

## *Silver package \$110*

### Entrees

- Half Dozen of Fresh Sydney Rock Oysters Served with lime & cabernet vinegar
- Salt & Pepper Calamari Served with a mix salad & basil aioli
- Grilled haloumi & Seasonal vegetable stack finished with a homemade pesto dressing
- Caprese Insalata
- Heirloom cherry tomato, cherry bocconcini cheese, aged balsamic, pesto & rocket

### Mains

- Cornfed Chicken  
Served with Prosciutto, roasted potatoes & blue cheese cream sauce
- Twice Cooked Pork Belly  
Served on a creamy truffle mash with seared scallops, topped with apple mousse & cider reduction
- Chicken Breast  
Topped with a creamy mushroom & boscaiola sauce layered on a sweet potato mash
- Chargrilled Rib Eye (300g)  
Prime Angus grain fed served with chat potatoes & wild mushroom sauce
- Butternut Squash Risotto  
With pinenut, baby spinach, napolitana sauce & corriander

### Dessert

- One dessert from dessert menu & Cutting and serving of celebration cake
- Coffee and tea
- Fruit platter

### Standard Drink Package

- Morgan's Bay Sauvignon Blanc
- Morgan's Bay Cabernet Shiraz
- Morgan's Bay Brut
- Corona, Peroni, Cascade Premium light

### *Soft Drink (Coke, Sprite & Orange Juice)*

### Inclusions:

Event coordinator to help set up and be there for the running of the event.

*5 Hour Exclusive Venue Hire / 4.5hour beverage package / DJ / MC / Security Hire / Red Carpet Arrival  
Sparkling Wine & Beverages on arrival / Chef's selection of canape service / Complimentary cutting and serving of your cake  
Tea & Coffee / Personal Signage / Menus & Seating Chart  
White Linen & Napkins / Table Runners / Complimentary use of our vases for table centrepieces  
\$5 Parking Ticket Validation*