



THE **YACHT CLUB** TGA  
EVENTS VENUE

## Wedding Buffet One

**\$55.00** *(per person)*

Basket of Freshly Baked Breads with Herb Butter

### **Carvery & Hot Selection**

Choice of three items from the selections menu

### **Vegetable Selection**

Choice of two items from the selections menu

### **Salad Selection**

Choice of four items from the selections menu

### **Condiments and Sauces**

### **Dessert**

Your wedding cake served with berry compote and whipped cream

### **Selection of Teas and Freshly Brewed Coffee**



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## Wedding Buffet Two

**\$67.00** *(per person)*

Basket of Freshly Baked Breads with Herb Butter

### **Carvery & Hot Selection**

Choice of four items from the selections menu

### **Vegetable Selection**

Choice of two items from the selections menu

### **Salad Selection**

Choice of four items from the selections menu

### **Condiments and Sauces**

### **Dessert**

Selection of petit fours served to tables

### **Selection of Teas and Freshly Brewed Coffee**



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## Wedding Buffet Selections

### Carvery & Hot Selection

- Slow roasted whole beef rump with mustard crust served with Yorkshire puddings
- Baked champagne ham with apricot and ginger glaze
- Boned and rolled leg of pork served with sage and onion stuffing
- Baked chicken breast wrapped in bacon served in shitake mushroom sauce.
- Steamed prawns tossed in garlic with coriander infused crushed tomatoes
- Poached fillets of tarakihi with Moroccan spices coated with Provençale sauce (Fragrant tomato sauce with olives, capers and herbs).
- Middle eastern chicken kebabs served on a bed of pilaf rice

### Vegetable Selection

- Roasted garlic and herb infused baby potatoes.
- Steamed gourmet potatoes with parsley butter.
- Cauliflower and broccoli gratin.
- Steamed Seasonal vegetable medley tossed on olive oil.



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## Wedding Buffet Selections Continued

### Salad Selection

- Baby spinach with a julienne of carrot and celery, roasted almonds finished with citrus dressing
  - Quinoa with roasted pumpkin and capsicum, cherry tomatoes and Moroccan spices.
- Vietnamese noodle salad, glass noodles, shredded carrot, celery, cucumber and coss lettuce, bean sprouts and nuoc cham dressing.
- Country style potato, with smoked bacon, chives and boiled eggs finished with seeded mustard mayo
- Coss lettuce, garden greens, croutons, smoked bacon, grated parmesan, anchovies and Poached eggs.
  - Roasted root vegetables tossed in garlic and balsamic dressing

Pasta farfalle Bowties, roasted chorizo, sliced olives, gherkins, sundried tomatoes and cocktail onions with Italian dressing