

WEDDING PACKAGES

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*A celebration of love*



# WEDDING PACKAGES

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER  
TABLECLOTHS \$9 / TABLE

## ALL PACKAGES INCLUDE:

- Choice of menu from *The Oak Point* - Food by *VM Consulting + Catering* (cost as per menu)
- Complimentary champagne for the wedding party throughout the event
- Private, spacious bridal room for the bridal party
- Photos on the golf course ( subject to time) with access to motorised golf carts
- Table plan
- Printed menus for the Table
- Flood lights on fairway and tees
- Dance floor
- Audio system
- Off street car park

## OPTIONAL PACKAGE UPGRADES:

- Canapés / appetisers / grazing station on arrival (see 'ADD ON' options attached)
- Choice of 3, 4 or 5 hr beverage package / themed cocktail on arrival.
- In-house stylist
- Candelabra / floral centrepieces
- Chair covers/sash
- Ice sculptures
- Ceiling draping & fairy lights
- Projector & screen
- Dj (disc jockey)
- Master of ceremonies
- Photo booth
- Balloons



## BARBEQUE MENU

\$66 / PERSON @ MIN 40 PEOPLE

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TABLECLOTHS \$9 / TABLE

**1 gourmet Item**

**Choice of 2 BBQ items**

**Choice of 3 salad items/potato dishes**

**Choice of 2 dessert items**

**Freshly baked artisan bread rolls**

### GOURMET SELECTION

Marinated lamb cutlets

Aged scotch fillet minute steaks

Garlic prawn skewers

### BBQ SELECTION

Satay chicken skewers

Traditional Pork & fennel sausages

Marinated Korean style pork ribs

Lamb Kofta

Spicy American rubbed chicken wings

Vegetables & haloumi kebabs

### POTATO & SALAD SELECTION

Creamy potato & Parmesan bake

Spicy potato wedges

Spinach leaf, kale, pumpkin, beetroot & Persian feta

Traditional Ceaser salad- croutons, bacon bits & house dressing

Greek salad

Mixed leaf - cucumber, tomato, avocado, Spanish onion , mustard dressing

Roasted vegetable & cous cous salad

Chickpea, beetroot, sweet potato & balsamic dressing

Tomato, basil & boconcini cheese

Coleslaw

Potato, bacon, shallot, egg & mustard mayonnaise

Tuna, green bean, cucumber, cheery tomato & egg

## BARBEQUE MENU cont.

### DESSERT SELECTION

*All served bite sized*

Meringue, cream and fresh fruit  
Baked New York style cheesecake  
Belgium chocolate mousse cups  
Vanilla panna cotta & berries  
Banoffee pie  
Red velvet  
Mixed cupcakes  
Carrot cake with cream cheese frosting  
Chocolate cake

### OPTIONAL UPGRADES \$POA

Selection of local & imported cheese  
Seasonal fruit platter  
Cheese & fruit grazing  
Fresh seafood grazing  
Antipasto & salumi grazing

## CANAPÉ FUNCTIONS

MIN 80 PEOPLE

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER

TABLECLOTHS \$9 / TABLE

**6 choices \$27 / person**

**7 choices \$30 / person**

**8 choices \$33 / person**

*- 1 piece per person -*

Caprese skewers- cherry tomato, boconcini & basil  
Mini Arancini; mushroom & truffle OR bolognese OR tomato & basil  
Hand made vegetarian spring rolls  
Mini meatballs in tomato sugo  
Hand made mini pies  
Crispy mozzarella, tomato basil dipping sauce, parmesan snow  
Steamed Asian dumplings  
Smoked salmon, wasabi cream cheese on crispbread  
Spicy buffalo wing, blue cheese sauce  
Assorted quiches  
Hand made mixed sausage rolls  
Spinach & cheese triangles

### UPGRADE TO PREMIUM CANAPÉS (\$POA)

Sesame crusted sashimi tuna  
Freshly shucked oysters with shallot vinaigrette OR granita  
Parmesan & panko crumbed prawn cutlets  
Pasta boxes  
Seared beef with rocket salad on crispbread  
Ocean trout, soy dressing & micro herbs  
Pea pannacotta, fresh prawn & snow pea tendrils  
Steamed bao bun: Korean pulled beef, radish slaw OR crumbed fish, coleslaw OR pork belly, Vietnamese salad  
Steamed prawn & ginger dumplings  
Mini cheeseburger sliders

### GRAZING STATION ADD-ONS (\$POA)

Antipasto (marinated vegetables) & salumi (selection of cold meat cuts)  
Mixed dips and veg: selection of house dips, falafel, vine leaves and vegetables  
Selection of local fresh seafood  
Cheese & seasonal fruits



## **BUFFET MENUS**

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER

TABLECLOTHS \$9 / TABLE

### **BUFFET MENU 1 - \$48 / PERSON**

**Choice of 1 roast / rotisserie / carvery**

**Choice of 1 hot item**

**Choice of 2 salads**

**1 dessert**

### **BUFFET MENU 2 - \$56 / PERSON**

**Choice of 1 roast / rotisserie / carvery**

**Choice of 2 hot items**

**Choice of 2 salads**

**1 dessert**

### **BUFFET MENU 3 - \$66 / PERSON**

**Choice of 2 roast / rotisserie / carvery**

**Choice of 2 hot items**

**Choice of 3 salads**

**Choice of 3 desserts**

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*All menus Include hot seasonal vegetables & baked artisan bread rolls*

