

# *Wedding Packages*

*(Based on a minimum of 60 Guests)*

## ***COCKTAIL RECEPTION***

***\$67.00 Per Head***

Room Hire, Catering & Beverage Staff, Platters of Crudities & Dips, Choice of Twelve Cocktail Dishes, Beverages for Five Hours, DJ & MC

## ***SILVER PACKAGE***

***\$90.50 Per Head***

Room Hire, Catering & Beverage Staff, Savouries on Arrival, Two Course Sit Down Meal or Buffet (see Menus for Options), Beverages for Five Hours, DJ & MC, Chair Covers

## ***GOLD PACKAGE***

***\$99.50 Per Head***

Room Hire, Catering & Beverage Staff, Savouries on Arrival, Three Course Sit Down Meal or Buffet (see Menus for Options), Beverages for Five Hours, DJ & MC, Chair Covers

Packages can be altered to suit Couple.

Additions, Subtractions and Menu Alterations can be made via Functions Coordinator

Smithfield RSL reserves the right to increase prices without notice, this will only be done if absolutely necessary.

# ***COCKTAIL RECEPTION***

## ***Choose Twelve Items***

### ***Cold Selections***

*Tomato Brushetta*  
*Chicken & Seeded Mustard Croutons*  
*Fresh Prawns tossed in Cocktail Sauce served on Garlic Croutons*  
*Thai Beef on Turkish Crisps*  
*Smoked Salmon & Avocado mixed with a French Mustard Dressing in Pastry Cups*  
*Assorted Dips served with Italian Breads*  
*Marinated Olives/ Anchovies/Bread Sticks*

### ***Hot Selections***

*Cheese and Spinach Triangles*  
*Party Pies & Sausage Rolls*  
*Mini Spring Rolls*  
*Steamed Dim Sims*  
*Bowl of Nachos ( served with Sour Cream & Guacamole )*  
*Seafood Puffs*  
*Honey Chicken Wings*  
*Mini Quiches*  
*Wedges ( served with Sour Cream & Sweet Chilli Sauce )*  
*Fish Cocktails*  
*Flame grilled Meatballs in a Chilli / Napoletana Sauce*  
*Tandoori Chicken Skewers*  
*Marinated Lamb ( Olive Oil, Chilli, Garlic & Oregano )*  
*Morrocan Chicken Skewers*  
*Satay Beef Skewers*  
*Satay Chicken Skewers*  
*Italian Chipolata Sausages*  
*Salt & Pepper Chicken Wings*

### **TEA & COFFEE**

**Choose Your Own Alternate Menu**  
***Silver Package – Choose Two Courses***  
***Gold Package – Choose Three Courses***

Oven Fresh Bread Rolls & Butter

**Entrée**

*Creamy Chicken & Mushroom Vol au Vont*  
*Beef & Pork Cannelloni with Napolitana Sauce*  
*Traditional Italian Pasta Bake*  
*Marinated BBQ Pork Spare Ribs on Roasted Baby Potatoes*  
*Traditional Prawn Cocktail*  
*Seafood Marinated in Olive Oil, Oregano, Chilli & Garlic*  
*Garlic Prawns with Chilli & Napolitana Sauce, served with Crusty Bread*  
*Homemade Italian Meatballs with freshly Grated Parmesan Cheese*  
*Slow Roasted Beef Casserole served over Sauteed Potatoes*  
*Veal Lasagne*  
*Oven Roasted Vine Ripened Tomato filled with Beef Ragù*  
*Thai Red Curry Chicken served with Scented Rice*  
*½ doz Fresh Pacific Oysters*

**Main**

*Chicken Breast with Roasted Mediterranean Vegetables*  
*Wild Barramundi resting on a warm Potato Salad*  
*Veal Involtini filled with Parmesan, Breadcrumbs, Pinenuts & Spinach*  
*Oven Baked Chicken Breast served in a Thai Mango Sauce*  
*Scotch Fillet with Café De Paris Butter & Veal Jus served on a Creamy Mash*  
*Blue Eyed Cod on Sauteed Potatoes and finished with Lemon Butter Sauce*  
*Oven Roasted thick Italian Sausages on Roasted Eggplant and Tomatoes*  
*Slow Roasted Lamb Shank served on a creamy Mashed Potato*  
*Scotch Fillet with your Choice of Mushroom, Pepper, Dianne or Hollandaise Sauce*  
*and served with Potato Bake & Roasted Vegetables*  
*Veal Pizzaola with Fresh Tomato Sauce, Garlic & Oregano*  
*Lamb Rump resting on Roasted Vegetables, Cannelli Beans and Lamb Jus*  
*Traditional Chicken Caccatore with White Wine, Olives & Fresh Herbs*  
*Beef & Burgandy Pie with Mash, Onion, Peas & Gravy*  
*Chicken Breast on Creamy Potato Bake with Mushroom Sauce*

***MAIN EXTRAS ( GOLD PACKAGE ONLY)***

*Slow Roasted Rib Eye with Stuffed Tomato, Caramelised Onion & Veal Jus*  
*Baby Lamb Rack with Fresh Asparagus, Potato Puree, Sugar Roasted Tomato & Lamb Jus*

