



## WEDDING FEAST MENU

The ultimate treat, perfect for weddings and family celebrations. Everything that you need for a successful event, complete with Chef and serving staff.

### Choose two meats

Rotisserie or BBQ chicken, roast beef, crackling pig roast, roast turkey

Vegetarian option

Hot side dish of your choice

Three salads of your choice

Platter of pickles and condiments

Veggie platters with dips

Freshly baked buns

Platter of fresh fruit to accompany your wedding cake

Quality disposable plates, napkins, cutlery

Canopy to cover food service, clothed buffet tables

**from \$29.50 per person**

Prices based on minimum 80 guests

Add: China dinnerware, flatware, appetizers, desserts, coffee, smart serve staff

## GOLD WEDDING PACKAGE

For a perfect wedding day let us take care of all of the arrangements leaving you to fully enjoy your day. Chefs and professional staff set up your tables and serve your guests.

Selection of appetizers

Roast or BBQ meats of your choice cooked on site and carved in front of your guests

Vegetarian and special diet alternatives

Two hot side dishes of your choice

Three luxury salads: choose your favourites

Selection of freshly baked breads with butter

Pickles and condiments

Fresh fruit platter

Cutting of your wedding cake

Fresh ground coffee and selection of teas

China dinnerware and cutlery included

Bar services, table linens and glassware - price on request

Late night available on request

**from \$45.00 per person**

Prices based on minimum 80 guests

## Design your own menu

### Protein Options

Whole crackling pig roast

Pulled pork with barbecue sauce

Grilled chicken with fresh pineapple

Rotisserie turkey with seasoning

Rotisserie chicken with fresh herbs

Roast NY striploin or hip of beef

Porchetta; boned, seasoned, pork roast \*

Seafood kebabs: shrimp or scallop \*

Cedar plank salmon with mustard glaze \*

Fillet, prime rib or sirloin steaks \*

Lamb chops or whole roast lamb \*

### Hot Sides

Vegetarian and gluten free

Roasted stuffed peppers

Grilled seasonal vegetables

Roast or boiled baby potatoes

Grilled asparagus

Green beans with almonds

Spicy beans (with bacon optional)

Buttered corn on the cob

### Cold Salads and Sides

Vegetarian, gluten and dairy free

Chefs garden salad

Beet and apple salad

Asian slaw with fresh ginger

Apple and raisin salad

Quinoa salad with seasonal fruits

Broccoli salad with sunflower seeds

Spinach salad with berries and almonds

Five bean salad with cilantro vinaigrette

### Composite Salads

Include meat, dairy or gluten

Caesar salad

Tomato, bocconcini and basil

Waldorf salad of apples, celery, walnuts and cheese

Spinach salad with goats cheese and strawberries

Creamy red skin potato salad

Greek salad with feta

Creamy coleslaw

### On the Side

Passed hors d'oeuvres

Veggie platter with hummus

Roasted vegetables in olive oil

Antipasto platter with Italian breads

Cheese platter with fruits and crackers

Fresh fruit platter

Desserts and sweet bites

Iced Tea, soda, real lemonade, water

Coffee, de-caf, tea

\* Supplement applies

Prices subject to tax