



Standard Banquet Menu

Set Menu

Choice of one at each course

Alternate Drop

Choice of two at each course for alternate drop

Two Course
Three Course

\$40.95 per person

\$44.95 per person

\$45.95 per person

\$49.95 per person

Pre Dinner Canapés (not classed as a course)

Chef's Selection of Pre Dinner Canapés served for 1 hour butler style

Entrees

Whiting Fillets with Garlic Aioli and Mescalini

Crème of Pumpkin Soup with Sour Cream

Creamy Chicken Caesar Salad

Vegetable Spring Rolls with Fragrant Rice & Plum Sauce

Honey, Soy & Sesame Chicken with Asian Greens

Mains

Chicken Breast Florentine filled with Spinach & Fetta served with Hollandaise Sauce

Garlic & Mustard Seasoned Roasted Beef with Yorkshire Pudding and Horseradish Cream Sauce

Roasted Chicken Breast atop a Cheesy Risotto

Roasted Lamb with a Herb Stuffing and Rosemary Mint Jus

Herb Crusted Perch Fillet drizzled in Lemon Sauce

Main courses served with Chefs Selection of Vegetables ---All meals served with fresh Dinner Roll

Desserts

Chocolate Mousse with Macerated Berries & Chantilly Cream

Sticky Date Pudding with Butterscotch Sauce

Tropical Pavlova with Cream and Passionfruit Coulis

Fresh Seasonal Fruit Salad with Creamy Vanilla Ice Cream

Passionfruit Pannacotta with Cream

Tea & Coffee

Self Serve Tea and Coffee is available throughout the duration of your Reception





Deluxe Banquet Menu

Set Menu

Choice of one at each course

Alternate Drop

Choice of two at each course for alternate drop

Two Course
Three Course

\$48.95 per person
\$52.95 per person

\$53.95 per person
\$58.95 per person

Pre Dinner Canapés (not classed as a course)

Chef's Selection of Pre Dinner Canapés served for 1 hour butler style

Entrees

Steak & Red Wine Ragout topped with Shortcrust Pastry with Garlic Mash

Tuscan Vegetable Frittata with Tomato Salsa and Crisp Salad

Garlic Prawn Skewers in a Cream Garlic Sauce with Rice Timbales

Satay Pork Crepes smothered in Creamy Peanut Sauce

Tandoori Chicken with Cucumber Riatta over Fragrant Rice

Mains

Chicken pocketed with Cream Cheese, Sun dried Tomatoes & Pesto drizzled in Hollandaise sauce

Honey Roasted Lamb Rack Served on Lemon Scented Cous Cous

Atlantic Salmon Fillet With a Lemon Caper Sauce on a bed of Mash

200g Sirloin Steak braised in red wine atop a Garlic Mash with Sauteed Mushrooms

Pan Fried Pork Cutlet With a Honey Mustard Cream Sauce

Main courses served with Chefs Selection of Vegetables --- All meals served with fresh Dinner Roll

Desserts

Chocolate Brownie Sundae – Chocolate Lovers delight

Apple & Rhubarb Crumble with Cinnamon Anglaise

Banana Banoffee with Cream Anglaise

Lemon Meringue Tart with Passionfruit Coulis

Pavlova Rhoulade filled with fresh Cream and macerated strawberries

Tea & Coffee – Self Serve Tea and Coffee is available throughout the duration of your Reception





Standard Buffet \$48.95 per person

Pre Dinner Canapés

Chef's Selection of Pre Dinner Canapés served for 1 hour butler style

Roast Selections - Please select 2

Roast Lamb
Roast Beef
Roast Pork

Baked Ham
Roast Turkey
Roast Chicken

Hot Selections - Please select 2

Thai Chicken Curry
Beef Lasagne
Tandoori Chicken with Cucumber Riatta
Satay Lamb with Vegetables
Beef Stroganoff
Chicken Provencale
Spinach & Ricotta Raviolli in Pesto Cream
Braised Beef with Red Wine & Onions

Sweet'n'Sour Pork
Apricot Chicken
Seafood Marinara
Pork Calvados
Mediterranean Lamb
Beef Korma with Pappadums
Mushroom Pepper Beef
Honey Soy Sesame Chicken

Accompaniments - Please select 3

Savoury Rice
Creamy Potato Bake
Roasted Root Vegetable Medley
Pasta Carbonara

Roasted Potatoes
Vegetable Pasta Bake
Cauliflower & Broccoli Au Gratin
Vegetable Medley tossed in Garlic Olive Oil

