



WEDDING BUFFET

Mid-week

Includes

Fairy light curtain and a complimentary glass of bubbles for your guests on arrival

Breads & dips

Selection of warm breads and rolls with whipped butter, olive oil and pesto dip

Carvery meat and condiments

CHOOSE ONE | additional choices + \$7 PP

- Beef porterhouse** rubbed with tuscan spices and crushed garlic served with horseradish and port wine jus **G D N**
- Rolled pork belly** served with crispy salted crackling, apple sauce and red wine and mustard jus **G D N**
- Roasted lamb** studded with garlic and fresh rosemary served with mint jelly and minted jus **G D N**

Hot selection

CHOOSE ONE | additional choices + \$6.5 PP

- Lamb madras curry** cooked in coconut cream **G D N V**
- Creamy chicken and vegetable fricassee** **G N**
- Beef and mushroom bourguignon** **G D N**
- Pumpkin and ricotta tortellini napolitana** **D N V**

Farinaceous selection

CHOOSE ONE | additional choices + \$3.25 PP

- Coconut scented rice** **G D N V**
- Steamed gourmet potatoes** tossed in mint, extra virgin olive oil and lemon **G D N V**
- Roasted Seasonal Root Vegetable Medley** **G D N V**
- Pumpkin and Kumara Dauphinoise Bake** **G N V**
- Buttery Garlic and Herb Potato Mash** **G N V**

Vegetable selection

CHOOSE ONE | additional choices + \$3.25 PP

- Cauliflower bake** with a breadcrumb, herb and parmesan crust **N V**
- Brown butter, honey, garlic roasted quarter turned carrots** **G D N V**
- Steamed market vegetable medley** with extra virgin olive oil and lemon **G D N V**
- Cherry tomato zucchini bake** with garlic, parmesan and fresh basil **G N V**
- Warm broccoli, cherry tomato and grilled haloumi** finished with toasted seeds and nuts **G V**

Salad selection

CHOOSE TWO | additional choices + \$3.25PP

- Fresh garden salad** with cherry tomato, cucumber, red onion, dried cranberries, toasted seeds and finished with a creamy balsamic dressing **G D N V**
- Greek salad** of cherry tomato, capsicum, kalamata olive, cucumber, red onion and danish feta bound with fresh mint and extra virgin olive oil **G N V**
- Spicy chorizo pasta salad** with caramelised onions, spring onion, roasted capsicum, toasted seeds and mixed with a chive and garlic aioli **N**
- Roasted kumara salad** with crispy fried bacon, celery, spring onion, toasted seeds and tossed in a chive sour cream **G N V**
- American waldorf salad** of diced apple, crunchy celery, red grapes mixed with a citrus mayonnaise and topped with toasted walnuts **G D V**

Dessert selection

CHOOSE TWO | additional choices + \$3.25 PP

- Individual kiwi pavlovas** with fresh chantilly cream, raspberry cinnamon compote and whittaker's white chocolate coconut bark **G N V**
- Whittaker's white chocolate, gingernut and lemon zest mousse cups** with candied lemon and white chocolate curls **N V**
- Apple, boysenberry and cinnamon lattice tart** served warm with vanilla bean anglaise and freshly whipped chantilly cream **N V**
- Individual Whittaker's dark ghana chocolate sticky date pudding** with sticky caramel sauce and vanilla bean chantilly cream **N V**
- Fresh seasonal fruit salad** with fresh mint, blueberries and lemon sugar syrup **G D N V**

Hot beverages

Freshly brewed coffee
and a selection of
specialty teas

NOTES

MID-WEEK BOOKING

This menu is priced at **\$85 PP** based on the standard selection and minimum numbers, additional options are available as priced. Final catering numbers and full payment are to be supplied **no later than 14 days prior** to the booking date.

No additional catering will be provided unless discussed with the Function Manager and additional payment made.

CULTURAL FOOD

A maximum of 4 items of cultural food may be added to this menu @ **\$2.5 PP** (incl. children on adult buffet).

Delivery of cultural food is to be discussed with the Function Manager. Silverstream Retreat reserves the right to refuse service of any BYO food not agreed to by the Functions Manager or not in compliance with our Food Health and Safety policy.