



WEDDING RECEPTION PACKAGES

Wedding Buffet Package **95 per person**

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 **85 per person**

Substantial standing dinner.
Six selections from the finger food menu.
Two selections from the substantial canapé menu.

Three Course Sit Down Package **105 per person**

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 **135 per person**

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

All our Wedding Packages include 3 canapés of chef's selection to be served on arrival.

ROOM HIRE

Riverview Room	600
Succulent Restaurant	1,000
Riverview Room including the Deck	1,000



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