

WEDDINGS AT RESTAURANT CUVÉE

“THE CUVÉE” - \$110/person

- Chefs selection of Canapés, with continual 30 minute service
- Choice of two Entrées to be served alternatively
- Choice of two Main Courses to be served alternatively
- Plating of your wedding cake with seasonal fruit coulis & King Island double cream
- Filtered Coffee & tea
- Beverage Package “A” service for five hours
- Free standing Candelabra’s (for either side of bridal table) and matching centrepieces

“THE PRESTIGE” - \$125/person

- Chefs selection of Canapés, with continual 30 minute service
- Choice of two Entrées to be served alternatively
- Choice of two Main Courses to be served alternatively
- Choice of two Desserts
- Filtered Coffee & tea
- Beverage Package “A” service for five hours
- Free standing Candelabra’s (for either side of bridal table) and matching centrepieces

“THE VINTAGE” - \$140/person

- Chefs premium selection of Canapés, with continual 30 minute service
- Choice of two Entrées to be served alternatively
- Choice of two Main Courses to be served alternatively
- Choice of two Desserts
- Filtered Coffee & tea hand made petit four
- Beverage Package “B” service for five hours
- Free standing Candelabra’s (for either side of bridal table) and matching centrepieces

“THE COCKTAIL” - \$121/person

- Continual Cocktail service for three hours
- Filtered Coffee & tea hand made petit four
- Beverage Package “A” service for five hours
- Free standing Candelabra’s for decorative use

WEDDING MENUS

SOUPS

Queensland "Blue" Pumpkin Soup with Whipped Vanilla Sour Cream & Roasted Pine Nuts

Chinatown Style Chicken & Sweet Corn Soup

Cream of Mushroom Soup with Parsley Pesto

Potato & Leek Soup with Flying Fish Roe

Chicken Broth with Chicken & Bamboo Shoot Won Tons

Roma Tomato Soup with Salsa Agresto

COLD ENTREES

A Salad of Shredded Poached Sesame & Soy Chicken with Buckwheat Noodles & Rocket Lettuce

Antipasto Plate with Air Dried Prosciutto Ham, Marinated Char Grilled & Roasted Vegetables with Binnorie Dairy Labna

Half Dozen East Coast Oysters Natural with Peterson House Semillon Jelly

Sashimi of Tuna with Apple on Baby Salad Leaves, served with Wasabi & Sesame Dressing

Sliced "Chinatown" BBQ Pork with Marinated Roasted & Char Grilled Vegetables, on Fried Vermicelli Noodles

Timbale of Smoked Salmon stuffed with Crushed Avocado & Lime. Served on Watercress with Citrus Dressing & Garnished with Black Sesame Tuile

HOT ENTREES

Breast of Chicken Fried in Hunter Valley Blue Tongue Beer Batter with Asian Style Plum Dipping Sauce.

Vialone Nano Risotto of Four Mushrooms & Braised Leeks, garnished with shavings of Grana Padano Parmesan.

Salt & Pepper Fried Calamari with Rocket & Parmesan Salad with Allandale Verjuice Dressing

Avocado Wedges fried in Japanese Breadcrumbs with Tomato and Basil Sauce.

Steamed Fillet of Ocean Trout, on Wilted Roquette with Iranian Saffron Beurre Blanc Sauce.

Seared Calamari with Palm Sugar, Lime & Sambal Chilli, served with a wedge of Iceberg Lettuce drizzled with Hunter Valley Extra Virgin Olive Oil.

Crispy Skin Quail with Chinese Five Spice Salt on Watercress Salad & Rice Vinegar Dressing

Seared Sea Scallops on Wilted Roquette with Soy & Black Bean Butter Sauce

MAIN COURSE

(All main courses are served with fresh seasonal vegetables & bread rolls)

Poultry

Breast of Chicken Poached in Coconut Milk with a Light Thai Green Curry Sauce on Jasmine Rice & Asian Greens

Pot Roasted Breast of Chicken with Confit of Ginger, Garlic & Shallots. Served with an Verjuice Beurre Blanc

Oven Roasted Breast of Chicken with Almond and Maple Syrup Crust & Balsamic Vinegar

Beef & Veal

Slow Braised Wagyu Beef Cheek on Braised Leeks & Béarnaise Sauce on Paris Mash Potato

