



in conjunction with

Hunter Event Co.



Wedding Menu

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 Abermain Hotel

 Hunter Event Co.

Beverage Options

Your beverage options are:

PAY ON CONSUMPTION

In this option your guests purchase their own beverages and pay individually at the bar.

BAR TAB ONE

You choose how much you want to spend.

This option includes all tap beer, house wine & soft drink.

All other beverages are pay on consumption by your guests.

BAR TAB TWO

You choose how much you want to spend.

This option is for a full open bar with all beverages included.

This option can be chosen with some restrictions put in place (such as limited spirit options, no cocktails, no specialty beers, no bottles of wine etc) if you wish to do so. Guests can still purchase any restricted items.

Please Note:

Wristbands can be given if you wish to only allow some guests to purchase on your Bar Tab (bridal party & parents, etc)

Bar tabs must have a pre-set amount & commencement time allocated. This amount is to be paid in full prior to the wedding commencing. In the event this amount isn't reached we will refund the balance within 7 days. Any increase made to the bar tab amount during the wedding is to be paid at the time of the requested increase.

Beverage Selections:

While we endeavour to have your chosen wine & beer available for the duration of your wedding, occasionally we may run out. We will always have back up of similar quality wine & beer on offer if this unforeseen circumstance should occur.

RSA:

Management & Staff of Abermain Hotel will promote responsible service of alcohol to ensure compliance with relevant laws, creating a safe & secure environment through a common duty of care. Guests who do not comply with this will be asked to leave the premises.

Underage guests are not permitted to drink alcohol, regardless of parental consent - it is against the law.

Due to licensing laws, Abermain Hotel employees are unable to allow guests to bring liquor onto the premises.

Guests are not permitted to take alcohol from the premises at the conclusion of the wedding.

Takeaway alcohol is available although it must be removed from the premises before 11pm, or 10pm on a Sunday.

If you are staying at the hotel and wish to purchase takeaway alcohol to take at the conclusion of the wedding, this must be prearranged with Management.

ABERMAIN HOTEL ENCOURAGES EVERYONE TO DRINK RESPONSIBLY

Buffet Meals

GOURMET SPIT ROAST

Tender joints of grain fed meats. Your choice of 2 meats:

Nolan's Premium Beef

Succulent Ottway Pork with Crunchy Crackle

Lemon & Herbed Chicken

Baked Champagne Ham

Christmas Turkey

Served with:

Golden Roast Duck Fat Potatoes & Sweet Steamed Fresh Corn Cobettes

Your choice of 4 salads:

Baby Cos, Bacon Crisps & Parmesan Croutes

Oriental Noodle with Ginger Soy

Crispy Garden Salad with Feta & Olives

Creamy Pesto Pasta

Potato & Spring Onion with Seeded Mustard Aioli

Pearl Cous Cous with Char Grilled Vegetables

Condiments & Red Wine Jus, Selection of Bread & Butter

Vegetarian or Dietary Requirements are our speciality

Includes crockery & cutlery

3 Meats \$3 extra per person

4 Meats \$8 extra per person

Sit Down Meals

TWO COURSE MEALS

Select *either* 2 x Entrée & 2 x Mains *or* 2 x Mains & 2 x Desserts for alternate drop

