

WEDDING MENU (D) \$47.00

On arrival

Bread rolls and butter

Entrées

Served alternately

King Prawns on crisp greens & coriander mayo

Smoked turkey & cranberry on greens & lime aioli

Main Meal

Buffet

Roasted Sirloin with mustard crust

Chicken breast with asparagus & hollandaise sauce

Grilled fillet of Pork with apple glaze

Honey & soy chicken

Fried rice

Coleslaw, potato salad, pasta

Mediterranean salad, tossed garden salad

Hot herb potato & vegetable

Dessert

Served alternatively

Black Forest Torte

Apple Danish & banana cream

Tea & Coffee station with mints

Your Wedding at Beerwah Inclusions & Conditions

Wedding package includes:

- Room Hire
- Table settings and Arrangements

Set course menu and Buffet includes white tablecloths Napkins(Colour coordinated to your choice), and full service cutlery. Any additional decorating are more than welcome to organize this yourself or we can recommend someone for you. We can do personalised wine labels for you.

- Gift table
- Cake Table
- Microphone

Beverages

A wide selection of Australian and imported Beers, a comprehensive wine list and array of spirits not to mention our fabulous cocktails.

All drinks are charged on consumption basis with the choice of bar tab for your guests exclusively (If you exceed the limit the balance is payable at the completion of the event.) or they can be purchased over the bar.

Seating Capacity

Our spacious and stylish venue has the ability to seat up to 250 comfortably.

Accommodation

Information for local accommodation for your guests can be provided upon request.

To confirm the booking on your chosen date we require a 10% deposit prior to the event .

Beerwah RSL Club will attempt to meet any special requirements .



WEDDINGS

Your important event will be perfect and memorable with the help of our friendly professional team.

PHONE 54 365 000

EMAIL beerwahrs@bigpond.com

ALL INCLUSIVE COST

WEDDING MENU (A)

\$47.00

On arrival

A selection of hot & cold nibbles including (cold) savoury canapés, mini meat balls, mini quiche & Asian assortment with dipping sauces.

Bread rolls and butter

Entrées

Served alternately

Tandoori chicken strips with avocado salsa

Seafood compote with lime aioli

Main Meal

Served alternatively

Slow roast crusted sirloin served with vegetables

Chicken breast filled with sun dried tomatoes, prosciutto & herbs

Dessert

Served alternatively

Raspberry swirl baked cheesecake, Chantilly cream

Apple log with Chantilly cream

Tea & Coffee station with mints

WEDDING MENU (B)

\$47.00

On arrival

A selection of hot & cold nibbles including (cold) savory canapés, mini meat balls, mini quiche & Asian assortment with dipping sauces.

Bread rolls and butter

Entrées

Served alternately

Smoky BBQ chicken strips with ranch dressing on greens

Fresh King Prawns on crisp greens & coriander mayon

Main Meal

Served alternatively

Roasted Loin of Pork served with vegetable

Veal served with marsala mushroom sauce

Dessert

Served alternatively

Pavlova with wild berries & passion fruit sauce

Black Forest Torte

Tea & Coffee station with mints

WEDDING MENU (C)

\$47.00

On arrival

A selection of hot & cold nibbles including (cold) savory canapés, mini meat balls, mini quiche & Asian assortment with dipping sauces.

Bread rolls and butter

Entrées

Served alternately

Smoked turkey & cranberry on greens & lime aioli

Smoked salmon on herb pancake with capers & red onion

Main Meal

Served alternatively

Breast of Chicken with Swiss cheese & ham served with vegetable

Rib beef with garlic & French mustard served with vegetables

Dessert

Served alternatively

Caramel cream cake

Fruit salad n basket

Tea & Coffee station with mints