

Premium Wedding package 1

Canapés on arrival

Chef's selection of 3 canapés served for 30 minutes

Entrée

Select one dish

Fresh and smoked salmon rillettes with micro herbs, Banyuls vinaigrette and crispy baguette
Layers of king prawns and avocado with walnut mayonnaise and crushed Roma tomato
Salad of shredded duck confit with cucumber, watercress, red radish and sesame seeds
Heirloom tomatoes with buffalo mozzarella, aged balsamic vinegar and extra virgin olive oil
Salad of sashimi tuna, toasted puffed rice, teardrop and cherry tomatoes with a lemon and soy vinaigrette
Vitello Tonnato: shaved veal fillet on green beans with fresh tuna mayonnaise
Salad of crab, shaved fennel and marinated artichoke with lemon, olive oil and parmesan
Sage-scented pumpkin layered with white bean puree and goats cheese with celery vinaigrette
Kingfish seared and topped with ginger, chives and sesame seeds, drizzled with garlic oil and ponzu
Steamed crab parcel with Banyuls vinaigrette, leek and chervil
Mini Savoy cabbage parcel of confit turnips and crushed walnut with lentil du puy cream
Lobster raviolo with white asparagus and Muscadet butter sauce (surcharge of \$13.20pp)
Seared Queensland scallops with sautéed chestnut and pine mushrooms, eschalot and tarragon vinaigrette
Thai style caramelised pork with fresh pineapple slices, mint and lime dressing
Spicy duck sausage with apricot chutney and salad of snow peas and chilli cashews
Snapper quenelle with squid, tarragon, tomato and Champagne beurre blanc
Double baked Gruyere cheese soufflé

Main course

Select one dish

Roasted snapper wrapped in pancetta with carrot tortellini and fresh tomato coulis
Bay leaf and clove roasted blue-eye cod with Coffin Bay clam tortino and saffron butter sauce
Poached John Dory fillet with pink grapefruit and lime jus, cavalo nero and braised baby fennel
Confit of ocean trout and Jerusalem artichoke with sautéed broad beans and horseradish emulsion
Grilled barramundi with lemon, zucchini flower and shaved fennel salad, kipfler potatoes and parmesan
Chicken breast poached in white wine and eschalots with a ragout of four mushrooms
De-boned spatchcock stuffed with sage and caramelised chestnut brioche
Pot-roasted squab and quail with cassoulet of navy beans, tomato and speck
Duck leg and thigh baked in banana leaf with Balinese spices, lime and spicy tomato sambal and jasmine rice
Indian spice crusted loin of lamb with coriander, eggplant relish and burnt almond pilaf rice
Rib-eye of lamb off the bone baked in leek leaves with red pepper braise, rosemary polenta and lamb jus
Roasted venison saddle with black and white pepper sauce, glazed baby Brussels sprouts and parsnip puree
Fillet of veal baked in herb and salt crust with English spinach, celeriac slaw and veal jus
Grilled fillet of grass-fed beef with confit eschalots, spinach puree and merlot sauce
Slow roasted Hereford scotch fillet with gnocchi alla Romana and aged cabernet vinegar reduction
Poached fillet of grass-fed beef with glazed beetroot, horseradish cream and muscat jus

Our chef will select accompaniments to best complement your main course, such as:

Potato and parsnip puree
Chat potatoes tossed with fresh herbs
Pan-fried turned potatoes
Baked gratin of desirée potatoes, caramelised onion and thyme
Premium seasonal vegetables
Braised borlotti and cannellini beans with herbs and butter
Green salad with apple cider vinegar, Dijon mustard and olive oil dressing
Freshly sliced sour dough bread

Cheese and dessert

Select one dish

Pyengana Clothbound Cheddar, Tarago River triple cream brie, Strzelecki goat blue with dried muscatels and figs, pear and Pane Croccante (individual plates or platter for the table)

Homemade zucchini with mascarpone, Belgian chocolate and toffee almonds

Lavender and almond milk bavarois with lavender tuiles

Tarte Tatin with Marsala icecream

Vanilla, cinnamon and star anise roasted whole figs with oatmeal biscuits and buttermilk icecream

Cold hazelnut soufflé with coffee gelato

Pear and almond tart with lemon confit and clotted cream

Chocolate Charlotte with strawberry and ginger sauce

Green apple sorbet with the markets' seasonal best fresh fruit such as: figs, rambutan, pomegranate, papaya, dragonfruit, mangostein, starfruit, black muscat grapes, passionfruit

Coffee and selection of tea with biscotti and hand-made chocolate truffles

Beverages

Champagne cocktail on arrival - select one:

Bellini - sparkling wine, peach schnapps and peach nectar

Velvet rose - blackberry liqueur, cranberry juice and lemon juice, topped with sparkling wine

The Traditional - sugar cube soaked in Angostura bitters, doused in sparkling wine

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

Premium Wedding package 2

Travelling entrée

Selection of canapés served for 1 hour
Select option 1 or 2

Option 1

Butterflied king prawn with lime and fresh herbs
Grilled honey pork fillet on savoury crostoli with pear compote
Smoky eggplant caviar and roasted tomato tartlet with green pepper, lemon and parsley salsa
Deep-fried quail with garlic and peppercorns
Grilled swordfish with salsa verde on mini toast
Mini double baked Gruyere cheese soufflé

Option 2

Crepe parcel of Nicola potato, caramelised onion and chorizo
Pan-fried king prawn with roast garlic and flamed capsicum butter
Spiced lamb meatball with apple, cumin and coriander raita
Smoked Atlantic salmon on cucumber with Waldorf salad
Mini skewer of Buffalo mozzarella, marinated artichoke, roast capsicum and Italian parsley
Three mushroom ragout tartlet

Main course

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Pot-roasted squab and quail with cassoulet of navy beans, tomato and speck
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Travelling dessert

Bite-size desserts on large platters, placed on each table and/or trayed around by waiters to standing guests
Your wedding cake, cut into fingers, can be included on these platters
Select 4 items

Tiramisu in a little glass
Vanilla profiterole with caramel
Mini passionfruit curd tartlet with crème patissiere and passionfruit coulis
Bite-size crepe with caramelised banana and coconut caramel, served warm
Dark chocolate and coffee bean batons
Caramelised figs with plum wine jelly and a ribbon biscuit in a little glass
Mini fresh berry tartlet
Bambini gelati cones in a variety of flavours such as white chocolate, mango, raspberry, tiramisu, triple chocolate and choc mint
Rich Belgian chocolate mousse topped with Iranian fairy floss in a little glass
Beignet: little donuts flavoured with lemon zest and vanilla, dusted with cinnamon and sugar, served warm
Fresh fruit skewer with warm Belgian chocolate dip or raspberry coulis dip
Medjool dates with chocolate ganache and caramelised walnuts
Bite-size lavoshe with a selection of cheese, quince paste, muscatels and pear

Coffee and selection of tea with biscotti

Beverages

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Orange juice, soft drinks and mineral water

Package details

Premium Wedding package 1 or 2 - from \$161.00 per person
Package price includes - menu and beverages as listed, waitstaff and chefs for a 4½ hour function, hire of crockery, cutlery, glasses and linen, 10% GST

Package price will vary depending on your chosen venues' facilities
Please contact us for a quote specific to your venue and style of event and for other options such as alternate service of dishes, serving your Wedding cake as dessert, dietary requirements and upgrading to Premium or Premium Plus beverages.

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