



WEDDINGS



KOOYONG
LAWN TENNIS CLUB
FUNCTIONS & EVENTS
MENU

WEDDING PACKAGES

When you book a wedding at Kooyong, we will incorporate all your requirements to create an exceptional event.

Our food and beverages selections, along with Kooyong's unique atmosphere and personalised service will create the perfect setting for your special day.

OUR WEDDING PACKAGES INCLUDE

Catering selection from your preferred menu
Five-hour beverage package with beer, sparkling wine, red and white wine and soft drink
Tea, coffee and mints
Table linen, napery and chair covers with matching white sashes
Table centerpiece
Gold or silver heart shaped chocolates (one per person)
Bridal retreat for the bridal party and guests
Wedding workbook gift for each couple

**Special dietary requirements for each of our menus are available upon request*

COCKTAIL RECEPTION

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\$115.00 per person

SAVOURY SELECTION

Freshly shucked seasonal oysters with grated daikon and yuzu
Duck rillettes served on brioche Melba toast topped with onion and mint jam
Sweet corn fritters with blue swimmer crab and horseradish remoulade
Assorted sashimi with traditional condiments
Vietnamese prawn and crab salad with fresh herbs and shoots, rice noodles and toasted cashews
Petit crab cakes with toasted baby brioche, house made tartar sauce
Kataffi wrapped prawns with almond skordalia
Selection of vegetable wood fired pizzas **(v)**
Sugar cane chicken satay sticks with peanut relish
Steamed pork buns with hoisin sauce
Spinach and feta tartlets topped with watercress and pear **(v)**

BOWL ITEMS

Moroccan seafood tagine with mixed seafood fresh herbs and buttered cous cous
Beer battered whiting with chips and house made tartar sauce
Slow cooked lamb ragout with tomato, root vegetable mashed potato and citrus gremolata
Vietnamese duck and glass noodle salad, fragrant herbs, shallots and cashews dressed with nuoc nam dressing

SWEET SELECTION

Crème brulee served in a chocolate pastry cup
Lemon curd with candied zest served in a sweet pastry cup
Vanilla cream and seasonal berries served in a sweet pastry tart

LUNCH OR DINNER RECEPTION

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\$130.00 per person

PREDINNER CANAPÉS *please select four*

Cold Selection

Vietnamese rice paper rolls served with nam prik dressing
Freshly shucked seasonal oysters with grated daikon and yuzu
Kooyong's chicken and cucumber finger sandwiches
Thai beef salad with fresh herbs and shoots served on a betel leaf
Duck rillettes served on brioche Melba toast topped with onion and mint jam
Sweet corn fritters with blue swimmer crab and horseradish remoulade

Hot Selection

Gourmet mini pies and sausage rolls with house made tomato relish
Kataffi wrapped prawns with almond skordalia
Selection of vegetable wood fired pizza with seasonal ingredients **(v)**
Sugar cane chicken satay sticks with peanut relish
Steamed pork buns with hoisin sauce
Spinach and feta tartlets topped with watercress and pear **(v)**

ENTRÉE *please select one*

Roasted shallot tart tatin topped with a salad of Yarra Valley Persian feta, heirloom carrots, golden beets and toasted walnuts **(v)**
Ravioli of chicken and watercress with parsnip puree, petit Waldorf salad and Champagne beurre blanc
Tartar of sashimi grade yellow fin tuna with traditional condiments, avocado puree, salmon caviar and house made music paper
Beetroot confit ocean trout with apple jelly, avocado puree and slow cooked quail egg **(gf)**
Rabbit and prune terrine with cornichons, capers, pear and mustard seed chutney served with garlic toasted sourdough
Fresh potato gnocchi, pan seared with slow cooked cherry tomatoes and Ligurian olives topped with fresh ricotta and basil pesto
Apple cider braised pork belly, tarragon coleslaw topped with a salad of shaved apple, watercress, and radish **(gf)**
Vietnamese style salad of King prawns, green mango, papaya, fragrant herbs, rice noodle and young coconut dressed with a sweet nuoc nam dressing **(gf)**
Confit of duck leg, Sichuan salt, Asian greens and herbs, chili soy caramel

