

Wedding Menu

2 Choices from each course, served alternately

Bread Roll

Entrees

Minestrone Soup

Chicken Caesar Salad

Spinach & Ricotta Ravioli with Pesto & Pasatta

Mushroom, Bacon & Asparagus Risotto

Lamb Skewers on a Cous Cous Salad

Smoked Cheddar Arrancini Balls

Mains

Grilled Fillet of Barramundi Herb Buttered Chats, Asparagus spears & Hollandaise Sauce

Oven roasted Chicken Supreme with Kumera Galette, Brocollini, Corn & Gravy

Scotch Fillet Steak with Potato Croquettes, Green beans & Mushroom Sauce

Braised Lamb Shoulder with Potato Puree, Green Peas & Veal Jus

Five Spice fillet of Pork with Mograbiah, Asian Vegetables & Star Anise Jus

Veal Shank with Skordalia, Zucchini, Red Peppers & Veal Jus

Desserts

Traditional Bread & Butter Pudding

Individual Pavlova with Cream & Strawberries

Light Sponge Berry Roulade

Apple-berry Crumble with Cream

Crème Brulee

Tiramisu

Tea & Coffee

Price Per person:

1 Course (main) \$25

2 Course \$35

3 Course \$45

Deluxe Wedding Menu

2 Choices from each course, served alternately

Bread Roll

Entrees

Confit Duck on Herb Roesti with Watercress Salad & Cabernet Dressing
Crispy Pork Belly, Cauliflower Puree with Star Anise jus
'Birds Nest' of crumbed Calamari & tangy Mayo
Spinach & Ricotta Ravioli with Buttery sage sauce
Braised Lamb, Swiss Brown Mushroom & Smoked Mozzarella Risotto
Char Grilled Mediterranean Squid Salad with Gremolata
Baked Ricotta Cake with Trellis Tomato, Baby Eggplant & Balsamic Onion Jam

Mains

Whole roast Grain Fed Angus Beef Scotch Fillet with Skordalia &
Wild Mushroom Sauce (served all medium)
Free range Chicken Red Curry with Broccoli & steamed Jasmine Rice
Barley Farced Oven Roasted Chicken Breast with Kumera,
French Beans & Thyme pan juices
Oven Baked Fresh Atlantic Salmon Fillet wrapped in Filo Pastry on a
Bed of Pea Mash
Confit Lamb Shoulder with White truffle oil,
White Beans & Zucchini
Whole De-boned Roast baby Spatchcock
with Watercress and hot Potato Salad
& Italian Onions
Grilled Barramundi Fillet with Asparagus, Herb buttered Kipflers &
Pink Peppercorn Hollandaise
(Mains served with Bowl of Vegetables for the Table)

Dessert

Vanilla bean Crème Brulee with Biscotti and Strawberry Salad
Individual baby Pavlova with Citrus Mascapone Cream and Mixed Berries
Warm Buttery Apple Cake with Vanilla Ice Cream
Belgian Chocolate cake with Double Cream
Sticky Toffee Fig Pudding with Butterscotch Sauce
Tiramisu with Sour Cherries

Tea or Coffee

<u>Price Per person:</u>	1 Course (main)	\$32
	2 Course	\$45
	3 Course	\$55

Canapes \$2.00 each

Chicken & Avocado Sushi Rolls
Spicy Italian Meatballs
Chefs Homemade Pizzas
Prosciutto & Rockmelon skewer
Creamed Salmon Crostini
Spinach & Ricotta Mini Quiche
Marinated Chicken Wings
Asparagus & Capsicum Frittata
Mini Filo Sausage Rolls
Salt & Pepper Squid
Thai fish Cakes

Smoked Salmon Blinis
Rolled Sour Chicken Omelette
Curried Mushroom Cups
Mini Moroccan Lamb Skewers
Mini Satay Chicken Skewers
Fresh Battered Fish Pieces
Rare Roast Beef Baguette Pieces
Smoked Cheddar Arrancini Balls
Mini Filo Roast Pumpkin Rolls
Samosa/ Spring rolls
Bacon and Cheese Puffs

Platters (for 10 people)

