Extras, Platters, Buffets & Cakes

On Arrival – served with drinks on the verandah – $9pp

Selection of Hot and Cold canapes including - grilled chorizo with feta, arancini balls, baby bruschetta, sushi, crumbed mussels aioli, camembert & avocado croute, chicken liver parfait on pumpernickel

Platters to the table (for 10 guests)

Turkish Bread with dips $50

Toasted wedges with a chefs selection of 3 dips

Seafood Platter (cold) $180

King Prawns & Calypso sauce, Marinated Octopus, Smoked Salmon, Bloody Mary Oyster spoons, Chilli and lime Mayo Mussels

Seafood Platter (hot) $180

Oysters Kilpatrick, Squid Aioli, Chilli Mussels, Grilled Snapper

Garlic & Pernod Prawns in white wine sauce

Cheese Platter $95

Selection of 4 quality Australian cheeses with dried fruits and mixed crackers

Fruit Platter $60

A selection of sliced fresh seasonal fruits & berries

Dessert Buffet

$13.50pp

Fresh Fruit Platter in season

Chef’s selection of Desserts and Gateaux (3 varieties)

Crème Chantilly

Fruit and Cheese Buffet

$13pp

Fresh Fruit Platters in season

A Selection of 4 Australian cheeses with dried fruits and crackers

Fresh Percolated Coffee and Tea

$3pp

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BYO Cake Service

Your Wedding Cake individually plated as dessert, served with Cointreau and passionfruit marinaded strawberries, crème Chantilly and chocolate $7pp

Your Traditional Wedding Fruit Cake – cut, bagged and placed into basket for your bridesmaids to serve or on platters to each table with coffee – no additional charge

Your Birthday Cake plate served to guests as dessert $3pp

Your Birthday Cake served with coffee – no additional charge