



### SCARBOROUGH

CELEBRATIONS • WEDDINGS CORPORATE EVENTS

### WEDDING PACKAGES 2018/19

# Waters Edge Wedding Packages

### PRICE GUIDE

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	Menu (per person)	Room Hire and Styling (per person)	All Inclusive (per person) (Menu, Beverage, Room Hire & Styling*)	Peak Saturday Nights (March, Sept, Oct, Dec)		
SLOW COOKED BBQ	\$59	\$15	\$105			
MEDITERRANEAN	\$59	\$15	\$105	Min. event spend		
THE TIDE	\$79	\$15	\$125	\$10,000		
THE SEA	\$99	\$15	\$145			
COCKTAIL SOIREE	\$59	\$15	\$105			
CHILDREN'S MENU						
5-12 years	\$19.50		\$45			
4 years and under	FOC		FOC			
ADDITIONS PER MENU						

Desserts	\$12pp
Seafood Platter	\$15pp
Fruit and Cheese	\$18pp

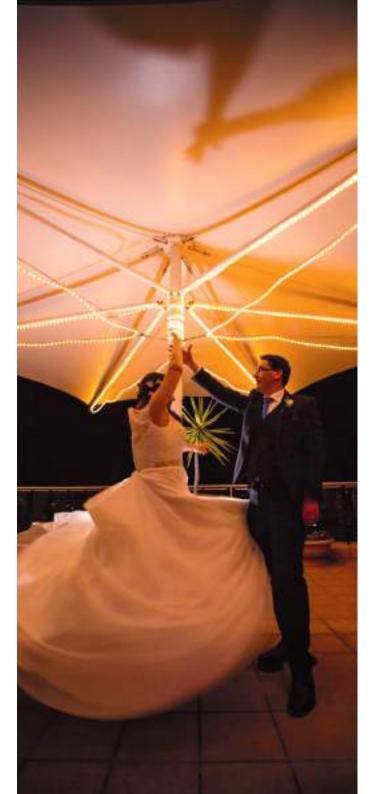
Seafood Displays (complimentary ice carving, condiments and sauces professionally displayed on a station for guests to help themselves): Prawn Station – fresh, locally sourced direct from the trawler \$300 Prawn and Oyster Wave Display – sourced direct from the trawler \$400

#### **BEVERAGE PACKAGE**

NON ALCOHOLIC BEVERAGE	Still and sparkling water, soft drinks, juices, mocktail of day	\$20pp (5hr)
PREMIUM PACKAGE	Australian beers, sparkling wine, red/white wine	\$45pp (5hr)
DELUXE PACKAGE	Australian craft/imported beers, award sparkling wine, red/white wine	\$52pp (5hr)
SPIRITS PACKAGE	White and dark rum, gin, scotch, bourbon, vodka	+\$15pp (4hr)

# All Inclusive Set Wedding Package

- Room hire Exclusive use of venue for up to 5hrs (evening events) and 4hrs (day events)
- Your choice of menu and service options including 30 minutes of pre-dinner canapes on the Waters Edge Deck and tea/coffee service with dessert
- 4-hour standard beverage package
- Choose from our standard range of stylish table decorating
- Cake table with an elegant cake knife and gift table dressed in theme
- Bridal table with podium flower displays
- Wishing well options
- Easel for display of your wedding guest list
- Internal and external furnishings your choice of recycled wood trestle table tops or traditional oval clothed table tops with white vintage Americana chairs or stainless sheik banquet chairs.
- Venue access 2hrs prior to guests arriving and 1-hour post
- Printed menus and table numbers
- Lectern and wireless roving microphone, PA, CD, i-pod connection, plasma TV
- Versatile dance floor
- Stylish sitting area
- We set out your place cards and guest bonbonnieres
- Professional service staff
- Dedicated wedding coordinator to manage your special day along with unlimited wedding consultations leading up to your wedding day





# Slow Cooked BBQ

### SHARED PLATES - ROAMING - GRAZING TABLES

Chef Selection of 4 canapés on arrival on the Waters Edge Deck

#### ENTRÉE (Seated or extended Cocktail Style)

- Fried pickles and fried sweet potato with spicy mayo
- BBQ Smoked beef balls
- 3 cheese mini Mac 'n' cheese
- Baja chicken taco with chipotle and pickle slaw
- Lamb and fetta filled parcels

