



Traditional Wedding

MEAT OPTIONS

(3 choices from the following)
Chicken, lamb, pork, beef, hot ham
(Turkey \$2.00 P/H extra)

SALADS/VEGETABLES OPTIONS

(4 choices from the following)
Rice salad, potato salad, creamy pasta, coleslaw,
fried rice, roast pumpkin, baby carrots, green beans, peas, or mixed vegetables.

PLUS

Hot jacket potatoes, a tossed garden salad, pineapple & beetroot.

BREAD

Dinner rolls with butter portions

CONDIMENTS

Homemade gravy, salt & pepper

DESSERTS

(3 or 4 choices from the following)
Chocolate cake, fresh fruit salad, carrot cake, apple danish & custard, cheesecake

PLATES CUTLERY NAPKINS

China main, dessert, and side plates with stainless steel cutlery and napkins.
Our staff will set guest tables with cutlery and side plates.

STAFF

Our staff arrive three to four hours prior to the main meal service time
and will cook & prepare all food onsite.

ADDITIONAL OPTIONS

Grazing Table +\$9.00 P/H
Whole Pigs, Lambs or Goats +\$8.50 P/H (min \$425)
Cooked Prawns +\$5.50 P/H
Soft Drinks +\$4.00 P/H
Cake Cutting +\$130

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

BILLING

We have a minimum of 30 adult guests, however if you have under 60 adult guests a staffing fee of \$150 is charged.

Travel

A travel fee may apply to functions that are located over an hour from our Newcastle base.

Please refer to our website for pricing, full menu details, terms and conditions