



# *Wedding Menu*

Contessa Receptions makes your dream wedding a reality, providing an idyllic setting for a reception to remember forever.

Please find enclosed information regarding, menu suggestions and pricing details for a wedding at Contessa.

**Weddings, Private & Corporate Functions**

440 Huntingdale Road, Mt Waverley, Victoria, 3149

Phone: 03 9888 1166, Fax: 03 9888 1222

Email: [admin@contessareceptions.com.au](mailto:admin@contessareceptions.com.au), Website: [www.contessareceptions.com.au](http://www.contessareceptions.com.au)



2003/2004 , 2004/2005

## *All Wedding Packages Include....*

Event manager to assist with your every detail

Exclusive use of the venue for your reception

Ample off-street parking

Large portico area with picturesque fountain

Fresh floral arrangement on bridal table

White linen table cloths & napkins

Damask linen on bridal table

Guest list easel

Microphone and lectern for speeches

Large bridal suite and ensuite

Outstanding cuisine prepared on site by our first class chef

Bridal table & cake table with skirting and scalloping

Pre poured toasting champagne for all your guests

Cutting knife and toasting glasses on cake table

Individual decorated table candelabra

Printed table menus

Large parquet dance floor, with staging for entertainment

A fine Australian wine selection

Modern amenities including ducted heating and air-conditioning

Disabled access and facilities

Catering for all special dietary requirements

Assistance when choosing your videographer, photographer, master of ceremonies, bands, cake decorators, table flower arrangements, etc...

# *Entrée*

Thick, creamy soup of potato and leek, garnished with fresh parsley and a swirl of King Island cream

Traditional rich chunky minestrone zuppa with tubetini pasta

Cream of butternut pumpkin soup dressed with King Island cream and a sprinkle of roasted almond flakes

Individual Mediterranean antipasto consisting of eggplant, spinach mushrooms, roasted pumpkin and peppers served with salami, sun dried tomatoes, olives, and drizzled pesto

Greek style platters consisting of grilled octopus, fetta, stuffed vine leaves, lima beans, olives, Greek sausage, grilled eggplant, zucchini and lightly fried white bait

Platters of traditional Italian style antipasto consisting of ham, prosciutto, salami, bocconcini cherries, sun dried tomato, char grilled zucchini, olives, artichoke hearts and grissini (Individual serves additional \$2.00)

Tender tandoori spiced chicken skewers served with basamathi rice and rita salad.

Lightly smoked tender chicken breast slices nesting in a bed of mixed lettuce, finished with a cranberry sauce dressing

Delicate homemade crepes enveloping a selection of chicken and field mushrooms; or fresh spinach and ricotta cheese or rich and creamy seafood Mornay, with your choice of sauces

Lightly grilled eggplant slices layered with a aromatic tomato and lean beef mince sauce, topped and baked with a classic cheese béchamel sauce

Grilled chicken tenderloins on fresh crisp cos lettuce with a medley of anchovy fillets, grilled bacon and croutons; garnished with fresh parmesan shavings and creamy authentic caesar dressing

Lightly crumbed lemon pepper calamari topped on bed of rocket, accompanied by homemade tartare sauce side and a wedge of lemon

Fresh baby octopus cooked over a hot grill until tender and served drizzled with a traditional Greek olive oil and lemon dressing

Vol au vents encasing a filling of either rich seafood or creamy chicken mushroom

Kefalotiri cheese, lightly flavoured and pan fried until golden brown, served on a bed of rocket and garnished with fresh lemon wedges

BBQ Thai beef salad accompanied by Asian herbs, tomato, mint and cucumber, served with a mild Thai sauce

# *Pasta Course*

Small rings of pasta filled with veal or pumpkin

Pillows of pasta filled with spinach and ricotta, pumpkin or beef

Tubular pasta filled with spinach and ricotta, pumpkin or beef

Large casings of pasta filled with spinach & ricotta, pumpkin or beef

Traditional lasagna of layers of pasta, rich Bolognese sauce, cheeses, ham and egg

## **Your choice of sauces:**

Rich thick tomato sauce with basil and chopped parsley

A thick, full bodied meat sauce with red wine

Creamy napolitana sauce with mushrooms

Classic Italian sauce of mushrooms, cream and bacon

Consisting of fresh basil, garlic, pine nuts, olive oil, and grated cheese

Chili infused tomato sauce with bacon

All pasta is served with freshly grated parmesan cheese

# *Maincourse*

Spinach and camembert stuffed oven roasted chicken breast, with a smoked ham and green peppercorn sauce

Lightly crumbed, succulent breast of chicken rolled and filled with garlic butter, lemon and parsley, served with steamed rice

Pan fried chicken breast stuffed with avocado, semi dried tomatoes and cream cheese, drizzled with a white wine sauce

Pan seared tender breast of chicken filled with sautéed mushrooms and peppers with a tomato, garlic and bacon sauce

Sage encrusted chicken breast, stuffed with cream cheese, wrapped in prosciutto then oven roasted and finished with a red wine jus

Prime scotch fillet, char grilled to perfection and served with red wine or red wine and mushroom sauce, garlic or peppercorn sauce.

