

*Wedding Package One ~ Plated*  
*\$89.00 per person*

*Canapés*

Toasted bread crisps, vegetable chips served with hommus,  
baba ganoush, and tzatziki dips

*Entrée*

Anti pasto plate-comprising smoked and cured meats,  
grilled vegetables, smoked king island cheddar, grissini bread

*Mains (alternate drop)*

Grilled beef fillet with pink eye potato crush,  
Seasonal greens and pinot noir jus

&

Macquarie salmon fillet with sumac and fennel crumbs  
Drizzled with tomato and pomegranate dressing

*Dessert*

Lemon and Ricotta Cake served with  
Midori flavoured fruit salsa and Chocolate dust  
Freshly brewed coffee and selected teas with petit four

*Includes a 4 hour standard beverage package*

McWilliams Select Series Brut, Semillon Sauvignon Blanc & Shiraz Cabernet,  
Tasmanian Beer (both heavy & light), soft drink & orange juice

Additional hours will be charged at \$8.50 per person per hour



*Wedding Package Two ~ Plated*  
*\$93.00 per person*

*Canapés*

Salmon rilette served on pita chips and apple relish  
Baked mini savory pastries  
Chicken salad tortilla with fresh coriander  
toasted bread crisps, vegetable chips served with hommus,  
baba ganoush, & tzatziki dips

*Entrée*

Hot smoked Tasmanian salmon with king prawn roulade,  
avocado and Capers and crispy fried onions and lemon olive oil

*Mains (alternate drop)*

Sheffield chicken breast dusted with pistachio, filled with goat cheese  
semi dried tomatoes & served on a corn risotto Capsicum cream  
&  
Oven roasted beef fillet topped with an old Fashioned duxelles  
and puff pastry served on herbed potato mash and Madeira Jus

*Desserts*

Ivory chocolate cheese cake garnished with  
almond sponge and orange Passion fruit anglaise

Freshly brewed coffee and selected teas with petit four

*Includes a 4 hour standard beverage package*

McWilliams Select Series Brut, Semillon Sauvignon Blanc & Shiraz Cabernet,  
Tasmanian Beer (both heavy & light), soft drink & orange juice

Additional hours will be charged at \$8.50 per person per hour



*Wedding Package Three ~ Plated*  
*\$103.00 per person*

*Canapés*

Mini scones with parma ham and quince paste  
Salmon kibbeh served on pita chips and grappa dill crème fraiche  
Barramundi and lemon grass Spring rolls chilli jam  
Huoan mushroom caps filled with surprise cheddar and spring onions  
Meat balls coated in sesame seeds  
Barbequed duck with Hoan valley apples money bag  
Toasted bread crisps, vegetable chips served with  
hommus, baba ganoush, and tzatziki dips

*Entrée (alternate drop)*

Tasmanian Seafood tossed with coriander chutney  
Served on a rice cake and petit salad, mild wasabi & tomato salsa  
&  
Roasted quail breast set on a Mediterranean grilled  
vegetable salad and caramelized Balsamic and olive oil glaze

*Mains (alternate drop)*

Slow cooked lamb rump with a roasted potato crush, green beans & mint Relish  
&  
Simply pan fried Trevalla fillet, caper and chive mash potato served with  
salsa verde and garnished sweet potato chips

*Dessert (alternate drop)*

Toasted almond Pavlova layered with strawberry and pistachio ice cream  
topped with hot Tasmanian berries  
&  
Peanut and cinnamon baklava with saffron poached pear and Lime jelly  
Freshly brewed coffee and selected teas with petit four

*Includes a 4 hour standard beverage package*

McWilliams Select Series Brut, Semillon Sauvignon Blanc & Shiraz Cabernet,  
Tasmanian Beer (both heavy & light), soft drink & orange juice

Additional hours will be charged at \$8.50 per person per hour



*Wedding Package Four ~ Buffet*  
*\$91.00 per person*

*Canapés*

toasted bread crisps, vegetable chips served with  
hommus, baba ganoush, and tzatziki dips

