

# Wedding Menus

WYONG GOLF CLUB

# Meal Packages



*Conventional*

## ALTERNATIVE DROP

---

### MAIN

Grilled Barramundi Fillet with Sweet Potato Mash, Buttered Greens  
& Bearnaise Sauce

Lamb Rump with a Dijon mustard & Rosemary crust with thyme roast chats  
potatoes, Broccolini and merlot jus.

Chargrilled free-range chicken breast with roast pumpkin wedge, steamed  
asparagus, grilled prawns & Bearnaise.

Roast Angus beef rump with traditional roast vegetables, mini Yorkshire  
pudding and onion gravy.

Served with dinner roll & butter

**\$42pp**

# Conventional

## BUFFET

---

### HOT MEALS

(select 3 items)

Chargrilled Chermoula chicken thighs

Madras slow cooked curry Lamb

Peppered Beef & Mushroom Casserole

Thai green Chicken Curry

Spinach & Ricotta Cannelloni in Napolitana

Cajun Pork Medallions with Thyme Cream Sauce

Braised Beef Stroganoff

Creamy Chicken, Pesto & Cherry Tomato Penne Pasta

### SIDES

(select 3 items)

Mash potato

Fried rice

Steamed rice

Roast potatoes

Steamed green beans in butter

Minted peas

Creamy baked potato

Whole baked potatoes

continue next page...

CONVENTIONAL BUFFET CONTINUED...

SALADS

(select 3 items)

Tossed Garden Salad

Traditional Caesar Salad

Greek Salad with balsamic glaze

Potato Salad with Crispy Bacon

Crispy Homemade Coleslaw

Pasta Salad with Mediterranean Vegetables

Buffet served with Bread Rolls and Butter

**\$50pp**

Classic

## ALTERNATIVE DROP

---

Choice of Entree & Main or Main & Dessert

### ENTREE

(select 2 items)

Prawn & Avocado Roulade drizzled with a Traditional Thousand Island Dressing

Wild Mushroom Arancini with Ratatouille & shaved Parmesan

Tarragon poached chicken Caesar with anchovies

Peking duck Spring Rolls with Hoisin Dipping Sauce and Asian slaw

### MAIN

(select 2 items)

Slow Braised Lamb Shank served with Roast pumpkin wedge, Buttered Greens & a Garlic, Rosemary & Red Wine Jus

Char Grilled Black Angus Sirloin served with a Potato Fondant, sautéed medley of Vegetables finished with a Port Jus

Baked Atlantic Salmon Fillet served with Lemon & Thyme infused Roast Potatoes, sauté medley of Vegetables, topped with a Capers, Dill Butter Sauce

Chicken & Camembert Filo Parcel served with a sweet potato, rocket, walnut & fennel salad topped with bearnaise.

### DESSERT

(select 2 items)

Gluten free Chocolate Fondant with Vanilla Ice-Cream & cocoa

Classic Lemon Meringue Pie with Double cream

Tiramisu Slice served with Mocha Cream & Strawberries

Individual pavlova with strawberries & passion fruit coulis.

Includes dinner roll & butter

**Two Courses: \$55pp**

**Three Courses: \$65pp**

# Classic

## BUFFET

---

### COLD ANTIPASTO PLATTERS

Includes a selection of cheese, cold meats, dips and accompaniments

### CARVERY

(select 2 items)

Roast Angus Beef rump

Roast Pork leg

Roast Chickens

### HOT MEALS

(select 3 items)

Chargrilled Chermoula chicken thighs

Madras slow cooked Lamb curry

Peppered Beef & Mushroom Casserole

Thai green Chicken Curry

Spinach & Ricotta Cannelloni with napolitana

Cajun Pork Medallions with Thyme Cream Sauce

Braised Beef Stroganoff

Chicken, Pesto & Cherry Tomato Penne Pasta

[continue next page...](#)



CLASSIC BUFFET CONTINUED...

SIDES

(select 3 items)

Mash potato

Fried rice

Steamed rice

Roast potatoes

Steamed green beans in butter

Minted peas

Creamy baked potato

Whole baked potatoes

SALADS

(select 3 items)

Tossed Garden Salad

Traditional Caesar Salad

Greek Salad

Potato Salad with Crispy Bacon

Crispy Homemade Coleslaw

Pasta Salad with Pesto and Mediterranean Vegetables

Green Bean Salad with Goats Cheese and Roasted Almonds

DESSERT

Selection of Mini Cakes, Pastries & Sweet Treats

Buffet served with Bread Rolls and Butter

**\$60pp**



# Complete

## ALTERNATIVE DROP

---

### ENTREE

(select 2 items)

Porcini Mushroom Risotto with Shaved Pecorino & White Truffle Oil

Smoked Salmon Timbale served with Blue swimmer crab, mango & dill salsa and pita crisps.

Confit Duck leg with Shiraz reduction & Sweet potato crisps.

Pancetta wrapped Hervey bay scallops with Tomato & Fennel salad & Romesco sauce.