Slow Roasted Scotch Fillet with Ragout of Mushrooms & Peterson House Hunter Shiraz Jus on Paris Mash Potatoes

Char Grilled Veal Cutlet with Truffle Scented Pea Puree & Parsnip Chips

Lamb

Slow Roasted Leg of Lamb Stuffed with Garlic and Fresh Herbs. Served on Paris Mash Potato and Mint Jus

Roasted Rack of Lamb with Rosemary & Parmesan Crust with Kumera Mash

Roasted Baby Lamb Rump with Lardon & Pea Puree, served with Beetroot Jus

Seafood

Port Stephens Barramundi Tail on Home Made Rocket Linguini served with Hollandaise

Seared Petuna Ocean Trout on Braised Leeks with Iranian Saffron Beurre Blanc & Parsley Coulis

Roasted Tasmanian Salmon Fillet on Wilted Greens and Beetroot Tapenade

Vegetarian

Salad of Grilled Haloumi with Roasted Beetroot & Walnuts

Grilled & Roasted Vegetable Lasagne

Vegetable Strudel & Herb Sabayon on Brown Rice

Steamed Mushrooms Stuffed with a Brunoise of Seasonal Vegetables & Glazed with Sour Cream and Parmesan

Spinach & Fetta Cheese Wrapped in Filo Pastry with Tomato Confit



DESSERTS

Pear & Almond Tart with Praline Cream

Butter Milk Panne Cotte with Strawberry & Orange Salad

Lime & Jasmine Tea Scented Crème Brulee with Almond Tuile

Flourless Chocolate Roulade with Cointreau Cream and Mixed Berry Compote

Caramelised Lemon Tart with Coconut Sorbet

Roasted Almond and "Callebaut" Belgium Chocolate Tart

Chocolate Bouchon Pudding with Raisin Compote & King Island Cream

Selection of Hunter's Binnorie Dairy & Australian Cheeses with Quince Paste. Served with Cape Wickham Crisps



COCKTAIL WEDDING PACKAGE

Pancetta & Gruyere Palmiers

King Prawns in Blue Tongue Beer Batter with Chinese Black Vinegar Caramel

Demi-tasse of Chicken & Coriander Won Tons in Peking Duck Broth

Zucchini Pancakes with Springs Smoked Salmon & Binnorie Dairy Whipped Mascarpone, Chilli & Vodka

Crostinis of Trellis Tomatoes and Basil Salsa

Ground Berkshire Pork & Baby Iceberg Lettuce Sang Choy Bow

Chinese Spoons of Seared Scallop with Palm Sugar, Lime and Sambal

East Coast Oysters with Peterson's Semillon Jelly

Chinese Noodle Boxes of Rice Noodles with BBQ Pork, Spanish Onions & Bean Shoots

Salt & Pepper Squid

Chinese Noodle Box of Basmati Rice with Chicken Green Thai Curry



Shot Glass of Buttermilk panne cotte

The Wedding Cake served with a Berry Coulis and King Island cream

Cheese Plate -with muscatels and La Tartine Organic Fruit Loaf



BEVERAGE PACKAGES

Beverage Package "A"

- Sparkling Gateway
- Sparkling Pink Blush Rosé **or** Sparkling Rouge Ambrosia
- Peterson's House Still Semillon **or** Chardonnay
- Peterson's House Still Shiraz or Petersons Shiraz Cabernet
- Full Strength Beers: VB & Tooheys New
- Low Alcohol Beer: Cascade Premium Light
- Soft Drinks & Juices

Beverage Package "B"

- Peterson House- Sparkling Chardonnay Pinot Noir **or** Sparkling Semillon Pinot Noir
- Peterson House- Sparkling Merlot **or** Sparkling Chambourcin
- Peterson's Mountview Winery – Semillon **or** Chardonnay **or** Riesling **or** Verdelho
- Peterson's Mountview Winery- Mudgee Shiraz **or** Mudgee Cabernet Sauvignon **or** Shiraz Viognier
- Full Strength Beers: Crown Lager & Boags Premium
- Low Alcohol Beer: Cascade Premium Light
- Soft Drinks & Juices

Upgrades

- Extended beverage package service is \$8/hour per person
- Upgrade from Beverage Package "A" to "B" is \$15/person
- Upgrade from standard beers to premium beers \$3/person

