

Willow Tree Estate

Wedding & Function Packages

Cocktail Menu

\$120 per person

Buffet Menu

\$120 per person

Canapés + 3 Course Menu

\$130 per person

with wedding cake served as dessert,

with berries & cream \$125 per person

The above pricing includes alcohol, as per attached list.

Premium Beer Selection i.e. Corona & Crown Lager \$4 pp

- 2011 Pricing -

For 2012, add 5%

Cocktail Menu

Canapés - Choose 5

Potato Rosti with Roasted Beef & Caramelised Onion

Roasted Capsicum & Herbed Goats Cheese on Ciabatta

Semi-dried Tomato & Ricotta Tartlets

Fetta, Semi-dried Tomato & Basil Filo Parcels

Button Mushrooms with gorgonzola, cream cheese & semi dried tomato

Harissa Spiced Lamb Meatballs

Smoked Salmon, Chive & Cream Cheese on a buckwheat blini

Roma Tomato & Fresh Basil on garlic Bruschetta

Prawn & Whitebait Fritters with spicy tomato salsa

Double Smoked Ham & Gruyere on Sourdough

Cocktail Menu

Boxed - Choose 2

Rogan josh Curry & Rice

Chilli Beef & Hokkien Noodles

Beef & Blackbean with rice

Honey Chicken & Chickpeas

Tempura Fish & Chips

Salt & Pepper Squid

Preserved Lemon, Couscous and Seared Lamb Fillets

Burgundy Beef & Garlic Mash

Spoons - Choose 2

Tarragon & Lime Scallops

Prawn & Shallots

Sliced Duck Roll with plum sauce

Smoked Salmon & Nori Omelette

Smoked Salmon Salad

Skewers - Choose 2

Beef & Capsicum

Pork Loins & Cinnamon Apple

Chilli Chicken

Marinated Prawn & Scallop

Minted Lamb Strap

Moroccan Chicken

Marinated Quail & Yoghurt Dip

Finger Food - Choose 1

Minted Lamb Cutlets

Pork, Ginger & Noodle Gow Gees

Pork & Chicken Spring Rolls

Assorted Mini Home Made Sweets ...

