

# PORT OFFICE HOTEL

## *Sit-Down Receptions*

*choose from six restaurant's all inclusive contemporary, classic, deluxe or decadent seated reception packages, or design your own with the assistance of our wedding coordinator...*

### **Classic**

**\$120.00 pp**

**or \$117.00pp\***

*replace pre-dinner canapés w/ a selection of warm sourdough breads served w/ housemade dips & chefs selection of antipasto plates & lavoshe*

all traditional inclusions in your wedding package apply in addition to the following arrangements:

#### **a four hour classic beverage package including:**

a trio of selected wines including sparkling, your choice of chardonnay **or** sem sauv blanc and cabernet merlot  
local draught beer; cascade premium light, carlton draught, carlton midstrength, xxxx gold softdrink  
*add basic spirits to your beverage package for an additional \$7.00 per person, per hour*  
*extend your beverage package for an additional \$8.00 per person, per hour*  
*upgrade to a deluxe beverage package for an additional \$10.00 per person – extendable at \$9.00 per person, per hour*

#### **half an hour of pre dinner canapés with a choice of four from the following selection:**

##### *hot & cold canapé selection:*

miniature beef mignons w/ dijon mustard (gf)  
vietnamese chicken spring rolls served w/ nam jim dipping sauce  
steamed prawn wontons  
tempura honey prawns  
caesar salad cups (v)  
lamb skewers marinated w/ lemon, garlic & oregano (gf)  
pumpkin & meredith curd cheese risotto spoons (v)  
homemade chicken & preserved lemon sausage rolls  
kilpatrick oysters w/ worcestershire & bacon (gf)  
natural oysters w/ saltwater dressing (gf)  
cape grim rib eye fillet served on croute w horseradish masrcapone  
half shell scallops w/ lime & ginger glaze (gf)  
mushroom arancini balls (v)

#### **a delectable three-course menu offering a selection of entree, main meal & dessert:**

please select two meals from the following entrée, main and dessert menu selection to be served as an alternate drop:

##### *entrée:*

salted chilli baby squid served w/ cucumber & radish salad and ginger dressing  
sticky pork belly served w/ red cabbage, shallot, chilli & star anise glaze  
sirloin of beef rubbed in asian spices & served w/ a Vietnamese salad, rice noodles & chilli & lime dressing  
spinach & persian fetta ravioli in a tomato caper sauce

##### *main:*

mediterranean vegetable stack served w/ a tomato napoli sauce & goats cheese  
prosciutto wrapped chicken breast served w/ sweet corn puree, apple & fennel salad  
pan roasted gold fields lamb rump served w/ smoked eggplant, ratatouille & garlic yoghurt dressing - note; lamb cooked to medium rare – please advise if alternate cooking style (med rare, medium or med well) is required  
crispy gold band snapper served w/ rocket, pine nut and persian feta salad, drizzled w/ a lemon vinaigrette  
grain fed eye fillet w/ truffled mash potatoes, roasted tomato & a rich red wine jus – please choose preferred cooking style (med rare, medium or med well) for **all steaks**

*please see over page*

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*dessert:*

white chocolate crème brulee w/ raspberry ripple ice cream  
rich chocolate fondant pudding served w/ peanut butter ice-cream  
mango tart served w/ a white peach sorbet  
one portion premium australian cheese served w/ lavoshe, muscatels & quince paste

*followed by:*

coffee & tea; self service station set-up w/ selection of teas and freshly brewed coffee

**decorative features including your selection from each of the following:**

single chair sash in either satin or organza for each chair

**&**

your choice of table centrepiece for each guest table

**&**

cake table with skirting & swagging; skirting available in ivory or white / swagging available in ivory, white or black organza

**&**

bridal table with skirting & swagging; skirting available in ivory or white / swagging available in ivory, white or black organza

**&**

guest table decor including your choice of one from the following:

scattered tealights / fresh rose petals for guest & bridal tables / fairy lighting underneath bridal table skirting

**&**

bridal table arrangements including your choice of two from the following:

silk floral arrangements / illuminated plinths / candleabras w/ candles

**the price for the classic seated package without the inclusion of a beverage package is \$92.00 pp**

**\*pre-dinner canapes replacement option as follows:**

chef's selection combination platters...

*served on arrival in the fix wine bar for your guests self service:*

selection of 3 house made dips accompanied by warm sourdough breads

**&**

chef's selection antipasto from the following:

assorted cheese varieties, marinated olives, semi-dried tomatoes, roasted eggplant, capsicum & marinated red onion, sautéed mushrooms, chorizo sausage, selection of dips, goats cheese & lavoshe crisp bread