



THE  
**PAVILION**  
KIAMA



**MENUS AND PACKAGES 2025**





## PACKAGE *inclusions*

Choosing The Pavilion Kiama is not just choosing a venue. It's choosing a fully comprehensive tailored package to bring your magical day to life.

We hate surprises and so should you, so you can be assured that all of our prices include:

- Exclusive use of The Pavilion during your wedding reception
- Your choice of 3 menu options - Cocktail, Sit Down or Shared Feast
- Full service 5-hour wedding reception
- Beverage package included with upgrades available
- Cut and service of wedding cake as required
- Special dietary requirements catered for
- Crisp white linen, napkins and skirted bridal table
- Stylish glassware, plates and cutlery
- Impeccable service by caring professional wait staff
- Pink Moscato cocktail on arrival
- Coffee and specialty teas
- Chair covers and sash - colour choices available to suit your theme with upgrade to Tiffany chairs available
- Private room for bridal party to refresh and relax
- Beautiful trio of cake plinths
- Clear acrylic table numbers



# DELUXE Cocktail Menu

## COLD SELECTION

- Pacific Oysters 2 ways: \* freshly shucked with Soy and Sesame (GF) \*traditional Kilpatrick (GF)
- Prawn served on potato rosti with avocado salsa (GF)
- Thai beef rolls served on Asian spoons (GF)
- Peking duck pancake
- Vegetarian Vietnamese rice paper rolls with hoisin sauce (GF) (Vegan)
- Assorted Sushi selection with soy and wasabi



## HOT SELECTION

- House made mini gourmet pies with assorted fillings
- Vegetarian mini spring rolls with sweet chilli soy sauce (Vegan)
- Mexican beef and bean cigars (GF)
- Mushroom and Risotto Parmesan balls with garlic aioli (GF)
- Crunchy Thai chicken and peanut cakes
- Lamb Kofta marinated in rosemary on skewer with tzatziki (GF)
- Mini Burger of your choice (Wagyu beef, Thai chicken, lentil, gourmet hot dog)
- Choose 1 from our Selection of one substantial canapes
  - \*Hokkien noodles with Asian vegetables (V)
  - \*Traditional Caesar salad with grilled chicken
  - \*Pappardelle with slow cooked brisket ragu
  - \*Seafood risotto with prawns, octopus and salmon (GF)
  - \*Vietnamese style vermicelli salad topped with chicken, prawn and vegetarian spring rolls
  - \*Beer battered fish & chips with fresh lime and citrus mayo in bamboo cones
  - \*Mexican fish tacos with house made slaw and mayo



## SWEET SELECTION

- Chocolate dipped strawberries
- Locally produced Gourmet Gelato selection served in martini glass with chocolate dipped strawberry.

**Have a special request?** Talk to our team to see how we can ensure that the menu is perfectly matched to suit your day. Call us on +4232 1419.



LUXURIOUS

# Sit Down

## On Arrival

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

## Entree - Choose 2 from the options below:

Slow braised beef ragu served on pappardelle, topped with shaved pecorino and fresh basil  
Goat's cheese, caramelised onion, and thyme tart with a mixed green salad

Sticky Korean pork belly with Asian cucumber salad

Seared scallops du jour in a sauteed leek, sauvignon blanc, double cream and fresh dill sauce  
Asian pan-seared duck salad with green mango & Thai basil

Rustic butternut squash, sage beurre noisette risotto finished with shaved parmesan and fresh parsley

## The Main Event - Choose 2 from the options below:

Mediterranean-style prosciutto wrapped chargrilled chicken breast, stuffed with ricotta and semi-dried tomatoes served with roasted kipfler potatoes, seasonal greens and jus

Slow cooked beef cheeks in a red wine gravy  
served with buttery Paris mash, and steamed greens and roasted carrot

Salmon fillet with a lime butter drizzle  
Served with salt & pepper smashed potato and seasonal greens

Roasted to medium lamb rump in a Za'atar crumb  
with Ras El Hanout spiced couscous, smoky eggplant puree and yoghurt.

