



DREAMS COME TRUE:

Wedding Sample Menus



PREPARED FOR	
PREPARED BY	Scott Wilshaw, Proprietor



INTRODUCTION

PLEASE SEE A RANGE OF OUR MENU OPTIONS WE CAN OFFER YOU

Our Wedding Menus are tailor made to suit your budget and are designed for each Bride and Grooms specific wishes

Pre and post wedding menus that you can select from

- Breakfast or brunch menus
- Friends and family BBQ menus
- Rehearsal dinner menus, both informal or formal
- Welcome plates/basket of goodies in guest accommodations
- Cooking classes
- Afternoon cream tea
- Children's menus
- Departure lunch to go bags

Wedding menus that you can select from

- Reception canopies and hors d'oeuvres menus
- 3 to 6 courses sit-down wedding dinner
- Wedding buffet menus
- Themed wedding buffets
- Tapa food stations
- Dinner food stations with carving station
- Evening food options
- Late night snack menu

Beverage menus that you can select from

- Wine list by the glass and bottle
- Cocktail and drinks list for your reception
- Bar list for your wedding evening
- Mocktail list
- Bubbly tower or drinks fountain

Our wedding services are part of our service to help you in your planning for your destination wedding. Our aim is to make it seamless for you and offer help where you might require it.

Pre & post wedding services that we can help you with as part of our service

- Accommodation recommendations enroute to the Sunshine Coast
- Act on behalf of you as your wedding planner
- Contacts for wedding commissioners
- Transportation from the ferry and local airport
- Flowers and decorations
- Place cards, table plans, favors
- Marquee tents, chairs and tables
- Live music, DJ and PA systems
- Sound and music for your ceremony, reception, meal

- Table decorations
- Cake making
- Printing
- Limo and shuttle hire
- Local excursions and tours
- Photography
- Signage
- Management of all event rentals
- Coordination of deliveries / wedding gifts
- Ensure all vendors follow your timing

Essentially, we are here to help you where needed, and help make your planning and the day of your wedding go seamless.

SOME OF OUR MENUS FOR YOUR PERUSAL

Canapé, Dinner Stations & Tapas Station Menus

PASSED HORS D' OEUVRES

cut up bite sized, sauced and picked for easy pass-around

Set 1

coconut shrimp with basil leaf, Thai dipping sauce
pork BBQ served on mini corn muffin, slaw garnish
zucchini fritters garlic aioli dipping sauce

\$15 per guest

Set 2

shrimp crostini's
classic bruschetta
crisp baked oysters & remoulade

\$15 per guest

Canape's Menu

Select your favorite's

\$55 per dozen (Maximum 5 varieties, 2 dozen minimum order per item)

roasted butternut, beetroot and mozzarella skewers
fig and brie rocket stacks
promegrade cream cheese bombs and artisan rusks
roasted walnut blue cheese and grilled pear tartlets
mini artisan hot dog cheese griller roll with spicy salsa
mini tangy artisan cheese burgers
mini bagel salmon cream cheese stacks
mini pita steak sliders with chimichurri
butter chicken skewers & coriander sauce
tuna cheddar gherkins matured cheese pastries
prawn mayo spicy salad tapa style
roasted butternut grilled beetroot Italian tartlets

TAPAS STYLE STATIONS

MEAT & POTATOES

braised beef short rib on garlic mashed potatoes
cherry tomato & crispy fried onion garnish

Served in Martini Glasses

\$19 per person

OYSTER LAUGHING

jumbo lump salmon cake served on a fried green tomato
stack with corn relish served small plate style
little corn breads, honey butter
\$19 per person

SESAME SALMON SKEWERS

confetti rice
pineapple, red pepper & cilantro
small plate
\$19 per person

STATIONARY DISPLAYS

fresh fruit & cheese display
assorted seasonal fresh fruit including strawberries, blueberries, grapes, pineapple, cantaloupe & honeydew
served in a beautiful display with brie, cheddar, havarti, edam & gouda
assorted crackers & flatbreads
\$35 per person