*Salads*

Warm potato salad  
Charred green bean salad marjoram dressing  
Cherry tomato with herb dressing  
Mesclun leaves  
Asian coleslaw salad with wasabi sour cream  
Condiments and dressings  
Crusty bread rolls and butter

*Mains*

Oven roasted scotch fillet served on herbed root vegetables  
Chicken marinated with Arabic spices and vegetable tagine  
Trevalla topped with almond and herb crust and orange salsa verde  
Roast Potatoes with Herbs  
Chef's market vegetables

*Desserts*

A display assortment of pastries, gateaux and desserts  
Fresh fruit salad & whipped cream

Freshly brewed coffee and selected teas

*Includes a 4 hour standard beverage package*

McWilliams Select Series Brut, Semillon Sauvignon Blanc & Shiraz Cabernet,  
Tasmanian Beer (both heavy & light), soft drink & orange juice

Additional hours will be charged at \$8.50 per person per hour



*Wedding Package Five ~ Buffet*  
*\$96.00 per person*

*Canapés*

Mini scones with parma ham and quince paste  
Salmon kibbeh served on pita chips and grappa dill crème fraiche  
Huoan mushroom caps filled with surprise cheddar and spring onions  
Baked mini savory pastries

*Salads*

Warm potato salad  
Charred grilled vegetable salad with romesco sauce  
Vine ripened cherry tomato salad with herb dressing  
Mesclun leaves  
Coleslaw salad  
Crusty bread rolls and butter

*Mains*

Aged Beef sirloin dusted with Bush spices carved at the buffet  
Chicken marinated with Arabic spices and vegetable tagine  
Herb crusted Trevalla and orange salsa Verde  
Rosemary and thyme roasted Tasmanian Lamb leg  
Roasted root vegetables  
Roast Potatoes with Herbs  
Chef's market vegetables

*Desserts*

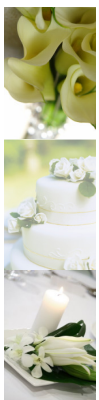
A display assortment of pastries, gateaux & desserts fresh fruit salad & whipped cream  
Tasmanian farmhouse cheese board

Freshly brewed coffee and selected teas

*Includes a 4 hour standard beverage package*

McWilliams Select Series Brut, Semillon Sauvignon Blanc & Shiraz Cabernet,  
Tasmanian Beer (both heavy & light), soft drink & orange juice

Additional hours will be charged at \$8.50 per person per hour



## *Wedding Package Six ~ Buffet*

*\$110.00*

### *Canapés*

Smoked salmon rilette on pita crisps  
Barramundi and lemon grass spring rolls  
Squid steam buns with ginger Soya sauce  
Smokey guacamole and corn chips  
Mini pide with chicken yoghurt dip

### *Salads*

Gulf prawns and Barilla Oysters with lemons and grappa cocktail sauce  
Huon Valley greens with balsamic dressing  
Italian style tomatoes with fresh basil and virgin olive oil  
Grilled Mediterranean vegetable salad romesco dressing  
Crusty bread rolls and butter  
Avocado seafood salad  
Ice carving display

### *Mains*

Carvery  
Scotch fillet served on herbed root vegetables  
Slow cooked midlands lamb leg and myrtle crust  
East coast fish and shellfish paella  
Maple and lime baked ocean trout fillet "sweet 'n' sour"  
Double roasted duck served on basmati rice and Huon valley apple and walnut salsa  
Buttered panache of vegetables  
Roast Potatoes with Herbs  
Roast root vegetables with rosemary and olive oil

### *Desserts*

A display assortment of pastries, gateaux & desserts  
fresh fruit salad & whipped cream  
Tasmanian farmhouse cheese board  
Freshly brewed coffee and selected teas

### *Includes a 4 hour standard beverage package*

McWilliams Select Series Brut, Semillon Sauvignon Blanc & Shiraz Cabernet,  
Tasmanian Beer (both heavy & light), soft drink & orange juice

Additional hours will be charged at \$8.50 per person per hour

