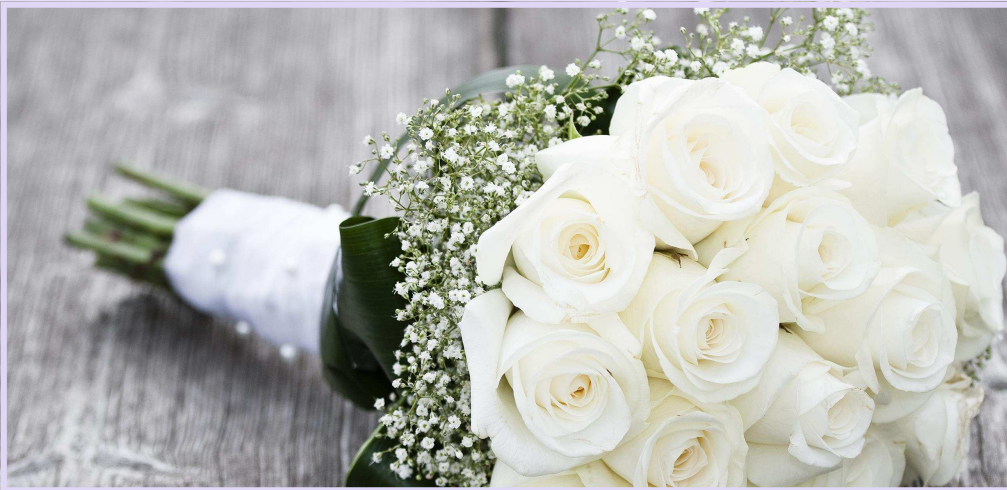


Supreme Package



\$83.00PP (Min 120 guests)

Pictou Bowling Club

Supreme Package

Inclusions

In house wedding coordinator (5 hours)

5 Hours Room Hire

5 Hours Bar service

2 Bottles of wine per table

2 Bottles of Sparkling wine per 4 people - Bridal table

3 Course Dinner menu and Buffet options

4 Hours of DJ Entertainment

Master of Ceremonies

Wedding Cake

Canapés on arrival

Chair Covers and Sash's

Candle Centre Piece on the bride table

Personalised sign of Seating arrangements

Linen Tablecloths

Coloured napkins

Back drop with Fairy lights

Ceiling drapery

Menus on table

Centre pieces on all tables (Candles, Balloons or Fresh Flowers)

Any further requirements can be organised with your wedding coordinator at an additional cost.



Supreme Menu

Entrée

Salad of Smoked Chicken

Served with baby cress, pistachio and seeded mustard dressing

Salad of King Prawns

With baby salad mix and a light citrus dressing

Caesar Salad with Grilled Chicken

Traditional Caesar Salad served with warm grilled Chicken slices and garlic bruschetta

Roasted Glasshouse Tomato

Stuffed with cous cous, field mushrooms and roasted pine nuts and balsamic vinaigrette

