



Camp Quaranup Wedding Menu

Buffet Menu

The bridal party is individually served at their table by staff. Remaining guests are served by staff from the hot bain marie.

Please make your selection of one or two preference per course, this will be presented to Chef for costing, which will be provided back for your consideration. Alternatively set menus are provided in the following pages.

Baseline menus start from \$51 per person, inclusive of GST.

Soup

- Creamy pumpkin and coriander **Veg, GF, V (opt)**
- Leek and bacon **GF**
- Minestrone and parmesan **Veg**
- Pea and ham **GF**
- Tomato **Veg, V (opt), GF**

Entrée

- Oven-baked stuffed mushroom with fetta sundried tomato and chives **Veg, V (opt), GF,**
- Pork and slaw sliders **GF (opt)**
- Bruschetta, pea, fetta and char-grilled zucchini **Veg, V(opt), L(opt), G(opt)**
- Roast vegetable salad with balsamic and parmesan **Veg, V (opt), GF**
- Oysters Naturale presented on rock salt **L, GF, Pescatarian**
- Oysters Kilpatrick, cooked in the shell with bacon and Worcestershire sauce **Veg, V (opt), L, GF**
- Creamy garlic prawns on lemon rice **GF**

Veg = vegetarian V = vegan L = lactose free GF = gluten free

(opt) Options as indicated * = contains nuts

Please feel free to discuss other dietary requirements and requests with our catering team

All menu options may contain trace of soy or nuts



Mains

Chicken options:

- Classic roast chicken with rich gravy, and roast vegetables **GF***
- Mediterranean stuffed chicken breast with white wine sauce **GF**
- Chicken breast marinated in herbs, served on a creamy garlic sauce **GF**

Beef options:

- Scotch fillet served with a choice of sauces (pepper, mushroom, white wine saffron and garlic), served with duchess potato and seasonal vegetables **GF**
- Roast beef with three seasonal roast vegetables, Yorkshire puddings and rich demi-glace gravy **GF (opt)**
- Beef in red wine on a puff pastry base with a swirl of mash potato and seasonal vegetables **GF (opt)**
- Slow-cooked Texan BBQ brisket with rich gravy, hassleback potato and seasonal vegetables

Pork options:

- Slow-cooked pork belly topped with scallops and a creamy red pepper pesto, served with stuffed potato and seasonal vegetables
- Roast pork apple sauce with seasonal roast vegetables and roast potato **L, GF**
- Honey glazed ham with seasonal vegetable and creamy potato **GF**

Seafood options:

- Grilled salmon steaks with Asian-style vegetables and spicy chilli dip **L, GF**
- Grilled snapper with a mild lemon sauce with a citrus salad and salad and sweet potato puffs **GF (opt)**
- Seafood medley (baked snapper, salt and pepper calamari, pan-fried scallops, and mussels) on a bed of saffron rice topped with a mild creamy garlic sauce and seasonal vegetables

Vegetarian options:

- Vegetable stacks with generous layers of eggplant, red onion, tomato, fresh baby spinach, zucchini and sweet potato with a drizzle of balsamic glaze **Veg, V, L, GF**
- Capsicum stuffed with mushroom risotto **Veg, V, L (opt), GF**
- Vegetarian bake of asparagus, roasted cherry tomato with a side of roasted seasonal vegetables, drizzled with a tasty cheese sauce **Veg, V, L (opt), GF**



Desserts

- Panna cotta with cream, ice cream, and mixed berry compote
- Sticky date pudding with caramel sauce, cream and ice cream
- Chocolate pudding with chocolate sauce, ice cream and cream
- Apple donuts with ice cream and chocolate ganache

Buffet Set Menu

\$56 per person, minimum of 20 guests

- Soup (chose one from above list)
- Alternate drop of:
 - Mediterranean stuffed chicken breast with white wine sauce
 - Slow-cooked Texan BBQ brisket with rich gravy, hassleback potato and seasonal vegetables
- Dessert (chose one from above list)

\$76 per person, minimum of 30 guests

- Soup (chose one from above list)
- Entrée, creamy garlic prawns on lemon rice
- Alternate drop of:
 - Scotch fillet served with a choice of sauces (pepper, mushroom, white wine saffron and garlic). Served with duchess potato and seasonal vegetables
 - Chicken breast marinated in herbs, served on a creamy garlic sauce
- Dessert (chose one from above list)

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Plated Service Set Menu

All meals are plated in the kitchen by Chef, and guests are served at their tables by staff, starting with the bridal table. Table service does not include alcoholic beverages, which are served from the bar for all guests.

\$133 per person, minimum of 40 guests

- Soup (choose one from above list)
- Entrée, alternate drop of:
 - Bruschetta, pea, fetta and char-grilled zucchini
 - Oysters Kilpatrick, cooked in the shell with bacon and Worcestershire sauce
- Alternate drop of:
 - Roast pork apple sauce with seasonal roast vegetables and roast potato
 - Seafood medley (baked snapper, salt and pepper calamari, pan-fried scallops, and mussels) on a bed of saffron rice topped with a mild creamy garlic sauce and seasonal vegetables
- Dessert:
 - Panna cotta with cream, ice cream, and mixed berry compote

Cocktail Canapes

Guests are served via tray service by staff, within the dining room and/or the surrounding verandah, deck and adjacent grounds as preferred. Choose a variety of six from following options or set menu below.

Baseline cocktail canapes start from \$51 per person, inclusive of GST.

Options are:

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| • Ribbon sandwiches with an assorted choice of fillings | Veg (opt), GF (opt) |
| • Salt and pepper calamari | L, GF, Pescatarian |
| • Butter garlic prawns | GF, Pescatarian |
| • Bruschetta | Veg, V, GF (opt) |
| • Oysters Natural | L, GF, Pescatarian |
| • Oysters Kilpatrick | L, GF |
| • Smoked salmon cream cheese and caviar on a
cucumber base | GF, Veg |
| • Assorted mini quiches | Veg (opt) |
| • Mini Caprese salad bites, with bocconcini cheese,
cherry tomatoes, fresh basil, balsamic glaze | Veg |
| • Chicken satay sticks* | |
| • Mini scones, jam and cream | |
| • Cream filled profiteroles and choc drizzle | |