



The Marina

3 Course Wedding Package

Adult Guests: 50 - 150 \$120 per person.

2 hour premium beverage package. Optional upgrades available.

A selection of canapés and pre-dinner drinks served on guests arrival

3 course set menu: 1 entrée, 2 alternate serve main courses (accompanied by a fresh garden salad for each table) and 1 dessert. Optional upgrades available.

Menu tasting for the bride and groom

Complimentary cutting of your wedding cake

Personalised menus, white table cloths and napkins for tables

Skirted bridal, gift and cake tables

Dance floor

Microphone for speeches

A complimentary bottle of Bubbles

Weddings Chair covers and sashes

The Bay

2 Course Wedding Package

Adult Guests: 50 - 150 \$110 per person.

2 hour premium beverage package. Optional upgrades available.

A selection of canapés and pre-dinner drinks served on guests arrival

3 course set menu: 1 entrée, 2 alternate serve main courses (accompanied by a fresh garden salad for each table) Optional upgrades available.

Menu tasting for the bride and groom

Complimentary cutting of your wedding cake

Personalised menus, white table cloths and napkins for tables

Skirted bridal, gift and cake tables

Dance floor

Microphone for speeches

A complimentary bottle of Bubbles

Weddings Chair covers and sashes

The High Tide

Buffet Wedding Package

2 hour premium beverage package. Optional upgrades available.

A selection of canapés and pre-dinner drinks served on guests arrival

Gourmet buffet selection: 3 cold, 2 hot, 2 tailored dishes and 2 Desserts

Complimentary cutting and platter presentation of your wedding cake

Personalised menus, white table cloths and napkins for tables

Skirted bridal, gift and cake tables

Dance floor

Microphone for speeches

A complimentary bottle of Bubbles

Weddings Chair covers and sashes

The Balcony

Cocktail Wedding Package

2 hour premium beverage package. Optional upgrades available.

2.5 hours of floating canapé service: your choice of 4 cold and 4 hot

Additional choice of canapés at \$5.00pp

Additional platters may be ordered, price on application

Complimentary cutting and platter presentation of your wedding cake

Personalised menus, white table cloths and napkins for tables

Skirted gift and cake tables

Dance floor

Microphone for speeches

A complimentary bottle of Bubbles

Weddings Chair covers and sashes

Entrees

Harvey Bay Scallop

Ikura / Manchengo Cheese / Black Truffle Remoulade / Fresh Herbs

Ocean Trout

Native lime cured ocean / Pickled radish / Watercress / Crispy Capers / Gazpacho Jelly / Woodside Goats Curd [GF]

South Australian Squid

Salt and Pepper Dusted / Squid Ink / Chorizo / Lime Aioli / Salsa Verde [GF]

Duck Terrine

Pistachio / pickles / Wild Rocket and Toasted Brioche

Adelaide Hills Lamb

Char Grilled Lamb Loin / Heirloom Tomatoes / Persian Feta / Wild Rocket / Balsamic Glaze [GF]

Spencer Gulf Prawns

Chargrilled / Rocket / Avocado / Semi Dried / Cherry Tomatoes / Cucumber / Apple / Balsamic dressing [GF]

House Made Tofu

Shitake Mushrooms / Pickled Radish / Beetroot Relish / Gremolata [VG] [GF]

Coorong Pork Belly

Slow Braised / Orange & Beetroot Relish / Apple & Fennel Remoulade [GF]

Port Lincoln Blue Fin Tuna

Tempura Crumble / Pickled Ginger / Cream of Wasabi / Sesame Mushroom Soy Dressing

Our Own Seafood Chowder

Seafood Medley / Puffed Pastry / Fresh Herbs

MAINS

Riverland Chicken

Marinated chicken breast / Baby Onions / Mushrooms / Pancetta / Crushed Kipfler Potatoes / Thyme Jus [GF]

SA King Prawns

Roasted Capsicum / Zucchini / Onion / Chili Jam / Bean Sprout / Fragrance Saffron Rice

Adelaide Hills Lamb

Roasted lamb rump / Roasted Potatoes / Mint Jelly / Confit Cherry Tomatoes / balsamic jus [GF]

SA Barramundi

Crispy skinned Fillet / Wok Tossed Asian Greens / Oriental Herb / Bean Shoot salad / Ponzu Dressing [GF]

Tasmanian Salmon

Pan roasted / Pickled Radish / Pomegranate / Watercress / Roasted Potato / Coriander chilli & macadamia pesto [GF]

Naracoorte Beef

200g fillet / Creamy Potato Mash / Garlic Roasted Field Mushrooms / Blistered Cherry Tomatoes / Red Wine Jus [GF]

Murray River Pork

Grilled Rib Eye / Seasonal Roast Vegetables / Apple Puree / Adelaide Hills Cider Jus [GF]

Moreton Bay Bugs

Fermented Chili & Garlic Butter / Sea Parsley / Confit Potatoes / Caramelized Romesco

Vegetarian and Vegan

Char Grilled Vegetable / Quinoa / Rocket / Spanish Onion / Balsamic Dressing and Woodside Goats Curd (gf) (vegan and lactose free options available)

DESSERTS

Vanilla panna cotta / almond biscotti / Persian fairy floss

Lemon tart / Cream Fraiche / berry coulis / Mango Coulis

Belgian dark chocolate Fondant / white chocolate soil / raspberry sorbet

Vanilla ice cream sandwich / honeycomb / caramel & macadamia wafers

Cookies and cream cheese cake / Toffee Shards / Coffee Sauce

Hazelnut parfait / salted caramel ice cream / freeze dried mandarin Fresh