

Mezza Wedding Package

Mezza

homus, tabouleh, babaganoush, labni, olives, cheese, seafood salad, potato salad, carrots, celery, mixed nuts and lebanese bread.

Main course

Select your alternate choice from our selection of main course's

Dessert

Wedding cake for dessert served with summer berries and cream

Freshly Brewed **Coffee and Tea** served with **Chocolates**

Unlimited **six hour** beverage package

Lakeview Chardonnay 2006 (South Australian)
Lakeview Shiraz Cabernet 2006 (South Australian)
Victoria Bitter & Tooheys Extra Dry
Haagen Light
Assorted Soft Drinks and Mineral Water
Freshly Squeezed Orange Juice

Champagne for the bridal toast

Two Tier **Wedding Cake**

Hurricane Candelabras with **Rose Petals**

Floral Arrangements for Bridal Table

Damask Linen Cloths and **Serviettes**

\$45.00 to \$60.00 per person + *GST

Email Emporium Function Centre for an appointment, to view the rooms & our wedding co-ordinator can discuss the finer details with you & quote you according to the amount of family & friends you have.

Extras

Chair covers and bows
Master of ceremonies
Disk jockey
Shan-grila hotel stay
limousine transfer

*Prices are GST exclusive

*This mezza package is based on Friday and Sunday weddings only. Saturday weddings, extra \$10.00 per person
Saturday rates are applicable if Sunday falls on long weekend.



ENTREE

CEASAR SALAD

sweet, crisp romaine lettuce, herb & garlic ciabatta croutons, canadian bacon, shaved parmesan w' our silky caesar dressing.

BEEF LASAGNA

egg pasta layered w' fresh tomato bolognese & béchamel topped w' mozzarella & pecorino parmesan cheese.

TEMPURA FISH

lightly seasoned & boned, fried crispy golden brown on a mizuna salad mix & lime, honey mustard dressing.

PUMPKIN GNOCCHI

potato & pumpkin dumplings served w' a verdelho white wine, cream & rocket pesto sauce.

AVOCADO SEAFOOD

delicate ripe avocado w' a selection of seafood & brandy cocktail sauce

SPINACH & RICOTTA RAVIOLI

vine ripe tomato, purple basil, spanish onion, garlic & olive sauce

RISOTTO

w' baby spinach & semi oven dried tomato

LAMB SATAY

skewered, marinated lamb served w' wild rice & coconut, ginger peanut sauce

CHICKEN BOSCAIOLA

penne pasta in a cream sauce with sautéed chicken, smokey bacon, mushroom, white wine & garlic.

THAI BEEF SALAD

w' rice noodles, sweet basil & coriander, lime & coconut dressing



MAIN

SIRLOIN STEAK

Char-grilled w' sautéed mushrooms & seeded mustard cream

PORK NECK

Slow oven-roasted pork w' sage & onion jus

LAMB SHANKS

braised in a rosemary, rich port wine sauce, served on garlic mash

TANDOORI CHICKEN

marinade in spices, baked golden brown, w' cucumber & mint yoghurt

SIRLOIN STEAK

roasted tender & juicy, served w' fried onions & horseradish cream

PAN-FRIED CHICKEN

herb encrusted served w' a tomato vinaigrette

PORK LOIN CHOP

marinated in a delicate ginger, garlic, leatherwood honey & soy glaze

PORTUGUESE CHICKEN

a mild piri piri marinated roasted breast & coriander sweet chili glaze

GRILLED PERCH

filleted & boneless, w' lime & dill french butter sauce

ROAST LAMB

roasted w' rosemary, garlic & a merlot red wine sauce

AUSTRALIAN SEA BASS

Coated w' a black olive tapenard & cardamom tomato Jus

All meals served w'

- *Chef's selection of fresh buttered seasonal vegetables*
- *Thyme & Garlic infused Roast*



DESSERTS

BLACKBERRY & RASPBERRY SLICE

mix of blackberries and raspberries sit on a shortbread base topped with a light sponge

APPLE & RHUBARB CRUMBLE

sweet pastry crust w' baked apples and rhubarb topped w' a crunchy buttery crumble

MAPLE SYRUP CHEESECAKE

baked cheesecake swirled with authentic canadian maple syrup

WHITE CHOCOLATE GELATO HEART

refresh your palette w, a dense Italian sorbet, strawberry soft centre, incased in white chocolate and garnished w' summer berry compote

LEMON DELICIOUS SLICE

popular and delicious tangy lemon topping on a crisp shortbread base

MACADANIAN NUT TART

smooth caramel and macadamia nuts over a delicious butter tart served w' orange glaze

PASSIONFRUIT PANNA COTTA

italian for "cooked cream" a light, silky double cream custard, served cold, accompanied w' passionfruit sauce

STICKY DATE AND APRICOT PUDDING

home-style rich warm sticky pudding served with citrus cream & butterscotch sauce.

CHOCOLATE BANANA PROFITEROLES

small puffs of pastry filled with banana infused custard

PAVLOVA

individual meringue nest, topped w' vanilla cream & tropical fruits

