

Weddings & OLLIES

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 Ollie's, 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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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 Ollie's, 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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PLATINUM WEDDING PACKAGE MENU THREE COURSE

Select up to two options, served alternate drop

ENTREE

Prawn, 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 Ollie's, 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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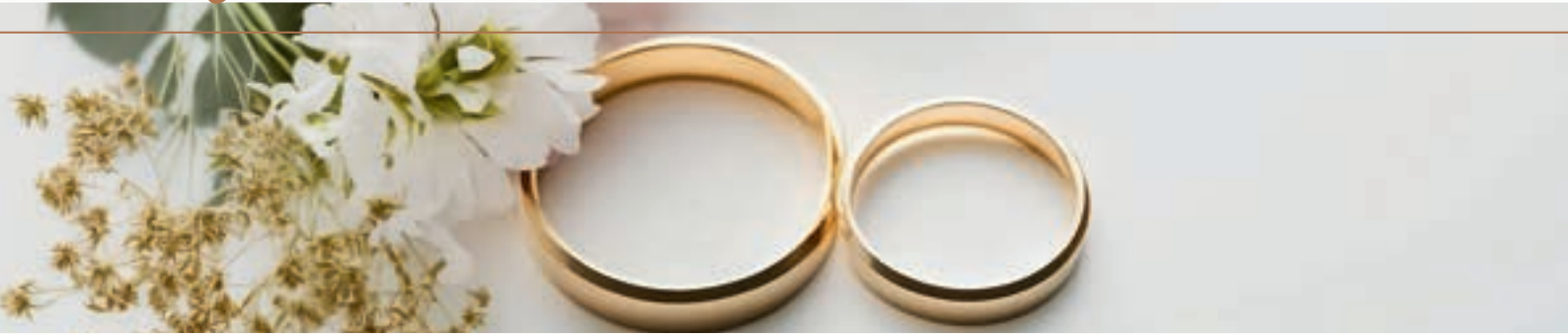
Additional Services:

<i>Canapes</i>	<i>Cakeage</i>	<i>Linen</i>
\$18.00PP Selection of any four hot or cold canapés	\$4.00PP Your wedding cake served as dessert with cream quenelles, berries & coulis	\$3.00PP <i>White linen napkins</i>
\$26.00PP Selection of any four hot or cold canapés & two dessert canapés	\$50.00 Your wedding cake cut and served on a platter for self serve	\$15.00 <i>Round or rectangle linen, price is quoted per piece</i>
\$30.00PP Selection of any four hot or cold canapés & one hot fork & one dessert canapé		

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.

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Terms & Conditions:

- All prices include professional waitstaff exclusively for the duration of canapé service
- Minimum numbers apply: 60 guests Monday-Thursday & 80 guests Friday-Sunday
- 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.

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@embc.com.au

☎ (02) 4933 7533

🌐 www.embc.com.au