



## PLATINUM WEDDING PACKAGE

*Includes our exclusive inclusions along with the below menu options. Prices depend on date, season & guest numbers. Please contact us for an appointment & an Event Executive will supply you with a tailored quote.*

### 5 COURSE MENU

ENTRÉE OR MEZZE + 2 SHARE PLATTERS + MAIN + DESSERT  
(SAMPLE MENU BELOW)

#### ENTRÉE

(ALTERNATE SERVE)

- PENNE PASTA WITH COOKED FRESH TOMATO, CAPSICUM, OLIVES & BASIL SERVED WITH SHAVED PARMESAN (V)
- BEEF TORTELLINI WITH CREAMY MUSHROOM SAUCE

OR

#### MEZZE

(REPLENISHED UNTIL MAIN COURSE)

#### 2 SHARE PLATTERS

ANTIPASTO PLATTER

- COLD MEATS, OLIVES, MUSHROOMS, ARTICHOKE HEARTS, VARIOUS CHEESES, PICKLED VEGETABLES, BREAD STICKS & CRACKERS

COLD SEAFOOD PLATTER

- A MIXTURE OF PREMIUM KING PRAWNS, FRESHLY SHUCKED ROCK OYSTERS WITH FRESH CITRUS WEDGES

#### MAIN

(ALTERNATE SERVE)

- LAMB SHANKS SLOW BRAISED WITH BUTTERED MASH ACCOMPANIED BY CHEF SELECTION VEGETABLES
- STUFFED CHICKEN BREAST WITH SPINACH & RICOTTA CHEESE ON CRUSHED BAKED POTATOES, WITH SERAFINO SAUCE & CHEF SELECTION VEGETABLES

#### DESSERT

(ALTERNATE SERVE)

- PANACOTTA PASSION FRUIT
- TWO LAYERED WHITE & DARK CHOCOLATE MOUSSE IN A GLASS WITH HONEYCOMB PIECES

