

COUNTRY COMFORT  
PORT MACQUARIE

# Your Wedding



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COMFORT

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# *A Dream Wedding on the Water's Edge*

*Country Comfort's magnificent river front setting and beautiful surrounding gardens are available for your wedding ceremony*

## *The package includes:*

*Hire of the river front gardens for 1 hour*

*A red carpet*

*Decorative arch*

*Table and two chairs for certificate signing*

*Should the weather be inclement, we offer the use of our covered terrace for your ceremony*

*Package cost: \$100*



# Wedding Reception

*Country Comfort's Prestigious Wedding Reception Package includes:*

*Exclusive use of the Castaway Bar and Restaurant*

*Use of the Hotel Gardens for Wedding Photographs*

*Full Table service Provided throughout the Reception*

*White Chair Covers provided for the Skirted Bridle Table*

*A Skirted Wedding Cake Table will be Provided with a Decorative Silver Knife for cutting your Cake*

*Package cost for the above is \$400*

*Dance Floor is available if required*

*In addition will be the cost of your chosen Wedding Reception Menus and Drinks*

*For the Bride and Groom a Romantic room over looking the Hastings River for your Wedding Night, Champagne, Strawberries ,plus Breakfast the Following Morning*

*Please enquire about special accommodation rates for Wedding Guests*

# Wedding Reception Menu

Minimum of 50 people

2 Course: \$47.50 pp      3 course: \$54.50 pp

## Entrée

*Please choose 2 Entrées to be served alternately. All are served with a freshly baked dinner roll.*

*Butternut Pumpkin Soup with Coconut Cream and Coriander*

*Caesar Salad with crispy Cos, Croutons, Bacon and Shaved Parmesan*

*Risotto of Mushroom, Thyme and Pecorino Cheese*

*Seafood Chowder with Garlic Croutons*

*Greek Salad with Fetta, Olives, Tomato, Cucumber and Spanish Onion*

*Baby Spinach and Ricotta Strudel with Roasted Bell Pepper Relish*

*Spaghetti Italiaenne tossed with Fresh Tomatoes, Basil, Garlic and White Wine  
and topped with shaved Parmesan*

*Fresh Thai Fish Cakes with Herb Salad and Lime Aioli*

*Vine Ripened Tomatoes, Bocconcini cheese and Rocket Salad with oven roasted  
Tortilla Crisps and a Balsamic Dressing*

*Smoked Salmon Brushetta with Capers, Red Onion,  
Dill Cream and Rocket*

# Main Course

*Please choose two main courses to be served alternately. All served with freshly steamed vegetables.*

*Steamed Atlantic Salmon Fillet on Steamed Baby Bok Choy with Oyster Sauce and Steamed Jasmine Rice*

*Pan Fried Chicken Breast on Sweet Potato and Leek Mash with Sauté Smokey Bacon and Button Mushrooms*

*Oven Baked Snapper Fillet on Herb Chat Potatoes and Baby Spinach with a Lemon Parsley Butter Sauce*

*Char Grilled Sirloin of Beef on Crisp Hand-cut Potato Wedges and Green Beans with a Béarnaise Sauce*

*Scotch Fillet Steak on Garlic Mash Potato, Wild Mushroom Compote and a Red Wine Jus*

*Brie Filled and Bacon wrapped Chicken Breast on Candied Kumera and steamed Greens with a Brandy and Pink Peppercorn Sauce*

*Rosemary Braised Lamb Shank with roasted Root Vegetables and a tomato and Thyme Sauce*

*Grilled Pork Cutlet on Creamed Potato, Braised Red Cabbage and Port Wine Jus*

*Filo Pastry Vegetable Strudel on Mild Spiced Cous Cous with Minted Yogurt*

*Mediterranean Vegetable Frittata with Basil Oil and Salad Greens*

*Grilled Nile Perch on Saffron and Cashew Rice Pilaf with Tomato and Red Pepper Sauce*

# Dessert

*Please choose two desserts to be served alternately. All served with fresh cream and strawberries*

*Casaway Pavlova with Fresh Cream and Fruit*

*Pecan Pie with Caramel Fudge Sauce*

*Hot Apple Pie with Vanilla Bean Ice Cream*

*Rich Chocolate Mud cake with Chocolate Sauce*

*Citrus Tart with Brandy Snap*

*Very Sticky Date Pudding and a rich Orange Butterscotch Sauce*

*Mango Cheesecake with Mango Coulis*

*Cream Filled Profiteroles with Chocolate Sauce*

*Flourless Orange and Almond Cake*

*New York Backed Vanilla Cheesecake*

*Brandied Orange, toasted Macadamia and White Chocolate  
Bread and Butter Pudding*

*Individual Fruit and Cheese Plates are available for an additional  
\$3 00 per person*

# *Beverage Packages*

*Package One: \$29 per person - 4 Hour Basic Package*

*Package Two: \$34 per person - 5 Hour Basic Package*

*Standard Australian Light and Heavy Beer  
House Wines - White, Red and Sparking Wine  
Soft Drinks and Juice*

*To include Basic Spirits add \$10 per person*

## *Other Beverage Options*

### *Charged Consumption*

*As the patron, you select the beverages you wish to have served to your guests over your desired time period. Your account will be charged for each drink served to your guests. Regular updates of the total of the account will be available when requested. Your specified limit will not be exceeded without your authority.*

### *Cash Bar*

*Your Guests will be responsible for paying for their own Beverages*

# *Canapes Selection*

*Minimum of 20 People*

*Rare Roast Beef and Horseradish Cream*

*Smoked Salmon and cucumber with Dill Cream*

*California Sushi Rolls*

*Mini Tortilla Wraps with assorted Fillings*

*Mini Greek, fetta, olive, sun dried tomato on Crostini*

*Mini Caesar, chicken, bacon, cos, Parmesan on garlic crouton*

## *Hot Selection*

*Selection of mini Tartlets*

*Satay chicken Skewers*

*Tiger prawn Risotto balls with Lime Aioli*

*Asian Vegetable and Hoi sin Spring Rolls with Dipping Sauce*

*Assorted Pizza Slices*

*Barbeque Bacon Mushroom Cups*

*A Selection of 12 Canapés over a 3 Hour Period*

*\$45 per person*