



# FIX RESTAURANT & WINE BAR

*For the ultimate wedding reception encased in opulence and met with a standard of fine food and beverage service unique to Fix, choose from our Contemporary, Classic, Deluxe or Decadent a la carte seated packages with alternate drop service...*

## **Deluxe**

**\$119.00 per head**

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

### **A four hour deluxe beverage package including:**

A specialty selection of wines including Jansz NV, Cape Mentelle Georgiana, Sem Sauv Blanc & Cape Mentelle Marmaduke Shiraz Melbac Grenache  
Local and imported draught beer  
Soft drink  
*Add basic spirits to your beverage package for an additional \$7.00 per person, per hour*

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

#### *Canapes:*

Tempura King Prawns served with a Ponzu Dipping Sauce  
Rare Peppered Beef En Croute  
FIX Salt and Peppered Calamari  
Gourmet Chicken Spring Rolls  
Black Truffle Risotto Balls  
Pumpkin, Sweet Polenta & Asparagus Fritatta  
Mini Beef Mignon  
Prawn Skewers with Lemon Thyme  
Selected Natural Oysters served with Fresh Lemon & Lime  
Rare Peppered Salmon served on Crispy Polenta  
Chicken or Beef Skewers  
Char Grilled Marinated Lamb Cutlets  
Smoked Salmon and Spinach Roulade Sandwiches  
Spiced Eye Fillet served with Pappadams

### **A delectable four-course menu offering a selection of shared starters followed by your choice of entrée, main and dessert.**

#### *Starters:*

Freshly shucked oysters with tomato salsa and sherry vinaigrette  
Ciabata with olive tepeenade and prosciutto speck  
Thai green curry with lime and coconut served on beetle leaf

*Please select two meals from the following entrée, main and dessert selections, to be served as an alternate drop:*

#### *Entrée:*

Baked Ricotta served in a woody herbed lavoshe and drizzled with port wine syrup  
Rare peppered salmon with kalamata tepeenade and arugula  
Schezwan salt and peppered Calamari served on hearts of romain  
Half shell Queensland Scallops with an orange vinaigrette and mixed cress  
Black truffled risotto with salsa verde  
Asian Eye Fillet Salad with crisp rice noodles and ginger dressing

*Weddings @ the Port Office Hotel*

*... truly a unique occasion*



# FIX RESTAURANT & WINE BAR

continued

**Main:**

Chermoula Marinated Lamb with spiced lentils and massoman dressing  
Tasmanian Salmon with a coconut and lemongrass risotto and served with steamed bok choy  
Prosciutto wrapped Chicken Breast served with kipfler potato and spinach salad  
Duck Breast served with vidalia onions and cannellini beans  
Eye fillet with Butter jam mash served with grilled tomato and a rich red wine jus  
Pan fried Gold Band Snapper with steamed asparagus and lemon hollandaise

**Dessert:**

Classic Vanilla Crème Brulee  
Traditional Tiramisu  
Brandy Snap Baskets served with a classic house made Ice-Cream  
Andy's 'Tart Lemon Tart' served with a rich Double Crème  
Individual Australian Cheese with Saffron Apricots and served with crisp Lavoshe

**Decorative features including:**

Bow or sash for each chair  
Centrepieces for each guests table  
Table decorative enhancements to choose from including ivy and artificial flowers *OR* table scatters *OR* rose petals  
Bridal table enhancements including ivy, artificial flowers and fairy lights  
Two decorative floral arrangements to feature on bar top or in entrance  
White timber wishing well for gift table

**Gifts to your guests**

Your choice of personalised Bonbonnières for each of your wedding guests to take home from the following selection  
Assortment of boxes with ribbons and name tags  
Decorated candles  
Chocolate thankyou cards with ribbon and name tag  
Tea light candles with ribbon and name tag  
*And more designed to compliment your day*

**...the price for the deluxe seated package without the inclusion of a beverage package is \$99.00 per head**



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