

PACKAGE 4

SET MENU

With Pre Reception Nibbles



\$80 per person / Kids 3-12yr \$35pp



. NIBBLES .

To be served on guest arrival in privately reserved area before the wedding party arrives.

- Pork belly bites on apple compote w/ braised red cabbage
- Panko crumbed prawns w/ mango cream fraiche
- Duck spring rolls w/ plum sauce

. ENTREE .

Select two (2) of the following to be served alternately

- Wild mushroom & truffle parmesan risotto
- Scallops w/ pepperonata & aioli GF
- Prawn cocktail w/ mary rose sauce GF
- Smoked Tasmanian salmon w/ honey dill sauce & warm olive bread GFM
- Creamy spinach gnocchi w/ confit cherry tomatoes & shaved parmesan
- Poached salmon w/ salad & grissini GF



. MAINS .

Select two (2) of the following to be served alternately

- Chicken involtini w/ herb polenta & roasted capsicum GFM
- Scotch fillet steak w/ hash potato cake, sauce béarnaise & bacon bean bundle
- Pan fried barramundi on Asian vegetables, steamed jasmine rice & yuzu dressing GF
- Beef fillet steak w/ sage buttered potato's, mushroom ragout & Diane sauce
- Lamb roast w/ Mediterranean cous cous & tzatziki GF
- Pan fried salmon w/ mixed quinoa, green peas, red radish & lotus chips GF
- Tandoori marinated chicken breast w/ roasted vegetables & brown rice

. DESSERTS .

Select two (2) of the following to be served alternately

- Ricotta & Grand Marnier cheese cake w/ candied orange & sweet cherry
- Orange panna cotta w/ berry compote GF
- Sticky date pudding w/ toffee sauce
- Traditional Crème Brûlée w/ almond biscotti GFM
- Apple rhubarb crumble w/ crème anglaise
- Chocolate roulade

Add a bar tab to the pre-reserved area for your guests to enjoy prior to your arrival, just let us know how much.



* Vegetarian options and dietary requirements catered for on request

GENERAL INFORMATION



. ALL PACKAGES INCLUSIVE OF THE FOLLOWING .

Exclusive use of the reception lounge for 5 hours

The Fiddler offers fantastic photo opportunities for your wedding day

Your own private pre-reception area for your guests to meet and mingle prior to the wedding party arrival

Three-course or buffet style menus (vegetarian or special dietary requirements can be catered for)

Coffee and tea replenished throughout your entire event

All staff charges including professional planning and assistance

An experienced and dedicated banquet supervisor to ensure the smooth running of your reception

Elegantly dressed and skirted bridal table

Matching dressed and skirted cake table and cake knife

Skirted gift table

Table linen and napkins

Projector and screen

Microphone and lectern

Use of our in-house music system with iPod connection



A professional decorator from our network of suppliers is also available for a personal consultation should you require assistance with the theme for your day. With an extensive catalogue of ceiling draping, table runners, centrepieces and more, we can make your day fit exactly how you envision.