

Wedding package

Entrée

Select one dish

Goats cheese raviolo on leek coulis with caramelised walnuts, white wine cream sauce
Smoked chicken Nicoise salad of green beans, steamed Nicola potatoes and kalamata olives
Cajun Prawn Cocktail: chunks of poached prawn in remoulade of mayonnaise, parsley, mustard, Tabasco and Cajun spices, on a bed of crisp iceberg lettuce
Salad of avocado and crisp fried noodles on shredded carrot, cucumber and shitake mushrooms with roast chilli cashews
Lemongrass cured salmon on snow pea, bean shoot, kaffir lime, coriander and mint salad
Wild mushroom risotto with fresh parmesan on a bed of steamed buttered spinach
Smoked salmon with olive oil, fresh lime and caper salsa and toasted herb croutons
Tapas plate of seared marinated mushrooms, green bean salad, roast red capsicum salsa, grissini sticks and warm grilled chorizo
Handmade fettuccini salad with olive oil, confit garlic, green peas and mint, garnished with slow roasted tomato and shaved parmesan
Timbale of chicken, brandy and eschalots with sauté and ragout of fresh and wild mushrooms
Baby octopus, cross-hatch squid and mussels on rocket with pesto and a light saffron dressing
Salad of seared beef served warm with lime, lemongrass and Thai herbs

Main course

Select one dish

Ocean trout fillet with aioli and a Basque style salsa of tomato and spicy peppers
Seared salmon fillet on creamy cauliflower, crushed green pea puree and parsley leaves
Atlantic salmon, spinach and mushrooms baked in puff pastry with beurre blanc
Baked kingfish and pesto on salad of chickpeas, parsley, tomato, Spanish onion and lemon
Roasted fillet of blue eye cod with tomato, lemon and herb salsa
Roast corn-fed chicken breast on a bed of braised aromatic vegetables and green lentils with caramelised witlof
Chicken breast pan-fried with white wine, butter and lemon on a medley of green beans, butter beans and broccolini
Slow roasted lamb fillet with harissa and mint, served on braise of green lentils and fennel
Roasted lamb rump with Provençal style vegetables and black olive butter
Grilled cutlet of veal on the bone with herbed asparagus and broccoli, grilled polenta batons*
Rosemary beef fillet on wilted spinach layered with sage scented pumpkin and roast beetroot
Chargrilled beef fillet on Savoy cabbage and potato colcannon with tarragon and white wine reduction*

To accompany main course

* these dishes are not served with potatoes as listed below

Bowl of Provençal style sautéed potatoes with caramelised onion and fresh herbs on each table
Bowl of steamed vegetables on each table
Bowl of green salad with apple cider vinegar, Dijon mustard and olive oil dressing on each table
Sour dough petit pain

Cheese or dessert

Select one dish

Selection of cheese with fresh fruit and lavoshe (individual plates or platter for the table)

Whipped banana cream and honeycomb toffee sponge with chocolate shavings

Pina Colada of pineapple sorbet, coconut ice cream and chopped cherry granita

Orange blossom scented rich chocolate mousse with white chocolate ganache

Berry tiramisu of Italian Savoyard biscuits, raspberries and raspberry liquor, whipped vanilla custard and fresh strawberries

Steamed caramel date pudding with Earl Grey tea syrup and pouring cream

Individual cherry and almond frangipan tart, crème fraiche and crushed cherry syrup

Terrine of brandy soaked chocolate mud cake and vanilla ice cream with mixed berry compote

Green tea ice cream, black sesame ice cream and pandan sticky rice brown sugar dumplings

Individual bread and butter pudding

Coffee and selection of tea with biscotti

Beverages

Bennetts Lane NV Brut

Scotchmans Hill Swan Bay Sauvignon Blanc Semillon

Scotchmans Hill Swan Bay Shiraz

Local beer and light beer

Orange juice, soft drinks and mineral water

Wedding package details

Prices vary due to each venue's specific facilities and requirements:

This package at the MCA - \$147.50 per person

This package at Wharf 8 or Overseas Passenger Terminal - \$152.50 per person

This package at Paddington Town Hall or Gap Bluff Centre - \$135.50 per person

Wedding packages at the UNSW - [UNSW Venues](#)

Please contact us if you have another venue in mind and we will customise a quote for your event.

Package price includes:

Menu and beverages as listed

1:20 waitstaff ratio plus supervisor and barman, and chefs for a 4½ hour function

Hire of crockery, cutlery, glassware, linen, kitchen and bar equipment

10% GST

Wedding cake served as dessert: Gastronomy can cut and plate your cake with coulis, berries and cream OR Cut your cake into fingers and serve on platters with a pile of fresh strawberries - credit of \$5.00 per person

Package extension past 4½ hours - \$8.50 per person per hour

Under 120 guests - a staff charge of \$284.90 applies

This package does not include venue hire

Please contact us for other options such as adding canapés on arrival, alternate service of dishes, dietary requirements, cocktails and upgrading to Premium or Premium Plus beverages.