



CATARACT
bistro.

Cataract Bistro | wedding options

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A Wedding to Remember

We at the Cataract Bistro, would like to congratulate you on your engagement and thank you for considering the Cataract Bistro as a reception venue for your upcoming special day.

The Cataract Bistro and Function Centre is a stylish and spacious venue. The contemporary modern style is enhanced by large bi fold doors, bringing the outside in. Let us help make the perfect setting for your celebration.

We understand that your wedding day is one of the most important days in your life, so we would like to help make it a memorable one. Our function coordinator will work closely with you to ensure that your reception is brilliant.

We are committed to making your day perfect.

Please don't hesitate to call, to discuss your requirements in detail.

Shannyn Le Fevre
Function Co-ordinator



Pricing

Entrée & Main or Main & Dessert	\$58	(2 choices per course)
Entrée, Main & Dessert	\$66	(2 choices per course)
Canapés (4), Entrée, Main & Dessert	\$78	(2 choices per course)
Cocktail Party Canapés	\$40	(10 pieces per person)
Cakeage	\$3	(serving your wedding cake)

(These prices are current at time of print, but are subject to change)
(Minimum numbers apply to both style of reception)

The Bistro accommodates up to 150 guests on round tables for seated meal style receptions.

We also offer cocktail style receptions, please speak with our function co-ordinator regarding guest numbers.

Included are our menu options for your perusal. If you require a tailored menu for your special occasion we would be delighted to discuss further options with you in person.

Inclusions (No additional charge)

Each table will be set with white linen tablecloth & napkins

The bridal table is skirted in white linen

Silver cake knife

Individual personalised menus

Audio Visual Equipment including large projections screen, DVD/CD player and cordless microphone

Menu preview for Bride and Groom Only (not applicable to cocktail party)

Reception room hire until midnight

CANAPES MENU

COLD

Éclairs with herbed goats cheese
Lamb back strap crusted in dukkah and served on a potato blini
Prosciutto, spiced pear and brie on toasted sour dough
Chicken liver and orange parfait in cones
Pesto chicken with prosciutto, parmesan and sweet potato Rosti.
Confit duck leg rilette with rye crouton and cherry jam
Gourmet wraps and sandwiches
Oyster shots with watermelon salsa
Hot smoked salmon and avocado salsa on lavosh
Smoked salmon on cucumber with fraiche and salmon roe

HOT

Mini onion tart tartin with triple cream brie and micro salad
Pumpkin, pine nut and ricotta cigars
Mushroom and tarragon arancini balls
Sweet potato and caramelized onion tarts
Chicken, Gruyere and leek sausage rolls
Smoked chicken and corn tarts
Assorted kebabs,
 satay chicken, honey soy beef , lamb kofta,
 seafood with lemon and garlic
Crab and camembert ravioli in spinach pasta with capsicum coulis
Scallop and smoked salmon mornay
Prawns with garlic, lemon and tomato
Confit pork belly with apple and cranberry chutney

SWEET

Lemon Curd Tartlets
Raspberry and Grand Marnier Mousse in Waffle Cones
Profiteroles with Baileys and White Choc Pastry cream
Choc and Caramel Tartlet
Triple Dipped Choc Strawberries
Choc and Blood Orange Mousse

FUNCTION MENU

Entrée

Soft Leaf Salad *

Tossed with roasted pumpkin, fetta, cashew nuts, apple, cucumber and a honey mustard dressing. Topped with crisp prosciutto.

Sugar Cured Atlantic Salmon

With Kataifi and herb wrapped Labneh, roquette and capers.

Chicken Liver Parfait

Topped with pomegranate jelly and served with micro salad and crisp Lavosh bread.

Roasted Tomato and Asparagus Tarte Tartin

With pickled fennel, wild olive and roquette salad and chili basil mascarpone.

Confit Pork Belly *

On a bed of braised red cabbage with roasted pears and a hazelnut pesto.

Soup of the Day

Please ask your table attendant for today's selection.

Mains

Deep Sea Trevalla *

Pan fried with lemon and pistachio butter and served with beetroot velvet, potato crisp and chard salad.

Atlantic Salmon Fillet *

Crusted in sesame seeds and baked. Served on sticky black rice with wilted Asian greens and chili jam.

Chicken Breast Roulade

Filled with a roquette and pine nut farce, wrapped in prosciutto and baked. Served with a twice baked cheese soufflé, char grilled zucchini and roasted tomato and capsicum coulis.

Prime Eye Fillet *

Rolled in Dukkah and grilled medium. Served on a bed of carrot puree with confit potatoes and green beans.

