

Deakin Lakehouse

WEDDING MENUS & PRICE OPTIONS:

(Includes room hire)

“THE TRADITIONAL”

(Sometimes the simple things in life are the best!)

\$58 per head 2015 / 2016

1 soup (or yum cha)/ 2 main course (50/50) / 1 dessert, espresso coffee

ENTRÉE: Choose 1 for your menu

- Creamy pumpkin & sweet potato soup w sour cream and crisp fried shallots & herb croutons
- Potato & leek soup w crème fraiche and crisp fried shallots & cheese croutons
- Mixed yum cha: share plate to each table of a crisp fried yum cha combination (seafood, beef & vegetable) with Malay style dipping sauce

MAIN COURSE: Choose 2 for your menu

- Tender, thick sliced, oven roasted porterhouse, served on a baby spinach and potato roesti, w baby carrots, seasonal vegetables and a red wine jus
- Grilled breast of free-range chicken, served on creamy baked scalloped potatoes, layered with roasted garlic and onion, served with leafy greens and julienne salad vegetables,(topped with a white wine, butter & chive sauce OR roasted antipasto relish and fried leek, you choose for your menu)
- Oven grilled barramundi fillet, served on chunky chat potatoes roasted in rosemary and garlic, with a beurre blanc sauce and fresh herbs (choice of seasonal vegetables or a fresh garden salad for your menu)
- Free-range chicken wrapped in locally cured streaky bacon, served on a basil and spring onion risotto cake, with Mediterranean salad, and topped with fresh aioli

INDIVIDUAL DESSERTS: Choose 1 for your menu

- Lemon citrus tart, w blueberries, with mango coulis & cream
- Apple & raspberry almondine, with berry coulis & cream
- Lemon & lime cheesecake in crisp buttery pastry case with cream and mango coulis (G/F)
- Passionfruit & white chocolate cheesecake : with cream and berry coulis
- Mixed berry cheesecake: rich baked cheesecake with full fruit glaze, with coulis & cream (G/F)
- Fresh fruit & custard tarts: cased in pure butter shortbread, with cream and passionfruit coulis
- Chocolate walnut fudge cakes: made w couverture chocolate & bourbon, with cream (G/F)
- Orange & almond baby cakes: with cream & mango coulis (G/F)
- Toffee apple Annies : cinnamon apple in pure butter shortbread, w toffee crumble & cream

“TRADITIONAL WITH A TWIST”

(Time for guests to mix and mingle, as well as sit and relax over a meal, & you can feature your wedding cake as the dessert if you wish)

\$58 per head 2015 / 2016

7 portions of Finger Food per guest/ 2 main course (50/50) / your wedding cake (as provided by you) served as dessert, espresso coffee

\$64 per head 2015 / 2016

6 portions of Finger Food per guest / 2 main course (50/50) / 1 dessert, espresso coffee (your wedding cake served after dessert)

ENTRÉE: Finger Food selection, taken around to your guests, as they mingle and chat:

- Mixed Yum Cha (seafood, beef & vegetarian, crisp fried and served with dipping sauces)

Plus choose one of the following:

- Potato roestis topped w grilled prawns in herb mayo / brie cheese with antipasto relish (G/F)
- Bruschetta with locally cured free-range ham, cream cheese, pesto, and baby lettuce
- Double cheese & onion mini scones w sour cream & chives
- Japanese Tokyo rolls – seafood and vegetarian fillings

Plus choose any two of the following:

- Petite Lakehouse vegetarian quiches, in free-range eggs
- Mini gourmet homemade Lakehouse pies - chefs selection
- Lakehouse petite tomato, ricotta, olive and parmesan pastry scroll
- Tempura prawns and flathead in beer batter, with lime mayo
- Lightly spiced herb crusted free range chicken strips, with sour cream and sweet chilli
- Petite arancini: cheese & herb filled risotto balls, fried to a golden crust, with chilli jam (G/F)

MAIN COURSE: Choose 2 for your menu

- Same selection as for the Standard Traditional Menu

INDIVIDUAL DESSERTS

Select one from the list of Traditional Desserts (as listed previously), **or** your Wedding Cake plated as a dessert, with coulis, cream and berries

(Please note: wherever a course is served 50/50 you can, if preferred, offer a choice for your guests on the day, for an extra \$2 per head, per course)

SPECIAL CATERING:

