

Wedding Menu Packages

Melbourne's Luna Park



Three Course Menu Option

A gourmet selection of hot & cold canapés will be served – chef's selection

Entrée - choice of one

- Tasmanian Atlantic salmon served with capers, chopped onion and Vietnamese slaw on a potato rosti with a dollop of yarra valley salmon roe
- Retro prawn cocktail with avocado, red onion, vine-ripened tomatoes and lime topped with crushed wasabi peas
- Moroccan chicken b'stilla parcel with spiced cinnamon, sumac and sultanas, dusted with icing sugar and accompanied by an orange, pistachio, slivered almond and date salad with pomegranate syrup
- Queensland mud crab cakes topped with coriander paste on Vietnamese coleslaw
- House made peking duck spring rolls served on tat soi greens with hoisin dipping sauce
- Baked risotto patty with a parmesan crust, filled with mozzarella and topped with char-grilled eggplant crush on tabouli salad (v)
- Red hill goats cheese and caramelised onion tartlette served warm on a rocket salad with truffle oil dressing and topped with a red pimento swirl (v)
- Boned-out roasted quail, brushed with kecap manis & filled with mushrooms, pinenuts & shallots served warm on rocket salad (extra \$2.50pp)

Main - choice of two

- Almond crusted chicken breast with a mushroom, spinach and sour cream topping served with tuscan potatoes, pearl onions and green beans
- Slow roasted Italian pork belly with fennel, lemon zest and oregano served with crackling and oven baked roma tomatoes and gnocchi
- Braised Osso Buco with a tangy lemon gremolata on white bean mash and crushed sweet potato
- Chargrilled eye fillet steak with homemade jus served with potato dauphinoise and seasonal greens
- Roast turkey breast stuffed with hazelnut stuffing served with roast kipfler potatoes and chunky pea mash
- Rack of spring lamb with pesto crust served with white bean mash, Tuscan roasted tomatoes and spinach gnocchi (extra \$3.80 per person)
- Whole char grilled rib-eye steak served medium rare with potato dauphinoise, caramelised onions and topped with fried leeks and sugar snap peas (extra \$3.80 pp)
- Whole boned out baby spatchcock (300gm) filled with toasted pinenuts and mushrooms served on a pumpkin risotto (extra \$3.80 pp)

Dessert - choice of one

- Warm apple & rhubarb crumble with king island cream
- Sticky date pudding with hot toffee sauce
- Individual baked cheesecake folded with blackberries
- Belgium double chocolate tartlette with triple cream
- Tarte citron with strega cream
- Fudge brownie cake with whipped cream
- Drunken strawbs: fresh strawberries soaked in balsamic and served in a Danish sugar cone with hot rum toffee
- Board of Victorian cheeses with water crackers & dried fruit
- Board of Victorian cheeses as a fourth course \$10.85 pp extra

Served with freshly brewed tea and coffee & wedding cake

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The Buffet Menu Option

Hot & cold canapés on arrival

Main - Buffet

- Served from the buffet in silver chafing dishes
- Atlantic smoked salmon pyramid, roasted pumpkin, diced avocado and peppery rocket with lime mayonnaise and sprinkled with black sesame seeds
- Chargrilled chicken breast with sundried tomatoes, french beans and bocconcini
- Individual eggplant, tomato & mozzarella stack with roasted pimento sauce
- Pork fillet medallions with a macadamia crust topped with caramelised apple and an apple cider grain mustard & cream sauce
- Pumpkin risotto patties
- Classic caesar: torn cos lettuce with bacon, egg, croutons, shaved parmesan & our special creamy dressing.
- Baby chat potatoes with grainy mustard & chive mayonnaise
- Fresh bread rolls

Patisserie - Buffet

- New York cheesecake folded with blackberries, lime curd pie &
- Belgium double chocolate tartlet
- Bowls of mixed summer berries with fresh mint sprigs and King Island double cream
- New Zealand cheddar, King Island brie and Gippsland Blue
- served with Spanish guava paste, muscatels, scattered almonds and water thins and oat cake crackers

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The Cocktail Menu

- Smoked salmon and mascarpone served on herbed blinis
- Moroccan chicken packets with cinnamon and sultanas
- Honey & soy chipolatas wrapped in croissant pastry with sun dried tomato & basil topping
- Calamari fingers with wasabi mayogoats cheese with caramelised onion tartlettes
- Lamb char sui pan rolls with spicy tomato concasse homemade peeking duck spring rolls with hoysin dip
- Mini turkey burgers with rocket & cranberry mayo on a golf ball roll

- Selection of Mini Drumstick ice creams

The Premium Cocktail Menu

- Spring's smoked salmon with sour cream flecked with
- Sun-dried tomato on warm potato rosti
- Pacific oysters with mirin, chili & coriander served on ceramic spoons
- Tasmanian scallops wrapped in pancetta with a basil smudge and chorizo topping
- Moroccan chicken packets with cinnamon and sultanas
- Japanese smoked fish on soy linseed croustade with wakame salad
- Handmade sui-mai with shitake mushrooms and water chestnuts served in Chinese woks
- Lamb cutlets from royal racks with green mango marinade
- Goats cheese and caramelised onion tart
- Homemade peeking duck spring rolls with hoysin dip
- King Green Prawns deep fried in coconut beer batter
- Cornets of herbed blue swimmer crab topped with yarra valley salmon roe
- Mini turkey burgers with rocket & cranberry mayo
- Fish & chips with a vinegar vial and lemon wrapped in paper

- Portuguese custard tarts with burnt toffee
- Selection of Mini Drumstick ice creams

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Beverage Packages

Including Five Hour Beverage Package

Light & heavy beer
Rothbury estate champagne
Rothbury estate chardonnay
Rothbury estate cabernet/merlot
Samuel port
Orange juice, soft drinks & mineral water

Optional Additional Beverages Extras

Private Cellar Package**

Crown lager
Victoria bitter
Cascade light
Fleur d'lys champagne
Private cellar wines depend on availability
Brown Bros old port
Orange juice, soft drinks & mineral water

***Additional \$13.00 per person*

Spirits**

Scotch, gin, vodka, bourbon, bundaberg & bacardi rum with soft drink.

***Additional \$13.00 per person*

Extension of beverage package time \$11.00 per person per hour or part thereof. Menu prices are based on a minimum of 100 adults, less than 100 adults incur an increase as follows: 80-99 - \$5.50 pp, 50-79 - \$8.25 pp, 30-49 - \$11.55 pp. Less than 100 adults also incur venue hire fee of \$550.00 for non-exclusive functions, exclusive functions incur higher surcharges for room hire (advised at the time of quotation).

Please note: latest function conclusion time is midnight

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