



# Event Package

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The Vue Restaurant



# Canapes

## *Hot*

Pumpkin and pesto arancini  
lamb kofta balls with tzatziki  
Spinach, feta and sun dried tomato filo  
Crispy chicken wings with a spicy dip  
House hot smoked salmon with cauliflower skordalia  
Pork shoulder and apple croquettes

## *Cold*

Smoked chicken with Italian panzanella  
Mini chicken caesar salad  
Goats cheese, sundried tomato and basil frittata  
Basil marinated halloumi, prosciutto and rockmelon skewers  
Glazed pear, blue cheese and parma ham  
Goats cheese, chili jam and prociutto on crostini

\$6 per canape per person

*your selection of 3 canapes minimum  
to be served as an appetizer before your main*

# Antipasto Platters

*served at the Pavilion after your ceremony*

olives, selection of cured meats, marinated vegetables, cheese, breads and dips

100 per platter

*serves approximately 20 guests*

# Starters

*served on platters in the center of each table*

Chargrilled homemade bread, spread with garlic butter

Selection of house made breads

5 per person

# Entrees

*your choice of 2 and served alternate drop*

Fresh pickled fennel, beetroot, basil halloumi and chickpea salad

Grilled goats cheese with pesto on house salad

Pork belly on creamy leek and bacon with fried shallots

Chicken Caesar salad

*your choice of additional anchovies*

Scottish smoked fish chowder with bread

18 per person

# Mains

*your choice of 2 and served alternate drop*

Baked barramundi on a chickpea, new potato and chorizo salad with salsa verde

Chicken supreme, mash, seasonal vegetables, mushroom and dill

Slow cooked brisket with clapshot and Scottish skirlie potato cake

Slow roasted garlic and rosemary lamb shoulder, crushed new potato, seasonal vegetables and lamb sauce reduction

House made chili gnocchi in a mushroom, tarragon and spinach sauce, served with garlic bread

Steak served with fondant potato, seasonal vegetables and your choice of pepper, mushroom or garlic butter

40 per person

# Grazing Stations

*your choice of the below selection presented on grazing tables and served to your guests by our staff*

## Vegetable Station

Panzanella, breads, hummus, pickled salads fennel and cucumber, skordalia and crostini, cheese

## Meat Station

Chicken pate, pork croquettes, teriyaki beef, cured meats, bread

## Seafood Station

Coconut and lime barramundi sashimi, salmon terrine, salt and pepper squid, shrimp cocktail, baked spicy crab

45 per person

# Desserts

*Your choice of 2 and served alternate drop*

## Sticky Date Pudding

served with butterscotch sauce and ice cream

## Banana Cheesecake

with candied nuts, toasted coconut and berry compote

## Apple Crumble

served with ice cream

## Warm Chocolate Brownie

with fresh berries and ice cream

15 per person

## Plated Wedding Cake

your wedding cake cut and served to your guests

6 per person

# Kids Menu

**Beer Battered Flathead**  
served with chips and a garden salad

**Cheese and Tomato Quesadilla**  
served with chips and a garden salad

**Chicken and Cheese Wrap**  
served with chips and a garden salad

*All kids meals comes with a juice of your choice and vanilla ice cream*

15 per person  
*12 years or under*

# Breakfast Buffet

Tea and Coffee

Juice

Toast with selection of spreads

selection of cereals

pastries and croissants

fresh fruit platter

yogurt

## *Hot buffet*

crispy bacon

sausages

eggs

mushrooms

grilled tomatoes

hash browns

25 per person

# RECEPTION ROOM HIRE

White linen tablecloths and linen napkins  
Full setup of tables and reception area on your wedding day  
Lounge suites  
Tea and Coffee  
Wedding Coordinator  
Full exclusivity of the venue

1-50 guests  
750\*

51-100 guests  
1000\*

101-150 guests  
\$1200\*

# PAVILION HIRE

Red carpet  
Seating inside pavilion  
Outside tables and chairs *weather permitting*  
Limited bar for drink purchases and cold water provided  
Full exclusivity of Pavilion area  
Full standard setup of your decorations on the day

1-50 guests  
850\*

51-100 guests  
1000\*

101-150 guests  
1200\*

\*total number of guests and wedding party



# STYLING AND DECORATION HIRE

Fairy lights or festoon lights  
full ceiling coverage to reception room  
300

Chair covers  
white or black with complimenting coloured sashes of your choice  
5 per chair

Draping chiffon backdrop  
set behind bridal table or Pavilion - white  
30

Full curtain backdrop  
set behind bridal table with fairy lights - white  
100

Bridal table skirting  
white with chiffon swagging  
70

Cake table skirting  
White with chiffon swagging  
30

Wishing well  
30

White French door arbour  
with draping chiffon - 2 available  
100 each

*All decoration costs include full setup the day of your event*

We have an extensive range of decorations that you can choose from, or we can source other decorations to help you style your dream wedding