

# ollieo

## WEDDING PACKAGES

### TRADITIONAL WEDDING PACKAGE MENU TWO COURSE

*Select up to two options, served alternate drop*

#### ENTREE

*Thai fish cakes served with nim jam salad (gf, df)*

*Prawn gyozas, eshallots and sweet soy dipping sauce (gf, df)*

*Minestrone soup and crusty bread (v, df)*

#### MAIN

*Chicken schnitzel served with chips, salad & gravy*

*Battered, grilled or crumbed fish served with chips, salad & tartare sauce*

*200g rump steak cooked to medium served with chips, salad & gravy*

*Sweet potato, pumpkin, spinach & fetta frittata served with chips & salad (v)*

#### DESSERT

*Chocolate mud cake with whipped cream & strawberries*

*Red velvet cake with whipped cream & strawberries*

*Tiramisu served with whipped cream & mint*

*Package includes pre wedding two course meal at OLLIEO, table linen, fresh bread roll and butter, cake knife, tea & coffee station, please see additional services for cakeage & available add ons.*

**DIETARY KEY - V VEGETARIAN - GF GLUTEN FREE - GFO - GLUTEN FREE OPTION - VE VEGAN - DF DAIRY FREE**



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## WEDDING PACKAGES

### SIGNATURE WEDDING PACKAGE MENU TWO COURSE

*Select up to two options, served alternate drop*

#### ENTREE

*Thai fish cakes served with nim jam salad (gf, df)*

*Sizzling garlic prawns with chilli (gf, df)*

*Goats cheese and asparagus tart (v)*

*Minestrone soup and crusty bread (v, df)*

#### MAIN

*Herb crusted roast beef, roasted vegetables, asparagus & gravy (gfo)*

*Schnitzel creamy garlic sauce, roasted baby chat potatoes, asparagus & carrot (gfo)*

*Semi sun dried tomato & baby spinach gnocchi & parmesan crisp*

#### DESSERT

*Passionfruit pavlova with whipped cream, berries & lemon curd*

*Cherry ripe tart with coconut compote, cherry meringue & rose petal pistachios*

*Ollie's signature de leche caramel glaze cheesecake served with  
toffee shards & vanilla bean ice cream*

*Package includes pre wedding two course meal at OLLIEO, table linen, fresh bread roll and butter, cake knife, tea & coffee station, please see additional services for cakeage & available add ons.*

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## WEDDING PACKAGES

### PLATINUM WEDDING PACKAGE MENU THREE COURSE

*Select up to two options, served alternate drop*

#### ENTREE

*Wn, avocado & tomato stack with gazpacho (gf, df)*

*Crispy skin barramundi, wakame and ponzu (gf, df)*

*Beet & plum arancini with beetroot sauce (ve)*

*Seared lamb with tabbouleh & garlic yoghurt (gf)*

#### MAIN

*Chicken cordon bleu served with garlic mash, broccolini & creamy white wine sauce*

*Medium rare beef loin medallion with truffle mash, seared mushrooms, tomato on the vine & jus*

*Twice cooked pork belly with port cherries, edamame & parmentier potatoes*

*Atlantic salmon with asparagus, tomato & cardamon relish, fish roe, wakame, capers & dill yoghurt*

#### DESSERT

*Cherry ripe tart with coconut compote, cherry meringue & rose petal pistachios*

*Ollie's signature de leche caramel glaze cheesecake served with*

*toffee shards & vanilla bean ice cream*

*Package includes pre wedding two course meal at OLLIEO, table linen, fresh bread roll and butter, cake knife, tea & coffee station, please see additional services for cakeage & available add ons.*

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# alliea

## WEDDING PACKAGES

### ADDITIONAL SERVICES:

#### Canapes

**\$18.00PP**

Selection of any four hot or cold canapés

**\$26.00PP**

Selection of any four hot or cold canapes & two dessert canapés

**\$30.00PP**

Selection of any four hot or cold canapés & one hot fork & one dessert canapé

#### Cakeage

**\$4.00PP**

Your wedding cake served as dessert with cream quenelles, berries & coulis

**\$50.00**

Your wedding cake cut and served on a platter for self serve

#### Linen

**\$3.00PP**

White linen napkins

**\$15.00**

Round or rectangle linen, price is quoted per piece

### ALLERGEN ADVICE:

- Please be aware that our kitchen handles a wide variety of ingredients, including those known to cause allergies in some individuals. While we take every precaution to prevent cross-contamination, we cannot guarantee that any dish will be completely free of allergens.

It is vital that guests with food allergies or intolerances inform our staff before placing their menu selections, our team is trained to assist you in making informed choices regarding our menu items and can provide detailed information about ingredients and preparation methods.

We urge guests with severe allergies to exercise caution when dining with us and to take necessary measures to ensure their safety.



## WEDDING PACKAGES

### TERMS & CONDITIONS:

- All prices include professional waitstaff exclusively for the duration of canapé service
- Minimum numbers apply: 60 adult guests Monday - Sunday (Max Capacity: À la carte 140p/Cocktail 200p)
- Prices and quantities are quoted for a minimum of 20 guests
- Gluten free bread available for \$2pp
- Gluten free, dairy free and or plant based cakes, muffins & sweets \$2pp
- Most menu items may be substituted for plant based proteins, impossible meats, cheese, & sauces \$3pp
- Final payment, numbers & menu selections are required 7 days prior due to ordering & scheduling of rosters
- A reduction of numbers may not be accepted within 3 days of your event
- Additional numbers can be accommodated, but please note that menu options may vary accordingly
- Catering service times are 10am-2pm & 5pm-9pm, service outside of these hours may be negotiated with the events team
- Pre wedding dinner valid for guests who book and secure their wedding deposit at Leisure & Golf. Must be availed within 60 days of the wedding only, entree and main, main and dessert selection from current available menu, while stocks last. Not in conjunction with major events, public holidays or golf days.
- Due to club policy clients not permitted to cut/serve own celebration cakes
- For cake plated as dessert, please ensure the appropriate number of cake portions are provided to match the number of attendees.

### ADDITIONAL SERVICES:


- Any additional black or white table linen is available at \$15 per piece
- White cloth napkins are available at a cost of \$3 per piece
- Guests are offered a complimentary selection of coloured paper napkins, and are available in black, white, gold, silver, pink, blue, purple, orange & green.
- Guests will receive complimentary water & mints

### WEDDING PACKAGES AT EASTS:

- Easts Leisure & Golf Club invite you to contact the Wedding Coordinator to receive further information on our Wedding Reception & Ceremony Packages.

 [functions@events.com.au](mailto:functions@events.com.au)

 (02) 4933 7533

 [myeasts.com.au](http://myeasts.com.au)

