



Dear Guest

Thank you for your enquiry to hold your wedding reception at Oskars on Burleigh.

We cater for a maximum of 140 guests. We require a minimum of 100 guests for a Friday evening, Saturday lunch or evening reception and a minimum of 90 for Sunday evening.

Our current menu options are attached.

Please note the following –

- . certain dishes may be subject to seasonal availability
- . these prices are effective 1.1.09
- . childrens meals and service meals are \$40.00 each.
- . standard white cloths and napkins are included
- . tea light candles are provided for evening functions

We ask you to choose your beverages from our wine and beverage lists and these are charged on a consumption basis. (Please note our minimum requirement is \$3,500).

We would be happy to recommend suppliers to assist with your reception e.g. celebrants, florist, cakes, music, photography, chair covers, printing etc.

We provide a cake and gift table at no charge.

There is no venue hire fee applicable, however, for a ceremony on our deck, there is a fee.

Should you decide to make a reservation for your reception, we require a deposit/bond of \$1000 to secure the date. This deposit is non-refundable should the reception be cancelled less than 60 days prior.

We require finalisation of numbers one week prior with full payment for food at that time. (This is the number you will be charged for.) The beverage account can be finalised on conclusion of your reception whereupon the \$1000 bond will be deducted.

Methods of payment are –

- . cash
- . bank cheque
- . personal cheque (prior arrangements made)
- . credit card – Visa/Mastercard
- . direct deposit to our account

Prices on the menu options are inclusive of GST.

For further information or to make a reservation, kindly contact Amber Buckley at Oskars on Burleigh on 07 55 763722 or email [info@oskars.com.au](mailto:info@oskars.com.au)

## oskars wedding menu information

### entrees –

roast sweet potato, couscous + rocket salad, yoghurt dressing  
baked field mushrooms, grilled polenta, roasted balsamic tomatoes + parmesan  
double baked goats cheese soufflé, tomato + basil coulis, herb salad  
sugar cured atlantic salmon, beer battered oysters, seeded mustard mayonnaise  
peppered chicken breast tempura, coriander, snow peas + spicy bellpepper relish  
crispy fried pork belly, hervey bay scallops, beanshoot salad, chilli caramel sauce  
½ dozen pacific oysters – natural  
½ dozen pacific oysters baked with chilli jam  
★ oskar prawns deepfried with coconut, macadamia nuts + curry mayonnaise  
★ twice baked sandcrab soufflé, wilted spinach, garlic + dill cream sauce  
★ hervey bay scallops, leek risotto, steamed asparagus  
★ smoked salmon on potato rösti, fresh asparagus, horseradish dressing

### mains –

snapper fillets panfried , horseradish potato mash, salsa verde, lemon butter  
rack of lamb ovenroasted, charred eggplant, minted peas, rosemary glaze  
bangalow sweet pork sirloin, potato rosti, creamed spinach, grilled pear  
eye fillet steak, soft polenta, onion jam, red wine jus  
chicken breast chargrilled, couscous, pickled cumquat butter  
slow roasted duckling, champagne vinegar sauce, fresh strawberries  
crispy skinned atlantic salmon, chargrilled with crispy fried risotto, english spinach, spinach oil  
oskar prawns deepfried with coconut, macadamia nuts + curry mayonnaise

**served with panini bread or fresh rolls + butter,  
freshly brewed coffee and tea**

### desserts -

your wedding cake served with icecream + raspberry coulis

### deluxe desserts -

★ ★ rich chocolate cake, raspberry coulis  
★ ★ soft meringue, fresh fruit + lemon mascarpone  
★ ★ triple cream brie with quince paste + muscatels  
★ ★ strawberry + mascarpone bavarois, cointreau jelly  
★ ★ passionfruit mousse cake, pineapple, mint + pistachio salsa  
★ ★ french apple tart, vanilla ice cream

### prices

#### **\$95.00 per person**

includes choice of two of each entrée and main above and your wedding cake.

#### **premium menu**

**\$100.00** per person for inclusion of ★ entrees and your wedding cake

#### **deluxe menu**

**\$110.00** per person for inclusion of ★ entrees and ★ ★ desserts

- prices inclusive of GST
- prices effective to 31.12.09