

EUROPEAN WEDDING MENU

Valid until 30th June 2010

Hot and Cold Canapés served on arrival

Appetiser Platter

Entrée

Main Course

Dessert

Seasonal Fruit Platter

Freshly Brewed Coffee and Tea served with Port & Chocolates

5 ½ Hour Duration

Chair Covers & Sash

\$96.00 per person

A choice of two menu items from each course will be served alternately

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

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 charge full price if they wish to have the adult menu



THE CENTRE IVANHOE

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COMPLIMENTARY ADDITIONS TO YOUR WEDDING PACKAGE

- 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

Additional Soup	\$ 5.00 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

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 (open bar)	Price on Application
Additional Half Hour Beverage Package	\$ 4.60 per person
Upgraded Wine and Beer Package	Available on Request



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CANAPÉS

served on arrival

Mushroom and chive suppli

Mini pizzas topped with salami, caramelised onion and goats cheese

Saffron chicken on bamboo skewers served with sumac and lime yoghurt

Smoked salmon with dill on toasted brioche with sweet mustard

APPETISER PLATTER

served to the table

Antipasto Platter of smoked meats, marinated vegetables, bocconcini and grissini
&

Crusty Bread Bruschetta roma tomato, Spanish onion and basil
drizzled with olive oil and garnished with shaved parmesan

OR

Mezze Platter of Turkish and flat breads, assorted dips, stuffed vine leaves,
marinated calamari, kalamata olives, spinach falafel balls and tabouli salad

ENTRÉE

Beef Lasagne topped with rich bolognese sauce and shaved parmesan

Spinach and Ricotta Cannelloni with creamy béchamel

Roasted Pumpkin and Pesto Ravioli with crispy bacon and napoli sauce

Veal and Caramelised Onion Tortellini in a mushroom and herb cream sauce



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MAIN COURSE

Chicken Breast Stuffed With Semi-Dried Tomatoes And Spinach

served on wild rocket mash with basil jus

Pork Cutlet Dusted With Sea Salt And Roasted Pepper

with a sweet pumpkin risotto and apple jus

Roasted Beef Porterhouse

with crushed Pontiac potato, crisp greens beans and a wild mushroom confit

Market Fresh Fish

with a chervil and orange beurre blanc and crisp kipfler potatoes

Chicken Breast

filled with pecorino cheese, baby sage leaves and pancetta accompanied by a sweet corn rosti and seasonal greens

Lamb Rump

brushed with lemon oil resting on rosemary salted potatoes finished with caponata

Herb Crusted Beef

with french beans, dauphinoise potato and port wine jus

main course served with

Bowl of Fresh Garden Salad

Crusty Ciabatta Rolls

served with butter, olive oil and balsamic vinegar

UPGRADE OPTION

We can substitute

Roast Beef Porterhouse with Eye Fillet

Additional charge of \$3.75 per person



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DESSERTS

Classic Tiramisu

with softened raspberries and shaved chocolate

A Trio of Citrus Sorbets

served with passionfruit syrup

Warm Apple Strudel

served with a vanilla bean anglaise and honey ice cream

Dark Chocolate and Hazelnut Mousse

on a crisp biscuit base, finished with double cream and mixed summer berries

Baked Sour Cherry Cheesecake

served with a vanilla bean anglaise

followed by

Seasonal Fresh Fruit Platter

and

Freshly brewed Coffee and Tea served with Port, Chocolates & Biscotti



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