Please advise us in advance if you require catering for vegetarian, gluten free, dairy free or other special dietary – we are happy to provide special meals where required

“THE LAKEHOUSE CLASSIC”

(Those dishes that have become our favourites,
perfect all year round)

\$60 per head 2015 / \$62 2016

- 2 entree (50/50) / 2 main course (50/50)/ wedding cake as dessert , espresso coffee
- 4 finger food portions (you choose from our extensive list of options)/ 2 main course (50/50)/ mixed plate of petite slice points to each table, wedding cake as dessert, espresso coffee

\$70 per head 2015 / \$72 2016

- 2 entrée (50/50) / 2 main course (50/50)/ 2 dessert (50/50) espresso coffee
- 7 finger food portions (you choose from our extensive list of options)/ 2 main course (50/50) / 2 desserts (50/50) (or delicious mixed share plates of sweet indulgences to each table if you prefer) , espresso coffee

(Where a course is served 50/50 you can, if preferred, offer a choice for your guests on the day, for an extra \$2 per head, per course)

ENTRÉE (choose either 1 or 2 for your menu)

- Seafood Trio: grilled scallops, prawns & calamari served on an Asian style salad w coconut & lime dressing
- Petite Chipolata Sausages: made with free-range Otway pork, served on a bed of sweet potato mash, with wilted baby spinach, relish, and topped with onion rings in light crisp beer batter
- Open Pies : of roasted pumpkin and fetta in free-range egg, topped with caramelised onion & served on a rocket salad with semidried tomatoes, toasted pine nuts, cucumber ribbons and balsamic vinaigrette
- Seared Prawns: topped with crispy locally cured bacon, served on rice pilaf with green beans (seasonal) in lemon scented olive oil and balsamic reduction
- Baby Lamb Kebabs: served on herbed potato mash with pickled baby beet salsa , Greek tzatziki and balsamic reduction
- Pea, Corn & Prawn Risotto: in white wine and baby spinach sauce, topped with grated parmesan, served with pesto oil

MAIN COURSE: (choose 2 for your menu)

- Thick Sliced Porterhouse: oven roasted in fresh herbs , served on roasted potatoes in rosemary, roasted skin-on pumpkin, grilled baby carrots, slow roasted red onion, with seasonal green vegetables, and rich shiraz jus (G/F)
- Lakehouse “Fish & Chips” : flathead , prawns & calamari in crisp beer batter, served on just crushed crisp skinned chat potatoes roasted in garlic, w salad greens, baby beets, fresh tomato salsa, cucumber ribbons, & fresh tartare
- Grilled Free-range Breast of Chicken: served on soft potatoes layered with vintage cheeses and roasted onion, served w Mediterranean salad (topped with creamy free-range bacon & baby spinach sauce and crisp fried leek or topped w native honey & mustard sauce, you choose your preferred sauce for your menu)
- Grilled Salmon Fillet: served on roasted potato, roast pumpkin & roasted zucchini, with crisp cos leaves in fresh mustard mayo, cucumber ribbons, olives, crumbled fetta, soft roasted red onion, & topped with pesto & sweet potato curls (G/F)
- Slow Cooked Lamb Shank: served on crushed potatoes oven roasted in herb oil, with baby carrots, green beans, seasonal vegetables, with a rich red wine and rosemary jus (with 50/50 menu only)

INDIVIDUAL DESSERTS: (choose either none, one or two for your menu)

- Heaven Sent Nougat Jar-cake: layers of praline mousse, chocolate & nougat
- Caramel Apple Pie Jar-cake: layers of apple, cinnamon cream, gooey caramel
- Berry Trifle Jar-cake: berry trifle, layered with berry jelly & creamy mousse spiked with macaron crumb – sublime!
- Fresh Fruit & Custard Tarts: cased in pure butter shortbread, served w cream and passionfruit coulis
- Toblers Own Cheesecake: rich chocolate cheesecake with hazelnut praline and honey swirl, topped with ganache & smashed toffee
- Caramel & Macadamia Cheesecake: layered w caramel fudge, served with praline, sticky sauce & cream
- Toffee Apple Annies : cinnamon apple in pure butter shortbread, topped with toffee crumble & served with cream
- Tiramisu: espresso soaked savoirdi biscuits, layered with marsala cream, and topped with shaved chocolate, served with sticky caramel & cream
- Mixed Share Plates of Delicious Sweet Indulgences (3 per guest), to each table