THREE COURSE MEALS

Select 2 x Entrée, 2 x Mains & 2 x Desserts for alternate drop

ENTRÉE

Chinese Spiced Chicken Tenderloins & Wild Mushroom Parcel

Tomato Tart Tartin with Herb & Onion Mascarpone

King Prawn Plate with Avocado, Tomato & Feta Salsa

Carpaccio of Indian Spiced Beef, Cucumber Tzatziki, Rocket & Parmesan

Smoked Chicken Crispy Noodle Salad with Passionfruit Vinaigrette

Garlic King Prawns with Lemon & Basil Rice Pilaf

Beetroot, Pumpkin & Feta Tart with Honey & Caraway Oil

Poached Tiger Prawns with Avocado, Smoked Salmon, Young Leaves & Parsley Butter

Sesame Smoked Chicken, Wombok, Crunchy Noodles & Red Pepper Essence

King Prawns with Papdalle Infused with Vanilla & Blood Orange

Roast Pumpkin Soup with Chive Cream Fraiche & Parmesan Croute

Antipasto of Marinated Feta, Charred Eggplant, Artichoke, Tomato, Local Olives,

Homemade Onion Jam, Red Pesto, Fresh Humus with Bruschetta

MAINS

Chicken Supreme with Tiger Prawns & Harrisa with Zesty Chats

Atlantic Salmon Fillet with Basil Hollandaise, Truffled & Sea Salt Chat Potatoes

Thai Roasted Chicken Supreme steamed Greens, Jasmine Rice & Green Mango Raita

Roast Pork Loin with Apple & Sage Stuffing, Lemon & Garlic Rosemary Potato

Confit of Duckling with Asian Inspirations & Beetroot infused Duck Jus

Chicken Supreme Mediterranean with Blended Cream Cheese, Feta,

Sundried Tomatoes & Fresh Herbs

Fresh Fish of the Day - Ask us about our favourite creations

New York Cut Beef with Potato Rosti, wilted Garlic Spinach & Merlot Jus

Chilli crushed Veal Cutlets with Paris Mash & Cucumber Yoghurt

Veal Rib 4 hour slow cooked with Black Garlic Mash & Forest Mushroom Jus

Free range Chicken Breast with Roast Kipfler, Roast Roma & Bacon Aioli

Port Cutlet Sous Vide, White Bean & Chorizo Cassoulet with Oregano & Apple Sauce

Over roasted Corn-fed Chicken on a New Potato Salad with crisp Chorizo & chargrilled Asparagus & Wild
Roquette & Saffron Aioli

Bowls of Chefs Gourmet Salads & Dinner Rolls

DESSERTS

Duo of Chocolate Mousses

Crème Brûlée with Pistachio & Citrus Biscotti

Hot Chocolate & Banana Pudding

Cold Rhubarb, Date & Mango Crumble with Papaya Custard

Honey & Cinnamon Panna Cotta

Berry Compote with Meringue & King Island Cream

Slow Bake Lemon & Lime Citrus Tart

Sticky Date Pudding with Butterscotch Sauce

Collapsed Chocolate Soufflé with Burnt Orange semi Freddo

Seasonal Fresh Fruit in a short Crust Tart with Mint & Blueberry Compote

Hunter Valley Cheese Plate with Quince Paste, Bruschetta & Fresh Muscatels

Canapes

Your choice of 10:

1. Assorted Savoury Mini Quiches
2. Pastizi
3. Prime Beef Pies
4. Tuna & Sweetcorn Cakes
5. Gourmet Sausage Rolls
6. Crumbed Chicken Goujons w/ Sweet Dipping Sauce
7. Indian Meat Balls
8. Spinach & Ricotta Pasties
9. Beef Satay
10. Assorted Mini Point Sandwiches (2 points)
11. Onion Bhajis
12. Thai Style Chicken Croquettes
13. Salmon, Leek & Asparagus Frittata
14. Satay Chicken Skewers
15. Potato Rosti with Smoked Salmon Pate
16. Thai Fish Cakes
17. Zucchini Dill & Feta Fritters
18. Goat Cheese & Apple Galettes
19. Sushi Crepes
20. Mediterranean Vegetable Frittata
21. Poppyseed Tarts with Goats Chevre & Onion Marmalade
22. Balsamic, Sage & Parmesan Risotto Cake with Tapenade
23. Corn Fritters with Prosciutto & Tapenade
24. Savoury Filled Vol Au Vents
25. Italian Suppli with Tapenade & Roasted Tomato
26. Savoury Quiches with Assorted Fillings
27. Duck, Mango & Coriander Spring Rolls
28. Prosciutto, Oregano & Capsicum Rillettes
29. Turkey, Avocado, Cranberry Tarts with Brie
30. Ham & Semi-Dried Tomato Tarts with Pesto
31. Toasted Croute with Salmon Roulade
32. Toasted Croute with Pulled Pork & Crisp Eschallots
33. Smoked Chicken & Cashew Spring Rolls
34. Tuna & Sweet Corn Cakes
35. Gourmet Pork & Veal Sausage Rolls
36. Italian Chilli Meat Balls
37. Thai Chicken Croquettes
38. Salmon, Leek & Asparagus Quiche
39. Blinis of Smoked Salmon, Crème Fraiche & Caviar
40. Angus Beef Sliders
41. Tartlet of Roast Pumpkin & Goat's Cheese
42. Tempura Tiger Prawns with Honey & Soy
43. Chicken & Chorizo Skewers
44. Red Pesto Tartlets
45. Bruschetta of Sundried Tomato & Artichoke
46. Prawn & Bacon Skewers
47. Duck, Mango & Coriander Spring Rolls
48. Thai Beef Cucumber Cups
49. Flattened Sourdough with Salmon Mousse & Chive Aioli
50. Baby Beef Burgers with Caramelised Onion & Tomato Chutney
51. Chop Sticks of Smoked Salmon with Cucumber Ribbons
52. Yorkshire Puddings with Roast Beef, Horseradish & Dill Aioli Cream
53. Shot of Tempura Barramundi, Chip & Baby Cornichon Aioli