## BUFFET MENU cont.

### ROTISSERIE / ROAST / CARVERY SELECTIONS

Maple glazed free range chicken  
Mustard rubbed beef striploin  
Crispy Asian or Italian inspired pork belly  
Rosemary and garlic studded lamb/ Greek slow cooked lamb

### HOT DISHES

*(served with rice)*

House made traditional beef lasagna  
Indian butter chicken  
Thai chicken red curry  
Masaman beef curry  
Pork & veal meatballs  
Ravioli boscaiola  
Hungarian beef goulash

### SALAD SELECTION

Spinach leaf, kale, pumpkin, beetroot & Persian feta  
Traditional Ceaser salad; croutons, bacon pieces & house dressing  
Greek salad  
Mixed leaf; cucumber, tomato, avocado, Spanish onion, mustard dressing  
Roasted vegetable & cous cous salad  
Chickpea, beetroot, sweet potato & balsamic dressing  
Tomato, basil & boconcini cheese  
Coleslaw  
Potato, bacon, shallot, egg & mustard mayonnaise  
Tuna, green bean, cucumber, cherry tomato & egg

### DESSERT SELECTION

*All served bit sized*

Meringue, cream & fresh fruit  
Baked New York style cheesecake  
Belgium chocolate mousse cups  
Vanilla panna cotta & berries  
Banoffee pie  
Red velvet  
Mixed cupcakes  
Carrot cake - cream cheese frosting  
Double Chocolate cake  
Vanilla Creme brûlée, toffee crunch

## FORMAL MENU

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER

TABLECLOTHS \$9 / TABLE

### PACKAGE 1: FORMAL MENU \$72 / PERSON

#### Entrée

Freshly baked artisan bread

Antipasto platters - selection of marinated vegetables, continental meat selection, mixed olives, cheeses

#### Main

*(select 2, served alternate)*

Oven baked Tasmanian salmon fillet, seasonal greens, lemon butter, snowpea leaf & baby cress salad

Slow braised beef cheek, red wine, aromatics on potato purée

Twice cooked pork belly, cauliflower purée, glazed apples, calvados glaze

Beef tenderloin, truffle mash, eschallot & rosemary jus

Braised lamb shanks, roasted garlic & rosemary, wine reduction

Oven roasted barramundi fillet, tomato, eggplant, capsicum & olive compot

Maple glazed half spatchcock, smash potatoes, greens & thyme jus

Roasted chicken supreme, pea, prosciutto & parmesan risotto, white wine sauce

#### Dessert

*(Select 1)*

New York style baked lemon cheesecake

Meringue - lemon curd, white chocolate ganache, passionfruit syrup

Trio of sorbets

Chocolate, hazelnut & vanilla Italian gelato

Warm Spiced date & carrot pudding, frangelico butterscotch sauce

Vanilla panna cotta, berry jelly, fresh berries

Ricotta cannoli, pistacchio crumbs, Campari syrup

Chocolate dipped profiteroles, peanut butter custard, crushed peanuts

Belgium chocolate mousse cake, freeze dried raspberries

Passionfruit creme brûlée, coconut gelato, Italian biscotti

Banoffee pie - biscuit crumb, salted caramel, banana & cream

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*Vegetarian options are available on request.*

*We will try to accommodate any dietary or religious requirements where possible.*



## INDULGE MENU

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER

TABLECLOTHS \$9 / TABLE

### PACKAGE 2: INDULGE MENU \$77 / PERSON

#### Antipasti

Freshly baked artisan bread

Antipasto platters: selection of marinated vegetables, continental meat selection, mixed olives and cheeses

#### Entrée

Pasta platters - choice of 2 pastas served on platters for sharing.

#### Main course

*(Select 2, served on platters)*

Oven baked Tasmanian salmon fillet, seasonal greens, lemon butter, snowpea leaf & baby cress salad

