



## *Bronze package \$109*

### Entrees

- . Salt and pepper calamari
- . Arancini with pumpkin and ricotta topped with a creamy spinach cheese sauce
- . Rustic Caesar salad served with Cos lettuce, crispy bacon, croutons, egg and parmesan.

### Mains

- . Chicken Kiev filled with herb butter served with chunky sweet potato mash and Dijon sauce.
- . Pork Loin served with rustic mash and topped with a seeded mustard sauce
- . Grilled swordfish fettuccini, semidried tomato, Kalamata olives, mushroom and olive oil.
- . Pappardelle tossed in a slow cooked beef ragu topped with parmesan
- . Butternut squash risotto with pine nut, baby spinach, Napolitano sauce and coriander

### Dessert

- . Cutting and serving of celebration cake
- . Coffee & 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*

