



Plenty Ranges

Weddings



Autumn/Winter Season

Cold Entrée

Layered salad of corella pear, shaved fennel, goat's curd with a drizzle of manuka honey

Finely sliced rare roasted eye of veal, with a petit salad, baby capers, aged Parmesan, dressed with tuna aioli

Chilli pressed carpaccio of wagyu beef (served blue) with an Asian salad of baby corn, snow pea, eggplant & hot mint accompanied with a pho consommé cleanser

Duck rillettes along side honey & merlot braised quince, cornichons & a ciabatta croute

Marinated sardines fillets, steeped in whole spice & mount zero olive oil finished with a petit herb salad & yellow pepper relish

Hot Entrée

Twice cooked parsnip soufflé on a pea volute with parsnip crisps

Soup of celeriac & blue cheese finished with cress & truffle oil

Seared scallops wrapped in pancetta with celeriac remoulade, petit herbs & truffle aioli

Pan seared quail (butter fried) on roman gnocchi with wild mushroom ragout & crispy silver beet

Braised lamb ragout with large ribbons of pasta with wild rocket & aged Parmesan

Cannon of Atlantic salmon wrapped in leeks & served with braised French lentils, pearls of salmon caviar & black lumpfish caviar



Main Course

Eggplant & goats curd pie on sweet potato puree, braised chickpeas & finished preserved lemon & parsley

Agnolotti of spinach & ricotta with tomato sugo, wild rocket & a red wine glaze, topped with a parmesan wafer

Crisp skin barramundi fillet on garlic & lemon mash with a grilled artichoke & salsa verde

Pan-fried salmon fillet accompanied by a panzanella salad of roasted peppers, roasted cherry tomatoes, olives, sourdough crostini & wild rocket

Pan roasted chicken breast filled with leek, fontina & sage served along side baby beans & grilled zucchini with a tarragon jus

Slow cooked confit of duck, celeriac puree, French lentils braised in red wine & duck jus

Crispy pork with caramelised apples, sweet potato & autumn vegetables finished with cider & green peppercorn sauce & apple foam

Sumac spiced rump of lamb on cauliflower puree & braised chickpeas, topped with preserved lemon & soft herbs

Slow braised beef in red wine with fried potato dumplings & steamed baby vegetables

Sirloin (250g) of premium grade beef, char grilled & accompanied by potato puree, roasted roma tomato & a red wine & pepper sauce



Dessert

A cappuccino of passion fruit brulee topped with a liquorice bavoir & espresso foam

Classical dessert tiramisu of mascarpone, espresso coffee, savoradi biscuits & chocolate

Warm belgian chocolate pudding with orange chocolate sauce, double cream & crostili

Rhubarb & spiced apples with a traditional baked crumble topping & crème anglaise

Rum macerated raisins in a chocolate genoise, with caramel mousse, honeycomb & chocolate sauce

Red wine poached pear with a vanilla bean panna cotta, candied walnuts & a balsamic reduction



Summer/Spring Season

Cold Entrée

A layered salad of shaved pear & fennel, candied walnuts, basil & wild rocket with honey mustard vinaigrette

Smoked duck salad with watermelon, goat's curd, frisée & mint oil

Finely sliced rare roasted eye of beef, accompanied by a petit salad, baby capers, aged parmesan & tuna aioli

Sugar cured ocean trout topped with a salad of cress, red onion, capers & a drizzle horseradish cream

A selection of artisan cured meat, pate & terrine accompanied by cornichons, cherry relish & crostini

Hot Entrée

Large agnolotti of spinach & ricotta on a tomato sugo & topped with rocket, red wine glaze, aged parmesan wafer

An assiette of mini tomatoes & caramelised onion on a butter puff pastry base with a blue cheese sauce

Crispy pork with an asian salad of carrot, daikon crushed peanuts & herbs and dressed with a chilli caramel sauce

Grilled chermoula marinated garfish fillets with a layered salad of shaved fennel, orange segments, mint, preserved lemon & accompanied by beetroot hummus

