

The Country Providore

@ Young Golf Club

BISTRO + WEDDINGS + FUNCTIONS + CATERING + MEETINGS

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Wedding Catering Information

Our personal touch

Our Venue and Events Team will look after your every wish when you choose to cater with **The Country Providore @ The Young Golf Club**. We will help design your menu and work with you to ensure it unfolds smoothly and memorably. We provide a full running sheet, including suggested timings.

Our experience and professionalism, combined with personalised service, means you can relax and enjoy every moment.

Special dietary requirements

We cater for a wide variety of special dietary requirements.

Band / photographer meals

We are happy to organise a main meal with unlimited soft drinks for your entertainers and photographer.

Wedding cake

Our chefs are happy to serve your wedding cake in finger pieces on platters.

If preferred, your wedding cake can be served in place of dessert individually plated.

Charges apply.

Children

We offer a selection of children's meals and desserts if there will be children among your guests. **Excluding Buffet.**

Final meeting

We will contact you approximately 6 – 8 weeks out from your booking to arrange a preliminary meeting to discuss the details of your event (this can be done over the phone or by email). This will give you the opportunity to ask any questions, consider ideas and arrange the running order of your day. We request that all details are finalised 14 days prior to your booked day.

Although we have extensive menu options, the Chef welcomes the opportunity to customise any menu or prepare items to your personal taste.

Club Buffet

\$25.00 per person

Choice of 1 Dish from Menu 1, 2 & 3 Rice, Vegetables & 2 Dessert Selection From Dessert menu

Menu 1

Curry

Thai Green chicken

Thai Red Beef

Thai Yellow Chicken

North Indian Lamb Curry

Menu 2

Casserole

Morroccan Lamb

Chicken Cacciatore

Beef, Mushroom & Red wine

Irish Stew

Menu 3

Pasta

Beef lasagna

Penne Boscaiola

Penne Napolitana

Dessert

Orange syrup cake with Berry Sauce

Sticky Date Cake with Caramel Toffee Sauce

Chocolate Cake with Honey Cream

Spiced Apple Crumble Cake with Cream

Grand Buffet

\$35.00 per person

Selection 4 of Canapes (from our extensive list)

Handed around to your guests with pre dinner drinks

Main Buffet

Local Lamb Roast with Rosemary & Garlic Crust

Succulent Pork Roast with Choice of Glaze or Apple Sauce

Prime Beef Sirloin Roasted & Carved with Choice of Sauce or Mustard Crust

Roasted Vegetables (Potato, Pumpkin, Sweet Potato)

Steamed Seasonal Vegetables

Glazed Ham (cold) Carved from the Bone

Chicken Drumettes & Wings (Selection of Flavours)

Selection of 4 Salads

Dessert Buffet

Selection of 2 Desserts OR Service of Wedding Cake

Dessert Selection

Orange syrup cake with Berry Sauce

Sticky Date Cake with Caramel Toffee Sauce

Chocolate Cake with Honey Cream

Spiced Apple Crumble Cake with Cream

Freshly Brewed Tea & Coffee, served with Rocky Road & After Dinner Mints

Alternate Service Menu

\$45.00 per person

Selection of 4 Canapes from our extensive list
Handed around to your guests with pre dinner drinks

Bread Roll & Butter

Entrée

Selection of 2 Entrées

Main

Selection of 2 Mains

All Served with your Choice of Buttery Mash, Creamy Potato Bake or Roast Potato
& Steamed Fresh Vegetables

Dessert

Selection of 2 Desserts

Freshly Brewed Tea & Coffee, served with Rocky Road & After Dinner Mints

Canapes Selections

Served Warm

Thai Fish Cakes with dipping sauce
Homemade sausage rolls with tomato sauce
Caramelised onion and Cheese tartlet (v)
Chicken satay with peanut sauce
Roast pumpkin & Basil quiche (v)
Mini quiche Lorraine
Mini Bacon & Onion muffins with Cheese
Smoked Salmon & Dill Quiche
Oysters Mornay & Kilpatrick ***
Fish Cocktails & Tartare Sauce

Served at room temperature

Vegetable Nori rolls served with wasabi and soy (vegan & gf)
Nori rolls with smoked salmon, avocado and wasabi mayo
Roast vegetables on garlic cruets with hummus
Fresh Sydney rock oysters served natural with lemon ***
Leg ham, Swiss cheese and Seeded mustard on garlic toasts
Tomato Bruschetta with Basil & Parmesan
Water cracker with Brie & Sundried Tomato

*** Add \$1.50pp

Plated Courses Selections

Entrée

Soup

Chicken & Brie Tart with Rocket Salad

Sweet Soy Chicken Noodle Salad

Argentinian Beef Filo Pastry Roll with Spiced Tomato Sauce

Penne Prima Vera – pasta with fresh Mediterranean Vegetables and Shaved Parmesan

Italian Crumbed Mushrooms - served with Mixed leaves and Lemon

Mains

Chicken Breast stuffed with Smoked Cheese & Spinach

New York Cut Sirloin, Shiraz & Mushroom Sauce

Pork Cutlet, Sage Cream Sauce & Caramelised Apple

Barramundi Fillet, Lemon Butter Sauce & Slow Roasted Tomatoes

Lamb Rump, Rosemary & Red Wine Sauce

Slow Roasted Scotch Fillet, Caramelised Vegetables & Teriyaki Jus

*All Served with your Choice of Buttery Mash, Creamy Potato Bake or Roast Potato
& Steamed Fresh Vegetables*

Dessert

White Chocolate Panna Cotta, Berry Compote

Individual Pavlova with Chocolate Hazelnut Cream & Shaved Chocolate

Tiramisu Cake with Walnut Crumbs

Orange Syrup Cake with Orange & Almond Candy

Chocolate Mousse with Whipped Cream & Strawberry Sauce

Freshly Brewed Tea & Coffee, served with Rocky Road & After Dinner Mints