



 **Crown Weddings**
2011 Catering Packages

“From Dreams to I Do!”



Crown Weddings
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Catering Package 1 \$22pp

Affordable Canapé Delight

Menu

12 portions per person

Selection of 12 from the below;

Noodle Box: Potato Wedges
Honey & Soy chicken cocktail skewers
Salmon mornay profiteroles
Selection of gourmet vol-au-vents
Curried beef pastizzi
Mini lamb and rosemary pies
Cocktail samosas (v)

Spinach & cheese triangles (v)
Vegetable mini spring rolls (v)
Mini quiche Lorraine
Thai Fish Cakes (gf)
Cocktail sausage rolls (gf)
Sesame prawn toast
Chocolate mud cake squares
Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.

(gf) - Gluten Free (v) - Vegetarian

Package 2 \$28pp
Elegant Cocktail Wedding

Menu

12 portions per person
Selection of 12 from the below;

Hokkien salad noodle box
Potato wedges served in a noodle box (v)
Garlic prawn Skewers (gf)
Grilled chorizo pieces
Roast capsicum & feta mini quiche (v)
Vegetable frittata (v)
Thai Fish Cakes
Salmon mornay profiteroles
Curried beef pastizzi
Mini lamb and rosemary pies

Mini quiche Lorraine
Selection of gourmet vol-au-vents (v)
Honey & soy chicken cocktail skewers
Spinach & cheese triangles (v)
Salt and Pepper Calamari

Chocolate profiteroles
Individual serve Pavlova with fresh fruit
Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.
(gf) - Gluten Free (v) - Vegetarian

Package 3 \$39pp
Decedent Canapé Reception

Menu

12 portions per person

Selection of 12 from the below; (maximum 2 noodle box)

King Prawn and mango noodle
box

Tandoori chicken noodle box

Thai beef salad noodle box

Potato wedges served in a noodle
box (v)

Salt and Pepper Calamari

Bruschetta

Honey & soy chicken cocktail
skewers

Vegetable frittata (v)

Beef and burgundy pies

Roast capsicum & feta mini
quiche (v)

Grilled chorizo pieces

Garlic prawn Skewers (gf)

Mini quiche Lorraine

Spinach & cheese triangles (v)

Crab Noodle Balls

Cookies and Cream Cheesecake

Chocolate profiteroles

Fruit Platters

Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.

(gf) - Gluten Free (v) - Vegetarian

Package 4 \$30pp

Barbeque Banquet

Menu

Scotch Fillet Steak
Chicken Skewers
Thin Sausages
Vegetable Skewers (v)
Sliced Onions
Served with your choice of 4
gourmet salads hand made using
premium ingredients:
Freshly prepared garden salad
Asian Hokkien noodle salad
Tandoori chicken salad
Prawn and mango salad with egg
noodles

Tomato and bocconcini salad
Caesar salad with crispy bacon
Italian pasta salad
Gourmet Greek salad
Potato, egg and bacon salad
Freshly Baked Bread Rolls
Includes salt and pepper, mustard
and sauces.
Fresh King Prawns on the buffet
with lemon wedges and seafood
sauce
Melamine dinnerware package
Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.

(gf) - Gluten Free (v) - Vegetarian

Package 5 \$33pp

Divine Buffet

Menu

Prime Roast Beef
Chicken
Roast Pork or
Honey Glazed Leg Ham or
Roast Legs of Lamb
Served with your choice of 4
gourmet salads hand made using
premium ingredients:
Freshly prepared garden salad.
Asian Hokkien noodle salad
Italian pasta salad
Tandoori chicken salad
Prawn and mango salad with egg
noodles
Tomato and bocconcini salad
Caesar salad with crispy bacon
Gourmet Greek salad

Special potato, egg and bacon
salad
Or choose two salads and our hot
vegetable option
Steaming Hot Jacket Potatoes
Freshly Baked Bread Rolls
Includes butter portions, gravy,
salad dressings, salt and pepper.
Fresh King Prawns on the buffet
with lemon wedges and seafood
sauce
Melamine dinnerware package
Vegetable lasagne valued at
Tae and coffee package including
foam cups
Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.

(gf) - Gluten Free (v) - Vegetarian

Package 6 \$45pp Perfect Wedding Banquet

Menu

Choose four appetisers from list
Prime Roast Beef
Roast Legs of Lamb
Chicken
Roast Pork or
Honey Glazed Leg Ham
Served with your choice of 4
gourmet salads
Freshly prepared garden salad
Asian Hokkien noodle salad
Tandoori chicken salad
Prawn and mango salad with egg
noodles
Tomato and bocconcini salad
Caesar salad with crispy bacon
Italian pasta salad
Gourmet Greek salad
Special potato, egg and bacon
Salad

Or choose two salads and our hot
vegetable option
Steaming Hot Jacket Potatoes
Freshly Baked Bread Rolls
Includes butter portions, gravy,
salad dressings, salt and pepper.
Lemon Cheesecake
Black Forest Cake
Pavlova
Fresh King Prawns on the buffet
with lemon wedges and seafood
sauce
China dinnerware package with
china
Vegetable lasagne valued at
Tea, percolated coffee, urn, china
cups and saucers, milk, sugar and
stirrers
Includes Wedding Cake Service
RSA Bar Staff

Venue

10 x 12m Structured Pavilion with white roof and clear or white walls.
Includes round guest tables and cloths, bridal table, elegant white folding
chairs, glassware and marquee lighting. Free bridal signing table with cloth.