Cheeses of Brie, Cheddar & Blue, Water & Rice Crackers, Fruit, Nuts, Pretzels \$60
Seasonal Fruits sliced and arranged \$40
Mediterranean Antipasto of Garlic Bruchettas, Olives, Cold Meats,
Marinated Vegetables, Soft Cheeses, Toasted Turkish fingers \$70
Dipping platter of Home made Dips, Crackers, Cheese Twigs, Breads, Carrot sticks \$60

Drinks Charged on consumption:

Killawarra Brut & Strawberry Dusk- \$19 Per Bottle
Tyrrells Moores Creek- \$19 Per Bottle
Chardonnay, Semillon Sauvignon Blanc, Cabernet Sauvignon, Shiraz
Hahn Premium Light- \$4.00
Tooheys New, Victoria Bitter \$5.00
Blue Tongue, Crown Lager, Tooheys Extra Dry, other \$6.00
Soft Drinks \$3.00

(to be pre-organised prior to the event – Alternative wines are available)

Minimum Numbers apply

BYO – Permitted for wine Only and charged at \$5 per bottle opened.

Cake Cutting – Plates and a Knife can be provided free of charge. If the chef is requested to cut and plate the cake a cost of \$50 is additional.

Children - are considered up to the age of 12 Years and will be charged \$15 per meal.

Parking – Plenty of parking is available on the premises, beside and behind the venue and along Hunter street.

Price Inclusions – 4 Hours Venue hire, White Table Clothes, Cleaning, Microphone & podium, table set up and required Staff.

Canape Only Functions – Hall hire additional – See Terms and Conditions.

Conference/Functions Terms and Conditions

Thankyou for choosing The cathedral Function Centre as the venue for your event. To ensure the success of your event, please sign your agreement to the following terms and conditions to accompany your deposit for confirmation of your booking.

Hall Hire: to book the Victor Peters Suite for up to 4 hours the following fees apply:
Weekdays/Nights \$250 Saturdays \$350 Sunday \$400.

BYO: For functions, BYO wine only. A \$5 per bottle corkage applies. A \$5 per head Surcharge applies to any function with a per head cost of less than \$50.

Confirmation of Booking: bookings are confirmed only when a deposit has been paid, equal to 10 % of the total value of the evening. Management reserves the right to cancel the booking and allocate the venue to another client in the event with 5 days notice of paying the deposit.

Guaranteed minimum number of guests: the minimum number of guests attending is required 5 working days prior to the event. This will be regarded as the minimum number for catering purposes. From this date numbers may only be increased. Atlas Café Restaurant reserves the right to charge for this number even if fewer are served. A child is considered to be under the age of 12 years.

Choosing your menu: we ask of you at least 15 days notice of menus to allow the necessary time and thought to assist you and meet your requirements. Due to seasonal changes our menus may vary.

Conference/ Function space: The restaurant or part of the restaurant reserved for the function applies to the following times: Weekdays 11:30am to 4pm or 6pm to 10:30 pm. Surcharges apply outside these hours.

Function cancellations: cancellations must be notified in writing and refunds are based on the following: Notification of 60 days prior to the function is a full refund of deposit. More than 30 days and less than 60 days, 50% of deposit will be refunded. Within 30 Days no deposit will be refunded. The restaurant reserves the right to charge for the full restaurant hire and catering costs for cancellations 5 working days or less.

Payment of account: The 10 % deposit must be paid 5 days from the date of reservation. The full balance must be paid 5 working days prior to your event for confirmed minimum numbers. Any outstanding amounts can be settled on the day. Whilst endeavouring to maintain all printed prices, they may be vary due to unforeseen circumstances

Damage: clients are financially liable for any damage sustained to the restaurant and its property.

Responsible Service of Alcohol: Atlas café Restaurant upholds the principles of responsible service of alcohol. It is an offence to supply liquor to persons under the age of 18 years. Clients are asked to ensure that underage persons amongst their guests are not supplied with liquor. Our staff reserves the right to request proof of age from any persons suspect to be under 18 years of age. Service will be refused to any persons who show signs of intoxication.

Date of Function: _____ Guests attending: _____

Company: _____ Print name: _____

Signed: _____ Date: _____