



EVENTS AT CAULFIELD

# Wedding Package

**\$115.50 PER PERSON**

**CANAPÉS ON ARRIVAL**

**ENTRÉE**

Selection of **two** items alternating

**THE MAIN AFFAIR**

Selection of **two** items alternating

**DESSERT**

Selection of **two** items alternating

**THE FINALÉ**

Freshly brewed coffee and tea

served with chocolates

**WEDDING BEVERAGE PACKAGE**

Served for 5 hour duration

Valid until 31st December 2010  
Menus subject to change



## WEDDING BANQUET MENU

### ARRIVAL CANAPÉS

Chef's selection of canapés on arrival  
(Served for half hour duration)

### ENTRÉE – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Salad of pink roasted veal girello, truffled potato, tapenade and rocket oil

Char grilled lamb tenderloins with spiced carrot, beetroot and onion salad,  
and Asian pesto yoghurt

Marinated chicken salad with young cos, coddled egg, crisp pancetta,  
pimentos and herbed foccacia

Crisp chicken fillet, soba noodles and Asian vegetable salad  
with sweet chilli soy dressing

Warm chilli prawns, wild rocket, caramelised pimento and gazpacho sauce

Salt and pepper squid, potato salad, pancetta, mixed greens  
and remoulade sauce

Lightly crumbed calamari pan fried, served on mixed greens, tropical fruit  
and spring onion salsa

Grilled atlantic salmon fillet on Asian greens, wasabi and soy dressing

Fennel and grapefruit salad, layered with cured salmon and toasted brioche

Gnocchi with wild mushrooms, aged parmesan and fresh herbs (v)



**MAIN** – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Grilled beef tenderloin with brown onion marmalade, sautéed baby leeks, asparagus and a rich jus

Beef fillet with herb polenta, confit shallots, cep oil and parmesan crackling

Garlic and herb marinated whole eye fillet with artichoke and lyonnaise potato, buttered beans, mushroom and tomato ragout and natural jus

Roast sirloin of beef english cut served on gratin potato with creamed spinach, Yorkshire pudding, and natural beef jus

Parmesan and lemon coated lamb rump on ratatouille vegetables and melitzanosalata

Egyptian dukkah and parsley scented lamb tenderloin with green olives, garden fresh peas, eggplant and garlic cucumber yoghurt sauce

Lamb saddle with mint pesto crust, oven roasted tomatoes and Italian potatoes

Roast spatchcock with wild mushroom and spinach risotto and burnt orange flavoured jus

Stuffed chicken breast with camembert, semi-dried tomato and a spinach and saffron herb risotto

Chicken with a parmesan and herb crust, artichoke mash, buttered beans and pimento vinaigrette

Corn fed chicken marinated in wild herbs, preserved lemon and olive oil, served on desiree mash, grilled vegetables and capsicum aioli

Roasted chicken seasoned with sweet paprika, cumin and garlic, glazed carrots, sugar snaps and lemon thyme scented pilaff

Grilled fish of the day served on prawn and potato cake with sauce Jacqueline

Pan fried baby snapper with potato and leek galette and béarnaise sauce

Seared atlantic salmon fillet with buttered linguine, fresh garden peas, fetta, olive and herb oil dressing



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**DESSERT** -PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Warm chocolate cake served with Grand Marnier citrus reduction and bitter sweet chocolate sauce

Wild lime cheese cake with lemon myrtle anglaise and tropical fruit

Pecan and cherry tart with Frangelico cream and cherry compote

Chocolate pistachio fudge, honeycomb ice cream and fairy floss

Mixed berry brioche pudding with King Island cream and fruit confetti

Baked apple and pear pie with balsamic strawberries and vanilla bean ice cream

Rhubarb crumble with brandy cinnamon ice cream, vanilla cream and confit of apple

Baked apple and pear pie with balsamic strawberries and vanilla bean ice cream

**FINALÉ**

Freshly brewed coffee and tea served with chocolates

*Should you wish to serve your wedding cake (in place of dessert), we would be delighted to cut and garnish your wedding cake and serve an Australian cheese and fruit platter with assorted water crackers (per table)*

**WEDDING BEVERAGE PACKAGE**

**Served for a 5 hour duration**

Angas Brut Sparkling  
Yalumba Christobels Classic Dry White  
Yalumba Galway Shiraz  
Carlton Draught 800ml  
Fosters Light Ice 800ml  
Soft Drink, Mineral Water and Orange Juice



## BEVERAGE OPTIONS

### UPGRADE TO DELUXE WEDDING BEVERAGE PACKAGE

Redbank Emily Sparkling  
Yalumba Barossa 'Grower's Range' Chardonnay  
Yalumba Barossa 'Grower's Range' Cabernet Shiraz  
Carlton Draught 800ml  
Fosters Light Ice 800ml  
Soft Drink, Mineral Water and Orange Juice

**Additional \$9.00 per person**

### SPIRITS

Basic spirits to be added to beverage package – includes scotch, gin, vodka, bourbon, brandy, bacardi, dark rum

**Additional \$9.50 per person**

*Should you wish for our deluxe beverage package or to customize your wine list in lieu of the standard package, please contact your sales consultant for further information*





## COMPLIMENTARY INCLUSIONS

**DANCE FLOOR:** Provided complimentary

**STAGE:** Provided complimentary for band or DJ

**TABLE ARRANGEMENTS:** Bridal and cake tables dressed in white valance  
White linen and napery provided on all tables  
Should you require coloured table linen, napery or chair covers, we would be pleased to discuss your requirements in further detail  
Events at Caulfield table menus can also be provided at client request

**AUDIO VISUAL:** Complimentary lectern and microphone  
For further audio visual requirements please speak with your Event Coordinator

**BRIDAL SUITE:** A corporate suite will be made available for the bridal party throughout duration of the function

**CAR PARKING:** Convenient complimentary car parking.  
Maple Entrance Car Park, Entry via Gate 2, Station Street  
Caulfield East

**PHOTOGRAPHY:** Caulfield Racecourse has scenic gardens for photos prior to function