DINNER STATIONS

STATION ONE

mac & cheese bar
roasted mushroom, buffalo chicken
roasted jalapeno, chorizo sausage
maplewood bacon pieces, diced tomato, lump shrimp meat
\$22 per person

STATION TWO

Carving Station

chef carved seasoned encrusted New York strip beef
creamy horseradish sauce & au jus sauce
caesar salad parmesan, croutons, homemade caesar dressing
assorted petite dinner rolls
\$38 per person

STATION THREE

grilled chicken breasts
fresh salmon dip, bay chips & baguettes
roasted bay potatoes
tomato, corn & cucumber salad, fresh basil, white balsamic & olive oil
\$31 per person

DINNER MENU

FIRST PLATES

seared scallops with maple sea-salt, rainbow seaweed seasoned with citrus zest, puree of beet, finished with an emulsion of
earthy carrot orange bisque 29

large pan-fried crispy jumbo crab cake on a bed of rainbow seaweed, dressed with a four-citrus creamed aioli and a warm caper,
olive and gherkin relish 29

pacific prawns sauteed in a lobster dynamite beer butter finished with fire roasted red tomato coulis. served with warm herb
olive pepper garlic oil baked bread 28

crispy smoked paprika humboldt calamari with a smoky, tangy Louisiana styled remoulade 25

pan seared humboldt calamari, gun butter, pineapple onion salsa. capped with chimichurri 26

pacific seared tuna with a blend of soy, orange and lime juice, subtle hint of ginger, kimchi, pickled radish mince 26

seasonal crispy fried oysters with an herb-garlic butter, stack of shaved parmesan, warm baked olive bread 28

chef Ross's steamed mussel and scallop bowl in diavolo sauce of tomatoes and white wine capped with seasonal edible seaweed.
warm baked olive and pepper bread 32

6 seasonal fresh oysters on the half shell, dressed with pineapple citrus salsa and salmon roe market price

baked arancini mushroom crusted risotto cakes with splash of diavolo sauce of tomatoes and white wine, shaved parmesan and
chimichurri dip 22

chef Ross's award-winning rose seafood chowder. Explore your senses with an infusion of pacific coastal seafoods in season. We
encourage a bowl for the table to try 22

roast carrot and ginger soup, crème fraiche, crispy carrots 19

classical caesar salad, crispy pancetta, shaved parmesan and herb baked croutons 18

baked sourdough herb bread with delicate blend of peppers, olives, gherkins and garlic oil 12

PRINCIPAL PLATES

pacific salmon lightly baked with maple sea salt on a cedar plank sitting above a pool of green pea risotto. finished with pearls of
beet puree and tri-citrus zested kimchi. or please select a plain salmon if you wish 39

pan-fried halibut with light potato flakes atop of roasted tri-colored pickled baby potatoes with carrot ginger puree and sea
asparagus 45

chef Ross's seafood bowl of salmon, prawns, scallops, mussels and seasonal seafood cooked in lobster beer butter and beer
consommé butter foam. completed with roasted tri-coloured pickled baby potatoes, a side of green pea risotto and warm baked
olive and pepper bread 62

AAA 8oz sirloin steak with a chimichurri herb crust, baked pancetta potato-cake and beet puree. or please select a plain steak if
you wish 45

land and sea platter of prime rib, pan fried halibut with a light potato flake, pacific prawns sauteed in a lobster dynamite beer
butter, seared scallops in diavolo sauce of tomatoes and white wine. roasted tri-coloured pickled baby potatoes with carrot
ginger puree, demi glaze, sea asparagus and chimichurri droplets 78

pan seared crispy chicken breast, with carrot ginger puree, chimichurri dip and baked pancetta potato-cake 32

