



First Class Functions

Cocktail Menu

From \$69.50 to \$77.50 pp



A selection of gourmet finger foods

Cold selection

Fresh Shucked Oysters with assorted dipping sauces and condiments
Smoked Salmon grissini sticks
Vegetarian Vietnamese rice paper rolls
Nori rolls- Vegetarian, Seafood and Chicken
Bocincini, tomato and Basil skewers
Bruschetta with - Fresh organic tomato with rocket macadamia pesto
 - Smoked salmon, creamed cheese and dill
Toasted brioche with roast pear, blue cheese and hazelnut dressing
Cajun Roast Beef with Horseradish Cream on cheddar rice croute
Buckwheat Blini with creme Fraiche and Salmon Roe
Tandoori Chicken on toasted naan
Individual caesar served in cos lettuce cups

Hot selection

Caramelised onion and goats cheese tart
Salt and pepper Calamari with lemon sauce
Thai fish cakes with Noug Cham
Corn cakes topped with avocado cream and tomato salsa
Char Su Pork meatballs with lime aioli
Whiting fillets with lime mayo
Mini vegetable frittata
Gyoza Pork dumpling with shoyu sauce
Sweet potato, feta and coriander triangles
Marinated chicken skewers
Spring rolls with chilli, lime and ginger sauce
Greek style pizetta

Cocktail menu cont....

Dessert Selection-served buffet style

Your wedding cake served with berry coulis and cream

Tea and coffee

Select 3 from cold and 4 from hot selection (1.5 hours)

\$ 69.50pp

Select 4 from cold and 6 from hot selection (2- 2.5hours)

\$ 77.50pp



Gourmet Buffet Menu

From \$99.00 pp

Select 4 Canapés from our exotic cocktail list

Cold dishes

Select 3 dishes

Pear, Fennel and Shaved Parmesan Salad

Green Salad, Avocado, Capsicum, Snowpeas, Asparagus, Beans and Broccoli with Sesame Seeds

Rocket and Watercress with Slow Roast Tomatoes, Roasted Sweet Potato and Zucchini with Yoghurt and Tahini Dressing

Red and Yellow Cherry Tomatoes and Capsicum with Spanish Onion, Kalamata Olives, Feta and Cucumber

Hot Dishes

Select 3 Dishes

Freshly Glazed, on the Bone Ham

Rib Eye Fillet, Pepper Crusted with Smoked Tuna Mayonnaise

Asian Marinated Quail Pieces on Wilted Pak Choy with Ginger

Spice Dusted Chicken Breasts with Lemon Myrtle and Macadamia Sauce

Deboned Leg of Lamb stuffed with spinach, Sundried Tomato, Feta & Olive Tapenade

Grilled Sashimi Grade Tuna Marinated in Tamarind, Dill & Lime

Vegetable Dishes

Select 2 dishes

Crisp Roast Potato Pieces Tossed in Parsley & Butter

Sweet Potato Roasted with extra virgin olive oil and caraway

Cauliflower and broccoli with Cheese & Dijon Mustard sauce

Butternut Squash Steamed with Garlic & Rosemary

Dessert Buffet

Your wedding cake served with coulis and cream

with 1 selection from below

Manhattan baked cheesecake with berry compote

Dark and white chocolate mousse cake

Macadamia pie with honey ice cream

Tiramisu with tia maria cream

Wild berry cheesecake

Chocolate mousse cake with custard filled profiterolles

Tea and coffee

Sample Menu

From \$93.00 - \$97.00 pp



Canapés

5 Canapés from cocktail list

Entrée

Select two to be served alternately

Vine ripened tomato salad with basil, bocconcine, balsamic vinegar and virgin olive oil

Sliced home-cured vodka salmon salad with Spanish onions, capers and a lemon pepper vinaigrette

Blackened Atlantic salmon on a nicoise salad

Thai style prawn skewers served with Asian greens and a lemongrass dressing

Char grilled chicken with avocado and lemon salad

Parma ham and fresh figs topped with toasted goat's cheese with raspberry vinaigrette

Main Course

Select two to be served alternately

Roasted breast of Barbury duck served on creamed savoy cabbage with a balsamic & black cherry jus