Breads Delicious Fresh Bread Rolls with Butter

Desserts Served Alternatively - Please select 2

Chocolate Mousse with Macerated Berries & Chantilly Cream

Sticky Date Pudding with Butterscotch Sauce

Tropical Pavlova with Cream

Fresh Seasonal Fruit Salad with Creamy Vanilla Ice Cream

Passionfruit Pannacotta with Cream

Tea & Coffee Self Serve Tea and Coffee available throughout duration of your Reception





Deluxe Buffet \$56.00 per person

Pre Dinner Canapés

Chef's Selection of Pre Dinner Canapés served for 1 hour butler style

Roast Selections - Please select 2

Roast Lamb
Roast Beef
Roast Pork

Baked Ham
Roast Turkey
Roast Chicken

Hot Selections - Please select 2

Thai Chicken Curry
Beef Lasagne
Tandoori Chicken with Cucumber Riatta
Satay Lamb with Vegetables
Beef Stroganoff
Chicken Provencale
Spinach & Ricotta Ravioli in Pesto Cream
Braised Beef with Red Wine & Onions

Sweet'n'Sour Pork
Apricot Chicken
Seafood Marinara
Pork Calvados
Mediterranean Lamb
Beef Korma with Pappadums
Mushroom Pepper Beef
Honey Soy Sesame Chicken

Accompaniments - Please select 4

Savoury Rice
Creamy Potato Bake
Roasted Root Vegetable Medley
Pasta Carbonara

Roasted Potatoes
Vegetable Pasta Bake
Cauliflower & Broccoli Au Gratin
Vegetable Medley tossed in Garlic Olive Oil

Cold Platters - Please select 2

Cold Seasoned Chicken Pieces
Roast Beef rubbed in Horseradish & Garlic
Sliced Continental Meats

Antipasta Platter
Gourmet Cheese Board
Sliced Ham with Mustards

Salads - Please select 3

Italian pasta salad
Caesar Salad
Mixed leaf salad with Balsamic Dressing
Coleslaw

Tomato, Cucumber & Red Onion Salad
Creamy Potato & Bacon Salad
Creamy Pasta Salad
Greek Salad





Deluxe Buffet — Continued

Breads Delicious Fresh Bread Rolls with Butter

Desserts Served Alternatively - Please select 2

Chocolate Brownie Sundae – Chocolate Lovers delight

Apple & Rhubarb Crumble with Vanilla Custard

Banana Banoffee with Cream Anglaise

Lemon Meringue Tart with Passionfruit Coulis

Pavlova Rhoulade filled with fresh Cream and macerated strawberries

Tea & Coffee Self Serve Tea and Coffee available throughout duration of your Reception





Cocktail Package

\$ 70.00	per person	Adults 18+
\$ 58.50		Young Adults 13-17
\$ 33.25	(dining from included menu)	Child 12 & under
Under 5		free excludes chair cover hire

Plus a Room Hire of **\$350.00** which includes a 5 hour duration for reception

Drinks Package

Our Alcohol and Soft drinks package will begin at the commencement of Guests Arrival and will run for a duration of 5 hours, the drinks package includes the following:

House Wine – McWilliams Soft Dry Red & Fresh Dry White

Australian Draught Beer (Heavy, Mid & Light available)

Soft Drink & Orange Juice

Angus Brut Sparkling Wine

On Arrival

A selection of Cheese & Antipasta will be served butler style for 30 minutes

The Menu - Served butler style over 90 minutes with cocktail napkins

Hot Varieties

Please Choose 6 Hot Varieties & 2 Cold Varieties from the following:

- | | | |
|----------------------------|--------------------------------|-------------------------------|
| ∂ Chicken Garlic Bites | ∂ Vegetarian Spring Rolls | ∂ Cheesy Potato Balls |
| ∂ Spinach & Feta Triangles | ∂ Chicken Goujons | ∂ Dim Sims |
| ∂ Salt'n'Pepper Calamari | ∂ Spinach & Ricotta Pinwheel s | ∂ Petite Baked Quiches |
| ∂ Prawn Twisters | ∂ Crumbed Calamari | ∂ Crumbed Prawn Cutlets |
| ∂ Assorted Mini Frittata | ∂ Cocktail Sausage Rolls | ∂ Petite Meat Pies |
| ∂ BBQ Beef Meatballs | ∂ Tempura Whiting Fillets | ∂ Savoury Filled Vol au Vants |
| ∂ Asian Mini Dim Sims | ∂ Curried Vegetable Samosas | ∂ Pizza Bites |
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More of the

Cocktail Package

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Gluten Free Varieties

Sausage Rolls with Tomato Sauce
Crumbed Fish bites with Sweet'n'Sour Sauce
Chicken tenders with Tuscan Vegetable Sauce

The above items are Gluten Free Items and served on a separate platter.
All due care is taken in the preparation of these items, but customers must be aware
that the kitchen items are prepared in is not a Gluten Free environment.