Medallions of beef accompanied by roasted rosemary, bacon and capsicum potatoes topped with a light pastry (additional \$3.00)

Loin of pork, oven baked and sliced, served with apple sauce

Cutlets of spring lamb resting on a bed of garlic infused mash, drizzled with a honey and rosemary jus (additional \$3.00)

Slowly baked tender lamb shanks cooked in a flavoursome tomato, red wine and garlic based sauce, served on a bed of creamy mashed potato

Milk fed veal in a mushroom and marsala coating, served with a white wine and mushroom sauce

Prime grain fed eye fillet wrapped in bacon and served with garlic, red wine or red wine and mushroom sauce (additional \$3.00)

Barramundi fillet seasoned in the Chefs special herbs and spices, served with Jasmine rice

Atlantic salmon steak on a bed of bok choy and mash (additional \$2.50)

N.B. All Main Courses are served with oven roasted vegetables and accompanied by a garden salad

# Dessert

Brandy snap tube filled with a cappuccino filling, served with vanilla ice cream and a chocolate coated, patisserie cream filled profiterole

Sticky date pudding draped with hot caramel sauce, served with chantilly cream on side

Decadent white and dark chocolate mousse piped into a delicate chocolate basket accompanied by strawberry coulis, cream and fruit sorbet

A light creamy, butterscotch and chocolate mousse, sprinkled with chocolate flakes and finished with a chantilly cream

Zesty Lemon cheesecake surmounting a crisp biscuit base with berry coulis and lashings of double cream, dressed with an orange wedge and fresh mint

Tower of patisserie cream filled profiteroles smothered in chocolate sauce and dusted with fine sugar

Fillo pastry filled with a creamy vanilla flavoured custard made of semolina and baked until golden brown served drizzled with a sweet lemon syrup

Sweet layers of flakey fillo pastry and finely ground nuts and spices baked until golden brown, served drizzled with a honey and lemon syrup

Lightly textured crème caramel with caramelised orange syrup, finished with chantilly cream

Homemade crepes folded over your choice of either, Cointreau glazed strawberries or peaches with Grand Marnier liqueur – all served with chantilly cream and ice cream

Traditional Tiramisu; a light composition of ladyfingers dipped in a coffee and liqueur, layered with chocolate infused Mascarpone and decorated with chocolate shards

Delicate individual trifle Sponge doused with brandy, topped with custard and fruit and garnished with whipped cream.

White choc panna cotta drizzled with Passionfruit syrup, Chocolate coated, patisserie cream filled profiterole served with honeycomb crusted ice-cream

White and dark chocolate mousse, served with a brandy snap filled with cappuccino custard filling and strawberry sorbet

# *Optional Extras*

Bruschetta topped with diced roma tomatoes, basil, and olive oil \$2.00 per person

Selection of pita and Turkish breads with three dips \$3.00 per person

Oysters Kilpatrick \$3.00 per person

King prawns and fresh oysters served on a bed of lettuce accompanied by lemon wedges and dipping sauce \$5.50 per person

King prawns on a bed of lettuce accompanied by lemon wedges and dipping sauce \$6.00 per person

Platter of Mezze consisting of marinated feta, dolmades, picked vegetables, seafood marinara mix, olives and fresh Turkish and pita breads \$5.50 per person

Platters of traditional Italian style antipasto consisting of ham, prosciutto melone, salami, bocconcini cherries, sun dried tomato, char grilled zucchini, olives, artichoke heart and grissini \$5.50 per person

## *Additional Courses*

An additional course of pasta \$5.00 per person

A selection of Australian cheeses and fresh seasonal fruits accompanied by crackers and dried fruits \$5.00 per person

A selection of Australian cheeses served with crackers \$3.00

A platter of fresh seasonal fruits \$2.50

## *Extra Additions*

Upgrade to our Copper wines \$3.00 per person

Upgrade to our Premium wines \$5.00 per person

Upgrade to our Classic Pewter wines \$8.00 per person

Espresso coffee and biscotti \$2.50 per person (served from the bar after main course)

Chair covers choice of sash colour \$2.50 per chair

Per half hour extension time to function including staff and alcohol service \$4.00 per person

Private ceremony in The Madison Room includes set up and room hire \$500.00