

AQUA LUNA

Wedding Packages

PACKAGE 1: \$132.00pp

CANAPE

Chef's selection of canapés from the list (2)

ANTIPASTI (shared)

Cured salmon, witlof, & baby beetroot

Beef carpaccio with crispy capers and truffle pecorino

Mixed antipasto platters

Fried calamari

VEGETARIAN OPTION ONLY: Caprese salad

PASTA (alternate)

Penne veal and pork ragu

or

Mushroom risotto with truffle oil and shaved parmesan (V option)

SECONDI

Agrodolce chicken served with seasonal vegetables

Or

Beef tenderloin with mashed potato, baby carrots, & red wine jus

Contorni: Roasted chat potatoes with garlic & rosemary

DOLCI (individual)

Pannacotta with mixed berry coulis

Coffee & tea

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PACKAGE 2: \$155.00pp

CANAPE

Chef's selection of canapés from the list (3)

ANTIPASTI

Cured salmon, witlof, and baby beetroot

Beef carpaccio with crispy capers and truffle pecorino

Mixed antipasto platters

Fried calamari

VEGETARIAN OPTION ONLY: Caprese salad

PASTA (Alternate)

Spinach and ricotta agnolotti with cream sauce, crispy sage and parmesan

Or

Risotto prawns and zucchini

SECONDI (Alternate)

Barramundi with green peas, baby carrots and salmoriglio dressing

Or

Beef tenderloin with pea & potato pure, baby broccolini and red wine jus

Contorni: Roasted chat potatoes with garlic & rosemary

DOLCI (Alternate)

Ice cream log (chocolate-hazelnut or mixed berries -mango)

Or

Tiramisu

Coffee Tea

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PACKAGE 2: \$182.00pp

CANAPE

Chef's selection of canapés from the list (3)

ANTIPASTI

Seafood salad (**individual serve**)

Mixed antipasto platters (**shared**)

Caprese salad (**shared**)

Fried calamari (**shared**)

PASTA (Alternate)

Risotto marinara

Or

Penne veal and pork ragu

SECONDI (Alternate)

Barramundi with green peas, baby carrots and salmoriglio dressing

Or

6hr slow-cooked lamb shoulder with truffle mash, baby carrots and red wine jus

Contorni: Rocket and parmesan salad

DOLCI (Alternate)

Ice cream log (chocolate-hazelnut or mixed berries -mango)

Or

Chocolate mousse & raspberry sorbet

Coffee & Tea

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PACKAGE 3: \$204.00pp

CANAPE

Chef's selection of canapés from the list (3)

ANTIPASTI

Seafood antipasto (**individual serve**)

Mixed antipasto platters (**shared**)

Fritto misto (**shared**)

Caprese salad (**shared**) (V option)

PASTA (Alternate)

Risotto marinara

Or

Pumpkin & ricotta ravioli with burnt butter sage, parmesan

SECONDI (Alternate)

Barramundi with a prawn, green peas and salmoriglio dressing

Or

Beef tenderloin, parsnip puree, cavolo nero & nduja

Contorni: Rocket and parmesan salad / Roasted chat potatoes with rosemary and garlic

DOLCI (Alternate)

Ice cream log (chocolate-hazelnut or mixed berries -mango)

Or

Pavlova with fresh fruit and cream

Petit fours

Coffee & Tea

AQUA LUNA

EXTRA PLATTERS

Fresh Oysters - \$35 per dozen

Australian king prawns (grilled) - \$120

Calamari - \$60 per platter

Antipasto platter - \$5.00pp

Zucchini flowers - \$4.50 per piece

Spicy grilled octopus salad - \$58

PACAKGE INCLUSIONS

THE VENUE

- 5-hour room hire
- Table settings including white linen table cloths, white linen napkins
- Standard venue Chairs – any chairs hired in are an additional cost
- Signature glassware, cutlery and plate ware
- Parquetry dance floor
- Air-Conditioned venue
- Gift table with white skirting
- Cake table with white skirting
- Elevated bridal table with skirting
- Friendly and professional uniformed wait staff
- Dedicated bars, bathrooms and kitchens to all function rooms
- Accessible parking for all your guests

THE MENU

- Chef's selection of canapes served with pre-drinks on arrival
- Three course banquet menus created by our Executive Chef and his culinary team
- Dietary requirements catered in-house
- 5-hour beverage package consisting of bottled sparkling white wine, bottled red and white wines, premium beers, sparkling mineral and still water, soft drinks and juices
- Organic coffee and herbal teas served with dessert course