

2013 Plated Wedding Package

(PRICE INCLUDES LIMITED SERVICE OF HOT AND COLD CANAPES)

Entrée (Please choose two from the following)

- Pumpkin, feta and caramelised onion frittata with a side of balsamic glazed roquette salad (GF)
- Moroccan spiced grilled chicken breast on vegetable couscous with baby greens & citrus dressing
- Beetroot cured Atlantic salmon salad with basil, vine ripened tomatoes and bocconcinni cheese
- Marinated prawn skewer with steamed jasmine rice and mango paw paw chutney
- Rare roast beef resting on a summer ratatouille then finished with pesto oil and shaved parmesan
- Chilled timbale of sand crab, avocado & cherry tomato salsa
- Crispy pork belly atop an Asian salad with a spiced fig glaze
- Chinese duck rolls with lemon grass rice and julienne salad

Mains (Please choose two from the following)

- Eye fillet medallions with herbed kipfler potatoes, wild mushrooms & rosemary jus
- Sirloin steak with trussed tomatoes, asparagus and rustic cut chips
- Tasmanian salmon on a sauteed tomato, olive & spinach salsa with a spiced tomato jus
- Kimberly coast Barra topped with roquette, avocado salsa and lime aioli
- Chicken breast filled pocketed with semidried tomato and camembert cheese topped with hollandaise sauce
- Smoked pork loin on the bone with sweet potato mash and apple chutney
- Prosciutto wrapped pork fillet with asparagus spears and apple balsamic glaze

Dessert (Please choose two from the following)

- Sticky date pudding with butterscotch sauce
- Chocolate fondant pudding with vanilla bean anglaise
- Vanilla crème brulee with pistachio biscotti
- Lime Panecotta with citrus papaya salsa
- Apple & rhubarb crumble with cinnamon anglaise
- Bake cheesecake with a mixed berry compote
- Maleny triple cream brie with lavosh crisps and fig and pear paste
- Spiced preserved fruit compote with Maleny's Colin James' Chocolate Gelato

- Bread rolls
- Tea, coffee and chocolates

***ALL MEALS SERVED WITH STEAMED SEASONAL VEGETABLES

TWO COURSES (served alternately)

- **\$63.00 PER PERSON** (Minimum of 30 people)

THREE COURSES (served alternately)

- **\$79.00 PER PERSON** (Minimum of 30 people)



Woorim Park, The Esplanade,
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2013 Standard Buffet Wedding Package

(PRICE INCLUDES LIMITED SERVICE OF HOT AND COLD CANAPES)

Cold Selection:

- Bread basket
- Cold meat platter
- Garden salad
- Sweet potato and roquette salad
- Grilled vegetable and fetta salad
- Selection of condiments

Hot Selection:

- Herb roasted baby potato
- Mustard baked beef sirloin
- Tender roast pork leg
- Steamed panache of seasonal vegetables
- Lemon grass steamed Jasmine rice
- Red wine jus

Fork Dishes (Please choose any two)

- Thai green curry chicken
- Spinach and ricotta ravioli with roast pumpkin sauce
- Roast pumpkin gnocchi tossed with basil pesto
- Beef coconut korma curry
- Pork and almond stir fry
- Chicken "Coq au vin" with red wine, mushrooms, bacon and onion
- Beef and mushroom Stroganoff

Dessert

- Chefs selection of individual desserts
- Fruit platter
- Chantilly cream
- Fruit coulis
- Tea, coffee and chocolates

- \$68.00 PER PERSON (Minimum of 40 people)

Premium Buffet Wedding Package

Add one of the following to your wedding buffet:

- Lime marinated reef fillets with mango salsa
- Thai prawn noodle stir fry
- Rosemary roast lamb with mint sauce
- Chef's selection of local cheeses with crackers, fresh and dried fruit

- \$82.00 PER PERSON (Minimum of 40 people)

Seafood Buffet Wedding Package

Add the taste of seafood to your standard buffet:

- Mooloolaba king prawns
- Fresh Australian plate oysters

- \$88.00 PER PERSON

- Add to Premium Buffet - \$96.00 PER PERSON



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2013 Cocktail Wedding Package

(MINIMUM OF 30 PEOPLE)

Served to your guests by our friendly wait staff

CANAPES SELECTION

- Goats cheese and asparagus boats
- Smoked ham, pesto and fetta calzone
- Satay chicken kebabs
- Tomato, olive and ricotta parcels
- Gourmet mini quiche
- Crumbed crab claws with mango mayonnaise
- Peppered beef mignon
- Pan fried calamari with garlic butter and herbs
- Thai fish cakes
- Pumpkin and almond samosa
- Vegetarian spring rolls with soy sauce
- Ginger chicken and lemon grass bites

DESSERT SELECTION

Chef's selection of cakes, mousse, tarts and individual desserts

Cheese platter selection, served with crackers and dried fruit

Freshly brewed Tea and Coffee with chocolates

Choose any eight canape selections from the Cocktail Wedding Package plus the dessert selection

- \$43.00 PER PERSON

(Discounted if using Bride's cake as dessert)

Extras

Upgrade your package:

Fresh local Prawns and oysters

- additional \$9.00 per person

Five hour beverage package

Including sem sauvignon blanc, chardonnay, shiraz cabernet, brut champagne, light local beers, soft drinks and juice

- : \$40.00 per person

Room Hire Selection

Function Room Hire Available until 11.00pm

- Waves \$200
- Dolphins \$400
- Pelicans \$500
- Gazebo \$300

Your Functions Coordinator will assist with room selection.

Prices valid until 31st January 2014, however are subject to change without notice.



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Wedding Package Inclusions & Extras

Room Hire Selection

- Pelicans Room (up to 140 people) \$500
- Dolphins Room (up to 100 people) \$400
- Waves Room \$200
- Gazebo for your ceremony \$300

(Price includes 30 outdoor chairs for your guests, skirted signing table and 2 covered chairs for the Bride and Groom)

- Your Function Coordinator will assist you with room selection

Wedding Package Inclusions:

- Chef's selection of canapés served on arrival of your guests for half an hour duration
- White tablecloths
- Coloured napkins of your choice
- Skirted bridal table
- Skirted present table
- Skirted cake table
- Various table centrepieces to choose from
- Table scatters
- Your wedding cake served as dessert, with whipped cream and fruit coulis (if dessert option not chosen)
- Wooden easel for your table plan
- Wooden wishing well

Additional Extras:

- Cheese platter selection, served with crackers and dried fruit \$7.50 per head
- Canapés served for an additional half an hour duration \$5.95 p/h
- Linen Napkins (Price on Application)
- Five hour beverage package @ \$40.00 per head
- *Includes sem sauvignon blanc, chardonnay, shiraz cabernet, cabernet merlot, brut champagne, light local beers, soft drinks and juice. If a beverage package is not chosen there will be a minimum beverage charge of \$500*

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