



The Pavilion Kiama Shared Feast

Package Inclusions

- ♥ Chef's Selection of 2 canapes on Arrival
- ♥ Champagne Cocktail on Arrival
- ♥ In the centre of each table for guests to share:
 - Your selection of 3 Entrees
 - Your selection of 2 Mains
 - Freshly steamed seasonal Vegetables
 - Potato baked in rosemary rock salt and olive oil
 - Fresh mixed leaf salad
 - Dessert Tasting Platter
 - Fresh fruit and cheese platter
- ♥ 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 lectern
- ♥ 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



Menu

On Arrival

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

Entree (placed in the centre of each table for guests to share)

Please select 3 of the following:

- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Petit savoury tartlets with local Pecora fetta, caramelised onion and beetroot
- ♥ Vegetarian Vietnamese rice paper rolls with Asian dipping sauce
- ♥ Green King Prawn and Breast Chicken rice paper rolls with spicy vermicelli and Asian sauce
- ♥ Bruschetta: topped with roma tomatoes, balsamic, olive oil, fresh basil & shaved parmesan
- ♥ Bruschetta: topped with basil pesto, roast capsicum & shaved parmesan
- ♥ Bruschetta: topped with pancetta, marinated mushrooms and crumbled local Pecora fetta
- ♥ Peking duck pancake with crunchy Asian vegetables
- ♥ King prawn with mango and capsicum salsa served on Asian spoon
- ♥ Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons
- ♥ Wild mushroom and mozzarella arancini balls with roasted garlic aioli
- ♥ Hand rolled Vietnamese spring rolls with shredded coconut & chicken Breast with namjim
- ♥ Tempura Prawns served on skewer with lime mayonnaise
- ♥ Spicy pork belly with apple & pear chutney served on Asian spoons
- ♥ Pacific Oysters freshly shucked with lime
- ♥ Pacific Oysters traditional Kilpatrick
- ♥ Moroccan beef and date filo cigars with minted tzatziki
- ♥ Grilled Lamb served on skewer with minted yoghurt



Shared Feast (to share in the centre of each table)

Please select two meat dishes

- ♥ Tuscan style Chicken breast filled with sun-dried tomato, fresh basil and aged parmesan. Complimented with a white wine and chive cream sauce
- ♥ Lamb Rump stuffed with bacon and leek with a port wine jus
- ♥ Pan seared Tasmanian salmon fillet with a lime butter drizzling
- ♥ Char-grilled Veal Cutlet with a red wine jus
- ♥ Slow Roasted Pork glazed with Asian spices and palm sugar. With a sticky plum sauce

- ♥ Pumpkin pea and leek risotto with freshly shaved parmesan (individual serve for vegetarian guests only if required)

Accompaniments

- ♥ Potato baked in rosemary rock salt and olive oil
- ♥ Freshly steamed seasonal Greens
- ♥ Fresh mixed leaf salad with
- ♥ Warmed bread while guests are being seated

Dessert (to share in the centre of each table)

- ♥ House made slices 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
- ♥ Fresh seasonal fruit and gourmet cheese platter with crackers



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



culinarius

CATERING & FINE FOODS

2 Course Shared Feast with wedding cake cut and served in centre of each table and 5 hour beverage package

80 + guests \$138 per person including GST

3 Course Shared Feast and 5 hour beverage package

80 + guests \$145 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 \$93

♥ 3 courses \$98

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



culinarius

CATERING & FINE FOODS

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