Spinach and Riccota Tortellini

Parsley, shallot, asparagus, roasted almonds and bound in a white wine sauce

King Prawns Al Pomodoro

Served on a basil infused tomato coulis

Timbale of smoked salmon and Avocado

Accompanied by Spanish onions, capers and a light citrus dressing

Home Made Pumpkin Soup



Supreme Menu

Main Course

Grain Fed Fillet of Beef

Topped with chive béarnaise

Steak with Mushrooms and Madeira Jus

Grain fed sirloin glazed with Madeira jus

Roasted Lamb Rump

Served with pear, mint and pineapple salsa

Grilled Pork Cutlet

Served with caramelized apple and port wine jus

California Chicken

Chicken supreme filled with spinach, sundried tomatoes and swiss cheese

Chicken Almondine

Breast fillet filled with apricots and freshly roasted almonds

Chicken Café De Paris

Breast fillet filled with blended mustard, tomato and anchovy butter

Atlantic Salmon Fillet

Served with a dill beurre blanc

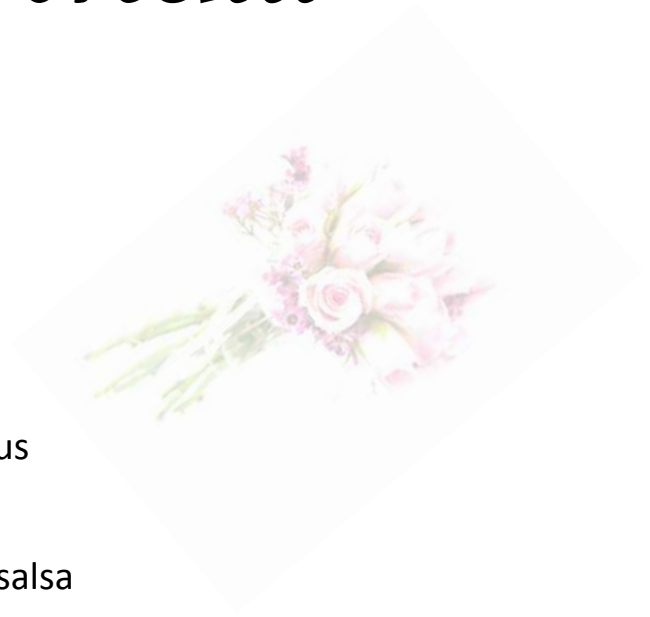
Teriyaki Glazed Salmon

Garnished with white radish and coriander

Grilled Barramundi

Barramundi fillet with parsley and dill butter

All Mains served with Seasonal Vegetables, Dinner Rolls & Butter



Supreme Menu

Buffet Menus

On arrival

Decorated Canapés & Hot Hors D'oeuvres

Entrees served at your table

King prawns served on a mixed Gourmet Salad

or

Moroccan Chicken Fillets served on Rosemary Potatoes

Hot Dishes

Malay Satay Chicken

Steak Dianne

Sweet & Sour Pork

Beef Stroganoff

Jasmine Rice

Crumbed Whiting Fillets

Fried Calamari

Cold Dishes

Doubled Smoked Leg Ham

Sliced Roast Beef

Tossed Salad with Citrus Dressing

Caesar Salad

Creamy Pasta Salad

German Potato Salad

Desserts Served at your tables

Lemon Citrus Tart

Dutch Apple Pie

Tiramisu

Tea & Coffee

Buffet served with dinner rolls & butter

Guests to choose two options from Desert Menu



Supreme Menu

Desserts

Sticky Date Pudding

With Tia Maria fudge sauce and cream

Individual Lemon Meringue Tartlet

With double cream Chantilly and fresh strawberry

Tiramisu

A creamy mixture

Individual Caramel & Roasted Macadamia Nut Tart

Served with vanilla ice cream

Mud Cake

A moist chocolate cup smothered in rich chocolate ganache, served with a tropical fruit compote

Dutch Apple Pie

With double cream Chantilly

Seasonal Fruit Salad with Chantilly



Elegant Package



\$77.00PP (Min 90 guests)

Pictou Bowling Club

Elegant Package Inclusions

In house Wedding Coordinator (5 hours)

5 Hours room hire

5 Hours Bar service

2 Course Dinner menu with Buffet options

4 Hours DJ entertainment

Canapés on arrival

Chair Covers and Sash's

Personalised sign of Seating arrangements

Linen Tablecloths /coloured napkins

Back drop with Fairy lights

Candle Centre Piece on the bride table

Menus on table

Centre Pieces on all tables (Candles or Balloons)

*Any further requirements can be organised with
your wedding coordinator at an additional cost.*



Elegant Menu

Entrée

Salad of Smoked Chicken

Served with baby cress, pistachio and seeded mustard dressing

Salad of King Prawns

With baby salad mix and a light citrus dressing

Caesar Salad with Grilled Chicken

Traditional Caesar Salad served with warm grilled Chicken slices and garlic bruschetta