Optional extra... \$12 per person

Chocolate Tarts, Lemon Meringue Pies

Tiramisu, Cheesecake

Buffet Menu

Assorted Breads

Boned & Rolled Loin of Pork, filled with sage, ginger & thyme

Roasted Turkey with rosemary & soy

Scotch Fillet of beef with pancetta & French mustard

Thai Chicken Curry with lemongrass, garlic & chilli, on jasmine rice

Caesar Salad - cos lettuce, toasted croutons, bacon, anchovies & parmesan

Roasted Pumpkin & Pinenut Salad, with parmesan, olive oil & reduced balsamic

Kipfler Potato, Bacon, Soft Egg & Fresh Parsley Salad

Cous Cous & Chickpea Salad with sumac, lemon & roasted baby vegetables

Fresh Fruit Platters

Hunter Valley Cheese Board

Flourless Chocolate Cake with chocolate fudge centre

Raspberry & White Chocolate Baked Cheesecake

Canapé Selections

Select 5

Moroccan Chicken Kebabs with minted yoghurt & Harissa

Chilli Corn Cake with avocado & coriander salsa

Mini Zucchini Frittata with tomato & onion jam

Mini Bacon & Egg Quiches

Caramelised Balsamic & Red Onion Tart with goats cheese

Potato Rosti with roasted beef & caramelised onion

Harissa Spiced Lamb Meatballs

Roma Tomato & Fresh Basil on Garlic Bruschetta

Whitebait Fritters with lemon aioli

Spinach & Pinenut Filo Pastry Parcels

Roasted Capsicum & Herbed Goats Cheese on Ciabatta

Double Smoked Ham & Gruyere on Sourdough

Entrée Selections

Select 2 for an alternate serve

Caesar Salad,

crispy pancetta, garlic croutons & fresh grated grana padano cheese

Twice Cooked De-boned Quail

with yam & ginger lasagne, sautéed spinach

Braised Pork Belly,

with pineapple, soy & coriander, served with a salad of mint & bean shoots

Fuesili Pasta,

with leeks, braised chickpeas, chorizo sausage, garlic & chilli

Peppered beef Salad,

with char-grilled marinated vegetable salad, Dijon mustard aioli & rocket

Salad of Roasted Baby Vegetables,

marinated cherry bocconcini, balsamic dressing

Baked Spinach & Ricotta Cannelloni,

with wok seared tomato & basil fondue

Walnut, Prosciutto & Goats Cheese Tart, with asparagus

Smoked Chicken & Avocado Salad,

with roasted cashew nuts and a raspberry & Dijon mustard vinaigrette

Steamed Asparagus,

with a Persian feta tartlet, served with honey roasted tomato & chilli jam

Main Course Selections

Select 2 for an alternate serve

Pan Fried Chicken Breast,

with pancetta, goats cheese & sage, on a salad of braised borlotti beans, with chorizo sausage & tomato

Macadamia Crusted Chicken Supreme,

with fresh asparagus spears, dauphinoise potatoes, sautéed spinach & basil pesto

Home-made Braised Beef & Burgundy Pie,

split pea puree, and garlic roasted creamed potato

Scotch Fillet of Beef,

sautéed wild mushrooms, toasted brioche, asparagus & béarnaise sauce

Braised Lamb Shanks,

with olive, garlic & tomato, served on garlic mash

Roast of Rosemary & Tarragon Lamb Rump,

with seasonal roast vegetables, broccolini & dutch carrots

Loin of Pork,

stuffed with apple, dates & walnuts, red currant jus & seasonal vegetables

Caramelised Pork Belly,

sweet potato rosti, seared spinach, roast green apple jus, crackling

Baked Barramundi Fillet,

with julienne vegetables & chunky tomato salsa

Fillet of Salmon,

on a preserved lemon risotto, with steamed snow peas and a beurre blanc

Thai Style Vegetable Curry,

with jasmine rice & fragrant herbs (V)

Dessert Selections

Select 2 for an alternate serve

Gingerbread Parfait with white chocolate

Lemon Curd Crème Brulee

Banana & Toffee Pudding,

with butterscotch, pecans & fresh cream

Fresh Strawberries with mascarpone & chocolate chords

Individual Chocolate Tartlet,

chocolate ganache & double cream

Fromage Blanc Tart,

with peanut brittle & Persian fairy floss

Profiteroles,

filled with vanilla crème pate, served with Belgium chocolate sauce & almond cream

Home-style Apple Strudel, with french vanilla bean double cream

Steamed Chocolate & Hazelnut Pudding,

with butterscotch sauce & vanilla bean anglaise

Individual Lemon Meringue Pies,

on raspberry coulis with double cream

Beverage Selections

*Choose 1 Sparkling, 2 white wines, 2 red wines & 2 beers
Light Beer will be served as part of licensing regulations*

Sparkling Wine

The Chapel Sparkling Semillon

Sobels Champagne

Tyrrell's Ashman Sparkling

Willow Tree Sparkling Semillon

Lindeman's Sparkling Rose

White Wine

Tyrrell's Moores Creek Semillon

Brokenwood 'Cricket Pitch' Semillon Sauvignon Blanc

Tamburlaine 'Wine Lovers' Chardonnay

Tyrrell's Moores Creek Chardonnay

David Hook Sauvignon Blanc

Tamburlaine Sauvignon Blanc

Sobels Verdelho

David Hook Pinot Grigio

Red Wine

Tyrrell's Pinot Noir

David Hook Shiraz / Viognier

Tyrrell's Shiraz

Tamburlaine Cabernet Sauvignon

Sobel's Cabernet Sauvignon

Beer

VB

Pure Blonde

Carlton Dry

Carlton Draught

(Cascade Light will be served as light beer option)

Crown Lager & Corona available at additional \$4 per person