Aged Scotch Fillet *

Grilled medium and served on a bed of truffle mash with a mushroom and spinach compression, broccolini and red wine jus.

Sweets

Warm Chocolate and Macadamia Nut Brownie

With rhubarb velvet, chocolate brittle and licorice ice cream.

Lemon Delicious

With caramelised citrus fruit, blueberry ice cream and poppy seed tuille.

Cataract Éclair

With green apple mousse, Chambord anglaise and macerated raspberries.

Butterscotch Cheesecake

With shredded pastry disks, dark fudge and sticky date syrup.

Bread, Tea & Coffee Included

* dishes suitable for a Coeliac

Beverage Price List

Sparkling Wine

Redbank Emily Cuvee	\$28.00
Jansz NV	\$48.00
Grant Burge Pinot Chardonnay	\$48.00
Ninth Island Sparkling	\$52.00

White Wine

Benchmark Sauvignon Blanc	\$28.00
Jinglers Creek Sauvignon Blanc	\$43.00
Josef Chromy 'Pepik' Chardonnay	\$30.00
Brown Brothers Crouchen Riesling	\$28.00
Goaty Hill Riesling	\$45.00
Devils Corner Pinot Grigio	\$33.00

Red Wine

Tasmanian Benchmark Pinot Noir	\$28.00
Josef Chromy 'Pepik' Pinot Noir	\$30.00
Koonara 'Bay of Apostles' Pinot Noir	\$38.00
Coombend Pinot Noir	\$50.00
Smith & Hooper Merlot	\$36.00
Holm Oak Cabernet Merlot	\$42.00
Torbreck 'Woodcutters' Shiraz	\$46.00
D'Arenberg 'The High Trellis' Cabernet Sauvignon	\$44.00
Langmeil 'Three Gardens' SMG	\$39.00

Beer

	<u>10oz</u>	<u>Jug</u>
Light Draught	\$3.40	\$13.50
Heavy Draught	\$3.90 - 5.00	\$15.80 - 18.50
Basic Stubbies	\$5.50	
Premium Stubbies	\$7.00	

Spirits

Basic	\$6.50
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Soft Drink

	<u>10oz</u>
Post mix	\$3.00
Juices	\$2.50

Beverages may be paid on consumption or an open bar option.
This is a shortened range, a full wine list is also available to select from.
Beverage prices are subject to change without notice.

Planning Timeline

First Up

Confirm your booking with a \$500 deposit to secure your date as soon as possible.

1 - 2 months prior

Select and confirm your menu

Once you have confirmed your menu with our function coordinator we can make a booking to sample your confirmed menu.

(The menu tasting is complimentary for the Bride and Groom only
and beverages are purchased at your own expense)

2 weeks prior

Select and confirm your beverages

7 days prior

Confirm your number of guests (this number is what you will be paying for)

Please include any special dietary requirements and also include children's meals

The week of...

Make a time to meet with our function coordinator to confirm;

- Seating & Floor Plan
- Timeline of events for the evening
- Table & Room Decorations

Day before

Drop off any table or room decorations etc.

Wedding Day

Sit back, relax and have a fantastic time!

If there is anything extra we can help you with, please let us know.

Cataract Bistro



Terms and Conditions

Bookings

Tentative bookings can be made, but will only be confirmed once a deposit of \$500 has been received. The deposit will be deducted from your final account. Prices are subject to change after bookings are confirmed.

Payment

Your account will need to be finalised on the evening of your function, unless prior arrangements have been made with your function co-ordinator.

Cancellation

We would share your disappointment should you be unable to proceed with your function. If a cancellation is received 30 days prior to the function date, the deposit will be refunded in full. If a cancellation is received less than 30 days prior to the function date the deposit is non-refundable.

Sunday/Public Holidays

Functions held on a Sunday or Public Holiday will incur a \$7 per head surcharge.

Minimum Numbers

Prices for all functions are quoted with a minimum of 80 guests for seated functions and 120 guests for cocktail party functions. Payment must be made based on your number of confirmed guests which must be finalised 7 days prior to your function.

Decorations

Decorating the room is your responsibility, although we do not allow the use of nails or staples on our walls, tables or chairs. The use of confetti is prohibited both inside and outside of the restaurant.

Insurance

The Cataract Bistro will not accept responsibility for the damage or loss of property left in the bistro before, during or after the function.

Signed _____ Print Name _____

Signed _____ Print Name _____

(By bride and groom or on behalf of bride and groom)