Seared scallops wrapped in pancetta on pea puree finished with cress, jus osso bucco & truffle oil

Warm salad of smoked lamb with minted carrots, caraway seeds & salsa verde



Main Course

Zatar crusted thick cut vegetables sandwiched with a smokey eggplant puree & accompanied by tomato, beetroot hummus & chilli oil

Large tortellini of sweet potato & tallegio cheese on ratatouille, surrounded by a tomato & white wine broth

Pan-fried local snapper fillet on a classic nicoise salad of tomato, wild olives, pomes parisienne, baby beans, capers & quail egg

Seared Tasmanian salmon on crushed potatoes, broad beans, asparagus, baby tomatoes & capers dressed with basil oil

Poached chicken breast filled with apple, currants & caraway accompanied by a sweet potato mash, spring vegetables & finished with a cider & green peppercorn sauce

Crispy skinned duck breast, slow roasted with a sweet corn galette, spiced red cabbage & a cherry sauce

Confit of pork with crisp skin on a pea puree with baby root vegetables & fig chutney

Pomegranate marinated lamb rump with cous cous, smoked eggplant & a salad of baby beets, fennel & orange, dressed with harissa oil

Sirloin (250g) of premium grade beef, char grilled & accompanied by pomes puree, roasted Roma tomato & a red wine & pepper jus



Dessert

Summer berries & crème patisserie sandwiched between butter puff pastry with a berry coulis & berry sherbet

A cappuccino of passion fruit brulee topped with a liquorice bavoir & espresso foam

Classical tiramisu of mascarpone, espresso coffee, savoradi biscuits & chocolate

Vanilla poached fruit with a Gorgonzola panna cotta, praline & an amaretto sauce

Belgium chocolate fudge brownie with a bittersweet chocolate mousse & orange

Summer trifle of port soaked genoise, poached stone fruit, and port wine jelly & crème patisserie

Plate of summer fruits, freshly sliced



PRICES AND INCLUSIONS

Pre Dinner Drinks with Canapés on Arrival	\$98.00 pp
Alternating Entrée	
Alternating Main Course	
Your Wedding Cake as Dessert	
Tea and Coffee	

Pre Dinner Drinks with Canapés on Arrival	\$108.00 pp
Alternating Entrée	
Alternating Main Course	
Alternating Dessert	
Tea/Coffee and Cake	

Sides to the Table Per Bowl

Roasted Chat Potatoes -	\$20.00
Seasonal Vegetables with Herb Butter -	\$20.00
Garden Salad -	\$12.00
Rocket & Parmesan Salad -	\$12.00
Selection of Cheese, Fruit, Lavosh & Crackers -	\$35.00
Assorted Petit Fours (3 per person)	\$25.00
Fruit platter -	\$30.00
Antipasto platter -	\$35.00
Breadbasket -	\$12.00

OPTIONAL EXTRAS

Seafood Platter	POA
Premium Beverage Package	\$10.00 pp

Your Plenty Ranges Wedding Package Includes:

- Standard Beverage Package
- White Chair Covers
- Choice of 3 Coloured Chair Sashes
- Black 5-arm Candelabra Centerpiece
- Personalised Guest List
- 4.5 hour duration

Standard Beverage Package

- Victoria Bitter Beer
- Light Ice Beer
- McWilliams Select Series of Wine
- NV Brut Reserve Sparkling
- Sem Sauv Blanc or Chardonnay
- Cabernet Merlot or Shiraz
- Soft drink, juices and water
- Freshly brewed tea and coffee

Premium Beverage Package

- Crown Lager Beer
- Cascade Light Beer
- Corona Beer
- McWilliams Café Series of Wine
- Pinot Noir Chardonnay Sparkling -
- Sem Sauv Blanc -
- Shiraz Viognier -
- Soft drink, juices and water
- Freshly brewed coffee and T2 tea

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**Prices current as of 6 January 2010*