pan-fried sablefish with light potato flakes atop of roasted tri-coloured pickled baby potatoes with carrot ginger puree and sea
asparagus 39

wild prawn linguine, diavolo rose sauce of tomatoes and white wine, Spanish romesco red pepper droplets and shaved parmesan
38

wild mushroom and vegan flat sausage linguine with zesty marinara, droplets of chimichurri dip and crispy carrot 35

seafood platter for 2 guests consisting of: wild prawns, seared scallops with maple sea salt, mussel's and seasonal seafood
cooked in lobster beer butter, seared tuna, pan-fried halibut, wild salmon, crispy oysters, salmon roe. To accompany your
seafood feast are five warm sauces poured at the table, puree blends, green pea risotto, seaweed salad and baked pancetta
potato-cake market price

ENDING ON A SWEET NOTE

sticky date pudding with a warm rich orange toffee sauce and a maple iced delight, finished with maple walnuts 17

dark chocolate lava cake with a banoffee cream, served with an iced delight 17

warm seasonal fruit crumble with oat streusel topping served with vanilla ice cream 16

choice of cold scoop: lemon, lavender, raspberry sorbet. vanilla or maple iced delight 15

Evening Snack Menu
EVENING FOOD OPTIONS

Bacon Baps
Cheesy Potato Wedges

\$14

Steak & Onion Baguettes
French Fries

\$16

Mini Fish & Chips

\$16

Cheeseburgers, Hot Dogs,
Potato Wedges & Salads
Coriander Rice & Naan Breads

\$22

BBQ Dishes

Prime Beef Burger, Jumbo Sausage, Lemon & Garlic Chicken Breast Served with Savory Rice, Coleslaw, Potato salad,
Pasta Salad, Mixed Leaf Salad, Tomato & Onion Salad, Cous-Cous, Homemade Bread & Skinny Fries

Price on request

PUDDINGS

Warm Bitter Chocolate Tart Mango & Orange Salad,
White Chocolate Anglaise Sticky Toffee Pudding Butterscotch Sauce & Vanilla Ice Cream (Vg)
Glazed Lemon Tart Fresh Raspberries & Strawberry Sauce Vanilla
Crème Brulé Lemon Short Bread & Seasonal Berries

\$11 each

OUR SMALL GUESTS MENU

halibut fish and chips with mushy peas, smoky and tangy remoulade and tartar sauce 14
cheesy toasted bread with fries or ceaser salad 12
chicken bites with fries and honey mustard sauce 14
pasta marinara with fresh chicken breast pieces 12
mac and cheese with garlic bread 12
classical caesar salad, shaved parmesan and herb baked croutons 12

choice of cold scoop: lemon, lavender, gelato, raspberry sorbet. vanilla or maple iced delight 6

Children's Pop 1

Hors D'Oeuvres at Arrival

Shrimp Crostini's
Classic Bruschetta
Crisp Baked Oysters & Remoulade
cut up bite sized, sauced and picked for easy pass-around

Buffet Menu \$75

Rustic Wholegrain Baguettes,
roasted with garlic, olive oil and asiago

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Sun Salad Soleil
a scallion & peppercorn vinaigrette

* * *

Seared ahi tuna
wasabi aioli, flying fish tobiko row

* * *

Crumbled Blue Cheese & Walnut Salad
on baby spinach with an orange vinaigrette

* * *

Crisp Cod with Remoulade

* * *

Slow Roasted Cauliflower
cashew butter, cauliflower leaves & slaw, confit garlic, roast carrots

* * *

Roast Angus Baron of Beef
with dark gravy, horseradish

Baked Crusted Chicken
atop asparagus, sun dried tomatoes in a seeded mustard sauce

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Seafood Coquilles St. Jacques
prawns, scallops, cod, mussels and mushrooms in wine sauce
on whipped potato ... au gratin

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Vegetable and Potato Medley
a selection of seasonal vegetables

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Crème Brulé
with seasonal fruit, shortbread biscuit

