



## WEDDING RECEPTION PACKAGES

### Wedding Buffet Package

80 per person

Your selection of three items from our canapé menu served on arrival.

Your selection of two roast meats, two hot dishes and two chef's salads, served with house-made bread, deli selections and Tasmanian whole salmon, followed by a selection of desserts and cakes.

### Wedding Cocktail Package

75 per person

Substantial standing dinner.

Six selections from the finger food menu.

Two selections from the substantial canapé menu.

### Three Course Sit Down Package

85 per person

Your selection of three items from our canapé menu served on arrival.

Three course dinner including:

Your selection of two items from our entrée menu served alternately.

Your selection of two items from our main menu served alternately.

Your selection of two items from our dessert menu served alternately.

### Premium Sit Down Package

105 per person

Your selection of three items from our canapé menu served on arrival.

Three course dinner including:

Your selection of two items from our entrée menu served to your guest's order.

Your selection of two items from our main menu served to your guest's order.

Your selection of two items from our dessert menu served with Tasmanian cheese as table share plates.

### Optional Extras (if taken with any of the above packages)

Extra canapé item

\$5 per person

Extra substantial canapé item

\$15 per person

Selection of Tasmanian cheese

\$15 per person



## CANAPÉ OPTIONS

### Cold

Yum Nua (Thai beef salad with aromatics) served on spoons (GF)

Tasmanian smoked salmon on house pickled cucumber and aioli

Sundried tomato, fetta and herb frittata

Mango and prawn terrine with a Thai mint coriander salsa on Succulent sour dough

Organic chicken with aioli in shortcrust cups

Whipped Tasmanian brie and cranberry on house bruschetta

Italian herbed chicken, aioli and chives in shortcrust cups

Guacamole and concasse of tomato tarlets

Succulent smoked duck breast, botanic fig jam on crisp bread

Vietnamese paper rolls filled with Succulent salad and vermicelli served with chilli jam

### Hot

Boks bacon and Huon Valley arancini with aioli

Malaysian chicken satay with peanut sauce

Botanical herbs and cream cheese crumbed filled mushrooms buttons

Spicy chicken and sweet corn sausage rolls with mango chutney

Pork and prawn wantons served on spoons

Tasmanian blue veined cheese tartlets

Southern fried chicken served with a sweet chilli and lime sauce

House made spring rolls with pork, prawn, crab, water chestnuts, peas served with plum sauce

Tempura vegetables skewers

Pumpkin and fetta arancini



## SUBSTANTIAL CANAPÉ OPTIONS

Salt and pepper king calamari with a rocket and cherry tomato salad drizzled with aioli

Thai beef salad with a lime, coriander, sweet chilli and palm sugar dressing

Organic chicken and smokey bacon risotto

Cascade beer battered fish with curly chips

Slowed cooked Tasmanian beef and brunoise vegetables with a caramelised onion jus

Warm Thai green chicken curry salad topped with cashews

Succulent fried rice with Chinese sausage, peas, shrimps and fried onions

Malaysian mee goreng with beef, beanshoots, eggs in a dark sweet sauce

Huon Valley mushroom and truffle risotto



## BUFFET OPTIONS

House made bread  
Whole Tasmanian salmon  
Selection of pickled and marinated vegetables  
Selection of deli meats

### **Your choice of any two roast meats**

Honey glazed roast ham  
Rosemary roast lamb  
Longford roast pork  
Tasmanian prime scotch fillet of beef  
All served with roast potatoes and panache of vegetables

### **Your choice of any two hot dishes**

Italian roasted organic chicken pieces  
Thai red beef curry with Basmati Pilaf  
Smoked salmon lasagne  
Hungarian beef goulash  
Malaysian chicken curry served with Basmati Pilaf  
Spiral pasta carbonara

### **Your choice of any two salads**

Pear, roasted walnut and spinach salad  
Roasted potato salad with dijon mustard aioli  
Caesar salad with chef's own dressing  
Botanical green salad  
Succulent style coleslaw

### **Dessert Buffet**

A selection of desserts and cakes with fruit salad



## MENU OPTIONS

### **Entrée**

Gourmet seafood chowder

Leatherwood honey sesame quail with a cranberry slaw

Grilled vegetable stack salad drizzled with house aioli

Panko crumbed chicken tenderloins on a Huon Valley mushroom cake

Pork belly served on Asian greens

Tasmanian salmon pate and baby capers served with crispy wafer

### **Main Courses**

Tasmanian Atlantic salmon served with smashed potatoes with white wine cream sauce

Cracked black pepper premium eye fillet with potato dauphinoise and seasonal vegetables served with a pinot jus

Braised lamb shank with seasonal greens and warm potato salad

Organic chicken breast stuffed with Tasmanian brie wrapped with prosciutto with a basil pesto cream sauce

16 hour slow cooked scotch fillet with duck fat roasted potatoes and seasonal greens with a caramelised onion jus

Char siu served on Asian greens and rice thimble served with a house-made plum ginger sauce

### **Desserts**

Individual vodka mandarin cheesecake

Citrus tart with raspberry compote and chantilly cream

Red wine poached pear served with Valhalla lavender ice cream and white chocolate crumble

Huon Valley apple crumbled served with a brandy anglaise

Rich flourless chocolate brownie served with Valhalla vanilla ice-cream

Caramel tart with candied walnuts with a white chocolate ganache and cream

Individual Tasmanian cheese platter served with fruit compote and roasted nuts



## BEVERAGE PACKAGES

### **Standard Beverage Package**

**48 per person**

Drinks served on trays on arrival and then table service for sit down receptions.  
Package is a duration of 5 hours.

Sparkling wine: Leonard Road, Hunter Valley NSW

White Wine: Leonard Road, Semillon Sauvignon Blanc, Hunter Valley NSW

Red Wine: Leonard Road, Shiraz, Hunter Valley NSW

Beer: Boags Draught, Boags Premium Light

Soft drinks and fruit juice

### **Tasmanian Beverage Package**

**56 per person**

Drinks served on trays on arrival and then table service for sit down receptions.  
Package is a duration of 5 hours.

Sparkling wine: Tasmanian Icon Sparkling Cuvee TAS

White Wine: Clarence House, Sauvignon Blanc, Richmond, TAS

Red Wine: Tasmanian Icon Pinot Noir TAS

Beer: Boags Draught, Boags Premium Light

Soft drinks and fruit juice

### **Succulent Champagne Tower**

**8 per person**