**River Room Wedding Menu Platinum Package**

**Hot & Cold Hors Oeuvres on Arrival**

Chef’s selection of Four Different items, Nuts and Olives served with pre dinner drinks

**Tapas Entrée Platters to tables**

Includes Fresh Rock Oysters, Prawns, Sauteed Squid, Anti Pasta Meats and Saffron & Leek Arancini

**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

Or

**Dessert Buffet**

Fresh Fruit Platter in season

Chef’s selection of Quality Gateaux (3 varieties) with Crème Chantilly

Served with

**International Cheeseboard with Crackers and dried fruit**

**Percolated Coffee & Tea with Chocolates & Nougat**

 self-service till late