

FUNCTION MEAL MENU

STARTERS

Look to the attachment for our starters options
Canapes/starters served as guests mix and mingle after the ceremony
with pre -dinner drinks

MAINS

Please choose your three favorite meats:

Prime Rump Roast

Marinated with fresh garlic & oil

Champagne Ham Finest quality smoked ham

Succulent Shoulder of Pork

Rolled and salted for crackling

Golden Roasted Chicken

Rolled, boned stuffed and seasoned

CONDIMENTS

of rich brown gravy, honey mustard, apple sauce and salt and pepper.

GOURMET POTATOES

Buttered and garnished in either Italian parsley or mint.

Please choose either five salads or five vegetables or a mixture of both (total of five) to complete your meal.

WINTER VEGETABLES

Baked Red Kumara and/or Golden Pumpkin
Baby carrots

BrocCauliflower with mornay sauce Green peas

SUMMER SALAD OPTIONS

Rainbow coleslaw

Freshly prepared Green Garden Salad (tomatoes, spring onions, cucumber, lettuce) Homemade French dressing

Bombay Rice Greek Salad Chinese Noodle Tuna Pasta Hawaiian Ham Pasta

Thai Noodle

Softly baked French stick sliced and spread with Olivani.

DESSERTS

Please choose two desserts from the following list: We are currently offering traditional desserts such as Creamed Pavlova, Chocolate Brownie, various flavored cheese cakes and Apple Crumble. Our dessert menu is served with Tropical Fruit Salad. Alternatively, please contact us for your favorite request..

*Two-course menu at \$63.00 per person, choose Starters and Main or Main and Dessert.

*Single Main course \$42.00 per person

Plattered desserts including a fresh fruit kebabs and a sweet treat platter can be provided from the buffet table after the main meal along with wedding cake



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