

River Room Wedding Gold Menu Package - plated

Hot & Cold Hors Oeuvres on Arrival

Chef's selection of six different items served with pre dinner drinks

Entrees - Cold & Hot - choose one

Hot Smoked Salmon on caper bread & butter pudding - horseradish cream. (GF)

Moroccan spiced chicken served on a miniature salad with mint yoghurt dressing (GF)

Caesar salad topped with panko crumbed scallops and crispy chorizo

Atlantic Salmon on Thai salad of vegetables and herbs with chilli and lime dressing (GF)

Slow cooked Beef Shin, Shitake Mushrooms & Tomato in penne (GF)

Chicken & Sundried Tomato Risotto- asparagus spear & shaved parmesan (GF)

Shaved Korean Roasted Beef with mirin & soy dressing on Asian Herb Salad

Spanish Paella of Prawns, Mussels & Calamari, Chicken & Chorizo with smoked paprika and saffron

Main Course Dishes - choose two

Chicken Breast stuffed with asparagus & brie, wrapped in prosciutto, roasted gourmet potatoes and red wine jus (GF)

Grilled Beef fillet on a field mushroom topped with Café de Paris Butter - dauphinoise potato, shiraz jus (GF)

Grilled Fresh Market Fish Fillet with tomato salsa, artichokes and olives (GF)

Roast Veal Sirloin, Osso Bucco, gremolata, kipfler potatoes, cabernet jus (GF)

Seafood Risotto with Prawns, Calamari & Mussels topped with Barramundi - roasted tomatoes with basil and shaved parmesan (GF)

3 Rib Rack of Lamb (Med) with macadamia farce, seeded mustard mash, caponata & caramelized rosemary jus (GF)

Grilled Barramundi Fillet, asparagus and semi dried tomatoes, dauphinoise potatoes and lime butter sauce

Beef Combo – Roast Sirloin & slow cooked Argentinian Beef Rib with chimichurri spice topped with a tomato, lime, garlic, chilli and oregano salsa (GF)

Slow cooked Lamb Leg with Moroccan spices & cinnamon, served with Israeli cous cous tossed with butternut and spinach (GF)

Grilled Salmon on Leek & Pinenut Risotto - basil tomatoes, chive butter sauce GF)

Chicken Breast filled with macadamia & apricot on saffron risotto laced with champagne cream &, rock melon sauce

Vegetarian Options choose one

Chickpea, zucchini & potato fritters served with spicy marsala sauce (V)

Three Mushroom Risotto with roasted pumpkin & shaved parmesan (V)

All main course dishes served with a crusty hot dinner roll, bowl of fresh vegetables and tossed garden salad for every table

Desserts choose one

Strawberry tart filled with pastry cream, served with raspberry coulis and tarago double cream

Death by chocolate cake, Pistachio, violet crumble and orange double cream, raspberry coulis

Passionfruit cheesecake with meringue seasonal berries and coulis

Glazed Creme brûlée and cherry tart with marinated strawberries

Hot Sticky banana pudding served with butterscotch sauce, vanilla bean ice cream and berry coulis

Vanilla bean Panacotta served with seasonal fruits and sweetened balsamic

Lemon Tart with berry compote, brandy snap shard and berry coulis

Percolated Coffee & Tea with Chocolates & Nougat

Buffet self-service till late