Desserts Add On

Your choice of 2:

Hand Made Pavlova with Fresh Cream & Berries *GF*

Petite Fruit Flan & Lemon Meringue Tart

Mandarin Torte with Dark Chocolate Ganache *GF*

Coconut Panna Cotta with Strawberry Coulis

Sticky Date Torte with Butterscotch Ganache & Whipped Cream

Platters & Pizzas

ALTERNATIVE FOOD OPTIONS

Platters designed for your guests to enjoy delicious bite sized treats

<u>Wedges Platter</u>	Seasoned wedges served with Sweet Chilli Sauce & Sour Cream	\$40
<u>Fruit Platter</u>	Selection of seasonal fruit	\$60
<u>Sandwich Platter</u>	Selection of mixed Sandwiches with simple & gourmet fillings	\$60
	Add Wraps to platter	\$40
<u>Finger Food Platter</u>	Spring Rolls, Samosas & Dim Sims	\$60
<u>Party Platter</u>	Party Pies, Sausage Rolls & Quiche served with Tomato Sauce	\$100
<u>Dessert Platter</u>	Mini Caramel Slices, Mini Rocky Road Slices, Chocolate & Hummingbird Cake Bites	\$120
<u>Seafood Platter</u>	House made fish bites, calamari rings, prawn cones, lemon wedges & tartare sauce	\$130
<u>Nibbles Platter</u>	Selection of deli meats, cheese, trio of dips, crackers & toasted Turkish fingers	\$140
<u>Gourmet Grazing Table</u>		\$25 pp

** Each platter will serve approximately 12 people*

** A minimum order of 2 platters is required*

Pizza's

Cheesy Garlic	\$14
Pepperoni	\$17
Ham & Pineapple	\$18
Vegetarian	\$20
Prawn & Chorizo	\$22

**Pizzas are 8 slices each*

Food & Beverage Selections

Complete your Food & Beverage Selections and return this section to us more than four (4) weeks prior to your wedding.

NAME: _____ DATE OF WEDDING: _____

NUMBER OF GUESTS: _____ Adults _____ Kids _____ 0-4yo

BEVERAGE OPTION: _____ AMOUNT: \$ _____

SPECIAL DIETARY REQUIREMENTS: _____

NOTES: _____

BUFFET MEALS

2 Meats | 3 Meats add \$3 per person | 4 Meats add \$8 per person

Meats 1. _____ 2. _____

3. _____ 4. _____

Salads 1. _____ 2. _____

3. _____ 4. _____

SIT DOWN MEALS

2 Courses | 3 Courses

Entrée 1. _____

2. _____

Main 1. _____

2. _____

Dessert 1. _____

2. _____

CANAPES

<u>Item Number</u>	<u>Quantity</u>	<u>Item Number</u>	<u>Quantity</u>
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

DESSERTS

1. _____ 2. _____

ALTERNATIVE FOOD OPTIONS (Please contact us for reduced package pricing using these options)

<u>PLATTERS</u>	<u>Price</u>	<u>Quantity</u>	<u>Total Cost</u>
Wedges Platter	\$40	_____	\$ _____
Fruit Platter	\$60	_____	\$ _____
Sandwich Platter	\$60	_____	\$ _____
- Add Wraps to Sandwich Platter	\$40	_____	\$ _____
Finger Food Platter	\$60	_____	\$ _____
Party Platter	\$100	_____	\$ _____
Dessert Platter	\$120	_____	\$ _____
Seafood Platter	\$130	_____	\$ _____
Nibbles Platter	\$140	_____	\$ _____
Gourmet Grazing Table	\$25 per person	_____	\$ _____

PIZZAS

Cheesy Garlic	\$14	_____	\$ _____
Pepperoni	\$17	_____	\$ _____
Ham & Pineapple	\$18	_____	\$ _____
Vegetarian	\$20	_____	\$ _____
Prawn & Chorizo	\$22	_____	\$ _____