

THE
PAVILION
MINDARIE

WEDDINGS

Reception Specials
from \$99pp

**ALL INCLUSIVE PACKAGE
INCLUDES:**

- Five-hour beverage package
- Four course plated, deluxe buffet or substantial cocktail menu
 - Complimentary room hire
- Complimentary Sky Chapel hire (Harbour Suite bookings only)
 - Complimentary room, bottle sparkling wine and chocolate dipped strawberries for the bride and groom
- Choice of black or white linen
- Use of venues wishing well and cake knife, lectern, microphone and dance floor

**Minimum of 50 guests
for Keys Suite**

**Minimum of 80 guests
for Harbour Suite**

**Minimum of 100 guests
for combined rooms**

WINTER WEDDING

Valid June to August

MID WEEK

Valid Monday to Thursday,
excluding public holidays, all year



PLATED MENU

Chefs selection of canapes on arrival (3 pieces)

To start

Freshly baked artesian bread & butter

Entrée (set)

Velvet butternut squash soup

Main

(choice of two mains served alternate drop)

Fillet of Barramundi (GF)

Smoked paprika paella, chorizo, peppers with lemon burr blanc

or

Chicken breast, chorizo spinach filling (GF)

Baked baby sweet potato, thyme butter & asparagus

Dessert (set)

Lemon Bavaois White chocolate cookie crumble (GF)

Freshly brewed coffee and assortment of herbal teas

THE PAVILION BEVERAGE PACKAGE

Wines: Surfside Sparkling NV, Surfside Moscato Surfside Rose,

Surfside SSB Surfside Merlot, Surfside Shiraz

Indian Ocean Brewing Co Pale Ale, Street Beer, Sundown Cider

Soft Drinks & Juice

BUFFET MENU

Chefs selection of canapes on arrival (3 pieces)

TO START

Velvet butternut squash soup (GF/V/LF/NF)

Freshly baked dinner rolls & butters

HOT FOOD

Chicken cassoulet; braised vegetables, cannellini beans, chorizo and jus (GF/NF/LF)

Slow cooked beef brisket; beans, chargrilled corn & homemade sticky BBQ sauce (GF/NF/LF)

Spanish mackerel; marinated Asian greens & salsa verde (GF/NF/LF)

Crispy Potatoes; garlic aioli (GF/V/LF/NF) Ratatouille

Mediterranean vegetables, tomatoes & basil (GF/V/LF/NF)

Vegetarian paella (GF/V/LF/NF)

SALADS

Roast pumpkin & cashew with mixed leaves, chargrilled corn, bean sprouts, chipotle dressing (GF/V/LF)

Baby cos; crispy bacon, rustic croutons, shaved parmesan, house made creamy dressing

Fresh Garden; tomato, cucumber, carrot, spanish onion, mesclun & red wine vinaigrette (GF/V/LF/NF)

DESSERTS

Selection of miniature desserts & cakes Seasonal fresh fruit platte

A selection of local & international cheeses, gourmet breads, crackers and accompaniments

COCKTAIL MENU

Includes 6 canapes + 2 substantials

COLD CANAPÉS

Seared aged beef topped with chimichurri and fried shallots (GF)

Goat's cheese, roast pumpkin & onion jam tart (GF)

Lime, chilli & coconut cured Barramundi (GF)

Bean & pumpkin falafel; hummus & roast capsicum (VN/GF)

Rice paper roll; feta, strawberry, basil & balsamic (V/GF)

House made pate; waffle cone, candied bacon

HOT CANAPES

Pork belly bite; maple & chilli glaze (GF)

Coconut prawns; sweet mango chutney

Pulled beef shin; grilled truffle infused polenta (GF)

Walnut-crumbed Spanish mackerel goujons; apple cider aioli

Dukkah crusted haloumi; oven dried cherry tomato (V/GF)

Mini cauliflower & cheddar pie (V)

SUBSTANTIAL CANAPES

Chilli & lime seasoned squid & chips; lemon & garlic aioli

Chicken bao buns; crunchy coleslaw

Crispy fish & chips; tartare and lemon

Vegetarian paella Quinoa bites; pumpkin skordalia

GF - Gluten free V - Vegetarian VN - Vegan NF - Nut Free LF - Lactose free

For more information about Weddings at The Pavilion, please contact our Wedding team.

THE MARINA, MINDARIE

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