



THE LANDING

at dockside

# 2019 Winter Wedding Special

- YOUR SELECTION OF 3 CANAPES ON ARRIVAL
- BRIDAL PARTY CANAPES & CHAMPAGNE COCKTAIL
- CUSTOM 3 COURSE WINTER MENU
- YOUR WEDDING CAKE SERVED TO TEA & COFFEE STATION
- 4-HOUR UNLIMITED STANDARD BEVERAGE PACKAGE
- 5 HOURS VENUE HIRE
- CHAIR COVERS & SASHES
- WHITE / BLACK LINEN & NAPKINS
- CROCKERY, GLASSWARE & CUTLERY
- TEA & COFFEE STATION
- CUSTOM MENUS, SIGNAGE & SEATING PLAN PRINTED
- TEALIGHT VOTIVE CANDLES FOR GUEST TABLES
- DRESSED BRIDAL, GIFT AND CAKE TABLE
- CAKE KNIFE
- WISHING WELL FOR YOUR GIFT TABLE
- LARGE DANCE FLOOR & PRIVATE BAR
- WEDDING COORDINATOR TO ASSIST WITH YOUR PLANNING
- EVENT SUPERVISOR & WAIT STAFF
- ROVING MICROPHONE & IN-HOUSE PA SYSTEM

*\$130<sup>pp</sup>*

VALID MAY-AUGUST 2019 (MONDAY – SATURDAY) ~ MINIMUM SPENDS APPLY

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# Seasonal Menu

## Starter

(CHEF'S WINTER WARMER SOUP – SELECT ONE FROM BELOW)

TRUFFLE SCENTED QLD BLUE PUMPKIN SOUP, BRIOCHE CROUTE  
HEIRLOOM TOMATO MINISTRONE, RAMP SEMOLINA DUMPLINGS

## Main fare

(ALTERNATE SERVE- SELECTION OF 2)

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, 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)

## Dessert

COMPOTE OF QUINCE AND TURKISH DELIGHT BREAD AND BUTTER PUDDING, CREME FRAICHE

## 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