package*
Available Friday evening and Sunday lunch or evening only
Please note: Menu is subject to change and minimum numbers do apply

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The Celebration Dinner

On arrival

A selection of traditional Italian salumi, antipasto selections and Hillstone gourmet salsa's and tapenades served with warmed Turkish breads

Entrée

Single serve:

House cured salmon, rocket and caper salad, beetroot jam, grissini & horseradish mayonnaise

Main course

Alternate serve:

Char grilled eye fillet, rosemary and sweet potato lasagna, caramelized onion jam & port wine jus

Pan sealed Chicken breast, double smoked speck mash, Dijon mustard mascarpone, grape tomato & cress salad

All mains served individually with market fresh vegetables

Dessert

Your wedding cake served with passion fruit swirl, vanilla cream, candied citrus & fresh garden mint

Followed by

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