

AMERICAN CRESWICK

Wedding Menu 1

(\$59.50 per person on alternate placement basis)
(Choice of 2 items per course)
(Complimentary room hire based on minimum of 50 Guests)

Chef's selection of canapés

Soup

French Onion with parmesan croutons
Vegetable Broth
Roast Pumpkin with roasted almonds
Chicken and Corn Veloute
Tomato and Bacon

Main Course

Chicken Roulade – Chicken breast stuffed with baby spinach sundried tomatoes, onion and cheese served with seasonal vegetables and drizzled with basil cream sauce.
Middle Eastern spiced Beef Pot Pies topped with golden puff pastry served with seasonal vegetables
Seared Sirloin of Beef with root vegetables and scalloped potatoes
Lemon and rosemary Pork Loin with garlic and chilli roast potatoes and steamed greens
Roast Chicken Breast filled with bacon and herb stuffing and accompanied with seasonal and roast vegetables

Dessert

Lemon Curd Tart with double cream
Baked Vanilla Cheesecake with double cream drizzled with raspberry coulis
Sticky Date pudding with butterscotch sauce and double cream
Apple and almond praline Mille-Feuille drizzled with toffee sauce

Freshly brewed tea and coffee with chocolate mints

Wedding Menu 2

(\$69.00 per person on alternate placement)
(Choice of two items from each course)

Chefs Selection of Canapés

Entrée

Roast Pumpkin soup
Individual antipasto plate
Thai prawn salad
Risotto of baby spinach, parmesan and fresh thyme
Chicken liver pate, toasted pitta bread, fruit chutney
Individual caramelised onion, fetta and olive tarts with rocket

Main

Rack of Lamb, mashed potato and ratatouille with mustard cream sauce
Chicken Roulade – chicken breast stuffed with garlic butter,
prawns, baby spinach served with seasonal vegetables
Lamb Shank braised in Moroccan spices with creamed mashed potato and seasonal vegetables
Herb crusted Atlantic Salmon Fillet served on a bed of warmed potato salad
with garlic infused baby spinach
Plum and onion glazed pork cutlet with seasonal vegetables and whipped potato mash
Individual Beef Wellington with garlic chats and seasonal vegetables

Dessert

Chocolate Terrine with raspberry coulis and chocolate gnache
Individual Ginger Puddings with butterscotch sauce
Strawberry Shortcake with brown sugar crème friache
Choc Hazelnut Torte with Grand Marnier sauce

Freshly brewed Tea and Coffee with chocolate mints

Cocktail Weddings

(\$38.00 per person 8 pieces per guest)
Complimentary room hire based on minimum of 50 guests

Cold Canapés (Select 5 Canapés)

Capsicum, cheese and cashew roulade
Rare beef and mustard cream
Sushi (\$0.50 per piece)
King Island cheese and chive pate
Moroccan spiced pumpkin dip
Chicken liver pate on melba toasts
Individual Caesar salad

Hot Canapés (Select 5 Canapés)

Satay chicken skewers
Cheese and chorizo puffs
Vegetarian spring rolls
Deep fried arancini balls
Caramelised onion and fetta tarts
Vegetable frittatas
Lime and chilli chicken parcels
Curry puffs
Crunchy Thai chicken & peanut cakes
Zucchini & cheese fritters
Herb crusted chicken sticks

The following platters are available (not exclusively) in addition to the hot and cold canapé selection.

Ribbon Sandwich Platters \$65.00 per platter
Chicken, bacon and avocado
Egg and lettuce
Roast pumpkin and basil pesto
Rare beef and seeded mustard mayo

Fruit Platter with Chocolate gnache \$75.00 per platter

Fruit and Cheese Platter \$85.00

Antipasto Platter \$85.00

Deposit of \$800.00 is required to confirm booking.

Bookings will not be secured without required deposit and Booking Form.

Tentative bookings will be held for a period of 14 days only. Should the American Hotel Booking Form and Deposit not be received within this time the tentative booking maybe re-allocated.

Children's meals

2 course children's meals can be arranged at a cost of \$16.00 per child (12 years and under)
Children above 12 years will receive an adult meal.

Special Requirements

The American can provide meals for guests with specific dietary requirements. Notification (preferably in writing) must be made 14 days before the function.

Wedding Cake

We will happily cut and serve your wedding cake on platters. If preferred, we will plate your wedding cake and serve with cream in place of the chosen menu option. This option will not affect the price of the menu chosen.

Access

Guest access to the Lindsay Room is via the second door along the Bistro side of the hotel.

Garden Ceremony

The garden area is available for hire.