



## WEDDING PACKAGES

### WEDDING PACKAGE MENU

*Indulge in sophistication with our wedding menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.*

#### ENTREE

*Angus Beef Tagliata, Coriander Buckwheat Tabbouleh, Butternut Hummus (gf)*

*Burnt Goat's Cheese, Ancient Grains, Fermented Carrots (v)*

*Smoked Salmon with Crème Fraiche, Fried Capers, Watercress Salad & Crispy Bread*

*Italian Smoked Chicken with Semi-Dried Tomato, Red Onion, Watercress Salad  
served with Garlic Aioli (gf)*

*Clay Baked Beetroot, Goats Curd, Toasted Almond Dukkah (v,gf)*

*Chicken Caesar Salad with Cos Lettuce, Croutons, Parmesan, Picked Egg, Crispy Prosciutto (gfo/vo)*

#### MAIN

*Wild Barrumundi, Riberry Marmalade, Broccoli, Anchovy (gf)*

*Italian Herb Char Grilled Chicken, Barberry Pilaf & Cucumber Relish (gf, df)*

*Hunter Valley Beef, Local Shiitakes & Shallot Confit & Jus (gf)*

*Bungalow Pork, Turnip Puree, Charred Greens & Arame Seaweed (gf)*

*Crispy Skin Salmon, Lemon Myrtle, Spinach, Smoked Potato (gf)*

*Orecchiette Pasta, Confit Cherry Tomato, Olives, Wild Thyme (v,df)*



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### DESSERT

*Classic Tiramisu*

*Crème Brûlée Tart with Madagascar Vanilla*

*Pavlova, Limoncello Curd, Mixed Berries*

*Chocolate Marquise, Berry Coulis, White Chocolate Soil*

*Chai Semifreddo, Gingerbread Crumble, Burnt Caramel*

*Panacotta, Urban Honey, Lemon Curd, Citrus Crackling*

### SIDES

*Additional \$7 per guest, per side*

*Rocket & Parmesan Salad with Balsamic Dressing (gf)*

*Heirloom Tomato & Cherry Bocconcini Salad with Red Wine Dressing (gf)*

*Crispy Rosemary Chat Potatoes with Herb Sea Salt (gf)*

*Steamed Green Beans with Garlic. Butter & Almond*

*Paris Potato Puree & Truffle Oil*

*Roasted Heirloom Carrot with Honey & Thyme (gf)*

*Buckwheat Pilaf, Currants, Mint, Parsley & Fetta (v)*

### ONE COURSE

\$ 3 9 P P

(MAIN ONLY)

### TWO COURSE

\$ 6 5 P P

### THREE COURSE

\$ 7 5 P P

## ALLERGEN ADVICE:

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens.

It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.

## TERMS & CONDITIONS:

- All prices include professional waitstaff exclusively for the duration of canapé service
- Minimum numbers apply: 60 adult guests Monday - Sunday  
(Max Capacity: À la carte 140p/Cocktail 200p)
- Prices and quantities are quoted for a minimum of 20 guests
- Gluten free bread available for \$2pp
- Gluten free, dairy free and or plant based cakes, muffins & sweets \$2pp
- Most menu items may be substituted for plant based proteins, impossible meats, cheese, & sauces \$3pp
- Final payment, numbers & menu selections are required 7 days prior due to ordering & scheduling of rosters
- A reduction of numbers may not be accepted within 3 days of your event
- Additional numbers can be accommodated, but please note that menu options may vary accordingly
- Catering service times are 10am-2pm & 5pm-9pm, service outside of these hours may be negotiated with the events team
- Pre wedding dinner valid for guests who book and secure their wedding deposit at Leisure & Golf. Must be availed within 60 days of the wedding only, entree and main, main and dessert selection from current available menu, while stocks last. Not in conjunction with major events, public holidays or golf days.
- Due to club policy clients not permitted to cut/serve own celebration cakes
- For cake plated as dessert, please ensure the appropriate number of cake portions are provided to match the number of attendees.

## ADDITIONAL SERVICES:

- Any additional black or white table linen is available at \$15 per piece
- White cloth napkins are available at a cost of \$3 per piece
- Guests are offered a complimentary selection of coloured paper napkins, and are available in black, white, gold, silver, pink, blue, purple, orange & green.
- Guests will receive complimentary water & mints

## WEDDING PACKAGES AT EASTS:

- Easts Leisure & Golf Club invite you to contact the Wedding Coordinator to receive further information on our Wedding Reception & Ceremony Packages.

 [functions@embc.com.au](mailto:functions@embc.com.au)

 (02) 4933 7533

 [myeasts.com.au](http://myeasts.com.au)

