

Wedding Menu 1

2 Choices from each course, served alternately

Bread Roll & Butter

Entrees

Chicken Minestrone Soup
Spinach & Ricotta Ravioli with Buttery sage sauce
Mushroom, Bacon & Asparagus Risotto
Sesame Chicken Skewers on a Spinach & Cous Cous Salad
Roast Pumpkin & Arancini Salad
Chicken Caesar Salad

Mains

Grilled Fillet of Fish with Fried Buttered Chats, Asparagus spears,
Grilled Tomato & Hollandaise Sauce
Oven roasted Chicken Supreme with Potato Dumplings,
Spring Vegetables & Gravy
Scotch Fillet Steak (m) with Herb Potato Galette, Green beans,
Carrots, Cauliflower & Mushroom Sauce
Braised Lamb Shoulder with Mashed Potato, Ratatouille & Veal Jus
Free range Chicken Red Curry with Broccolini & Jasmine Rice
Scotch Pork Fillet with Israeli Cous Cous, Asian Vegetables
& Star Anise Jus

Desserts

Traditional Bread & Butter Pudding
Pavlova Roulade with Cream & Strawberries
Chocolate sticky puddings with Vanilla Ice cream
Sticky Date cake with Butterscotch sauce & Cream
Apple-berry Crumble with Cream
Vanilla Crème Brulee

Tea & Coffee

Price Per person: 1 Course \$36 2 Course \$46. 3 Course. \$56

Wedding Menu 2

2 Choices from each course, served alternately

Entrée

Confit Duck on Herb Roesti with Arougula Salad & Cabernet Dressing
Crispy Pork Belly, Cauliflower Puree with Star Anise jus
Nest of milk soaked fresh crumbed Calamari & tangy Mayo
Braised Lamb, Swiss Brown Mushroom & Smoked Mozzarella Risotto
Char Grilled Mediterranean Squid Salad with Gremolata
Baked Ricotta Cake with Trellis Tomato, Baby Eggplant & Balsamic

Mains

Whole roast Grain Fed Angus Beef Scotch Fillet (m) with Creamy Mash, Green Beans, Carrots, Field Garlic Mushroom & Red wine Jus
Veal Shank with Skordalia, Zucchini, Red Peppers, Peas & Veal Jus
Confit Chicken Thigh with Herbed Potato & Kumera Galette, French Beans, Broccoli, Parsnip Crisps & Thyme pan juices
Oven Baked Fresh Atlantic Salmon Fillet wrapped in Filo Pastry on a Bed of Pea Mash with Asparagus Spears & sauce Crème.
Confit Lamb Shoulder with White truffle oil, baby Rosemary Potatoes & Rich Tomato Ratatouille bake
Whole De-boned Roast baby Spatchcock with Watercress, hot Potato Salad & Italian Onions
Grilled Barramundi Fillet with Asparagus, Broccoli, Herb buttered Chats, Pink Peppercorn Hollandaise & Lemon wedge

Dessert

Individual baby Pavlova with Citrus Mascapone Cream and Mixed Berries
Vanilla bean Crème Brulee with Biscotti and Strawberry Salad
Warm Buttery Apple Cake with Vanilla Ice Cream
Sticky Toffee Fig Pudding with Butterscotch Sauce
Belgian Decadent Chocolate cake with Double Cream
Tiramisu with Sour Cherries

Tea or Coffee

Price Per person: 1 Course \$42 2 Course \$52 3 course \$62

Canapes \$3.00 each

Home Made Sausage rolls
Mini Quiche
Crumbed Chicken Wing
Aranchini Balls
Fish Bites
Salt & Pepper squid

Home made Spinach & Fetta Rolls
Marinated wing things
Moroccan Chicken Skewer
Vegetable spring Rolls
Bacon & Cheese Puffs

Canapes \$ 4.00 Each

Chicken & Avocado Sushi Rolls
Spicy Italian Meatballs
Chefs Homemade Pizzas
Mini Moroccan Lamb Skewers
Mini Satay Chicken Skewers
Peking Duck Spring Rolls

Smoked Salmon Blinis
Rolled Sour Chicken Omelette
Curried Mushroom Cups
Creamed Salmon Crostini
Thai fish Cakes
Rare Roast Beef Baguettes

