



## PAYMENT

**Full payment for catering is required seven (7) days prior** to your wedding/function. All payments (deposit and final payment) are to be paid at the motel reception desk. Your bar account is to be settled in full at the completion of your wedding/function, or by special arrangement with the Catering Manager.

## MENUS

Every effort is made to maintain the prices as printed. Prices may be subject to increase at the discretion of the Catering Manager, due to unforeseen rising costs.

We regret that due to health laws, it is not possible to serve food other than that supplied as per attached menu choices. **Food cannot be taken outside the function room.**

## BEVERAGE POLICY

It is the policy of Camden Valley Golf Resort that **NO alcoholic beverages can be brought onto the premises.**

the area around the swimming pool will be restricted to Wedding/guests **ONLY for a period of Ninety (90) minutes.** This is only available by request. You must advise the function coordinator if you wish to utilize the pool area.

## ROOM HIRE

Room hire charges apply for all wedding/function regardless of the date or food and beverage requirements. Our function coordinator will be more than happy to explain the room hire charges to you.

**Garden Wedding: \$150.00 (Motel Pool/Garden)**

**Room Hire Rates: \$250.00**

If you wish to extend your wedding/function past the five (5) hour time limit. A charge of **Thirty dollars (\$30.00) per hour per staff member will apply.**

# INTER MENU

<i>Finger Food</i>	<i>Price</i>	<i># of Items</i>	<i>\$</i>
Filled pastry rolls			
Satay chicken skewers w/ spicy peanut sauce			
Mini gourmet beef and pepper pies			
Bowls of calamari rings and seasoned wedges			
Soy and honey glazed chicken mini drumettes			
Tapas 5 dips w/ sour dough bread			
Sausage rolls			
Mini vegetable samosa w/ mint yoghurt dipping sauce			
Mixed sushi and Nori rolls			
Satay beef skewers w/ spicy peanut sauce			
Vegetarian mini spring rolls w/ chilli dipping sauce			
Smoked salmon croutons			
<i>Fork Food</i>			
Baked vegetable frittata			
Freshly chucked Sydney rock oysters			
Cheese and fruit platter			
Mini beef burgers, tomato, cheese, sauce			
Fish and chips w/ tartare and lemon			
Calamari rings & chips w/ aioli & lemon			
Wok-tossed soy chicken with jasmine rice			
Cocktail bagels w/ Tasmanian smoked salmon			
Caesar salad with shaved parmesan			
<b>Amount to be inserted to menu section on booking sheet</b>			
<b>TOTAL:</b>			<b>\$</b>







## HOT ENTREES

Saute chicken and mushrooms served in puff pastry	\$
Grilled fish fillets in white wine sauce	\$
Bacon & Scallop skewers	\$
Beef lasagne	\$
Ravioli with white wine sauce and smoked salmon	\$
Grilled Lamb Cutlet Duet and minted jus	\$

## MAINS

Moroccan lamb on lamb jus	
Pork fillet with apricot and apple confit	\$
Duo of salmon and perch fillets	\$
Roasted sirloin with bordelaise sauce	\$
Chicken breast w/ spinach & pine nuts	\$
Chicken breast "Swiss" (in cream Sauce and topped with Ham and melted cheese)	\$
Veal medallions "Veneziana"	\$
Char-grilled chicken breast with mango sauce	\$
Market fish on braised cabbage & beurre blanc	\$
Char grilled scotch fillet steak with a choice of peppercorn or Diane sauce	\$

**All mains served with fresh seasonal vegetables**

## DESSERTS

Fresh fruit plate with lemon sorbet	\$
Individual cheesecake and fruit coulis	\$
Marinated strawberries in a chocolate heart	\$
Sticky Date pudding & caramel sauce	\$
Individual Pavlova & Fruit topping	\$
Chocolate topped profiteroles & Grand Marnier cream	\$
Warm Apple strudel & custard	\$









## NOT DI SH CHOICE

- \* Hungarian beef goulash
- \* Beef stroganoff
- \* Madras beef curry
- \* Beef with black bean sauce
- \* Saut ed beef with capsicum and chilli
- \* Veal medallions with peppercorn sauce
- \* Veal Scaloppini and mushrooms
- \* Hawaiian chicken curry
- \* Chicken a la king
- \* Chicken tandoori with sour cream
- \* Creamed chicken with asparagus
- \* Chicken and mushroom
- \* Chicken fillets sweet and sour
- \* Seafood mornay
- \* Curried prawns
- \* Sweet and sour fish
- \* Assorted fried sea foods

## BUFFET SALAD DISH CHOICE

- \* Fresh garden salad (choice of dressing)
- \* Greek salad
- \* Pumpkin and walnut salad
- \* Waldorf salad
- \* Coleslaw
- \* Vegetable salad
- \* Potato salad
- \* Cucumber and sour cream
- \* Pasta and egg salad
- \* Whole baby beetroot
- \* Carrot, Sultana and coconut salad
- \* Egg and potato salad
- \* Rice salad
- \* Pasta salad\* Tabouli salad