Slow braised beef cheek, red wine, aromatics on potato purée

Twice cooked pork belly, cauliflower purée, glazed apples, calvados glaze

Beef tenderloin , truffle mash, eschallot & rosemary jus

Braised lamb shanks, roasted garlic & rosemary, wine reduction

ven roasted barramundi fillet : tomato, eggplant , capsicum & olive compot

Mmaple glazed half spatchcock, smash potatoes, greens & thyme jus

Roasted chicken supreme, pea, prosciutto & parmesan risotto, white wine sauce

#### Dessert

*(Select 2, served on platters)*

New York style baked lemon cheesecake

Meringue - lemon curd, white chocolate ganache, passionfruit syrup

Trio of sorbets

Chocolate, hazelnut & vanilla Italian gelato

Warm Spiced date & carrot pudding, frangelico butterscotch sauce

Vanilla panna cotta, berry jelly, fresh berries

Ricotta cannoli, pistacchio crumbs, Campari syrup

Chocolate dipped profiteroles, peanut butter custard, crushed peanuts

Belgium chocolate mousse cake , freeze dried raspberries

Passionfruit creme brûlée, coconut gelato, Italian biscotti

Banoffee pie; biscuit crumb, salted caramel, banana & cream

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## DELUXE MENU

ROOM HIRE FROM \$330 / 3HR EVENT & \$110 / HR THEREAFTER  
TABLECLOTHS \$9 / TABLE

### PACKAGE 3: DELUXE MENU \$88 / PERSON

#### Starter

Freshly baked artisan bread & olives

#### Entrée

*(Select 2, served alternate)*

Hand made potato gnocchi, creamy mushroom & chive sauce  
Thinly sliced beef, truffle mayonnaise, rocket and Parmesan salad  
Heirloom tomato, boconcini cheese, basil and San Danielle prosciutto  
Half shell scallops wrapped in zucchini , garlic, parsley butter  
Traditional beef lasagna, shaved parmesan  
Orrichette pasta (ear shape), prawn, brandy cream & asparagus  
Three cheese soufflé, leaf & walnut salad  
House smoked salmon, baby capers, lemon wasabi mayonnaise, cress leaf  
Spinach and ricotta ravioli, tomato & basil sauce, shaved parmesan

#### Main

*(Select 2, served alternate)*

Oven baked Tasmanian salmon fillet, seasonal greens, lemon butter, snowpea leaf & baby cress salad  
Slow braised beef cheek, red wine, aromatics on potato purée  
Twice cooked pork belly, cauliflower purée, glazed apples, calvados glaze  
Beef tenderloin , truffle mash, eschallot & rosemary jus  
Braised lamb shanks, roasted garlic & rosemary, wine reduction  
Oven roasted barramundi fillet, tomato, eggplant, capsicum & olive compot  
Maple glazed half spatchcock, smash potatoes, greens & thyme jus  
Roasted chicken supreme, pea, prosciutto & Parmesan risotto, white wine sauce

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## DELUXE MENU cont.

### Dessert

*(Select 2, served alternate)*

New York style baked lemon cheesecake  
Meringue - lemon curd, white chocolate ganache, passionfruit syrup  
Trio of sorbets  
Chocolate, hazelnut & vanilla Italian gelato  
Warm Spiced date & carrot pudding, frangelico butterscotch sauce  
Vanilla panna cotta, berry jelly, fresh berries  
Ricotta cannoli, pistacchio crumbs, Campari syrup  
Chocolate dipped profiteroles, peanut butter custard, crushed peanuts  
Belgium chocolate mousse cake , freeze dried raspberries  
Passionfruit creme brûlée, coconut gelato, Italian biscotti  
Banoffee pie - biscuit crumb, salted caramel, banana & cream

### OPTIONAL UPGRADES (\$POA)

Antipasto platters  
Fresh prawns & oyster platters  
Salt & pepper calamari platters  
Dessert grazing stations  
Cheese & fruit grazing stations  
Chocolate fountain & fruit  
Lolly buffet  
Donut wall  
Hot pasta station

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## WEDDING ADD-ONS

### APPETISERS & CANAPÉS

FROM \$14 / PERSON

#### Choose minimum of 3

Caprese skewers: cherry tomato OR bocconcini & basil

Mini Arancini: mushroom & truffle OR bolognese OR tomato & basil

Hand made vegetarian spring rolls

Mini meatballs in tomato sugo

Hand made mini pies

Crispy mozzarella, tomato basil dipping sauce, parmesan snow

Steamed Asian dumplings

Smoked salmon, wasabi cream cheese on crispbread

Spicy buffalo wing, blue cheese sauce

#### Premium Options ( \$POA)

Sesame crusted sashimi tuna

Freshly shucked oysters with shallot vinaigrette OR granita

Parmesan & Panko crumbed prawn cutlets

Pasta boxes

Seared beef with rocket salad on crispbread

Ocean trout, soy dressing & micro herbs

Pea panna cotta, fresh prawn & snow pea tendrils

Steamed bao bun: Korean pulled beef, radish slaw OR crumbed fish, coleslaw OR pork belly, Vietnamese salad

Stemmed prawn & Ginger dumplings

### GRAZING STATION ( \$POA)

( 1 hr before the start of the event )

Antipasto (marinated vegetables) & salumi (selection of cold meat cuts)

Mixed dips and veg: selection of house dips, falafel, vine leaves and vegetables

Antipasto & fresh seafood

Cheese & fruit

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*Wedding Add-ons available on all wedding packages.*



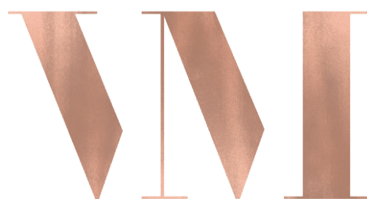
**LIVERPOOL GOLF CLUB**

Hollywood Drive, Lansvale NSW 2166

[www.liverpoolgolf.com.au](http://www.liverpoolgolf.com.au)

Ph: (02) 9728 7777

*Oakpoint Function Catering by:*



**CONSULTING + CATERING**