Platters (for 10 people)

Brie, Cheddar & Smoked Cheese, shaved Ham, Water crackers, Rice Crackers, Toasted Baguette, Dried Fruits, Nuts & Pretzels	\$90
Seasonal Fruits sliced and arranged	\$50
Platter of Dips, Crackers, Toasted Turkish Fingers, Cheese cubes, Cabinossi, Corn Chips, Carrot sticks, Cucumber sticks, Celery sticks	\$70
Mix Bowls of Corn chips, salted Potato Crisps, Pretzels & Japanese Rice crackers	\$40

Drinks Charged on Consumption:

Killawarra Brut & Strawberry Dusk- \$24 Per Bottle
Jamiesons Run- Billy's Shadow - \$24 Per Bottle
Chardonnay, Semillon Sauvignon Blanc, Cabernet Sauvignon, Shiraz
Hahn Premium Light- \$5.00
Tooheys New, Victoria Bitter, Extra Dry \$7.00
Crown Lager, Corona \$8.00
Soft Drinks \$3.00

(The above and/or alternate Beverages are to be pre-organised prior to the event)

Conference/Functions Terms and Conditions

Minimum 50 persons

BYO – Not Permitted

Cake Cutting – Cut your own cake & bring own plastic plates and cutlery. If the chef is

Required to cut and plate the cake a cost of \$2 per person is additional. If the chef is required to cut, plate, add ice cream & fresh Strawberry additional \$4 per person.

Children - are considered up to the age of 12 Years and will be charged \$15 per child meal.

Parking – parking is available on the premises, beside and behind the venue and along Hunter street.

Price Inclusions – 4 Hours Venue hire from time of arrival of first person, White Table Clothes, Cleaning, Microphone & podium, table set up and required Staff. Additional Hours are \$150

Canape Only Functions – Hall hire additional – See Terms and Conditions.

Thankyou for choosing The cathedral Function Centre as the venue for your event. To ensure the success of your event, please sign your agreement to the following terms and conditions to accompany your deposit for confirmation of your booking.

Hall Hire: to book the Victor Peters Suite for up to 4 hours the following fees apply:

Weekdays/Nights \$250 Saturdays \$350 Sunday \$450 (add \$300 for the Southern Cross Hall)

Confirmation of Booking: bookings are confirmed only when a deposit has been paid, equal to 10 % of the total value of the evening. Management reserves the right to cancel the booking and allocate the venue to another client in the event with 5 days notice of paying the deposit.

Guaranteed minimum number of guests: the minimum number of guests attending is required 5 working days prior to the event. This will be regarded as the minimum number for catering purposes. From this date numbers may only be increased. Cathedral Function Centre reserves the right to charge for this number even if fewer are served. A child is considered to be under the age of 12 years.

Choosing your menu: we ask of you at least 10 days notice of menus to allow the necessary time and thought to assist you and meet your requirements. Due to seasonal changes our menus may vary.

Conference/ Function space: The function room hall hire applies to the following times: Weekdays 11:30am to 4pm or 6pm to 10:30 pm. Surcharges apply outside these hours.

Function cancellations: cancellations must be notified in writing and refunds are based on the following: Notification of 60 days prior to the function is a full refund of deposit. More than 30 days and less than 60 days, 50% of deposit will be refunded. Within 30 Days no deposit will be refunded. The Function Centre reserves the right to charge for the full Venue hire and catering costs for cancellations 5 working days or less.

Payment of account: The 10 % deposit must be paid 5 days from the date of reservation. The full balance must be paid 5 working days prior to your event for confirmed minimum numbers. Any outstanding amounts can be settled on the day. Whilst endeavouring to maintain all printed prices, they may be vary due to unforeseen circumstances

Damage: clients are financially liable for any damage sustained to the restaurant and its property.

Responsible Service of Alcohol: Cathedral Function Centre upholds the principles of responsible service of alcohol. It is an offence to supply liquor to persons under the age of 18 years. Clients are asked to ensure that underage persons amongst their guests are not supplied with liquor. Our staff reserves the right to request proof of age from any persons suspect to be under 18 years of age. Service will be refused to any persons who show signs of intoxication.

Date of Function: _____

Guests attending: _____

Signed: _____

Print Name _____