



# Wedding Reception Packages

At Elements at the Gardens we offer all inclusive packages to cater to your special occasion.

**Our packages include...**

- Room hire
- Tea and coffee station
- Table linens
- Presents, registry and cake tables
- Lectern and microphone
- Canapés in the courtyard for your guests on arrival

*\*Please note that Elements at the Gardens has a minimum guest number of 30 Adults*

# Wedding Package Prices

2 courses \$70

3 courses \$80

*(Served on a 50/50 alternate basis)*

*(There is also the option for a Kids 2 course menu for \$20 main meal and icecream)*

*All functions prices include: Turkish bread with olive oil and balsamic vinegar to start.*

## Entrees

- *Leek and ricotta quiche with tomato jam, rocket salad, orange and poppy seed vinaigrette*
- *Roast pumpkin caesar salad with crisp prosciutto, house made dressing and poached egg*
- *Warm thai beef salad with asian greens and sweet chilli and coriander dressing*
- *Zucchini and basil soup with goats cheese cream and parmesan croute*
- *Oven roasted whole field mushrooms on wet polenta with shaved parmesan and olive oil*
- *Spinach and blue cheese crumble with thinly sliced rare roast beef and onion confit*
- *Tea smoked duck breast with rocket, fig, snow pea salad and pomegranate dressing*
- *Crumbed calamari with fennel, wombok and herb salad finished with a hot and sour dressing*
- *Crispy skin salmon with avocado salsa, pickled cucumber, curry oil and aioli*
- *Pan fried quail with roast mushroom, crispy pancetta, baby spinach and port jus*
- *Char grilled kangaroo loin with wet polenta, anchovy and caper vinaigrette, roast cherry tomato and baby endive*

- Tempura battered scallop and prawns with sushi rice pickled cucumber and chilli and lime dressing
- Twice cooked pork neck with sticky soy glaze, apple and daikon salad and pork crackling
- Pan seared herb crusted tuna with celeriac remoulade, green beans and poached quail egg
- Salmon gravlax with avocado salsa and crisp wonton and aioli
- Tempura battered prawns with bloody mary sauce, celery, radish and rocket salad and lime aioli

## **Mains**

- prosciutto wrapped chicken stuffed with gruyere and spinach served with apple, hazelnut and cos lettuce salad and a creamy garlic dressing
- Mustard crusted roast rib eye with creamy mash, wilted spinach horseradish cream and beef jus
- Corn fed chicken breast with shallot puree, smoky bacon, peas and parmesan cream
- Cajun spiced kangaroo rump with soft polenta and a tamarind broth, rocket and cherry tomato salad
- Salmon fillet served with creamy mash potato, caesar salad and roast cherry tomato's
- Barramundi served with a chilli tomato, lentil and chorizo stew, watercress salad and sour cream
- Lamb cutlets with hummus, tabouli, caramelised shallots and harissa yoghurt
- Salmon with a lemon and dill coleslaw, mash potato, asparagus and a lemon infused olive oil
- Braised lamb shank with wet polenta, roast cherry tomatoes and gremolata
- Rare eye fillet steak with onion rings, truffled beans, creamy mash and beef jus
- Barramundi with cauliflower puree, roast pumpkin, snow peas and cherry tomato salsa
- Braised beef cheek with mash potato, spinach, roast field mushrooms, horseradish cream and beef jus
- Pan fried chicken breast with a chilli and almond sauce, crispy potato skins and guacamole

## Desserts

- Turkish delight with chocolate coated iranian figs and hazelnut ice cream
- Warm chocolate brownie with drunken fruit ice-cream and vanilla toffee
- Lemon cheese cake with cinnamon coated macadamia nuts berry couli and chantilly cream
- Vanilla bean crème brulee with marinated persian figs and pistachio shortbread
- Apple and cinnamon frangipane tart with sour cream ice cream and red wine syrup
- Sticky date pudding with caramel sauce, banana fritters, and chantilly cream
- Pavlova with whipped cream, banana, strawberry and blueberry coulis
- White chocolate pannacotta with rose syrup and moscato poached pear

*\*A deposit of \$1000 is required to secure your wedding date in the event that you should cancel your function this deposit is non-refundable  
however it is transferable to a later date.*

# Beverage Package

*\$40 Per Person for 4 hours*

*Package price includes:*

- *Double Octave Cabernet Merlot*
- *Lower Octave Shiraz 2013*
- *Higher Octave Chardonnay*
- *Middle Octave Semillion Sauvignon Blanc*
- *Dunes and Greene Sparkling Moscato*
- *Mt Lawson Cuvee*
- *All light and domestic beers*
- *Hills Apple/Pear cider*

*other options for drink service are arranging a bar tab before your function or allowing guests to pay for their own drinks*