

JIM O'SULLIVAN RECREATION CLUB

WEDDING PACKAGES



- 5 hr Private Function Room Hire
- Summer Fruit Punch on Reception Arrival
- All Tablecloths Bridal Table & Skirting colour schemed to your choice
- Elegant White Wedding Chairs with choice of Bow Colours
- Expert Wedding Planner and Caterer
- Elegant Round Tables, Decorative Centre Pieces & Wishing Well
- PA System & Microphone
- Stage Area for DJ/Band
- Dance Floor
- Pool Tables & Jukebox

3 course Alternate Drop or Buffet Menu \$60* pp

Finger Food Option \$30 pp

**Minimum of 50 people for packages & \$150 venue hire*

Contact Manager Dave Wilkinson 0414381391 e: venue@darlingstchapel.com.au



Buffet Carvery Menu

Canapé` Selections Choice of 4

Tempura Battered Whiting Fillets
Fish Goujons – deep fried bites with dill lime mayo
Thai Chicken Meat Balls
Marrakeshi Meatballs – lamb mince mixed with onion, garlic, spices and feta cooked
and served with mint yoghurt to dip
Gourmet Mini Spring Rolls
Peppered Steak & Mushroom Pies
Gourmet Mini Hamburgers served with Garlic Aioli lettuce tomato & char grilled relish

Fresh Baked Breads served with assortment of Dips

(Plate served)

Choice of 3 meats

Red Wine & Garlic Rump Roast Beef with Cab Sav roasted vegetables & caramelised onion
Garlic & Honey Mustard Pork with Crispy Crackling served with Maple syrup & baked apricots
Rosemary & Garlic Infused Legs of Lamb
Orange Glazed Chicken stuffed with bacon mushroom and fresh herbs
Served with Steamed Seasonal Vegetables &
Honey pumpkin with field mushrooms asparagus stalks topped with Parmesan Cheese
Roasted Garlic Herbed Potatoes or
Cumin Spiced Potatoes with toasted coconut & sesame seeds

Choice of 3 salads

Thai Beef Salad Thai Chicken & Lychee Salad
American Style Potato Salad Classic Caesar Salad with homemade dressing
Moroccan Spiced Pumpkin Couscous Greek Salad
Basil Pesto Pasta Salad Garden Salad Lamb Salad with Yoghurt Dressing
Coriander Sesame Noodle Salad Mediterranean Pasta Salad

Dessert Buffet Served

White Chocolate Cheesecake with Berry Compote
Individual Berry Trifle's
Individual Pavlovas with fresh fruit salad
Your Wedding Cake Plated & Served with Chantilly Cream
Tea/Coffee

Alternate Drop Menu

Canapé` Selections Choice of 4

Tempura Battered Whiting Fillets
Fish Goujons – deep fried bites with dill lime mayo
Thai Chicken Meat Balls
Marrakeshi Meatballs – lamb mince mixed with onion, garlic, spices and feta cooked
and served with mint yoghurt to dip
Gourmet Mini Spring Rolls
Peppered Steak & Mushroom Pies
Gourmet Mini Hamburgers served with Garlic Aioli lettuce tomato & char grilled relish

Fresh Baked Dinner Rolls

Mains choice of 2

Tender Eye Fillet of Beef on a Potato Gateau
Served with Steamed Vegetables Sweet Potato Chips and
Red Wine Jus
or
Chicken Kiev stuffed with mushroom bacon and herb mousse on a bed of creamy vegetable risotto
Served with Hollandaise sauce
or
Rack of lamb with herb and mustard crust, sweet potato mash, steamed vegetables and rosemary Red
Wine jus

Dessert Buffet Served

White Chocolate Cheesecake with Berry Compote
Individual Berry Trifle's
Individual Pavlovas with fresh fruit salad balls
Wedding Cake Plated & Served with Chantilly Cream

Tea/Coffee

- 5hr Cocktail Party Venue Hire
- 1.5hrs of food waiter served
- Your cake served as dessert
- Formal seating options are not supplied, as Cocktail Weddings are designed as a casual stand-up function where your guests can mingle. Chairs and dry bars are spread around the room for the use of guests.

Finger Food Selections

(Choice of 8 selections)

Cream Cheese & Baby Prawn Bruschetta

Pancetta & Garlic Aioli Bruschetta

Coriander & Coconut Chicken Kebabs

Mini Spring Rolls

Beef Fillet Mignons

Cocktail Samosa

Chicken Florentine Gourmet Pies

Peppered Steak & Mushroom Gourmet Pies

Lamb & Rosemary Gourmet Pies

Mini Quiches

Prawn Cutlet Rolls

Crumbed Prawns

Tempura Baby Whiting Fillets with Tartare Sauce

Satay Beef Fillet Kebabs

Smokey Bacon Mayo & Tomato Ribbon Sandwiches

Lamb & Rosemary Meatballs

Steamed Dim Sims with dipping sauces

Sushi Rolls with Honey Chicken Avocado & Mayonnaise

Rare Eye Fillet Beef on Sour Dough with Béarnaise Sauce

Fish Goujons – deep fried bites with dill lime mayo

Thai Chicken Meat Balls

Crab, Lime & Green Onion Mini Filo's

Tandorri Mini Chicken Drumette's

Gourmet Sausage Burgers with roasted garlic cream and Kasundi chutney

Mushroom Kilpatrick- whole button mushrooms baked with bacon & Worcestershire sauce

Crumbed chicken goujons with lime & coriander yoghurt

Tiny Schnitzels – platters of beef goujons with lemon wedges

Marinated chicken nibbles in almond crumbs with an old fashioned plum sauce