



## The Pavilion Kiama Formal Sit Down Selection

### Package Inclusions

- ♥ Chef's Selection of 2 canapes on Arrival
- ♥ Champagne Cocktail on Arrival
- ♥ Your selection of 2 Entrees from the Formal Menu
- ♥ Your selection of 2 Mains from the Formal Menu
- ♥ Freshly steamed seasonal Vegetables
- ♥ Your selection of 2 Desserts from the Formal Menu
- ♥ Berry Sourdough Bakery sourdough slice with Butter
- ♥ Cut and service of wedding cake as required
- ♥ 5 hour Beverage Package
- ♥ Freshly brewed Coffee and Specialty Teas
- ♥ Crisp white table linen and napkins
- ♥ Chair cover and sash
- ♥ High quality tableware and glassware
- ♥ Dance floor to suit any size
- ♥ Wireless microphone and lecturn
- ♥ Exclusive use of venue and access to a private room for bridal party
- ♥ Special dietary requirements catered for
- ♥ Impeccable service by caring professional wait staff



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## Menu

### On Arrival

- ♥ Chef's selection of fresh seasonal canapes (2 per person)

### Entree

- ♥ Corn Cake with chunky avocado salsa, fresh dill and a smoked Salmon rosette
- ♥ Roasted Peking style Duck drizzled in sweet soy and sesame oil dressing with crisp julienne vegetables rolled in a house made Crepe served with micro herbs
- ♥ Double roasted Pork Belly coated with five spice served with apple puree and a white cabbage, chive and pear salad
- ♥ Mixed Wild Mushroom Risotto with freshly shaved parmesan (suitable for vegetarian and gluten free guests)
- ♥ Vine ripened baby tomato and goats cheese Tartlet served on a wild rocket salad (suitable for vegetarian guests)



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## The Main Event

- ♥ Tuscan style Chicken breast filled with sun-dried tomato, fresh basil and aged parmesan. Served on a bed of seasonal steamed greens and baked potatoes. Complimented with a white wine and chive cream sauce
- ♥ Lamb Rump stuffed with bacon and leek served with kumera mash, steamed greens, grilled mushrooms and a port wine jus
- ♥ Pan seared Tasmanian salmon fillet served with potato chats roasted in olive oil and rosemary with steamed greens with a lime butter drizzling
- ♥ Char-grilled Veal Cutlet served with garlic mash, baby asparagus, roma tomatoes and a red wine jus
- ♥ Slow Roasted Pork glazed with Asian spices and palm sugar. Served with a timbale of coconut rice with steamed Asian greens. With a sticky plum sauce
- ♥ Vegetarian Option 1 Char-grilled Vegetable Stack with eggplant, capsicum, zucchini, fetta, sweet potato with tomato pepperonatta
- ♥ Vegetarian Option 2 Pumpkin Pea and Leek Risotto with freshly shaved parmesan



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## **Dessert**

- ♥ House baked petit Sticky Date Pudding served with warm butterscotch sauce with local handcrafted vanilla bean and marinated baby figs gelato by the Pines Kiama
- ♥ Burnt toffee and vanilla bean Crème Brulee with The Pines locally made Coffee Gelato. Garnished with edible flowers
- ♥ Refreshing lemon and lime curd Tart served with double cream and seasonal fresh berries
- ♥ Sticky Orange Cake with burnt orange syrup and cardamom anglaise. With a citrus fruit compote
- ♥ The Pines locally produced Gelato selection served in a martini glass with a chocolate dipped strawberry
- ♥ House made slices Sharing Platter on high tiered stand for guests to share including salted caramel, cherry ripe, rocky road, chocolate brownie, apple crumble, pecan to name a few

## **Children's Menu for children under 10 years**

### Main Meal

- ♥ Crumbed Chicken Breast with hand cut potato wedges and salad

### Dessert

- ♥ Vanilla Ice Cream served in a Martini glass with a delicious chocolate surprise



## Beverage Selection

- ♥ Champagne Cocktail on arrival
- ♥ Moore's Creek Sparkling Brut
- ♥ Moore's Creek Sauvignon Blanc
- ♥ Moore's Creek Shiraz
- ♥ House Beer Selection
- ♥ Soft Drinks
- ♥ Orange Juice
- ♥ Mineral Water
- ♥ Ice

### **2 Courses with wedding cake cut and served as dessert with coulis and fresh cream and 5 hour beverage package**

80 + guests    \$112 per person including GST

### **3 Courses and 5 hour beverage package**

80 + guests    \$120 per person including GST

### **Children Under 10** with children's meal, juice and soft drink

\$60

### **Children 10-17 years** with adult's meal, juice and soft drink

- ♥ 2 courses    \$70
- ♥ 3 courses    \$75



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## OPTIONAL ADDITIONS- price per person

### Canapes on Arrival

- ♥ Additional hot and Cold Canapes (from Pavilion Selection)
  - 2 per person \$5
  - 4 per person \$7

### Entrée (to be placed in the centre of each table)

- ♥ Antipasto Platter with char-grilled vegetables, prosciutto, salami, marinated fetta, semi-dried tomato, pickled artichoke hearts, house marinated olives served with grissini and wafers \$10 per person
- ♥ Fresh Seafood Platter with freshly peeled Prawns, freshly shucked Oysters, char-grilled Octopus, smoked Salmon with capers and Spanish onion with lime mayonnaise fresh lemons and limes \$15 per person

### Main Meal

- ♥ Fresh seasonal Salad Bowl \$5 per person

### To Finish

- ♥ Fresh seasonal fruit platter with Belgium chocolate dipped strawberries, gourmet cheese and crackers \$10 per person

All prices are subject to change without notice.  
Menu items may change due to seasonal availability  
All prices are inclusive of GST.  
Special Menu/ Price applies for Public Holidays