

CANUNGRA HOTEL

Cold beer, great food, good friends

18 Kidston Street, Canungra, Q. 4275
ABN: 62 127 914 434
Ph: (07) 5543 5233 Fax: (07) 5543 5617
Email: chef@canungrahotel.com.au

Wedding Package

The cost of our bridal package is \$150.00 which includes -

- Room hire
- White skirted bridal table
- Table set up with white table cloths, 2 ply white serviettes
- Overnight accommodation for bride and groom on the night of your wedding

Optional Extras –

Skirted cake table	\$ 40.00
Bridal table back drop	POA
Linen serviettes	\$ 1.00 each
Chair covers with your choice of sash colour	\$ 5.50 per chair

Menu Options

Buffet No.1 \$40.00 per person

3 salads
2 vegetables
4 hot dishes
4 desserts
Bread roll selection

Buffet No.2 \$47.00 per person

4 salads
2 vegetables
5 hot dishes
5 desserts
Bread roll selection

Canapés available on request
Choice of 3 selections
\$6.00 per person

Buffet Choices

Salads –

Greek salad with fetta (v)
Green bean salad with Spanish onion and seeded mustard dressing (v)
Glass noodle salad with shredded chicken, coriander dressing
Mesculin salad with a choice of salad dressing – French or Italian (v)
Roma tomatoes with baby bocconcini and basil (v)
Cos with shaved parmesan, eggs, garlic croutons and Caesar dressing
Potato with eggs, shallots and curry cream

Vegetables-

Selection of steamed garden vegetables with herb butter (v)
Rosemary and sea salt roasted potatoes (v)
Field mushrooms with Spanish onions and mixed herbs (v)
Roasted pumpkin and sweet potatoes (v)
Stir fry of garden vegetables in a soy and sweet chilli dressing (v)

Hot Dishes-

Chicken Cacciatore
Thai Beef Curry with jasmine rice
Tandoori Chicken
Chicken Satay Skewers with a peanut sauce
Beef Bourguignon
Glazed Leg Ham
Roast Lamb
Roast Pork
Roast Beef
Salt and pepper crumbed Calamari
Ricotta and spinach Ravioli in a Napoli sauce (v)
Vegetarian Risotto with butternut pumpkin, field mushrooms, shaved parmesan cheese (v)

Desserts –

Pavlova decorated with fresh berries
New York Baked Cheesecake
Sticky Date Pudding
Mississippi Mud Cake
Black Forest Gateaux

Set menu No.1 \$40.00 per person

Entrée – 2 from the selections served alternatively
Main -2 from the selections served alternatively
Served with a bread roll

Set Menu No.2 \$48.00per person

Entrée – 2 from the selection served alternatively
Main – 2 from the selections served alternatively
Dessert – 2 from the selections served alternatively
Served with a bread roll

Canapés available on request

Choice of 3 selections
\$6.00 per person

Entrees –

Choose 2 to be served alternatively

Chicken Satay skewers served on rice with a peanut dressing
Smoked Salmon and potato salad served with a basil pesto dressing
Garlic prawns served on a bed of rice
Moroccan spiced lamb rump on cucumber, tomato, asparagus salad with Tahini dressing
Sweet chilli marinated beef on rice vermicelli with a honey, sesame and soy dressing
Prawn cocktail served traditionally with a seafood sauce
Zucchini and ricotta frittata served with a cherry tomato and basil salad (v)

Mains –

Choose 2 to be served alternately

Rack of Lamb with a herb crust, served on potato puree with snow peas, broccolini and a lamb jus
Char grilled Black Angus Rump, served on a potato rosti with sautéed baby spinach, beans and a red wine jus
Australian Barramundi fillet topped with a mango salsa, served with chat potatoes and a cos and tomato salad
Chicken breast filled with haloumi cheese, topped with pesto and served on smashed potatoes
Crispy skin chicken breast filled with feta and sundried tomatoes on herb crushed potatoes, tomato salsa and a peppercorn jus
Pine nut and chervil crusted salmon on dill and potato crush, seasonal vegetables and a lemon beurre blanc
Beef sirloin café de Paris on a mushroom risotto and broccolini
Veal Medallions with a seeded mustard cream sauce, chat potatoes, baby carrots and broccolini
Char grilled vegetable stack served with a pesto cream sauce (v)

Desserts –

Choose 2 to be served alternatively

Individual sticky date puddings, served warm with vanilla anglaise

Citrus tart served with fresh berries and double cream

Individual chocolate mud cake served warm with double cream

Warm apple pie with cinnamon ice cream

Orange, almond and cranberry cake served with double cream (g)

Canapés –

Beef balls with a spiced tomato relish

Salmon blinis served with crème fraiche

Home made sausage rolls

Vegetarian frittata with caramelised onions (v)

Tempura Prawns with a wasabi aioli

Crumbed Calamari strips with a tartare dipping sauce

Mushroom caps filled with crab, topped with shaved parmesan cheese

Spinach and cheese filo pastries (v)

Mini Barramundi bites

Bacon wrapped chipolatas

