





CEREMONY



30 White Folding Chairs
Aisle Carpet
Signing Table and Chairs

Note: Ceremony costing is based on holding a reception at Ascot. Ceremony only \$1750.00



30 White Folding Chairs Aisle Carpet Signing Table and Chairs

Note: Ceremony costing is based on holding a ceremony between June-August

Weddings at Ascot

WEDDING PACKAGES

COCKTAIL

\$135.00 per person

Cocktail Package including choice of 3 Cold, 4 Hot, 1 Slider, 2 Small Plates and 2 Dessert Canapes 5.5 Hour Beverage Package Speciality Cocktail Furniture Lectern and Microphone 6 Hour Venue Hire

SPRING SITDOWN

\$160.00 per person

Chef's Selection of Canapes
Breads to start
3 Course Alternate Drop Menu
5.5 Hour Beverage Package
Specialty Chairs
Lectern and Microphone
Personalised Menus
Skirted Bridal, Cake and Gift Tables
6 Hour Venue Hire

WINTER SITDOWN

\$130.00 per person

Chef's Selection of Canapes

Breads to start
Soup Entrée

2 Course Menu with Alternate Drop Main
5.5 Hour Beverage Package
Specialty Chairs
Lectern and Microphone
Personalised Menus
Skirted Bridal, Cake and Gift Tables
6 Hour Venue Hire





SPRING SET MENU

ENTRÉE

Hot smoked salmon, beetroot, watermelon, mint, pistachio

Chicken liver parfait, port jelly, cornichon,
sourdough baguette

Gin cured salmon, tonic gel, avocado mousse, soda bread
Chorizo & chicken roulade, sweet corn fritter, romesco
Preserved lemon baked ricotta, maple &
butternut puree, asparagus

MAIN COURSE

Twice cooked pork belly, potato & fennel puree, red cabbage, sage jus

Free range chicken supreme, fig & pine nut ballotine, sweet potato gallete, broccolini, verjuice

Salt water barramundi, carrot & ginger puree, bok choy, lime & coconut sauce

Red wine braised beef cheek, potato puree, broccolini
Portabello tortellini, parmesan, wild mushroom consommé
Amelia Park lamb rump, smoked aubergine, caramelised
shallot, pea & mint pesto

DESSERT

Chocolate marquise, macerated strawberry, pistachio sable
Summer pudding, seasonal berries, crème fraiche
Pavlova, passionfruit curd, double cream, berry compote
Coconut pannacotta, cherry coulis, chocolate popping candy
Banoffee pie, hazlenut praline



ENTRÉE SOUP

Chorizo, fennel & white bean
Free range chicken & sweet corn
Roasted peppers, tomato & smoky paprika
Cauliflower, potato & parmesan

MAIN COURSE

Twice cooked pork belly, potato & fennel puree, red cabbage, sage jus

Free range chicken supreme, fig & pine nut ballotine, sweet potato gallete, broccolini, verjuice

Salt water barramundi, carrot & ginger puree, bok choy, lime & coconut sauce

Red wine braised beef cheek, potato puree, broccolini Pressed lamb shoulder, preserved lemon pearl barley, celeriac, rosemary jus

DESSERT

Chocolate marquise, macerated strawberry, pistachio sable
Summer pudding, seasonal berries, crème fraiche
Pavlova, passionfruit curd, double cream, berry compote
Coconut pannacotta, cherry coulis, chocolate popping candy
Banoffee pie, hazelnut praline



Weddings at Ascot

COCKTAIL STYLE MENU

COLD CANAPÉ

Leek & aged cheddar tarts
Jamon, compressed melon
Bloody Mary prawn cocktail
Grana Padano custard, pancetta
Chicken liver parfait, toasted brioche
Kingfish ceviche
Rare roast beef, potato roesti, truffle aioli
Crab & avocado tostada
Salmon rillettes, chive blini, crème fraiche

HOT CANAPÉ

Andalusian chicken skewers, citrus glaze
Pulled pork empanada, sweet corn
Roast butternut pumpkin arancini, whipped feta
Tomato, mozzarella & basil arancini
Lamb belly fritters, mint jelly
Pork & fennel sausage rolls, tomato chutney
Panko prawns, wasabi aioli
Lamb kofta, hummus, chimichurri
Chorizo & potato tortilla
Prosciutto wrapped asparagus, lemon hollandaise

SLIDERS

Lamb, feta, tomato chutney
Classic cheeseburger
Grilled haloumi, mushroom & thyme
Pulled pork, slaw, chipotle aioli



SMALL PLATES

Salt water barramundi, carrot & ginger puree, prawn laksa

Twice cooked pork belly, fennel mash, orange, rocket & pistachio pesto

Slow cooked beef cheek, pomme puree shiraz sauce

Field & porcini mushroom risotto, parmesan crisp

DESSERT CANAPES

Vanilla bean crème brulee

Coconut pannacotta, macerated cherries

Apple crumble, crème patissiere

Salted caramel & dark chocolate tart

Profiteroles & macarons

Meringue nest, passionfruit curd, crème fraiche

UPGRADE

Shared Platters (2 platters per table of 10)

1. Antipasto \$12 per person

Smoked and cured meats, Mount Zero olives, arancini, polenta crisps, house pickles, marinated cherry bocconcini and grilled vegetables, toasted rosemary focaccia, extra virgin olive oil and aged balsamic.

2. Cheese \$15 per person

Selection of international & Australian soft, hard & blue cheeses, crispbreads, muscatels, dried fruits and quince



SIGNATURE ENTREES

Carpaccio of Amelia Park beef, watercress, capers, parmesan crisps

Duck breast, cucumber, bean shoot, coriander, plum

Grilled scallops, cauliflower puree, crispy pancetta, tomato vincotto

Goats cheese panna cotta, tomato fondue, parmesan & quinoa crisps

Crab & apple remoulade, potato roesti, piquillo pepper coulis Individual antipasto

SIGNATURE MAIN COURSE

Eye fillet medallion, potato roesti, wild mushroom, red wine jus

Goldband snapper, white bean hummus, quinoa tabouleh, cherry tomato beurre blanc

Confit duck, celeriac puree, kale , cherry & port jus

Esperance prawns, shiitake mushroom & red endive risotto

Lamb rack dish - tbc

UPGRADE

Signature Entrees

Substitute 1 signature entrée item \$5 per person Substitute 2 signature entrée items \$8 per person

Signature Main Courses

Substitute 1 signature main course item \$8 per person Substitute 2 signature main course items \$12 per person





WINES

Wolf Blass Bilyara Brut Sparkling NV
Hartogs Plate Western Australian Sauvignon Blanc Semillon
Hartogs Plate Western Australian Cabernet Merlot

BEERS

Hahn Superdry
Iron Jack Red Full Strength Lager
Hahn Superdry 3.5
Iron Jack Crisp Australian Lager
House Cider

Assorted Soft drinks and Juice

UPGRADES

Premium Beverage Package \$20.00 per person

Deluxe Beverage Package \$30.00 per person



