



ST MICHAEL'S GOLF CLUB

The Tasman Package

5 hour wedding reception

*5 hour beverage package including 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
(Alternate Entrée & Main)*

Four Wedding Cake sliced and served to your guests

Chair Covers with an Organza Sash

Menu tasting for the Bride & Groom

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

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

Room Hire included

*\$115 per person or
\$88 per person without drinks package*

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 à 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 Rataya

*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 Philli 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 à 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

Grusted Beef or Lamb in Moroccan herbs served with Couscous and topped with a Lemon & Mint Foghurt 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&S
New
Reschs
Tooheys Old
Hahn Premium Light

Soft Drinks

Choose three options

Pepsi
Diet Pepsi
Solo
Lemonade
Orange Juice

Weddings