#### MAIN

- Chicken pieces in a smokey bourbon BBQ glaze
- 14hr smoked beef brisket
- 9hr smoked hog pieces
- 9hr smoked lamb in Greek rub

#### SERVED WITH

- Leaf salad with chefs seasonal dressing
- Salt rubbed roasted potatoes
- BBQ smoked corn with chipotle butter
- Ancient grain salad with cranberry and toasted seeds
- Crusty breads

#### DESSERTS

• Your wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis

Additional desserts choose from:

- Donut, waffles, chocolate, tarts, gelato \$12pp
- Cheese and Fruit \$18pp

### Mediterranean

### SHARED PLATES - ROAMING - GRAZING TABLES

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

#### **ENTRÉE (Seated or extended Cocktail Style)**

• Antipasto platter - cured meats, marinated vegetables and olives, cheeses, crusty breads

#### MAIN

- 3 house made pizzas chicken, supreme, vegetarian
- 3 varieties of fresh pasta short, long, filled
- Pulled Italian style pork lasagna

#### SERVED WITH

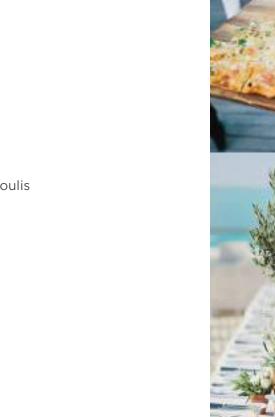
- Mediterranean green salad with fetta and sundried tomatoes
- Salt rubbed roasted rosemary potatoes
- Panzanella salad
- Roasted vegetable bake
- Crusty ciabatta

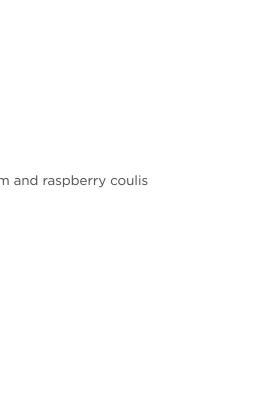
#### DESSERTS

• Your wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis

#### Additional desserts choose from:

- Tiramisu, torts, chocolates, gelato \$12pp
- Cheese and Fruit \$18pp









# The Tide

### PLATED MENU

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

#### ALTERNATE ENTRÉE (choose 2 options)

- Vodka and fennel marinated salmon crepe stack, horseradish crème fraiche and salmon pearls
- BBQ smoked pork belly square with green smashed peas, chimichurri dress
- Panko crumbed calamari, micro herb salad and avocado salsa
- Grilled chicken chorizo brochette, beetroot hummus, roasted chickpeas
- Caprese stuffed mushrooms (V)
- Grilled polenta cake, roasted vegetable stack, basil drizzle, balsamic glaze

#### ALTERNATE MAIN (choose 2 options)

- Crispy skin chicken breasts in a middle eastern marinade, pearl cous cous, spiced sweet potato puree
- Asian inspired 14hr smoked beef brisket, vermcelli noodles, nahm jim dressing
- 9hr smoked Greek lamb, lemon garlic lima bean skordalia
- Crispy skin barramundi, panzanella salad, salsa verde
- 250g Rib fillet or porterhouse steak, blistered cherry tomato's and baby spinach, rosemary port jus
- Pork scotch fillet, sweet potato gratin, apple cider pink peppercorn sauce
- Pan fried lemon myrtle tofo, vegan crumbed vegetables, roasted roma tomato, coriander chimmi churri (V and VG)

#### SHARED SIDE

Rosemary roasted chats potato's

Crisp greens, smoked bacon, almond slivers or cream citrus spinach

Mixed leaf Greek salad

Warm Ciabatta EVVO

#### DESSERTS

Your wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis

Additional desserts - choose from:

Chocolate mousse torte, vanilla bean crème brulee, apple shortcake tart, profieroles, trio of sorbet with fresh local fruits - \$12pp

Shared cheese and fruit platter - \$18pp

NOTE: Images are indicative of meal options and actual meals may differ in presentation and or content.

