



## COCKTAIL WEDDING PACKAGE

### INCLUSIVE OF

#### SELECTION OF 8 CANAPES

Two pieces of each Canapé per person

- Spiced Lamb kofta, with Pine nuts and Harissa Yoghurt (h)
- Grilled Spanish Chorizo sausage with Tomato relish (h)(g)
- Tartlet, Woodside Goat's cheese, Pesto and Tomato (c)(v)
- Bruschetta topped with Ricotta, roast Capsicum and Almonds (c)  
Taleggio Aracini (h)
- Tempura soft shell Crab, lime and chilli mayonnaise (h)
- Fresh Salmon with Avocado and Salmon pearls, soy and ginger  
dressing (c)
- Peking Duck Pancake, Shallot, Hoi Sin (c)
- Steamed bbq Pork bun with Plum sauce (h)
- Spiced Prawn tails with Chilli and Ginger dressing (c)(g)
- 'Penny' Lamb pie Tomato relish (h)
- Sydney rock oyster, red wine vinegar and shallot dressing (c)(g)

Mini fruit gelato cone  
Passion fruit curd tartlet  
Chocolate truffles

Five hour beverage package including RACA premier wines, draft  
beers, soft drink, mineral water and juices

Room hire of the Macquarie Room for the evening

Decorative arrangement

Occasional chairs and cocktail tables with tea lights

Professional Disc Jockey for four hour period

Lectern with microphone for speeches

Cake table, knife and gift table

Overnight accommodation for the Bride and Groom in a Deluxe  
Suite, including a hot breakfast selection

Complimentary valet parking for two cars

\$125.00 per person  
Minimum 70 guests

(h) hot  
(c) cold  
(g) gluten free  
(v) vegetarian