



# HUON HILL



# INCLUSIONS

Dedicated events team

White table linens

White Linen serviettes

Parquetry dance floor

Microphone

Adjoining deck for cocktail hour

Car parking for guests

Accommodation for the bride  
and groom

Personalised menus and beverage lists

Dressed cake table, knife and  
gift table

Plunger tea and coffee

Service of the wedding cake  
on platters

WEDDINGS AT HUON HILL  
ARE SUBJECT TO A VENUE  
HIRE FEE OF \$700



## PACKAGE 1

\$64.00 PER GUEST

Chefs selection of two canapés served during pre- dinner drinks

Entrée

Main Fare

## PACKAGE 2

\$75.00 PER GUEST

Chefs selection of three canapés served during pre-dinner drinks

Entrée

Main Fare

Dessert

# FORMAL DINING

# ENTREE

Seared prawns | Chunky corn, avocado, mango salsa | Remoulade | Fresh mint

Butternut squash ravioli | Sage, brown butter sauce | Parmesan | Black pepper

Smoked salmon | Pappadums | Greek yoghurt | Cucumber | Snow pea sprouts

Pork belly | Coconut rice | Sticky glaze | Crackling

Petit Caesar | Seared chicken | Prosciutto | Celeriac | Baby Cos | Gribiche



# MAIN FARE

Roasted lamb rump | Smashed peas | Puree sweet potato | Minted jus

Seared chicken breast | Pumpkin puree | Steamed asparagus | Lime hollandaise

Eye fillet steak | Confit potato | Seasonal greens | Horseradish cream | Local cabernet demi

Baked salmon | Whipped potato | Baby bok choy | Avocado and tomato salsa

Roasted pork tenderloin | Herbs de Provence | Roasted potato & pancetta | Plum Chutney



# DESSERT

Drunken local berries | Cointreau | Callebaut chocolate basket | Whipped cream

Chocolate hazelnut cake | Mirror glaze | salted caramel sauce |

Portuguese custard tartlet | Caramelised banana | Praline Sauce | Sugar cage

Chocolate Bavarian | Chocolate ganache | Fresh raspberry and orange | Chocolate soil | Crème Anglaise

Vanilla bean & Lavender pannacotta | Berry jelly | Duo of house made macarons | Persian floss