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.
(gf) – Gluten Free (v) - Vegetarian

Package 7 \$68pp

Silver Service Sensation

Menu

Appetisers

Choose four from menu on page 0

Mains

Choose two main courses to be served alternatively

Choose two desserts to be served alternatively

See menu on page 0

Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

Please note: Please contact us for a comprehensive quotation.

Package 8 \$78pp
Opulent Wedding Reception

Menu

Appetisers

Choose four from appetisers menu

Entrée

Choose two entrees to be served alternatively from plated entrée menu

Mains

Choose two main courses to be served alternatively

Choose two desserts to be served alternatively

See menu on page 0

Includes Wedding Cake Service

Optional Extras

- Charcoal Spit Hire

- Tea and coffee

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Appetiser Selections

Mini Quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Sesame Prawn Toast

Bites of King prawn with toasted sesame seeds on crispy toast.

Spinach & Cheese Triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable Mini Spring Rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Cocktail Samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

Thai Fish Cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Zucchini Flan Tartlets

These zucchini flan tartlets are made without pastry. (v)

Mini Supreme Pizza

Red and green capsicum, diced ham and cheese on a tomato base.

Tasty Meat Balls

100% Australian beef. Served with tomato and barbeque sauce.

Cocktail Sausage Rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.

NOODLE BOX: Potato Wedges

Hot potato wedges with a paprika dusting served with a dollop of sour cream in individual noodle boxes. (v)

Honey & Soy Chicken Cocktail Skewers

Tasty chicken skewers marinated in honey and soy.

Salmon Mornay Profiteroles

Delicious profiteroles filled with tasty salmon mornay.

Selection of Gourmet

Vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood Mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

Curried Beef Pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

Mini Lamb and Rosemary Pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth.

The tastiest party pies in Sydney!

Salt and Pepper Calamari

Delicious "Pineapple cut" calamari pieces lightly battered with salt & pepper seasoning. Served with a sweet chilli dipping sauce.

Vegetable Frittata

Tasty frittata fingers made with roasted vegetables. (v)

Garlic Prawn Skewers

Six hot skewered King prawns in a garlic and parsley infused butter

Plated Entrée Menu

King Prawn and Mango Salad

Mango and King prawn salad tossed through egg noodles.

Tandoori Chicken Salad

Marinated chicken pieces with rice and fresh vegetables served with a yoghurt garnish.

Marinated Lamb served with Couscous

Tender strips of marinated lamb fillet atop roasted Mediterranean vegetables and couscous.

Gourmet Caesar Salad

Cos lettuce, crispy bacon, boiled eggs, shaved parmesan, croutons, diced Spanish onion served with a classic Caesar dressing.

Thai Beef Salad

Tender strips of beef served in a classic Thai beef salad

Barbequed Duck Salad

Tasty Chinese duck on a bed of crisp shredded vegetables with Hokkien noodles dressed with a light Asian style sauce.

Vegetable Frittatas

Handmade frittatas with seasonal vegetables. Served with garden salad.

Winter Warmers

Minestrone Soup

Vegetable Soup

Pea and ham Soup

Chicken and vegetable Soup

Pumpkin Soup

Potato and bacon Soup

Chicken and sweet corn Soup

Plated Main and Dessert Menu

Chicken Supreme

Oven roasted chicken supreme set on a bed of baked potato and drizzled with white wine and mushroom sauce.

Served with steamed seasonal vegetables and finished with shavings of parmesan.

Double Rack of Lamb

Tender lamb rack with red wine jus served on a bed of baked potato and topped with caramelised onions and a garnish of fresh rosemary.

Accompanied by steamed long green beans.

Barramundi Fillet

Baked barramundi fillet with lemon and garlic butter sauce.

Served on a bed of baked potato and steamed long green beans.

New York Strip

A thick and mouth watering sirloin steak served with caramelised onions and beer ale glaze.

Accompanied by baked potatoes and steamed long green beans.

Veal Scaloppini

Thinly sliced veal sautéed, served with tomato, mushroom and wine sauce.

Accompanied by a lemon wedge, baked potatoes and steamed long green beans.

Lamb Shanks with Tomato

Slow cooked in a tomato based sauce for many hours, these lamb shanks will melt in your mouth. Garnished with flat leaf parsley.

Accompanied by baked potatoes and steamed long green beans.

King Fish Fillet on Asian Greens

Pan fried King Fish fillet served on a bed of Asian greens and topped with a mango and herb salsa.

Accompanied by baked potatoes.

Vegetable Quiche (vegetarian option)

Accompanied by:

Gourmet Garden Salad - Freshly prepared garden salad made with assorted mixed leaves, julienne red capsicum and carrot, cherry tomatoes, sliced cucumber, Spanish onion and mushroom.

Freshly baked bread selection, including French, sourdough and whole meal.

Condiments, mustards and dressings

Desserts

Individual Serve Pavlova served with fresh fruit and cream.

Chocolate Profiteroles - Delicious choux pastry coated in chocolate and filled with creamy custard.

Sticky Date Pudding with caramel sauce and cream

Soft Centred Chocolate Pudding with chocolate sauce

Individual Lemon Curd Tart with vanilla cream