

wedding package

Wedding Packages

Make your day one to remember with our specially prepared wedding packages
Minimum Numbers 60pax

Classic Package

\$90.00 per person

Includes:

3 Course Set Menu
Entrée
Main
Dessert
(Alternative Service for each course)

Freshly Brewed Coffee & Tea
Chef's Selection of Petit Fours

5 Hour Standard Beverage Package Including:
Full Strength Beer (VB),
Light Beer (Cascade Light),
Select Vineyard Dry White
Select Vineyard Dry Red
Killawarra "Klassic" Brut
Premium Fresh Squeezed Orange
Juice & Soft Drink.

Elegance Package

\$105.00 per person

Includes:

Chefs Selection of Canapés on arrival

3 Course Set Menu
Entrée
Main
Dessert
(Alternative Service for each course)

Freshly Brewed Coffee & Tea
Chef's Selection of Petit Fours

5 Hour Standard Beverage Package Including:
Full Strength Beer (VB),
Light Beer (Cascade Light),
Select Vineyard Dry White
Select Vineyard Dry Red
Killawarra "Klassic" Brut
Premium Fresh Squeezed Orange
Juice & Soft Drink

Indulgence Package

\$115.00 per person

Includes:

Chefs Selection of Canapés on arrival

4 Course Set Menu
Antipasto or Mezza Platter
Entrée
Main
Dessert
(Alternative Service for each course)

Freshly Brewed Coffee & Tea
Chef's Selection of Petit Fours

5 Hour Standard Beverage Package Including
Full Strength Beer (VB),
Light Beer (Cascade Light),
Select Vineyard Dry White
Select Vineyard Dry Red
Killawarra "Klassic" Brut
Premium Fresh Squeezed Orange
Juice & Soft Drink

Supper
Chefs Selection of Australian Cheese
& Fruit Platter

*All packages include chair covers and sashes,
Your choice from the event centre's selection of centrepieces & coloured linen napkins, DJ/MC.
Complimentary Car Parking.*

P: 02 9639 2100

F: 02 9639 1100

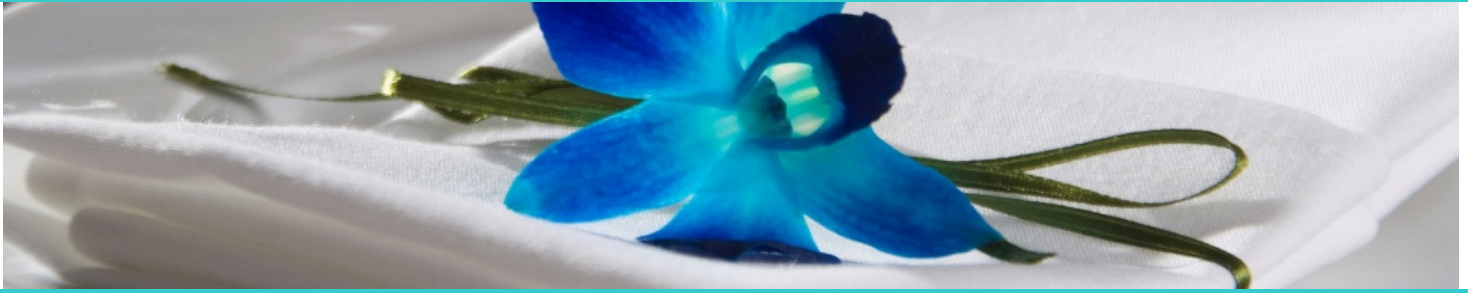
W: www.baulkhamhillssports.com

Contact: Emily Williams

Email: emilywilliams@bankstownsports.com

Baulkham Hills Sports Club – Events Centre

11 Renown Road Baulkham Hills, NSW 2153



Entrée selection

entrée selections

Please select 1 or 2 Items per course (Alternate Service)

Antipasto or Mezza Platter one per table (serves up to 10)

Roma Tomato & Bocconcini Salad with Basil Dressing

Veal & Herb Tortellini in a Balsamic infused Tomato Sauce with Shaved Parmesan

Italian Meatballs in Basil Tomato Passata on Spaghettini with Grand Padano

Chicken & Mushroom Vol au Vent with Fresh Asparagus & herbs

Marinated Black Tiger Prawns Salad with mango aioli

Salt & Pepper prawns with vermicelli noodle salad & smoked eggplant

Seafood tapas: Salmon Gravalax, King Prawn, Baby Octopus & Sydney Rock Oyster

Smoked Salmon Stack Gauci Pastry, Mixed Herbs, spanish Onions & Capers

main course selections

Please select 1 or 2 Items per course (Alternate Service)

Slow Roasted Western Australian Lamb Rump with Shallot jus

Char grilled Fillet of Tasmanian Salmon on Green pea mash with Lime Butter Sauce

Char Grilled Veal Cutlet with King Prawns Sauce Béarnaise & Broccolini

Fillet Mignon wrapped in bacon with creamy mushroom sauce

Portuguese Chicken breast with Peri Peri Sauce

Slow roasted Chicken Breast on Corn & Shimej Mushroom Risotto with Asparagus Veloute

Wild Barramundi Fillet with Lemon Butter sauce & tournedo potato

Tender Pork Medallions on Sweet Potato Mash & Apple infused jus

(All main courses served with Seasonal Fresh vegetables)

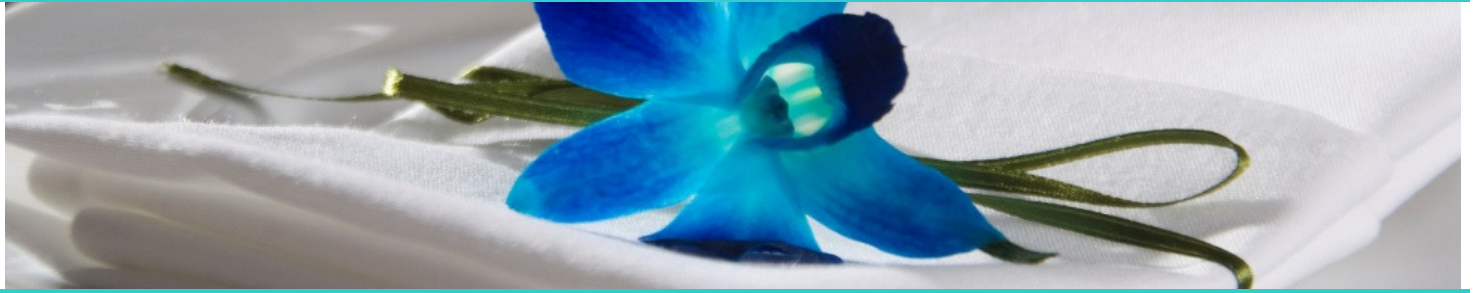
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Main course selection

dessert selections

Please select 1 or 2 Items per course (Alternate Service)

Seasonal Fresh Fruit salad with Cream Chantilly

Vanilla Panna Cotta with Raspberry Coulis

Banana Coconut Pudding with Bailey's Irish Cream Gelato

Dark & White Chocolate Mousse Log with Vanilla Anglaise & Rich Chocolate Sauce

Summer Berry Trifle with a Berry Compote

Marbled Chocolate Tower

Sticky Date Pudding with Double Chocolate Sauce

Cognac White Chocolate Log

Chocolate Fondant with Sauce Anglaise & Berries

Amaretto marinated Strawberries with Mascarpone Cheese

Stone fruit Wattle seed Pavlova with a Mango Coulis

Bailey's Brulee with Persian Fairly Floss