



GREEN ACRES
GOLF CLUB

Wedding Package

Dining

A four course menu consisting of:

½ hr hot and cold Canapés (Chefs choice)

Entrée /Main/ Dessert

(all meals served 50:50)

Beverages

4½ hr drinks packages including:

Green Acres finest red and white wines,

Carlton Draught, Hahn Premium Light, soft drink and juice

Extras

Room hire

Chair cover and sash

An ample size dance floor

A bridal room including courtyard

Crisp white table cloths and napkins

A centre piece of a single candelabra for each table

A wedding coordinator happy to accommodate all your needs

Price \$ 110.00 pp

Additional extras:

Additional time per ½ hr \$4.00 pp



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Additional packages

(Beverages on consumption can be accommodated or you can select a beverage package)

The Birdie Wedding Package

A three course menu consisting of:
½ hr hot and cold Canapés (Chefs choice)

Select two

Entrée/Main/ Dessert
(all meals served 50:50)

including extras

\$ 65.00 pp

The Eagle Wedding Package

A delicious four course menu consisting of:
½ hr hot and cold Canapés (Chefs choice)

Entrée /Main/ Dessert
(all meals served 50:50)

including extras

\$80.00 pp



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Wedding Menu

Soup and Entrée

Leek and potato soup with crème fraiche, crisp leek and bacon lardons

Cream of chicken and scorched almonds with chive cream

Veal and sage tortellini with a veal and wild mushroom ragout

Thai beef salad with Asian greens and fried shallots

Smoked chicken, avocado, crab and red pepper tian with watercress greens (seasonal)

Dill, sea salt and brown sugar cured Tasmanian salmon served with Melba toast, capers, Drambuie and dill mayonnaise

Wine poached chicken and lime glazed pear served with rocket greens and goats cheese salad

Spiced lamb, raisin and roasted vegetable filo served with a light coconut curry sauce

Warm salad of roasted baby beets, field mushrooms and crispy prosciutto

Mains

Oven Roasted chicken breast with cauliflower puree, sauté spinach and roasted garlic

Lemon and thyme marinated char grilled chicken breast wrapped in prosciutto, served with Mediterranean ratatouille and fire roasted red pepper coulis

Medium rare grilled eye fillet of beef accompanied with spinach and potato gratin, pan grilled cherry tomatoes and brandy pepper jus

Black Angus porterhouse medallions grilled medium rare, served with roasted fresh beetroot, garlic potato mash and cabernet sauvignon reduction

Crisp Skin Ocean trout topped with green tomato pickle, set on a celeriac potato cake and kecap manis grilled green beans

Slow cooked rack of lamb with a honey and rosemary crust accompanied with crushed broad bean, herb roasted tomato and minted lamb jus

Orange infused roast duck with rosti potatoes and a rhubarb and red port sauce



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Desserts

Café latte Pannacotta with shaved chocolate and almond biscotti

Warm sticky pudding with toffee sauce and cinnamon cream

Smoked almond and ricotta cake with citrus syrup and vanilla sugar

Banana tart tatin served with vanilla bean ice cream

Red wine poached pears in mulled shiraz syrup and mascarpone

Children Menu (12 years and under)

\$29.50 per child includes ice cream of the day

Cheese and Fruit

Cheese and/or fruit platters \$5.90 pp

Cheese and fruit buffet \$12.00 pp

Band Meals

Main course \$29.00 pp

Wedding Cake

Cut, plated, and dressed with seasonal berries \$3.90 pp

Surcharges and Inclusions

Sundays and public holidays attract a \$3.00 pp surcharge.

Freshly brewed coffee and a selection of tea served with chocolates

(ingredient substitution can occur due to seasonal or unavailability)