

# Wedding Packages



Any memorable occasion is created by a combination of great food, wine, guests and ambience. This is especially important when it comes to wedding celebrations. Our elegant and creative wedding menus offer something for everyone, from large formal celebrations to small intimate parties. All our wedding packages have been especially developed to complement the romantic atmosphere. Artistic's focus is on modern Australian cuisine inspired by fresh local produce and imaginative combinations

We offer a number of packages to suit all tastes and budgets. Our exclusive packages offer a selection of hot and cold canapés, entrees, mains & desserts. Of course you can mix and match dishes to suit your theme or let one of our consultants assist you in putting a package together. With an enthusiastic and talented team, we will ensure your wedding is relaxed, enjoyable and a stress free occasion.



**Two Course Wedding Package**  
**\$125.00 per person**

*1 July 2009 – 30 June 2010*

Chef's selection of three canapés

Fresh Bread Rolls

Your Choice of two alternating main courses and  
either one entrée or one dessert.

Your Wedding Cake individually plated and served  
with cream and coulis

Freshly brewed coffee and a selection of teas

A five-hour Vintner beverage package included.

(Based on a Minimum of 80 guests)

**Three Course Wedding Package**  
**\$140.00 per person**

*1 July 2009 – 30 June 2010*

Chef's selection of three canapés

Fresh Bread Rolls

Your choice of two alternating Entrees, Mains and Desserts

Your Wedding Cake served on platters with cream

Freshly brewed coffee and a selection of teas

A five-hour Vintner beverage package included.

(Based on a Minimum of 80 guests)



**Children's Meals**  
**\$29.00 Per Child under 12yrs**

Your choice of one main course, followed by dessert  
All Soft Drinks and Orange Juice included.

Children's Main

Chicken Nuggets and chips or salad  
or  
Battered Fish and chips or salad  
or  
Ham & Pineapple mini pizza and chips

Children's Dessert

Ice cream with chocolate sauce

**Packages are also inclusive of the following**

Lectern & Microphone

Dance floor in function room  
(Additional charges apply to have the dance floor placed outside)

Frosted tea light candle centre pieces (Three per table)

Venue Hire

White Linen tablecloths and White Linen Napkins

Gift Table, Cake table & Knife

Black Wrought Iron Easel for Seating Plan

**Terms & Conditions**

Our Menus do not always list specific vegetarian or dietary restricted meals, however our chefs would be happy to cater to all of your dietary requirements.

Minimum numbers are applied during peak periods. Outside peak periods numbers may be negotiable.

There will be a 25% surcharge on food and beverage costs for any event held on Sunday or a public holiday.

Additional alternate placements will incur a further fee of \$3.00 per serve.

The Deck at Regatta Point – Barrine Drive Parkes ACT 2600  
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### **Cold Entrée**

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

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

### **Hot Entrée**

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

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

### **Mains**

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

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

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

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

### **Vegetarian**

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

### **Dessert**

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

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

Belgium chocolate fudge brownie with a bittersweet chocolate mousse & orange

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



## **5-Hour Vintner Beverage Selection**

The Rothbury Sparkling, Hunter Valley, NSW

The Rothbury Estate Semillon Sauvignon Blanc, Hunter Valley, NSW

The Rothbury Estate Shiraz Cabernet, Hunter Valley, NSW

Carlton Draught

Fosters Light Ice

Fresh Orange Juice

Mineral Water

Soft Drinks

## **Upgrade to Sommelier Selection - \$3.00 per person**

Imprint Sparkling, VIC

Imprint Sauvignon Blanc Semillon, VIC

Imprint Shiraz, VIC

Crown Lager/Pure Blonde

Cascade Premium Light

Fresh Orange Juice

Mineral Water

Coke, Diet Coke, Lift