



# *Willow Tree Estate*

## **Wedding & Function Packages**

### **Seated Menu**

All prices quoted include basic beverage package.  
Custom and Premium beverage packages can be tailored to suit.

#### **Canapés**

Tomato, basil, bruschetta bites  
Hommus and roasted capsicum croutes  
Smoked salmon lemon mascarpone and Spanish onion croutes  
Four cheese risotto balls  
Zucchini and pine nut frittata  
Thai chicken tartlet  
Twice cooked duck in rice paper w, hoi sin  
Leek and fetta quiche  
Vegetarian spring rolls  
Moroccan lamb balls w, minted yoghurt  
Asparagus wrapped w, prosciutto  
Freshly shucked oysters w, soy mirin dressing  
Seared tuna w, wasabi aioli

#### **Bread**

Warm sour dough w, extra virgin olive oil and balsamic

#### **Entree**

Cauliflower and potato soup drizzled w, truffle oil  
Roasted butternut pumpkin and fetta risotto  
Caramelized onion, semi-sundried tomato and goat's cheese tart  
Smoked salmon w, potato, fennel, and dill salad  
Charred field mushroom w, roast capsicum and fetta and rocket salad  
Seared tuna on cucumber ribbon salad w, soy mirin glaze  
Char grilled vegetable stack w, basil and bocconcini  
Tandoori chicken and cucumber salad w, tatziki  
Lemon and garlic prawns w, roasted capsicum mesclun salad  
Lamb tenderloin on char-grilled eggplant w, harrisa yoghurt

#### **Main**

Chicken breast filled with ricotta, sage and pine nuts on roasted kumara  
Char-grilled eye fillet on root vegetable and rosemary roesti w, caramelized onion  
Grilled Atlantic salmon on skordallia w sweet red pepper dressing  
Rosemary lamb backstrap on minted pea and parmesan risotto w, semi sundried tomatoes  
Duck confit on chestnut potato puree and glazed pears  
Grilled barramundi on herbed potato puree w, olive tapanade  
Grilled sirloin on handcut potato chips w, field mushroom and red wine jus

Mains served w, bowls of salad

## **Wedding & Function Packages**

### **Seated Menu continued**

#### **Desserts**

Lemon curd tart w, mixed berry compote and Chantilly cream  
Chocolate jaffa tart w, pistachio ice-cream  
Sticky date, fig and walnut pudding w, caramel sauce and ice cream  
Cappuccino crème brulee w, almond and orange biscotti  
Red wine poached pear and w, cinnamon and orange syrup  
Vanilla bean pannacotta w, raspberry compote and praline  
Individual black forest cake w, chocolate shaving

#### **Costing**

Choice of 3 canapés two entrée, two mains, bowls of salad and two desserts; \$145 per person

Choice of 3 canapés, one entrée, two mains, bowls of salad and one desserts; \$135 per person

Choice of 3 canapés, one entrée, one main, bowls of salads and one desserts; \$130 per person

Choice of 3 canapés, two entrée and two mains bowls of salads; \$125 per person

Choice of 3 canapés, two mains, bowls of salad and two desserts; \$120 per person

Note: Prices include basic beverage package.

## **Wedding & Function Packages**

### **Buffet Menu**

#### **The Great Seafood BBQ**

Warm ciabatta bread  
Platter of grilled vegetables  
Platter of oysters  
Lavosh with smoked salmon and avocado salsa  
Grilled garlic and lemon king prawns  
Scallops wrapped in pancetta  
BBQ roasted whole snapper  
Potato and bacon salad  
Tomato, rocket and apple balsamic  
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Australian cheese platter  
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Basic beverage package  
\$105 per person

#### **The Great Outback BBQ**

Warm ciabatta bread  
Platter of grilled vegetables  
Char grilled eye fillet  
Harissa lamb skewers  
Moroccan chicken tenderloin  
Potato and bacon salad  
Tomato, rocket and apple balsamic  
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Australian cheese platter  
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Basic beverage package  
\$105 per person

#### **The Great Aussie BBQ**

Warm ciabatta bread  
Platter of grilled vegetables  
Platter of oysters  
Lavosh with smoked salmon and avocado salsa  
Grilled garlic and lemon king prawns  
Moroccan chicken tenderloin  
Char grilled eye fillet  
Potato and bacon salad  
Tomato, rocket and apple balsamic  
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Australian cheese platter  
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Basic beverage package  
\$110 per person

## Wedding & Function Packages Cocktail Menu

Stand up Canapé only function menu can be designed to suit. Menu example below:

Duck liver parfait with Morpeth sour dough

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Sydney rock oysters with soy mirin dipping sauce

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Kumera, fetta and sage arancini

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Vodka, lime and dill salmon gravalax, buckwheat blini and lime finger pearls

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Coriander tempura prawns with nam jim dipping sauce

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Slow braised pork belly with green paw paw salsa

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Duck confit and gnocchi with rhubarb and orange glaze

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Rosemary and honey lamb cutlets with smashed peas

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Seared beef with horseradish cream

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Lemon curd tart with mixed berry compote

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Chocolate orange tart with pistachio praline cream

Basic beverage package

\$130 per person

All prices are inclusive of GST.

Styling the ultimate event