Roast pork loin with mushroom, spinach and Spanish onion basted with honey soy jus  
served with a medley of roast potato, zucchini, capsicum, sweet potato and steamed greens

## Dessert - Choose 2 from the options below:

Sticky date pudding with warm butterscotch sauce & vanilla bean gelato

Orange creme brulee with double chocolate ice cream

Dulce De Leche Chocolate Cheesecake on a Belgian Biscoff base with cream and fresh berries

Banoffee Pie with espresso crumb & caramelised figs

Chocolate Fondant with vanilla bean gelato and a spiral of caramel sauce

Two flavours of Gelato

Gelato served in martini glasses and topped with chocolate dipped strawberry and praline



# FAMILY STYLE Feast

## On Arrival

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

### In the center of each table for guests to share:

- Your selection of **3 Entrees**
- Your selection of **2 Mains** as well as these accompaniments:
  - Sourdough bread while guests are being seated
  - Potato baked in rosemary rock salt, garlic and olive oil
  - Freshly steamed seasonal Greens with toasted almonds
  - Fresh mixed leaf salad with a balsamic and vinegar dressing

### Main Event

- Choose 2 from the options below to be shared:

Roasted to medium Lamb Rump Za'atar crumb with Ras El Hanout, spiced couscous, smokey eggplant puree and yoghurt

Mediterranean style prosciutto-wrapped chicken breast stuffed with ricotta & semi-dried tomatoes served roasted kipfler potatoes, seasonal green and jus

Slow cooked Beef Cheeks in red wine gravy with a Paris mash served with roasted carrot and steamed seasonal greens

Pan seared Tasmanian salmon fillet served with rosemary scented potato chats with steamed greens with a lime butter drizzle

Roasted Pork Loin with mushroom, spinach and Spanish onion basted with honey soy jus served with Paris mash and seasonal greens

### Dessert

- Choose 1 of the options below to be shared:

House made slices platter for guests to share including: salted caramel, cherry ripe, rocky road, chocolate brownie, apple crumble

Fresh seasonal fruit and gourmet cheese platter with crackers

Guests may also request an alternate drop of any 2 desserts from the from our

### Luxury Sit Down Menu

### Entree - Choose 3 from the options below to be shared:

Prawn served on potato rosti with avocado salsa

Peking duck pancake with crunchy Asian vegetables

Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons

Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)

Coconut crumbed prawns w chilli honey sauce

Sticky Korean BBQ pork belly

Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V) (G/F)

Select one Vietnamese rice paper rolls from the options below:

- Mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- Seasonal vegetables and vermicelli with house made nuoc cham dipping sauce (G/F) (Vegan)

Select one petite quiche from the options below (served hot or cold):

- Spinach and fetta (V)
- Goats cheese with caramelised onion (V)
- Bacon, egg and mushroom

Select on arancini from the options below:

- Wild mushroom and mozzarella arancini with garlic aioli (Veg)
- Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)



# Beverage SELECTION

- Champagne Cocktail on arrival
- Moore's Creek Sparkling Brut
- Moore's Creek Sauvignon Blanc
- Moore's Creek Chardonnay
- Southern Highlights Moscato
- Southern Highlights Cabernet Merlot
- Moore's Creek Shiraz
- House Beer Selection
- Soft Drinks
- Orange Juice
- Mineral Water
- Ice

## PACKAGE Pricing

All packages below are per person, include GST and are in Australian Dollars.  
All Additional Options are charged as per option chosen and per person.

### Deluxe Cocktail Menu + 5 Hr Beverage

- Minimum 80+ Guests = \$135.00 per person
- Child -17 years and under with juice & soft drinks only - \$105.00 per person

### Sit Down Menu + 5 Hr Beverage

- 2 Course - 80 + guests = \$139
- 3 Course - 80 + guests = \$149
- Under 10 with children's meal, juice/soft drink - \$65

10-17 years with adult's meal, juice/soft drink - 2 course - \$105 or 3 course - \$115

### Shared Feast Menu+ 5 Hr Beverage

- 2 Course - 80 + guests - \$160
- 3 Course - 80 + guests - \$170
- Under 10 with children's meal, juice/soft drink - \$65
- 10-17 years with adult's meal, juice/soft drink - 2 courses - \$115 or 3 courses - \$125

### Additional Options

- **Need more time?** Extend your wedding night for an extra hour \$20.00 pp
- **Beer Upgrade** - Upgrade your house beer package to our premium selection of beers. Including Corona, Great Northern, Peroni and 150 Lashes \$12.50 pp
- **Chairs Upgrade** - choose from our range of Tiffany chairs \$5 pp
- **2 Hour Cocktail Bar** - Impress with popular cocktails and unique recipes \$30.00 pp
- **Grazing Table** - With gourmet cheese selection, antipasto, marinated vegetables, nuts, olives, dips, continental meats, seasonal fruits, crackers lavosh breads \$25.00 pp
- **Fresh Seafood Platter** with peeled Prawns, shucked Oysters, char-grilled Octopus, smoked Salmon & capers and Spanish onion & lime mayonnaise fresh lemons & limes \$30.00 pp

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





Let's Create Magic Together

Contact Us

THE  
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