Cold Varieties

- | | |
|--|---|
| ∂ Cocktail Sushi Rolls w/Assorted Fillings | ∂ Char grilled Vegetable Relish Bruschetta |
| ∂ Roast Beef w/ Horseradish Cream Toast | ∂ Chicken & Leek Mini Tarts |
| ∂ Smoked Salmon w/Cream Cheese Petite Scones | ∂ Chicken, Avocado & Aioli Pinwheels |
| ∂ Prosciutto Wrapped Grilled Asparagus | ∂ Cucumber Rounds topped with Salmon Mousse |
| ∂ Prawn & Avocado Blini (mini pikelet) | ∂ Camembert & Strawberries on Crackers |

Dessert Platters

Served for a duration of 30 minutes butler style with cocktail napkins

Dessert platters will consist of:

French Pastries including – Baby Eclairs, Assortment of Sweet Filled Profiteroles, Petite French Custard Slice, Mini Baby Cakes & Fresh Choc Dipped Strawberries

Tea & Coffee ■ Available from Start to finish of Reception

Room Inclusions

Cocktail Style setting with a combination of 4 low & 4 high cocktail tables & 4 large round tables

With seating – chaircovers not included

Tables set with Quality Linen Cloths (Choose from Black or White)

Cake Table & Gift table set with White Skirting and Swagging

Cake Table will be set with Cake Knife.

Your Wedding Cake will be cut and bagged (provided by the customer) as per your specifications

(cake to be cut within catering time frame)

All your items provided such as Place cards, Thankyou Gifts & Special touches will be laid out as per your request

Centrepieces (for guests tables)

Each table will be set Hurricane Lanterns with White Candles





Essentials Package

\$ 84.45 per person

Adults 18+

\$ 72.95

Young Adults 13-17

\$ 38.95 (dining from childrens menu)

Child 12 & under OR

\$ 48.95 (dining from included menu)

Child 12 & under

Under 5 when no meal required

free excludes chair cover hire

All bookings of under 70 a charge of \$2.00 per person will apply to this package**Conditions Apply

** Applies to full paying adults children's meals not included

Your wedding day should be the most important and memorable event in your life. So relax and let us handle all your requirements. Our experienced and professional team of staff can assist you in planning all aspects of your wedding reception from start to finish.

Pre Dinner Canapés

Chef's selection of Pre dinner Canapés will be served Butler Style for a duration of 1 hour

Drinks Package

Our Alcohol and Soft drinks package will begin at the commencement of Pre dinner savouries and run for a duration of 6 hours, the drinks package includes the following:

House Wine –McWilliams Soft Dry Red & Fresh Dry White

Australian Draught Beer (Heavy, Mid & Light available)

Soft Drink & Orange Juice

Angus Brut Sparkling Wine

The Menu- Choice of Banquet or Buffet Meal

Banquet Menu

Entrees

Please Choose 1

Crème of Pumpkin Soup

Potato Bacon & Leek Soup

Creamy Mushroom Soup

Creamy Chicken & Vegetable Soup

Tomato, Bacon & Basil Soup

Served with a Dinner Roll & Butter

Mains

Please Choose 2 to be served alternatively

Roast Pork with Apple Sauce & Jus

Chicken Breast with Alfredo Sauce over Mash

Garlic Rubbed Roast Beef with Red Wine Jus

Grilled Perch with Lemon Cream Sauce

Chicken Parmigiana topped with Sour Cream

Meals served with Chefs Selection of Vegetables



More of the *Essentials* Package.....

