



# Wedding Packages

DEER PARK CLUB

## COCKTAIL PACKAGES

*Our Cocktail wedding packages are a modern alternative to sit down dining. All packages include tea, coffee & wedding cake cut & served cocktail style.*

### DINE PACKAGE

*13 Items per guest  
Recommended for a 4 hr reception  
4 cold canape  
6 warm canape  
2 substantial items  
1 sweet canape*

### INDULGE PACKAGE

*15 Items per guest  
Recommended for a 5 hr reception  
4 cold canape  
6 warm canape  
3 substantial item  
2 sweet canapes*

### PREMIUM PACKAGE

*17 Items per guest  
Recommended for a 6 hr reception  
5 cold canape  
6 warm canape  
4 substantial items  
2 sweet canape*





# Wedding Packages

## DEER PARK CLUB

### SIT DOWN PACKAGES

*Our Chefs have created wonderful sit down menus  
which are sure to impress.*

*All sit down packages include tea & coffee.*

### SIMPLICITY PACKAGE

*3 canape*

*Set entree*

*Alternate Main*

*Your wedding cake plated as dessert*

### TIMELESS PACKAGE

*4 canape*

*Alternate entree*

*Alternate main*

*Set dessert*

*Cake-age at additional cost*

### ADD ON OPTIONS

*Mezze Platter*

*House selection of cured meats, marinated vegetables,  
assortment of dips & bread*

*Cheese Platter*

*Selection of Australian Cheeses and assorted crackers*

*Dessert Bar*

*Selection of petite sweets presented on a beautifully displayed  
dessert bar for self service. 3 items per person.*

### CUSTOMISE YOUR MENU

*Looking to create something completely different?  
Make some time with our Chefs to discuss your  
dream wedding menu. Enquire within.*

# Canapes

## COLD

Mini bruschetta  
Tomato & bocconcini skewers with basil  
Smoked salmon & crème cheese, served on cucumber  
Blini pancake with avocado and roasted pepper dip  
Mini Yorkshire puddings with beef and horseradish cream  
Zucchini fritter with roasted garlic aioli  
Melon and prosciutto skewers

## WARM

Vegetarian Arancini rolled in black poppy seeds with crème  
fraiche & dill  
Chicken & spicy mayonnaise vol au vent  
Slider burgers  
Baby tacos with lime

## SUBSTANTIAL

Oyster shooters  
Duck liver pate with orange marmalade  
King prawn and cucumber wrap  
Nigiri scallops  
Nigiri panko prawns  
Soft shell crab sushi  
Teriyaki chicken sushi  
Vietnamese rice paper roll

## SWEET

selection of mini tarts  
petite fours

# Sit Down

## ENTREE

Prawn cocktail with baby cos, lime, micro-herbs  
Pumpkin & pine-nut ravioli in burnt butter sage  
Thai beef with rice noodles, asian slaw & cashews  
Sicilian style tuna carpaccio

## MAIN

French cut chicken breast filled with wild rice, served on wilted greens & cauliflower puree w/seeded mustard buerre blanc  
Duo of lamb - roasted lamb rack & grilled lamb fillet served on rosemary crushed gourmet potatoes with pea puree & mint jus  
Grilled 200gm scotch fillet served on root vegetable medley, sauteed greens & red wine jus  
Wild barramundi steamed in banana leaf served with lemongrass infused rice topped with sauce vierge

## DESSERT

Mango & passionfruit friand w/ roasted pistachio crunch, fresh berries  
Baked New York cheese cake with strawberry coulis, cream  
Chocolate self saucing pudding with white chocolate icecream  
Flourless pear & almond cake