



## ST MICHAEL'S GOLF CLUB

### *The Romance Package*

*5 hour wedding reception*

*5 hour standard beverage package - unlimited consumption of wine, draught beer and soft drinks*

*Chef's selection of hot and cold canapés on arrival*

*Elegant three course menu with Tea & Coffee*

*Four Wedding Cake sliced and served to your guests*

*Chair Covers with an Organza Sash*

*Professional Disc Jockey & Master of Ceremonies*

*Choice of Contemporary mood centrepieces for each table*

*Bridal & Cake table draping*

*Choice of table overlay on guests tables (runner, Ababa, or mirror)*

*Tea light votives along bridal table*

*Menu tasting for the Bride and Groom*

*Professional Wedding organiser to assist with the planning of your reception*

*Supply of table linen, napkins, crockery, glasses and cutlery*

*Large Parquetry wood dance floor*

*Room Hire included*

*\$128 per person*

*GST inclusive*

*Children under 10 @ 50% of package rate*

*Weddings*



## Entrée

*Choose two options from the menu below*

### *Antipasto*

*A selection of Cold Meats*

### *Soup*

*Seasonal*

### *BBQ Haloumi*

*Traditional Greek Sheep cheese BBQ seasoned with oregano and lemon*

### *Chicken a la King Vol au Vent*

*A puff case filled with Chicken in a white wine sauce with shallots and mushrooms*

### *Seafood Crepe*

*Fresh Seafood blended with a special cream sauce, wrapped in a fine crepe and baked*

### *Chicken Salad*

*Seasoned Chicken strips*

### *Avocado Salad*

*Fresh Garden Salad with Seasoned avocado*

### *Vegetarian Risotto*

*Tomato, Leek, Spring Onion, Mushroom, Zucchini and Parsley*

### *Spicy Sausage & Pumpkin Risotto*

### *Chicken Risotto*

*Chicken, Tomato, Capsicum and Olives*

### *Tandoori Chicken*

*Weddings*



## Entrée

### *Satay Chicken*

*Chicken strips served in Peanut Cream Sauce*

### *Spinach and Ricotta Cannelloni*

*Served in a Creamy Cheese Sauce*

### *Chicken Cannelloni*

*Chicken, Capsicum, Mushroom wrapped in a Cannelloni shell and topped with a Cream Cheese Sauce*

### *Stuffed Mushrooms*

*Served with eggplant, oven dried tomato, pesto and olives*

### *Deep Fried Calamari Rings*

*Lightly crumbed and served with Tarte Sauce*

### *Beef Stroganoff*

*Traditional Stroganoff served with Rice*

### *Peppered Calamari*

*Lightly Pan-fried Calamari finished with a pepper and aniseed cream sauce*

### *Beef Lasagne*

### *Vegetarian Lasagne*

### *BBQ Octopus*

*Tender Baby Octopus marinated in Lemon Vinegar, Oregano and Olive Oil*

### *Stuffed Baby Squid*

*Whole Baby Squid stuffed with Rice, Tomato, Olives and Pine Nuts*

Weddings



## Main

*Choose two options from the menu below*

*All Main courses served with  
Vegetables, Garlic & Herb bread*

### *Grilled Perch*

*A boneless fillet of perch topped with a lemon butter sauce*

### *Chicken Mango*

*Supreme of chicken, pan-fried with mango in a white wine cream sauce*

### *Chicken Ratatouille*

*Supreme of chicken, sautéed with mushrooms, shallots in a  
brandy cream sauce*

### *Cajun Chicken*

*Chicken Breast with Cajun flavours on a  
bed of couscous*

### *Thai Chicken & Vegetable Curry*

*Light coconut curry served with Jasmine rice*

### *Sweet Chili Chicken*

*Strips of chicken breast tossed in a julienne of  
seasonal vegetables*

### *Steak Diane*

*Pan-fried fillet served with a garlic cream and  
red wine sauce*

### *Pepper Steak*

*Pan-fried fillet served with a pepper sauce*

Weddings



## Main

### *Mushroom Steak*

*Pan-fried fillet served with a mushroom sauce*

### *Scallopini a la Cream*

*Scallop of Veal pan fried and topped with a mushroom, shallots and brandy cream sauce*

### *Veal Marsala*

*Scallop of Veal pan fried and topped with a Marsala cream sauce*

### *Fettuccine Bosciaola*

*Bacon, Mushroom and Shallots in garlic cream sauce*

### *Beef Napoleon*

*Prime aged Beef served with Mushroom, Bacon and Brandy Sauce*

### *Spaghetti Marinara*

*A fresh selection of mixed seafood in a rich Napolitana sauce*

### *Moroccan Beef or Lamb*

*Crusted Beef or Lamb in Moroccan herbs served with Couscous and topped with a Lemon & Mint Yoghurt Sauce*

Weddings



## Dessert

*Choose one option from the menu below*

*and*

*Use your Wedding cake as your Dessert option*

### *Profiteroles*

*Filled with Vanilla custard and topped with chocolate*

### *Banana Pudding*

*Served with butterscotch sauce*

### *Chocolate Mud Cake*

*Served with whipped cream*

### *Sticky Date Pudding*

*Served with a Hot Caramel Sauce*

### *Tiramisu*

*Served with whipped cream*

### *Sicilian Cheese Cake*

*Ricotta Cheese Cake with Glazed Apricots and grated Chocolate*

### *Tea & Coffee*

Weddings



# Beverage Package

## White Wine

*Choose one option*

Deakin Estate Sauvignon Blanc  
Richmond Grove Unwooded Chardonnay

## Red Wine

*Choose one option*

Deakin Estate Cabernet Sauvignon  
Richmond Grove Cabernet Shiraz

## Sparkling Wine

Trilogy Cuvee Brut

## Draught Beer

*Choose two options excluding Hahn Lite  
(Hahn Lite will be included regardless)*

W&B

New

Reschs

Toohays Old

Hahn Premium Light

## Soft Drinks

*Choose three options*

Pepsi

Diet Pepsi

Solo

Lemonade

Orange Juice

Weddings

