



Platinum package \$159

Entrees

- . Half Dozen of Sydney rock oysters served either Kilpatrick or Mornay
- . Sesame Crusted tuna Tataki served with wasabi mayo
- . Ocean trout Carpaccio topped with an avocado & tomato salsa finished with shredded radish & herb oil.
- . Prawn & lobster ravioli served with a coconut sauce infused with lemongrass and kaffir lime
- . Duck spring roll served with Asian greens & hoi sin sauce
- . Grilled single lamb cutlet served with Asian greens & a sweet basil sauce

Mains

- . Grilled barramundi, served with Morton bay bug meat with roasted potatoes finished with balsamic glaze
- . Chicken breast stuffed with chorizo & bocconcini served with a creamy French mustard sauce
- . Murray valley lamb rack, served with saffron pumpkin puree, asparagus & white wine sauce
- . Wagyu rump served with vegetables wrapped in prosciutto & finished with béarnaise sauce
- . Chimichurri fettuccini served with mushroom, chimichurri, roasted walnut, sundried tomato and olive oil
- . Salmon fillet served on squid ink risotto & shaved fennel salad

Dessert

- . Choice of 2 desserts – alternate serve
- . Coffee and tea
- . Fruit platter

1x cocktail per person on arrival/dessert

Upgraded Drink Package

- . Angas Brut
- . Hartogs Plate Semillion Sauvignon Blanc
- . Hartogs Plate Cabernet Merlot
- . Corona, Peroni, Casacade 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 / Sicilian OR Greek Salads served on each table / Personal Signage / Menus & Seating Chart / Gold Tiffany Chairs
White Linen & Napkins / Table Runners / Complimentary use of our vases for table centrepieces
\$5 Parking Ticket Validation*