Pan-fried fillet of Salmon finished with a light citrus & shallot butter

Pan-fried sea bass fillet and braised baby fennel with a Sauvignon Blanc sauce

Fresh tuna with a pepper crust served with a warm tomato & herb

Chargrilled chicken supreme with pancetta and spinach stuffing with a green peppercorn sauce

Roasted Rack of Lamb with a fresh rosemary and mustard crust

Dessert

Select two to be served alternately

Baked lemon and lime tart

Dark Chocolate & Cointreau Layered Mousse Cake

White chocolate and baileys cream with a dark chocolate sauce

Lemon myrtle mousse with roasted macadamia nuts

Mango and coconut bavaroise with almond biscuit

Apple custard tart with a cinamon syrup

Tea and coffee and petit fours

Ceremony Decoration – Lake Weyba Cottages

Ceremony Package 1

Something to sign on

Round or square registry table with fitted white cover

Chairs – 1 for registry

25 x White foldout beach chairs

Aisle Decoration

Natural coloured carpet runner (light and dark available)

Bamboo or white aisle stands with sheer draping & fresh flowers

Special touches

2 x Balinese flags

Ceremony Music

PA system with pre programmed Ipod or connection for your Ipod

Delivery set up & collection of items

Package Total

\$ 650.00



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Ceremony Package 2

Something to sign on

Round or square registry table with fitted white cover

Chairs – 1 for registry

25 x White foldout beach chairs

Aisle Decoration

Natural coloured carpet runner (light and dark available)

Bamboo or white aisle stands with sheer draping & fresh flowers

Special touches

Bamboo canopy (4 poles)

Ceremony Music

PA system with pre programmed Ipod or connection for your Ipod

Delivery, Set up and collection of items

Ceremony Package Price

\$ 850.00



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Lake Weyba Reception Package

(Based on 70-80 guests)

Pavilion & Marquee Packages

Pre-Dinner Drinks – On lawn by pond

4 Square modern dry bars (taller tables) with Perspex top

2 Cocktail tables with chairs from ceremony

Bamboo burners for garden area



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Bridal table

Table cloths, Box pleated or flat skirting with votives

Vases to place your bouquets in across the front of the Bridal table



Cake table

Table cloth, Box pleated or flat skirting with votives

Linen napkins

Table cloths for guest tables, bar, present table, tea & coffee station etc

Chair Covers

Chair covers with sash ties including organza and satin.

Tables

Guest seating plan on stand

Table numbers decorated to match your theme.

Centrepiece Options

All centrepieces come with a selection of votives – square and round, frosted and clear available

Option 1

Modern arrangement on bamboo (green, natural and chocolate bamboo)



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Option 2

Selection of white Moroccan lanterns

A bamboo or fabric runner can also be included



Option 3

Square or round vase with floral arrangement to match your theme



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Option 4

Tall bullet vase with river pebbles and submerged flowers



Option 5

Cluster of hurricane lamps with shells or flowers



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Option 6

Cluster of clear glass vases with floral details, tealight votives and table runner.



Option 7

Mushroom vases with vine in stem, floating flowers and tealights on a mirror



Delivery, setup and rubbish removal the following day is included.

Our price per person for all the above will be

\$19.00 per person for the Pavilion

\$22.00 per person for the marquee.

If you do not require the pre dinner decore pack the prices will be

\$16.00 for the Pavilion and

\$20.00 for the marquee.

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Additional décor items

Napkins

Napkins wrapped with satin cord, ribbon, vine or jute	\$ 1.80ea
Single orchid placed on each napkin	\$ 1.00ea

Seating/Guest Organisation

Place cards

Simple flat name tag tied onto napkin	\$ 1.50ea
Pearlised flat shell with guest name	\$ 2.00ea
Menu with guest name at the top	\$ 2.00ea



Backdrop

Backdrop with fairy lights along the entire length of windows \$ 220.00

Fairy lights for deck rails of pavilion \$ 70.00

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**Glasses/drink accessory price list
(Based on 70-80 guess)**

We will provide the following:

Cold Room

Eskies and ice for all drinks

Wine, champagne and water/softdrink glasses for pre dinner drinks

Waiter trays and all bar accessories

The tables will be set with a wine, water glass and a carafe for water

Bar staff from pre dinner drinks set up until guest departure

Cost per guest \$ 22.00