***Dessert***

*Traditional Crème Caramel*  
*Ricotta filled Profiteroles with Berry Coulis & Cream*  
*Individual Pavlova with Fresh Fruit and Passionfruit Sauce*  
*Warm Apple Strudel with Fresh Cream*  
*Strawberry Cheesecake served with Fresh Strawberries*  
*Creamy Vanilla Panna Cotta with Strawberries*  
*Warm Apple Crumble with Vanilla Bean Gelato*  
*Mini Custard filled Cannoli*  
*Chocolate Cake & Ice Cream*  
**TEA & COFFEE**

# ***SILVER PACKAGE BUFFETS***

## ***Cold Buffet***

*Oven Fresh Bread Rolls*  
*Mirrored Selection of Cold Meats*  
*(Smoked Ham, Pork, Beef, Chicken Wings)*  
*4 Varieties of Salads*  
*Vegetable Frittata*  
*Mirrored Fruit Platter*  
*Tea & Coffee & Mints*

## ***Hot Buffet***

*Oven Fresh Bread Rolls*  
*Roast Beef with Traditional Gravy*  
*Roast Pork with Apple Sauce*  
*Roast Potato & Pumpkin*  
*4 Varieties of Salads*  
*Mirrored Fruit Platter*  
*Tea & Coffee & Mints*

## ***Mixed Buffet***

*Oven Fresh Bread Rolls*  
*Curry Chicken, Sweet & Sour Pork, Stir Fry Beef with Oyster Sauce*  
*Special Fried Rice*

*Choice of Roast Meats ( 2 ) :* *Roast Beef*  
*Roast Pork*  
*Honey Cured Ham*

*Roast Potato & Pumpkin*  
*4 x Varieties of Salads*  
*Seasonal Fruit Platter*  
*Assorted Cakes, Tea, Coffee & Mints*

# ***GOLD PACKAGE BUFFETS***

## ***Italian Buffet***

*Assorted Italian Bread and Grissini*

*Antipasto – Double Smoked Ham, Prociutto, Mortadella, Salami & Mixed Cheeses,  
Marinated Eggplant, Zucchini, Capsicum, Sauteed Mushrooms, Marinated Artichokes  
Selection of Condiments including Olives, Anchovies.*

*Selection of Salads: Artichoke & Roasted Mediterranean Vegetables*

*Bocconcini & Fresh Tomatoes*

*Mixed Leaf tossed with Extra Virgin Olive Oil & Oregano*

*Beef Lasagne*

*Chicken Cacciatore*

*Italian Sausage*

*Linguine Boscaola*

*Veal Scaloppini*

*Roast Potato & Pumpkin*

*Mini Cakes*

*Tiramisu*

*Almond & Lemon Ricotta Cake*

*Crostoli*

*Almond Biscuits*

*Season Fruit Platter*

*Tea, Coffee & Mints*

## ***Hot Carvery Buffet***

*An Array of Oven Fresh Bread Rolls with Butter*

*Cream of Pumpkin Soup*

*Decorated Mirrors of Assorted Cold Cuts including Double Smoked Ham, Peppered*

*Roast Beef, Smoked Turkey and Roast Chicken*

*Selection of Eight Salads, Potted Mustards, Condiments and Chutneys*

*Choice of : Roast Beef with Red Wine Jus*

*Loin of Pork with Rosemary Jus*

*Roasted & Steamed Vegetables*

*Spectacular Dessert Buffet of Gateaux, Cheese Cakes & Tropical Fruit Platter*

*Tea, Coffee & Mints*

## ***BEVERAGE PACKAGES***

All Beverage packages are based on unlimited consumption for a period of five hours. In accordance with Smithfield RSL Club Liquor Awareness Policy, and the Liquor Licensing Laws, the Club reserves the right to cease the supply of alcohol to any or all Guests showing any signs of intoxication . Service of alcohol will cease fifteen minutes prior to confirmed finishing time.

### ***COCKTAIL RECEPTION***

Selection of House Wines – De Bortoli Semillon Chardonnay, Riesling, Moselle & Claret  
Assorted Full Strength & Light Beers  
Soft Drinks including Orange Juice  
Dinner Wines – Tyrrell’s Wine Mid Night Leap Red & White  
Sparkling Wine – Seppelt Classic Brut

### ***SILVER PACKAGE***

Selection of House Wines – De Bortoli Semillon Chardonnay, Riesling, Moselle & Claret  
Assorted Full Strength & Light Beers  
Soft Drinks including Orange Juice  
Dinner Wines – Devil’s Lair Fifth Leg Red & White  
Sparkling Wine – Seaview Brut

### ***GOLD PACKAGE***

Selection of House Wines – De Bortoli Semillon Chardonnay, Riesling, Moselle & Claret  
Assorted Full Strength & Light Beers  
Soft Drinks including Orange Juice  
Dinner Wines – Rosemount Estate Diamond Label Cabernet Sauvignon & Semillon Chardonnay  
Sparkling Wine – Riccadonna