Banquet Menu (continued)

Dessert – Served Alternatively -Please Choose 2 from:

Tropical Pavlova with Fresh Cream & Passionfruit Coulis
Chilled Cheesecake with Cream and Berry Compote
Chocolate Mousse with Raspberries & Cream
Creme Caramel with Caramel Sauce & Cream
Apple Crumble with Vanilla Custard

Carvery Buffet Menu

Roast Beef -- Roast Chicken -- Baked Ham
Roast Potatoes, Roasted Pumpkin, Sweet Potato & Carrot
Vegetable Au Gratin
Buttered Greens
Dinner Rolls with Butter
Assortment of Condiments

Dessert – Served Alternatively

Please Choose 2 from:

Tropical Pavlova with Fresh Cream
Chilled Cheesecake with Cream and Berry Compote
Chocolate Mousse with Raspberries & Cream
Creme Caramel with Caramel Sauce & Cream
Apple Crumble with Vanilla Custard

Tea & Coffee - Available from Start of Meal Service throughout your reception

Room Inclusions

Formal Style setting with a choice of Round or Rectangular Tables
Tables set with Quality Linen Cloths (Choose from Black, White or Ivory) and Napery (Single Napkin Only)
Bridal & Cake Table with White Skirting and Swagging set with Greenery, Candelabras & Tea Light Candles
Cake Table will be set with Cake Knife.
Your Wedding Cake will be cut and bagged (provided by the customer) as per your specifications*
All your items provided such as Place cards, Thankyou Gifts & Special touches will be laid out as per your request

Centrepieces (for guests tables)

Each table will be set with your choice of either Helium Balloons or Hurricane Lanterns or Cylinder Vases filled with Water with Silk White Rose and Floating Candle
Based on guests seated at tables of 8 (if extra tables are required a charge of \$12.50 per table will apply)

Chair Covers & Sashes

Bridal Table chairs will be covered in your Colour selection of Chair Covers & Sashes from our extensive range (accessories are extra)





Elegance Package

\$ 94.50 per person

Adults 18+

\$ 83.00 per person
13-17

Young Adults

\$ 43.95 (dining from childrens menu) **Child 12 & under OR**

\$ 54.00 (dining from included menu) **Child 12 & under**

Under 5 when no meal required
cover hire

free excludes chair

*All bookings of under 70 a charge of \$2.00 per person will apply**Conditions Apply*

**** Applies to full paying adults children's meals not included**

Your wedding day should be the most important and memorable event in your life. So relax and let us handle all your requirements. Our experienced and professional team of staff can assist you in planning all aspects of your wedding reception from start to finish.

Pre Dinner Canapés

Chef's selection of Pre dinner Canapés will be served Butler Style for a duration of 1 hour

Drinks Package

Our Alcohol and Soft drinks package will begin at the commencement of Pre dinner savouries and run for a duration of 6 hours, the drinks package includes the following:

House Wine –McWilliams Soft Dry Red & Fresh Dry White

Australian Draught Beer (Heavy, Mid & Light available)

Soft Drink & Orange Juice

Angus Brut Sparkling Wine

The Menu

Choice of:

3 Course Alternate Drop -Standard Banquet

or

or Standard Buffet

Menu Stands (1 per table)

Each table set with a customized Printed Menu on easels





More of the *Elegance* Package

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Room Inclusions

Formal Style setting with a choice of Round or Rectangular Tables
Tables set with Quality Linen Cloths (Choose from Black, White or Ivory) and Napery (Single Napkin Only)
Bridal & Cake Table with White Skirting and Swagging set with Greenery, Candelabras & Tea Light Candles
Cake Table will be set with Cake Knife.
Your Wedding Cake will be cut and bagged (provided by the customer) as per your specifications*
All your items provided such as Place cards, Thankyou Gifts & Special touches will be laid out as per your request

Bridal & Cake Table

Bridal table & Cake table skirted White or Black Table Skirting
Select your choice of swagging from our extensive range of Swagging options

Table Runners or Overlays

Choice of either: Overlays or Table Runners in your choice of colour

Fairy Lit Backdrop or Draping

A beautiful fairy lit bridal backdrop or draping will set the scene for your Bridal Table & reception .

Wishing Well

Neutral White Wishing well hire

Centrepieces (for guests tables)

Each table will be set your choice of Candelabras
Please view our Centrepiece Catalogue for available options
Based on guests seated at tables of 8 (if extra tables are required a charge of \$12.50 per table will apply)
Fresh Flowers not included but can be supplied as an extra.
Some exclusions apply.

