



Spring Valley Golf Club Wedding Package

\$105.00 per person

Chef's Selection of Canapés

Entrée, Main & Dessert, served alternatively

5 hour beverage package including:

Red, white and sparkling wines,

Heavy & light beer, soft drinks

Tea, coffee and chocolates

Also Included...

Personalised Assistance from our Events Coordinator

Lectern and microphone

Large parquet dance floor

White skirted bridal table

Displayed table seating plan

Crisp white linen tablecloths and napkins

Course & gardens available for photography opportunities

Personalised menus per table

Ample car parking

Children's and entertainers meals at a reduced cost

Wedding Cake cut & bagged up by our chef

Special dietary meals prepared with prior arrangements



Menu

Chef's Selection of Canapés on Arrival

Entrée

Asian Chicken Parcel

chicken pieces in a green curry sauce wrapped in filo pastry

Crispy Duck Stack

with bok choy and a sweet soy sauce

Salmon & Prawn Salad

with a lemon & thyme dressing

Mediterranean Vegetable Frittata

with a tomato and red capsicum sauce

Caramelised Onion and Goats Cheese Tart

with rocket and a balsamic dressing

Anti Pasto

a selection of cold meats and savoury condiments

Thai Beef Salad

with mango, coriander & a lime & chilli dressing topped with crisp shallots

Spinach & Ricotta Cannelloni

with a rich napoli sauce, basil and shaved parmesan

Smoked Chicken Risotto

with roasted pumpkin, sugar snap peas and toasted pinenuts

Moroccan Lamb Salad

with cous cous, rocket and a minted yoghurt dressing



Main

Roasted Eye Fillet

rested on a blue cheese mash with a seeded mustard jus

Herb Crusted Rack of Lamb

served on a bed of garlic and rosemary crushed potatoes

Free Range Chicken Breast

filled with spinach, semi dried tomatoes & fetta cheese
with crisp green beans and warm olives

Baked Atlantic Salmon

with kipfler potatoes, asian greens, capers and a citrus dressing

Parmesan Crusted Chicken

on a green pea risotto

Orange Glazed Duck Breast

with wilted greens and an orange glaze

Medallions of Veal

on a parsnip puree with a pink peppercorn and mushroom sauce

Char Grilled Pork Fillet

marinated in lemon, thyme & garlic and served with caramelised apples

Lamb Cutlets

marinated in basil pesto on a sweet potato mash

Linguini

with king prawns, chilli & coriander

Double Baked Lamb Shanks

served with an olive mash and vegetable ratatouille



Dessert

Sticky Date Pudding

served warm with a butterscotch sauce and double cream

Lemon & Lime Tart

with double cream and a red berry coulis

White Chocolate Cheesecake

with iced mango and strawberry shards

Chocolate Cappuccino Cake

served with a coffee ice cream

Strawberry Roulade

meringue filled with fresh strawberries and cream

Blueberry & Apple Crumble

with crème anglaise and vanilla ice cream

Tiramisu

with a coffee anglaise & chocolate shards

Vanilla Panna Cotta

with seasonal berries

Classic Crème Brulee

served with chocolate bark

Ginger & Lime Pudding

with toasted coconut



Beverage Package

5 hour duration

Taylor Ferguson NV

Willbridge, NSW

Adelaide Hills Sauvignon Blanc 2007

South Australia

Heathcote Shiraz 2003

Victoria

On Tap

Carlton Draught

Tooheys Old

Hahn Premium Light

Soft Drinks