

WEDDING MENU

Valid until 30th June 2010

PACKAGE ONE \$94.50 per person

Chef's selection of Hot & Cold Canapés served on arrival
Entrée (choose two served 50/50)
Main Course (choose two served 50/50)
Dessert (choose two served 50/50)
Coffee and Tea served with Port, Chocolates and Biscotti
5½ hour beverage package
Chair covers and Sash

PACKAGE TWO \$88.00 per person

Chefs selection of Hot & Cold Canapés served on arrival
Entrée (choose one)
Main Course (choose two served 50/50)
Dessert (choose one)
Coffee and Tea served with Port, Chocolates and Biscotti
5 hour beverage package
Chair covers and Sash

BEVERAGE PACKAGE

Stony Peak Brut Sparkling Wine
Stony Peak Chardonnay
Stony Peak Shiraz Cabernet

Rothbury Estate Sparkling Wine
Rothbury Estate Semillon Sauvignon Blanc
Rothbury Estate Cabernet Merlot

Choose one sparkling, one red and one white wine from the list above

Bottles of Carlton Draught and Carlton Light
A Selection of Soft Drinks
Carafes of Iced Water
Port with Coffee

SPECIAL MEALS

We cater for special dietary requirements

Children under the age of 10 may select the children's menu at half price
However they will be charge full price if they wish to have the adult menu



THE CENTRE IVANHOE

275 UPPER HEIDELBERG ROAD
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COMPLIMENTARY ADDITIONS

- Room hire
- Chair covers with organza sash – colour chart to choose from
- Classic skirted bridal table
- Elegant skirted cake table
- Doubled clothed tables with white damask linen
- White linen serviettes
- Candelabra:
 - 88cm wrought iron candle stick on each table
 - 2 x 7ft candelabra behind the bridal table
 - 2 x 5 prong candelabra set on the bridal table
 - (all with your choice of gold or silver oil candles)
- Personal wedding coordinator to assist you organising your big event
- Personal wedding attendant to meet and greet you when you arrive and pamper you throughout your wedding reception
- Elegant bridal suite to relax and enjoy your pre dinner canapés and sparkling wine

PERSONALISED MENU OPTIONS

FOOD OPTIONS

Antipasto Platter (platter per table)	\$5.20 per person
Mezze Platter per person (platter per table)	\$5.20 per person
Individual Antipasto (individual serve)	\$6.50 per person
Additional Soup	\$5.00 per person
Pasta Entrée	\$5.75 per person
Additional Entrée	\$6.75 per person
Seasonal Vegetables (bowl per table)	\$1.90 per person
Bread and Dips (platter per table)	\$2.30 per person
Victorian Cheese and Crackers (platter per table)	\$3.60 per person
Cheese, Crackers and Fruit Platter (platter per table)	\$4.95 per person
Seasonal Fresh Fruit Platter (platter per table)	\$3.20 per person
Surcharge Boxed Wedding Cake or Cup Cakes	\$60.00

BEVERAGE OPTIONS

On Arrival Spirits (maximum four choices)	\$6.00 per person
Open Bar (five and a half hour service)	Price on Application
Additional Half Hour Beverage Package	\$4.60 per person
Additional Half Hour (open bar)	Price on Application
Upgraded Wine and Beer Package	Available on Request



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ENTRÉE

Salt and Pepper Calamari

on a tomato and avocado salsa with basil pesto and a balsamic reduction

Caesar Salad

with crispy pancetta and baby cos lettuce topped with a soft poached egg

Seafood Tasting Plate:

Tasmanian oyster topped with lime veloute

Crab terrine with spicy red pepper aioli

Orange scented seared tuna

Tiger prawn with tomato and mango salsa

* Additional \$2.75 per person

Pumpkin, Chevre and Lemon Thyme Tart *(Vegetarian)*

with toasted walnuts and parmesan crisp

Spiced Lamb Cutlet

on lemon skordalia with peperonata, pomegranate reduction and parsnip chips

*Additional \$2.75 per person

Middle Eastern Spiced Chicken

on preserved lemon and currant cous cous with roasted cumin yoghurt

Cured Beef Bresola Salad

on roasted red peppers, pickled fennel with lemon and horseradish cream

Caprese Salad *(Vegetarian)*

of buffalo mozzarella, roma tomatoes and basil dressed in lemon olive oil

Sweet Potato and Ricotta Agnolotti *(Vegetarian)*

on caramelised apples with a thyme and black pepper beurre blanc



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MAIN

Pan-Fried Chicken Breast

with a tomato and basil butter on borlotti bean and thyme mash

Roasted Pork Tenderloin

wrapped with parma ham and sage, semolina gnocchi, apple compote and Madeira jus

Lemon and Dill Infused Barramundi Fillet

with spaetzle on pureed green peas in a sweet onion broth

* Additional \$3.50 per person

Basil and Burgundy Lamb Rump

on caponata with blue cheese polenta and sour cherry sauce

Wattle Seed Coated Beef Fillet

on wild mushroom ragout with baby carrots and caramelised shallots

* Additional \$3.75 per person

Carved Scotch Fillet

stuffed with artichokes and pecorino cheese on honey roasted pumpkin and veal jus

* Additional \$3.75 per person

Pine Nut and Fennel Crusted Chicken Breast

on paprika roasted sweet potato and sautéed spinach with a port wine jus

Char-grilled Beef Striploin

on rosemary and field mushroom risotto with french beans and sweet orange jus

Seared Salmon Fillet

on citrus braised leeks with a dill and tomato compote and crispy pancetta

Roasted Pumpkin, Goats Cheese and Basil Lasagne *(Vegetarian)*

with passata and shaved parmesan

served with potatoes and salad to the table:

(choose one of each)

Sea Salt and Thyme Chat Potatoes

Or

Paprika and Crispy Sage Chat Potatoes

and

Traditional greek salad with feta, olives and oregano and a lemon vinaigrette

Or

Curly endive, cherry tomato and chive salad with a tarragon and seeded mustard dressing



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DESSERT

Warm Chocolate Cherry Croissant Bake
with cinnamon cream and passionfruit syrup

Trio of Desserts:

Ginger and cinnamon roasted pears soaked in Sauternes
Rich Dark Chocolate Panna Cotta
Petite Caramel and Pecan Tart

Coconut and Crème Fraiche Semi Freddo
with caramelised pineapples and a pineapple wafer

Citrus Crème Brulee
served with cointreau sorbet and almond biscotti

Pistachio and Vanilla Yoghurt Panna Cotta
with baklava and spiced anglaise

Our Delicious Chocolate Pudding
with clotted cream and orange biscuit

Blood Orange and Lime Tart
with praline cream and blueberry coulis

White Chocolate Mousse
with fig, honey and pistachio ice cream and honeycomb shards

Coffee and Tea served with Port, Chocolates and Biscotti



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