### MAIN

(select 2 items)

Grilled Lamb Rack with mint & confit garlic Crust, served with sweet kumara Mash, Red Wine Jus & Pea puree

Individual Beef Wellington with smoked paprika potatoes, Buttered Greens & finished with a Tawny Port Jus

Grilled Gold band snapper fillet with a North African cous cous salad & caramelised lime

Free Range Chicken Breast stuffed with spinach & ricotta served with roast portobello mushroom, grilled asparagus & bearnaise sauce

### DESSERT

(select 2 items)

Double Chocolate Tart with Vanilla infused King Island Double Cream & Raspberries

Lemongrass & Lime pannacotta with passionfruit coulis & Coconut biscuit

Individual New York cheesecake with Caramel fudge sauce & vanilla bean ice cream

Kahlua Creme Brulee with Pistachio Biscotti

Includes dinner roll & butter

**Two Courses: \$55pp**

**Three Courses: \$67pp**

# Complete

## BUFFET

---

### COLD ANTIPASTO PLATTERS

Includes a selection of cheese, cold meats, dips and accompaniments

### CARVERY

(select 2 items)

Roast Angus Beef Rump

Roast Pork Leg

Roast Garlic & herb Lamb Leg

### HOT MEALS

(select 3 items)

Chargrilled Cermoula chicken thighs

Madras slow cooked curry Lamb

Peppered Beef & Mushroom Casserole

Thai green Chicken Curry

Spinach & Ricotta Cannelloni

Cajun Pork Medallions with Thyme Cream Sauce

Braised Beef Stroganoff

Creamy Chicken, Pesto & Cherry Tomato Penne Pasta

continue next page...

COMPLETE BUFFET CONTINUED...

## SEAFOOD

(select 3 items)

Sydney Rock Oysters served natural with Lemon

Australian Fresh Cooked King Prawns

Chilled Blue Swimmer Crab

Whole baked Atlantic Salmon

## SALADS

(select 3 items)

Tossed Garden Salad

Traditional Caesar Salad

Greek Salad with balsamic glaze

Potato Salad with Crispy Bacon

Crispy Homemade Coleslaw

Pasta Salad with Pesto & Mediterranean Vegetables

Green bean salad with goats cheese & almonds

Roast pumpkin , fennel & walnut salad topped with stilton cheese

## DESSERT

Selection of Mini Cakes, Pastries & Sweet Treats

Buffet served with Bread Rolls and Butter

**\$65pp**

# Finger Food

## CANAPES

---

Served as pre-function appetisers  
(select 3 or 5 items)

Pulled Pork Slider with Slaw  
Smoked Cod & Saffron Fishcakes with Tartare & Dill  
Five spice pork curry puff with lemongrass dipping sauce  
Caramelised Onion & Goats Cheese Tartlet  
Garlic, Lemon & Dill King Prawn Skewers  
Crumbed Camembert Fritters with Cranberry Jelly  
Salt & Pepper Squid with Tartare Sumac  
Peking Duck Spring Rolls with Dipping Sauce  
Cherry Tomato, Basil & Bocconcini Skewers  
Char grilled Vegetarian Frittata with Tomato Chutney  
Vegetarian curry samosa with madras curry dipping sauce  
Prawn cracker topped with Vietnamese chicken salad  
Mini Yorkshire pudding with roast beef & horseradish

**Canapes Only - Three Choices: \$28pp**

**Canapes Only - Five Choices: \$38pp**

**Canapes with Other Menu Item - Three Choices: \$18pp**

**Canapes with Other Menu Item - Five Choices: \$28pp**



# Drink Packages



# CONVENTIONAL

---

## Standard Tap Beer\*

\*James Squires, Little Creatures and Furphy or Canadian Club and Dry Not Included as Standard Tap Beer

## House White Wine

Choice of either Hardys The Riddle Chardonnay OR Hardys The Riddle Sav/Blanc

## House Red Wine

Choice of either Hardys The Riddle Cab/Merlot OR Hardys The Riddle Shiraz/Cab

## Soft Drink

Post Mix

## Tea & Coffee

**3 hours | \$50pp**

# CLASSIC

---

## All Ranges of Tap Beer\*

\*Canadian Club and Dry on Tap Not Included

## House Spirits

Includes Jim Beam, Vox Vodka, Teachers Scotch, Larios Gin, and Bacardi Rum (Postmix mixers included)

## Premium White Wine

Choice of either St Halletts SSB OR Drift Sav/Blanc

## Premium Red Wine

Choice of either St Halletts Cab/Sav OR St Halletts Shiraz/Grenache

## Sparkling Wine

Choice of either Hardys The Riddle Brut OR Canti Prosecco

## Soft Drink

Post Mix

## Orange Juice

## Tea & Coffee

**3 hours | \$60pp**



# COMPLETE

---

All Ranges of Tap Beer

House Spirits

Includes Jim Beam, Vox Vodka, Teachers Scotch, Larios Gin, and Bacardi Rum (Postmix mixers included)

Premium Spirits

Jack Daniels, Baileys, Kahluha, Midori, Sailor Jerry, Makers Mark

Premium White Wine

Choice of Either Brown Bros Moscato, St Halletts SSB OR Drift Sav/Blanc

Premium Red Wine

Choice of Either Grant Burge Merlot, St Halletts Cab/Sav OR St Halletts Shiraz/Grenache

Sparkling Wine

Choice of Either Grant Burge Petite Bubble or Canti Prosecco

Soft Drink

Post Mix & Cans

Orange Juice

Tea & Coffee

**3 hours | \$70pp**



# ADDITIONAL OPTIONS

---

## SUPPLIER MEALS

Meals need to be provided to your suppliers that service your reception for more than 3 hours.

These meals are charged at \$25 per person and include a main course only.

## CHILDREN'S MENU

Children aged between 2-12 years old can choose a meal from our children's menu. Children in this age bracket will be charged at half price of your per head package price. All children over 12 years will be charged at full price, less the alcohol component of your package.

## CAKE PLATING

Your wedding cake can be plated by our staff to your guests as the dessert for \$3.00 per head or for \$5.00 per head with cream or ice cream.



319 PACIFIC HWY  
WYONG NSW 2259

PHONE: 02 4352 1361  
EMAIL: [events@wyonggolfclub.com.au](mailto:events@wyonggolfclub.com.au)

WEBSITE: [www.wyonggolfclub.com.au](http://www.wyonggolfclub.com.au)  
FACEBOOK: [www.facebook.com/wyonggolfclub](http://www.facebook.com/wyonggolfclub)