



# SEAVIEW WEDDING PACKAGES

- ◆ Canapes on arrival - *Chefs Choice*
  - ◆ 2 Course Set Menu OR 3 Course Set Menu
- Includes, bread and butter, a selection of T2 teas, Vittoria coffee and petit fours
- ◆ The Essentials Beverage Package
- ◆
- ◆ Subject to seasonal changes

Choose two in each section below

## Entrée

- ◆ Seven spice crispy skin pork belly, parsnip puree, green apple slaw, pickled cucumber, charred onions, celery (GF)
- ◆ Wild caught South Australian prawns, garlic, salt and pepper crust, green paw paw and mango salad, tamarind hot sauce, holy basil (GF)
- ◆ Heirloom vegetables, labna, Kalamata soil, macro herbs & cauliflower cous cous (V)(GF)
- ◆ Balsamic roasted field mushrooms, goats curd and beetroot salad, toasted sourdough, fennel salt (V) (GF option available)
- ◆ Slow cooked lamb shoulder pie, Paris mash, iceberg lettuce, pea shoots, sumac and buttermilk dressing (GF)
- ◆ Earl grey tea smoked Kingfish, pickled watermelon, preserved lemon, toasted sourdough, fennel sorbet (GF option available)

## Main Course

- ◆ Hopkins River beef tenderloin, crumbed bone marrow, pomme dauphinoise, French bens, bordelaise sauce
- ◆ Dukkah crusted lamb scotch fillet, white bean puree, chickpea cous cous harissa
- ◆ Pan roasted free range chicken breast, onion soubise, ancient seeds and nuts
- ◆ Roasted pork medallions, baked green apples, crackling, braised baby fennel, red cabbage, mustard sauce
- ◆ Rotollo of butternut pumpkin, kale, ricotta, sage, cherry tomato, basil compote (V)
- ◆ Wild caught Barramundi, mushroom crust, gremolata, warm salad of potato and watercress, fennel cream



# SEAVIEW WEDDING PACKAGES

- ◆ Canapes on arrival - *Chefs Choice*
  - ◆ 2 Course Set Menu
- OR
- ◆ 3 Course Set Menu
  - ◆ Included, bread and butter
- ◆ Selection of T2 teas, coffee and petit fours
- ◆ The Essentials Beverage Package

Choose two in the section below

## Dessert

- ◆ Hot chocolate fondant, brownie soil, strawberry ice-cream, berry salad
- ◆ Rhubarb Eton Mess, brown sugar meringue, white chocolate ganache, roasted strawberries (GF)
- ◆ Sticky date pudding, hot butterscotch, maple, walnut ice cream, berries
- ◆ Lemon tart, toasted marshmallow meringue, orange preserve, lemon and lime sorbet
- ◆ Apple and rhubarb custard tart, almond macadamia praline crumble, raspberry sorbet
- ◆ Coconut & lemon grass panna cotta, roasted pineapple Gazpacho, exotic fruit salad

## PLATTERS TO SHARE ARE ALSO AVAILABLE

- ◆ Mediterranean, Cheese, Fruit, Sweet Delights

## Inclusions

- ◆ Professional wedding planner to tailor and manage your wedding
- ◆ Adaptable room sizes - catering from 10 to 260 people
- ◆ White linen table cloths and napkins
- ◆ Table centre pieces
- ◆ Cake table and cake knife
- ◆ Audio visual equipment - overhead sound system, microphones, TV screens & data projector
- ◆ Bridal Suite
- ◆ Ceremony facilities
- ◆ Security
- ◆ Free off street parking - just 10 minutes from the CBD
- ◆ Breath taking views across Port Phillip Bay & the city sky line
- ◆ Close to gorgeous photography locations