

2018 WEDDING Special

- 3 CANAPES ON ARRIVAL (YOUR SELECTION FROM OUR HOT & COLD RANGE)
- BRIDAL PARTY CANAPES & CHAMPAGNE COCKTAILS UPON ARRIVAL BACK FROM PHOTOS
- 2 COURSES (ALTERNATE ENTREE & MAIN) OR SELECT WEDDING BUFFET
- WEDDING CAKE PLATTERED TO CENTRE OF GUEST TABLES
- 5-HOUR UNLIMITED BEVERAGE PACKAGE INCLUDING WINE, SPARKLING, DRAUGHT BEERS, & SOFT DRINKS FROM OUR STANDARD PACKAGE
- 6 HOURS VENUE HIRE
- CHAIR COVERS & SASHES OR TIFFANY CHAIRS
- WHITE OR BLACK LINEN AND NAPKINS
- CROCKERY, GLASSWARE & CUTLERY
- TEA AND COFFEE STATION
- CUSTOMISED MENUS, SIGNAGE & SEATING PLAN PRINTED
- MIRROR BASE & TEALIGHT VOTIVE CANDLES FOR GUEST TABLES
- DRESSED BRIDAL, GIFT AND CAKE TABLE
- CAKE KNIFE
- WISHING WELL FOR YOUR GIFT TABLE
- LARGE DANCE AREA & PRIVATE BAR
- WEDDING COORDINATOR TO ASSIST WITH YOUR PLANNING
- EVENT SUPERVISOR & WAIT STAFF
- ROVING MICROPHONE & IN-HOUSE PA SYSTEM



\$149

PER PERSON

*MINIMUM SPENDS APPLY
*VALID MONDAY – FRIDAY ONLY



THE LANDING

at dockside



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Entree

Char-grill roasted lamb tenderloin, wattle seed shallot, smoked eggplant, leek & Newstead ginger beer reduction with yoghurt textures (gf)

Organic annatto & coconut soy braised pork belly served with kumera puree, black garlic meringue, bayleaf pineapple salsa (gf, df)

Pan seared ocean king prawns, nduja (spanish salami) crust, crushed avocado and crème fraiche with a lemon balm petit insalata & kelp tuille (gf)

Native Celery salted calamari, wild garlic skordaila, heart of celery and fennel salad with a WA truffle oil tartare (df)

Sumac & beetroot cured ocean trout & scallop tartare served with pickled cauliflower and a squid ink, caper and gherkin salsa, charcoal tuille (df)

Rabbit terrine infused with flavours of Iberico ham served with foraged herbs, whipped sour cream & native pickle textures (gf)

Kangaroo fillet, bush tomato tartare, fingerlime aioli, sea celery & sun dried petals, sweet potato chips (gf, df)

Gin tempura courgette flower served on a bed of sesame soba noodles & adzuki bean hommus, native honey citrus dressing (veg, gf, df)

Main Fare

Pan seared chicken breast served with WA truffle butter sauce & buffalo mozzarella arancini, textures of peas, hibiscus infused verjus & demi glace

Aged Qld beef tenderloin, charcoal finish, Nant Whiskey chicken pate en croute, caramelised garlic butter mash, glace de viande

Braised wagyu beef cheeks, masterstock and XO sauce reduction, 5 spiced celeriac & cherry sambal matah (gf, df)

Lamb fillet "Wellington" roasted macadamia tartuffo, native honey & gingered kumara puree, minted green pea jelly & glace de viande

Confit of mushroom soy duck, sezchuan potato noodle crust, gingered pear fondant, cumquat reduction (gf, df)

Crispy skinned barramundi, oven roasted kipfler potatoes tossed in native mint, harissa dusted puff pastry, champagne muscatel salsa verde, tartare sauce (df)

Koji & popcorn crusted pan seared salmon fillet, smokey parsnip & potato mash, carrot, sweet soy buerre blanc (gf)

Brisbane organic silken tofu lasagne, organic tomato sugo, quinoa and cous cous with an almond milk béchamel (vegan)

Standard Beverage Package

Dunes & Greene Chardonnay Pinot Noir Sparkling

Yalumba Angas Brut Moscato (Sweeter Sparkling Style)

Oxford Landing Sauvignon Blanc / Chardonnay / Pinot Gris

Banrock Station Moscato (Sweeter White Style)

Oxford Landing Cabernet Shiraz / Merlot / Shiraz

Draught Beer: Stone & Wood Pacific Ale / Pure Blonde / XXXX Gold



Hahn Premium Light Bottled

Soft Drinks & Juices



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