



THE
GRAND

WEDDINGS

WEDDING PACKAGE 2020

\$99

PER PERSON

MENU

Canapés on Arrival
Warm Bread & Butter
Pre-Entree Platter
Entree
Alternating Main Course + One Side
Dessert (Petit Fours or Plated)

DRINKS

Welcome Drink on Arrival (30 mins)
Unlimited Soft Drinks & Orange Juice
Tea & Coffee

BEVERAGES (additional \$20pp)

Red Wine
White Wine
Moscato
Beer
Premium Scotch
Vodka

STYLING

Bridal table with Skirting
Tiffany Chairs
Candelabra or Floral Centrepieces
Black or White table linen
White Napkins
Cutlery & Crockery
Table Numbers

OTHER

Professional Staff to host your Event
Grand Receptions Exclusive Supplier List
Use of two Wireless Microphones & Lectern
Use of Sound System for Background Music
Electronic Kiosk for Guest List
Large LED Screen*
*Operator at additional cost
Ample parking on site

Minimum number of guests apply

Cathies - 300 guests/Princes - 150 guests

Children 5 - 12 years - half price



ENTREE

SELECTION OF ONE

HOT DISHES

Sea Scallop - Caramelised cauliflower, caper, rasin emulsions

Pressed Lamb Shoulder - Crushed sweet peas, sticky mint, tzatziki

Pan-Fried Gnocchi - Button mushroom, sweet pea, thyme butter sauce

Crispy Pork Belly Furikake - Granola, pumpkin vichyssoise

Calamari Fritti - Black ink risotto, fennel dill, crispy shallots

COLD DISHES

Chargrilled Calamari - Heirloom tomato, rocket, scallion dressing

Caprese Salad - Garden tomato, mozzarella, olives, capers & basil

Smoked Salmon - Horse radish, beetroot vinaigrette, cucumber, apple



MAINS

SELECTION OF TWO

Slow Cooked Beef - with rosemary potatoes, roasted onion broth & caramelised onion

Steak Au Poivre - Roasted vegetables, creamy mash, pepper sauce

Victorian Lamb Rump - Balsamic glazed, fondant potato, sautéed kale, port wine sauce

Chargrilled Salmon - Pea risotto, creamy pesto, dill & fennel salad

Maple Pork Loin - Sweet potato mash roasted beets, pan jus

VEGETARIAN OPTION

Chargrilled Pumpkin - Feta cheese, pesto stack

Ricotta Cannelloni - Spinach, tomato reduction, parmesan

Potato Gnocchi - Spring peas, fried shallots, mushrooms, butter sauce

Vegetable Stack - Roasted chef's special vegetables, marinated feta, micro salad



SIDES

SELECTION OF ONE

Broccoli, salted ricotta, roasted red onion jam (V)(GF)

Duck fat roasted potatoes, garlic & rosemary (GF)

Local green beans, slow cooked shallots & tarragon (V)(GF)

Cauliflower Leek & Cheese Bake

Vegan mixed grain salad

Cretan salad, cucumber, tomato, onion & feta cheese, barley rusks

Rosemary flavoured baked potato



DESSERT

SELECTION OF TWO

Almond Chocolate Cake - Deconstructed with whipped coffee ganache, chocolate mousse & tuile

Strawberry Mousse - Raspberry jelly, chocolate streusel & snow

Caramel Cheesecake - Sweet cream hazelnut, crumbed toffee brownie

Olive Oil and Lemon Cake - Lemon citron, sweet mascarpone, lemon nib tuile

Roasted Apple - Cider caramel walnut & apple toffee, honey crème fraiche

Passionfruit Curd Tart - Nut Praline, chantilly cream, orange

OR

Chef's Selection of Petit Four Desserts, one stand per table



SOMETHING MORE

PRE-ENTREE			
Dip Platter - <i>Chef's special Trio of Dips served with warm Homestyle Bread</i>	\$3.00 per person	CEREMONIES	Hold our ceremony with us - inclusive of chairs & signing table with Pre-Dinner Drinks to commence upon conclusion \$800.00
Antipasto Platter - <i>Calamata olives, marinated feta, roasted capsicum, variations of cold meats & pickles</i>	\$5.00 per person	AUDIO VISUAL	Please contact our in-house AV company Oaklands Pro to discuss your audio visual needs Prices vary with AV company
Seafood Platter - <i>Calamari, Australian cooked prawns, chilli lime marinated black Mussels, smoked Salmon, Oysters</i>	\$11.00 per person \$15.00 per person		PH: (03) 9877 5228 E: admin@oaklandspro.com.au
Cheese Board - <i>Selected Cheeses with Crackers</i>	\$15.00 per person	EXTENSION OF FUNCTION TIME	Inclusive of all staff and liquor \$8.00 per person, per half hour
ALTERNATING COURSES (TWO DISHES)		BEVERAGES	Selection of Spirits \$10.00 per person
Entrée course	\$9.50 per person		