MAIN COURSE *please select two*

Wood grilled New Zealand King salmon with creamed baby spinach, caper pesto crust, topped with steamed baby leeks **(gf)**
Oven roasted organic chicken breast fillet with lemon, goat's cheese and fresh thyme served with cauliflower puree, wilted spinach and crisp parsnip **(gf)**
Steamed gold band snapper, wood grilled King prawn, Asian greens and a light soy broth
Pan roasted kingfish with lemon crushed potatoes, grilled asparagus topped with sauce verge **(gf)**
Black Angus beef fillet topped with café de Paris butter sautéed baby spinach, potato fondant and red wine jus **(gf)**
Slow cooked lamb scotch fillet, dried tomatoes, olives and oregano served with baked Roman style gnocchi
Pan seared veal saltimbocca with sautéed spinach, roasted cherry tomatoes white wine and sage sauce **(gf)**
Slow cooked beef short rib served with herbed mashed potato, roasted baby shallots and carrots topped with citrus gremolata **(gf)**
Semolina gnocchi, oven roasted topped with, asparagus, tomatoes, olives, watercress and peppered goat's cheese **(v)**
Roasted pumpkin and spinach tortellini with sage nut butter, toasted pine nuts, steamed asparagus and shaved truffled pecorino **(v)**

SHARING DISHES TO THE TABLE *please select one*

Oven roasted sweet potato and Japanese pumpkin topped yoghurt and dukka
Creamy mashed potato
Herb roasted seasonal vegetables
White cos and watercress salad, Champagne dressing and candied walnuts
Roasted kipfler potatoes with garlic confit and Rosemary
Steamed green vegetables with French butter and toasted almonds

DESSERT TRIO *please select three*

Dark chocolate terrine with roasted strawberries
Vanilla panna cotta with poached mandarins
Flourless orange cake with orange curd
Baked cheesecake with blueberry jam
Lemon tart with whipped cream
White chocolate pot du crème with raspberry jelly
Ginger brulee with orange and mint salad

or

LARGER OPTION DESSERT *please select one*

Sticky date pudding with poached dried fruits and vanilla ice cream
Flourless chocolate pudding with roasted strawberries and vanilla ice cream
Baked cheesecake served with blueberry jam and whipped cream
Warm orange cake served with orange curd and an orange and mint salad

BUFFET LUNCH OR DINNER RECEPTION

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SALADS *replenished throughout entrée and main course*

Smoked chicken, apple, candied walnut and celery salad with Champagne dressing **(gf)**
Steamed baby kipfler potatoes with baby beans and basil pesto **(gf) (v)**
Traditional Greek salad with Yarra Valley Persian feta **(gf) (v)**
Orecchetti pasta with peas, fresh ricotta, shaved asparagus and roasted baby tomatoes **(v)**

ENTRÉE

Gravlax of ocean trout with horseradish cream, capers, pickled red onion and herb blini
Antipasto platters with cured and smoked meats, seafood, pickled vegetables and olives
Selection of seasonal dips served with toasted flat breads and dukka
Puff tartlets with shaved zucchini, olives, tomatoes and fresh basil
Gourmet sushi and sashimi with wasabi, pickled ginger and soy

MAIN COURSE

Slow baked salmon with tomato braised green beans
Red wine beef short ribs with roasted shallots and gremolata
Roman style braised lamb with tomato, olives and truffled pecorino cheese
Cannelloni with stewed eggplant, garlic and tomato oven roasted with parmesan cheese crust
Herb and horseradish crusted Gippsland grain fed porterhouse
Selection of steamed green vegetables with French butter and sea salt
Italian style roasted kipfler potatoes with red onion, tomato and garlic

DESSERT

Selection of cakes, slices, served with mixed berry coulis and mascarpone cream

PREMIUM WEDDING BUFFET ITEMS

Additional buffet items for an additional \$80.00 per platter (serves 10 guests)

Seafood platter with fresh oysters, prawns, mussels crabs and bugs with traditional condiments
Whole baked salmon filled with fresh herbs, fennel and lemon served with lemon beurre blanc
Roasted and boned leg of lamb seasoned with garlic and Rosemary served with mint jam
Selection of Yarra Valley cheeses with toasted fruit loaf; house made lavosh, quince paste and dried muscatels



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