## The Sea

### PLATED MENU

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

#### ENTRÉE (choose 2 options)

- Seafood ravioli with cream of sea, salmon pearls
- Trio of hot smoked trout, marinated octopus and calamari, lemon fennel salad
- Kataifi wrapped prawns, Asian slaw, chilli lemongrass dipping sauce
- Squid stuffed with feta, parsley and chorizo, olive tapenade
- Smoked salmon with seasonal fruit cubes, wasabi crème fraiche, raspberry vinaigrette
- Gnocchi, roast pumpkin, almonds, broccolini, sundried tomato (V,VG)

#### MAIN (choose 2 options)

- Slow cooked jerk BBQ chicken breast, sweet potato bake
- Balsamic glazed 9hr smoked Greek lamb with pea puree and lemon
- Pesto and parmesan crusted barramundi, beetroot panzanella, lime aioli
- Crispy skin Tasmanian salmon, smashed sweet potato, soy burre blanc
- 14hr smoked eye fillet, smashed potato stack with fetta and chives, red wine jus
- Kerala fried prawns, crispy noodle salad, fresh lime cheek
- Vegetable and couscous summer tart, shallot and cress salad, pesto drizzle (V,VG, DF)

#### SHARED SIDE

Fennel salt crispy chats

Crisp greens, smoked bacon, almond slivers or cream citrus spinach

Mixed leaf Greek salad

Warm ciabatta EVOO

Additional shared platterallocation of fresh seafood – prawns (3), Moreton bay bugs (1/2) and oysters (2) – \$15pp

#### DESSERTS

Your wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis

Additional desserts choose from:

Mocha panacotta, Baileys crème brulee, apple and macadamia nut tart, salted caramel cheesecake, trio of sorbet with fresh local fruits - \$12pp

Shared Cheese and Fruit platter - \$18pp





# **Cocktail Soiree**

### **ROVING CANAPES - GRAZING TABLES**

**ENTRÉE** (selection of 6)

- Puff squares, blister cherry tomato, goats cheese, pesto (V)
- Crispy chicken wings, tomato relish (GF, DF)
- Mini 3 cheese macaroni, bacon bits, sweet potato crumb
- BBQ pulled meat, crostini caramelised onion, micro herb
- Vegetable cocktail spring rolls, coriander, sweet chilli dipping sauce
- Truffle roast vegetable risotto balls, pesto aioli
- Caprese crostini, mozzarella, basil tomato, balsamic glaze
- Salt n pepper calamari sticks, lemongrass yogurt
- Chimi churri chicken satay, sweet chilli aioli
- Red wine garlic beef skewers, BBQ grain mustard
- Panko crumb fish bites, vodka lime aioli
- Home made beer sausage rolls, tomato relish
- Puff Pinwheels Prosciutto pesto parmesan / Roast pumpkin peanut parmesan / Salami sundry tomato mozzarella
- Mini Quiche Chicken and brie cheese, balsamic onion / Sweet potato, sundry tomato, fetta / bacon blue cheese

#### **SOIREE** (selection of 4)

- Green chicken curry noodle stir-fry cones
- Pulled 9hr smoked lamb, truffle mash
- Thai beef salad, coriander and crisp shallots
- Beef slider, Swiss cheese, beetroot jam, BBQ sauce
- Teriyaki chicken noodle stir fry cone
- Pulled meat slider, almond apple slaw roquet
- Coconut prawns, curry mango Malibu mayonnaise
- Smoked chicken and brie spring rolls, confit garlic aioli
- Oysters on shell, nahm jim dressing
- Pork and prawn wontons, ginger soy dip
- Prawn lime basil spring roll, vodka lime aioli

#### **DESSERT STATION** (chefs choice)

• Your wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis

#### ADDITIONAL DESSERTS

Chefs Choice – delicate selection of petit four desserts

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# **Little Nippers**

Chefs selection of 4 canapés on arrival on the Waters Edge Deck

#### MAIN COURSE SERVED WITH ENTRÉE

- BBQ chicken drum sticks with French fries
- Spaghetti bolognaise
- Mini sliders and French fries

#### DESSERTS

Your wedding cake served with seasonal berries, fresh whipped cream and raspberry coulis Where an alternative dessert is served: Ice cream served with a choice of toppings

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Children 4 and under are free of charge

# **Special Dietary Requirements**

We cater for all special dietary requirements, please speak with your coordinator for speciality menus.