Family Platter Menu -\$75

We will bring bread and salad bowls to your tables, and serve soup also

Rustic Wholegrain Baguettes,
roasted with garlic, olive oil and asiago

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Sun Salad Soleil

a scallion & peppercorn vinaigrette

* * *

Soup of the Day

* * *

Crumbled Blue Cheese & Walnut Salad
on baby spinach with an orange vinaigrette

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For your main meal we will bring platters that include:

Crisp Cod with Remoulade

* * *

Penne Pasta

with ham, spinach and mushrooms in bechamel

* * *

Roast Angus Baron of Beef

with dark gravy, horseradish

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Asiago & Panko Crusted Chicken a la Parmigiana
napped with marinara finished with mozzarella and jack

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Vegetable and Potato Medley
a selection of seasonal vegetables

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Belgian Chocolate Caramel Terrine
sliced and served after the buffet

Platters with Hors D' Oeuvres on Arrival and Dessert

Platters only

Platters with dessert

Themed Buffet Menus

Bavarian Buffet

Forest green salad with red onions, radishes, watercress and white wine vinegar

Bavarian potato salad

Rye sourdough bread

Prager ham and cheese

German pickles slightly sweet and sour

Warm pretzel bread with salted butter

Goulash Soup

Chicken or pork schnitzels with champignon mushroom and Béarnaise sauce

Bayrischer Schweinebraten – Bavarian pork roast with bier jus

Grilled market fish with white wine sauce

Bratwurst with Kartoffelpuffer Bavarian fried potatoes pancakes

Authentic German goulash with spaetzle

red cabbage, dumplings, sauerkraut, roasted carrots, spätzle, creamy mashed potatoes, apple compote

Doughnut pretzel with salted caramel or chocolate sauce

Apple strudel with Bavarian cream

County Western BBQ Buffet

Red bliss potato salad

Cole-slaw

Old fashioned macaroni salad

Cornbread

BBQ ribs with tangy orange glaze

Maple BBQ chicken

Pulled BBQ pork

BBQ beef brisket

Hot dogs with all the fixings

Barbecued market fish with lemon and rosemary

Jalapeno macaroni and cheese

Corn off the cob, oven baked beans and franks, garlic cheddar mash, seasonal vegetables

Selection of pies and desserts

Mediterranean Buffet

Best of Greece, Spain, Italy, and Portuguese Cuisine

Horiatiki – Greek salad

Arugula Salad with radishes, onions, lemon olive oil

Tzatziki with pita bread

Baby cos, olive and tomato salad

Hummus- regular and spicy with pita bread

Dolmas- warm stuffed vine leaves

Deep baked moussaka

Grilled market fish with lemon, lemon butter on the side

Thin crust margherita pizza

Saffron prawn, chorizo paella

Falafels prepared vegetarian style

Shish Tawook, chicken shish skewers

Moroccan slow braised chicken with spice and herbs

Mediterranean style rice with mixed vegetables, baked lemon potatoes, cauliflower tossed in lemon juice, seasonal vegetables

Baklava- Turkish phyllo pastry in nuts and honey

Southeast Asian Buffet

Yusheng prosperity raw vegetable salad
Asian slaw with ginger and peanut dressing on the side
Tom Yum -sour and spicy soup

Sate – with thick peanut sauce
Perkedel – Indonesian fried fish cakes
Popiah- spring rolls

Nasi Goreng – fried rice with chicken and vegetables
Vegan mushroom and fried tofu sisig
Pad Thai -noodles, rice, peanuts, shrimp, eggs in a pad Thai sauce
Gang Gai Khao Mun - Thai green curry with pork
Lok Lak -Cambodian black pepper beef
Thit Kho – Vietnamese braised pork belly

Pancit Miki Bihon -egg noodles and thin noodles blended
Sticky rice with mangoes and sesame seeds on the side
Singapore vermicelli chow mei
Fresh vegetables

