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• CATERING & FINE FOODS •

The Pavilion Kiama Formal Sit Down

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
- ♥ Freshly baked roll 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
- ♥ Thai Beef Salad with a mesclun of assorted green leaves with fresh mint, Thai basil, coriander and bean shoots. Topped with tender marinated beef and complimented with our own secret Thai dressing
- ♥ 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
- ♥ Belgium triple chocolate Mousse with three distinct layers of decadent dark, creamy milk and white chocolate topped fresh cream and shaved chocolate. Served in a chilled martini glass
- ♥ Individual Pavlova with freshly whipped cream and seasonal berries
- ♥ 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 Course with wedding cake cut and served as dessert with coulis and fresh cream and 5 hour beverage package

80 + guests \$123 per person including GST

3 Course and 5 hour beverage package

80 + guests \$130.50 per person including GST

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

\$68

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

- ♥ 2 courses \$83
- ♥ 3 courses \$88



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OPTIONAL ADDITIONS- price per person

Grazing Table

- ♥ With gourmet cheese selection, antipasto, freshly cut and marinated vegetables, house made dips, continental meats, seasonal fruits, nuts, olives, crackers lavosh and crusty breads \$15 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
- ♥ Vintage Gelato Cart with attendant to served The Pines local dairy gelato to guests in mini cups and waffle cones \$8 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