Chair Covers & Sashes

All chairs will be covered in your Colour selection of Chair Covers & Sashes from our extensive range
Heart or Butterfly Accessories Included





Extravagance Package

\$111.50

Adult 18+

\$100.00
17yrs

Young Adult 13-

\$ 43.95 (dining from childrens menu)
OR

Child 12 & under

\$ 73.50 (dining from included menu)

Child 12 & under

Under 5 when no meal required
hire

free excludes chair cover

All bookings of under 70 a charge of \$2.00 per person will apply**Conditions Apply

** Applies to full paying adults children's meals not included

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Pre Dinner Canapés

Chef's selection of Pre dinner Canapés will be served Butler Style for a duration of 1 hour.

Drinks Packages

Our Alcohol and Soft drinks package will begin at the commencement of Pre dinner savouries and run for a duration of 6 hours, the drinks package includes the following:

House Wine –McWilliams Soft Dry Red & Fresh Dry White

Australian Draught Beer (Heavy, Mid & Light available)

Soft Drink & Orange Juice

Angus Brut Sparkling Wine

The Menu

Choice of:

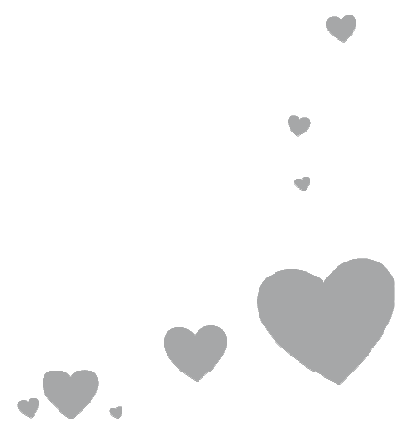
3 Course Alternate Drop -Deluxe Banquet

or

or Deluxe Buffet

Menu Stands (1 per table)

Each table set with a customized Printed Menu on easels





More of the Elegance Package...

Room Inclusions

Formal Style setting with a choice of Round or Rectangular Tables
Tables set with Quality Linen Cloths (Choose from Black, White or Ivory) and Napery (Single Napkin Only)
Bridal & Cake Table with White Skirting and Swagging set with Greenery, Candelabras & Tea Light Candles
Cake Table will be set with Cake Knife.
Your Wedding Cake will be cut and bagged (provided by the customer) as per your specifications*
All your items provided such as Place cards, Thankyou Gifts & Special touches will be laid out as per your request

Bridal & Cake Tables

Bridal table & Cake table skirted White or Black Table Skirting
Select your choice of swagging from our extensive range of Swagging options

Table Runners or Overlays

Choice of either: Overlays or Table Runners in your choice of colour

Fairy Lit Backdrop or Draping

A beautiful fairy lit bridal backdrop or draping will set the scene for your Bridal Table & reception .

Wishing Well

Neutral White Wishing well hire

Centrepieces (for guests tables)

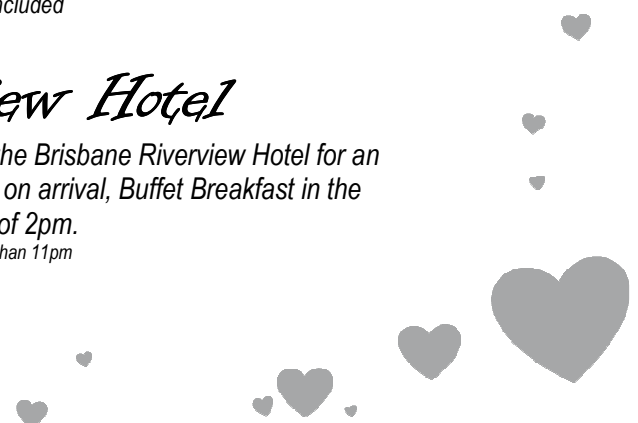
Each table will be set your choice of Candelabras
Please view our Centrepiece Catalogue for available options
Based on guests seated at tables of 8 (if extra tables are required a charge of \$12.50 per table will apply)
Fresh Flowers not included but can be supplied as an extra.
Some exclusions apply.

Chair Covers & Sashes

All chairs will be covered in your Colour selection of Chair Covers & Sashes from our extensive range
Heart or Butterfly Accessories Included

Brisbane Riverview Hotel

At the end the evening be swept away by Chauffeur to the Brisbane Riverview Hotel for an overnight stay in a Riverview Room, with Champagne on arrival, Buffet Breakfast in the morning and late check out of 2pm.
Departure from Oxley Golf Club no later than 11pm



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