



**TRADITIONAL  
WEDDING**  
*Menu*



**\$44.90**

p/h  
(+ GST)

# TRADITIONAL WEDDING *Buffet*

## MEATS

select three

BEEF CHICKEN LAMB (+\$2.00 p/h) WHOLE SALMON (+\$4.00 p/h)  
PORK HOT HAM TURKEY (+\$1.50 p/h) WHOLE PIG (priced on order)

## FRESH SALADS/ VEGETABLES

select eight

BABY MIXED VEG ROAST BABY CAULIFLOWER ROAST  
CARROTS (cauliflower, PUMPKIN BEANS (+ white sauce) POTATOES  
WALDORF PASTA POTATO FRIED BEETROOT GOURMET  
SALAD SALAD SALAD RICE QUINOA COLESLAW  
TOSSED BEAN TUSCAN ASIAN THAI CRUNCHY  
GARDEN MEDLEY ITALIAN NOODLE PUMPKIN NOODLE  
SALAD SALAD PASTA SALAD QUINOA SALAD  
TABOULI QUINOA SEAFOOD CORN CURRIED GREEK  
TABOULI SALAD SALAD RICE SALAD  
POTATO, HOKKIEN  
EGG & NOODLE  
BACON SALAD  
SALAD

*Plus*

**CHINA PLATES & SS CUTLERY**  
(main meal)

### CONDIMENTS

(gravy, mustard, mint jelly,  
apple sauce, etc.)

## DESSERT

select four

BLUEBERRY BISCOFF LEMON  
CHEESECAKE TART CHEESECAKE  
ASSORTED PECAN VANILLA APPLE & ORANGE  
MUFFINS PIE CHEESECAKE BLUEBERRY POPPYSEED  
LEMON CHOC CARROT CRUMBLE CAKE (GF)  
MERINGUE MUD CAKE WALNUT CAKE BANANA TRADITIONAL  
VANILLA COFFEE CHOCOLATE BANANA PAVLOVA  
SPONGE PECAN TART PIE (GF)  
TART

# **TERMS & CONDITIONS**

- **MINIMUM OF 40 ADULT GUESTS FOR ALL MENUS.**
- **MENUS INCUR A \$250 STAFF CHARGE FOR FUNCTIONS LESS THAN 60 GUESTS.**
- **CATERING WITH 30-40 GUESTS WILL BE CHARGED AT THE RATE FOR 40 GUESTS (REGARDLESS OF YOUR FINAL GUEST NUMBER COUNT). THIS ENSURES APPROPRIATE STAFFING AND PRODUCE FOR YOUR EVENT.**
- **ALL STAFF WILL ARRIVE THREE AND A HALF- FOUR HOURS PRIOR TO YOUR DESIGNATED EATING TIME TO COOK & PREPARE FOR YOUR FUNCTION. THIS IS BECAUSE ALL OF OUR MEATS ARE COOKED FRESH ON-SITE.**
- **PLEASE NOTE: YOU WILL BE CHARGED \$40/HOUR PER STAFF MEMBER IF THEY STAY LONGER THAN 2 HRS POST YOUR SERVING TIME. FOR EXAMPLE: IF YOUR SERVING TIME IS 7PM, STAFF ARE INCLUDED UNTIL 9PM.**
- **CHILDREN AGED BETWEEN 4-10 YEARS ARE HALF-PRICE. CHILDREN UNDER 4 EAT FREE.**
- **A TRAVEL SURCHARGE WILL APPLY FOR 45 MINS + FOR OUT-OF-AREA CATERING.**
- **PUBLIC HOLIDAY SURCHARGES WILL APPLY.**
- **MENUS ARE SUBJECT TO CHANGE WITH THE SEASONS & AVAILABILITY OF PRODUCE.**
- **TO SECURE YOUR BOOKING WE REQUIRE A \$200 DEPOSIT. \$150 OF WHICH IS FULLY REFUNDABLE. (\$50 ADMIN FEE WILL BE CHARGED FOR ANY CANCELATIONS).**
- **THE OUTSTANDING BALANCE IS DUE TWO DAYS BEFORE YOUR FUNCTION DATE. THIS FINAL INVOICE WILL BE SENT ONE WEEK BEFORE, AFTER FINAL NUMBERS ARE CONFIRMED.**