Roasted Glasshouse Tomato

Stuffed with cous cous, field mushrooms and roasted pine nuts and balsamic vinaigrette

Spinach and Ricotta Tortellini

Parsley, shallot, asparagus, roasted almonds and bound in a white wine sauce

King Prawns Al Pomodoro

Served on a basil infused tomato coulis

Timbale of smoked salmon and Avocado

Accompanied by Spanish onions, capers and a light citrus dressing

Home Made Pumpkin Soup



Elegant Menu

Main Course

Grain Fed Fillet of Beef

Topped with chive béarnaise

Steak with Mushrooms and Madeira Jus

Grain fed sirloin glazed with Madeira jus

Roasted Lamb Rump

Served with pear, mint and pineapple salsa

Grilled Pork Cutlet

Served with caramelized apple and port wine jus

California Chicken

Chicken supreme filled with spinach, sundried tomatoes and swiss cheese

Chicken Almondine

Breast fillet filled with apricots and freshly roasted almonds

Chicken Café De Paris

Breast fillet filled with blended mustard, tomato and anchovy butter

Atlantic Salmon Fillet

Served with a dill beurre blanc

Teriyaki Glazed Salmon

Garnished with white radish and coriander

Grilled Barramundi

Barramundi fillet with parsley and dill butter

All Mains served with Seasonal Vegetables, Dinner Rolls & Butter



Elegant Menu

Buffet Menus

On arrival

Decorated Canapés & Hot Hors D'oeuvres

Entrees served at your table

King prawns served on a mixed Gourmet Salad

or

Moroccan Chicken Fillets served on Rosemary Potatoes

Hot Dishes

Malay Satay Chicken

Steak Dianne

Sweet & Sour Pork

Beef Stroganoff

Jasmine Rice

Crumbed Whiting Fillets

Fried Calamari

Cold Dishes

Doubled Smoked Leg Ham

Sliced Roast Beef

Tossed Salad with Citrus Dressing

Caesar Salad

Creamy Pasta Salad

German Potato Salad

Desserts Served at your tables

Lemon Citrus Tart

Dutch Apple Pie

Tiramisu

Tea & Coffee

Buffet served with dinner rolls & butter

Guests to choose two options from Desert Menu



Elegant Menu

Desserts

Sticky Date Pudding

With Tia Maria fudge sauce and cream

Individual Lemon Meringue Tartlet

With double cream Chantilly and fresh strawberry

Tiramisu

A creamy mixture

Individual Caramel & Roasted Macadamia Nut Tart

Served with vanilla ice cream

Mud Cake

A moist chocolate cup smothered in rich chocolate ganache, served with a tropical fruit compote

Dutch Apple Pie

With double cream Chantilly

Seasonal Fruit Salad with Chantilly



Cocktail Package



\$60.00PP (Min 70 guests)

Pictou Bowling Club

Cocktail Package Inclusions

In house Wedding Coordinator (5 hours)

5 Hours room hire

5 Hours Bar service

2 Hours Food waiter service or Platters to tables

4 Hours DJ entertainment

Chair Covers and Sash's

Personalised sign of Seating arrangements

Linen Tablecloths /coloured napkins

Menus on table

Candle Centre Piece on the bride table

Centre pieces on each table (Candles or Balloons)

Any further requirements can be organised with your wedding coordinator at an additional cost.



Cocktail Menu

COCKTAIL SPRING ROLLS

MINI QUICHE VARIETY

FRIED CALAMARI RINGS

COCKTAIL SAMOSAS

BBQ BEEF MEAT BALLS

COCKTAIL CHICKEN SATAY STICKS

TEMPURA PRAWNS

FRIED SEAFOOD BITES

COCKTAIL BEEF DIM SIMS

WAITRESS SERVICE

FOR UP TO 2 HOURS OF CONTINUOUS FOOD

