



**encore**group

# Encore Weddings At Al Ru Farm



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Encore Group realise that planning for your special day is critical, and the need to develop trust in your hospitality provider is paramount. At Encore Group our philosophy is simple; understand the needs of your special day and combine this with our professional experience to deliver that truly memorable event.

Al Ru farm, owned by Ruth and Alan Irving, is situated in One Tree Hill, located just 30 kms from the city. Their beautiful gardens and guesthouse has been featured in television programs such as Burkes Backyard, Postcards and Getaway. Al Ru Farm provides an amazing backdrop and setting for the perfect wedding.

It is for these reasons that Encore Group and Al Ru Farm are working together to create an outstanding mix of beauty and hospitality – in order to give you the wedding of your dreams.

Encore Group's chefs understand the importance of food and will create a culinary experience for you and your guests, if you prefer, a menu package can be tailored to suit.

Our professional staff will assist in planning for every detail, from the first phone call to the departure of your last guest, our Encore Group staff will be sure to satisfy.

Al Ru Farm and Encore Group can offer you an extravagant package including a choice in garden venues for your ceremony, photos within the gardens, a perfect function room for your reception, chair covers and much more.



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## Wedding Package

Your choice of 3 different garden settings for your ceremony, complete with chairs set up for your guests

Photos within the extensive gardens of Al Ru Farm

Your choice of either 'The Barn' or a marquee (marquee incurs extra costs)

Half an hour of pre-dinner drinks including chef's selection of canapés to be enjoyed by your guests within the gardens of Al Ru Farm

3 Course set dinner menu

5 hour beverage package including  
Trilogy Cuvee Brut, d'Arenberg 'The Stump Jump' Sauvignon Blanc, d'Arenberg 'The Stump Jump' Grenache shiraz mourvedre, West End Draught and Hahn Premium Light Beer and Coca Cola Soft Drinks

Plunger coffee and a selection of teas with chocolates

White skirting for the bridal and cake table

Personalised menus

Complimentary menu tasting for up to 4 guests

White chair covers and your choice of sash for bridal and guest tables

## From \$130.00 per person

### Optional Extras

Accommodation in the Garden Pavillion on Al Ru Farm is available for an extra \$420.00 for two nights including provision for fully cooked breakfasts and a complimentary bottle of sparkling wine

Upgraded beverage package from \$5.00 per person

Add a choice for entrée, main course and dessert \$10.00 per person

Wedding cake as an additional course \$5.00 per person

Wedding cake instead of dessert deduct \$2.50 per person

- All prices are current for 2010, we anticipate prices may rise approximately 5% in 2011
- **All packages are based on a minimum of 80 guests otherwise room hire charges will apply**

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## ENTRÉE

Peppered calamari and salad of Japanese sausage, Asian dressing

Prawn and mango salad, sesame vinaigrette

Baked prawn and leek tartlet with walnut rocket salad, creamy citrus and chive dressing

Prawn, charred asparagus, tomato compote, vincotto, crispy pancetta

Char grilled scallops with twice cooked pork belly and mizuna

Chimchurri prawns with preserved lemon cous cous, parsley oil and baby herbs and a tomato and saffron salsa

Prawn, smoked salmon and crabmeat tian served with a garlic and chive mayonnaise

Confit duck leg, leek and pancetta tart, rocket, basil and sweet mandarin salad

Chicken involtini on a white bean salad and herbed chorizo with a gazpacho dressing

Cajun spiced chicken breast on guacamole with a herb dressing

Lamb loin, roasted root vegetable and spinach salad and a cashew nut and mint pesto dressing

Lamb salad with sweet potato, rocket, asparagus, Danish fetta and honey mustard

Pepper crusted beef fillet, oven dried tomato, blue cheesed crouton and a pesto dressing

Medium rare roasted beef fillet with grilled asparagus, white bean puree and caponata

Salad of honey soy roasted duck with a coriander, mint and orange sauce

Smoked salmon & lime crème fraiche terrine with capers and dill

Vietnamese chicken salad with Asian dressing, fried shallots

Tomato, pesto and onion tart with crisp parmesan

Create your own tasting plate

Select any 2 of the above menu items to be served on a tasting plate

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## MAIN COURSE

Dried tomato and olive studded fillet of salmon, truffled potatoes, pancetta wrapped brocolini and a champagne cream sauce.

Barramundi fillet, white bean, rocket and tuna salad, lemon pepper dressing.

Rosemary and parmesan crusted lamb rack on kumara mash with roma tomato and eggplant parmiagiana

Roasted Lamb rump, garlic and rosemary reduction and a minted pea and barley risotto cake

Lamb rump with a herbed blue cheese crust, potato gratin and a quince flavoured jus

Harrisa crusted lamb rump, eggplant, chorizo and a minted yoghurt dressing

High country pork cutlet on a cumin and sweet potato dauphinoise, prawn, herb jus

Fennel and black pepper scented Pork fillet on endive mash and a red current jus

Beef eye fillet, rosemary kipflers, and a peppercorn cream sauce

Beef eye fillet with a truffled mash, char grilled asparagus and a blue cheese spinach cream

Eye fillet of beef, with balsamic and rosemary mushrooms, chat layonnaise and sticky glaze

Eye fillet with capsicum, chilli red wine sauce topped with wilted spinach

Char gilled fillet of beef, prawn rotolo and salsa verde

Sage marinated chicken supreme, gratin dauphinoise, zucchini and a Madeira jus.

Asian spiced chicken breast on wilted greens with a tartlet of five spiced beef and shitake mushrooms

Char grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on a sweet potato galette with sautéed rocket

Chicken breast filled with a herb farce, potato rosti, green beans and a dried tomato and capsicum



## **EXTRAS**

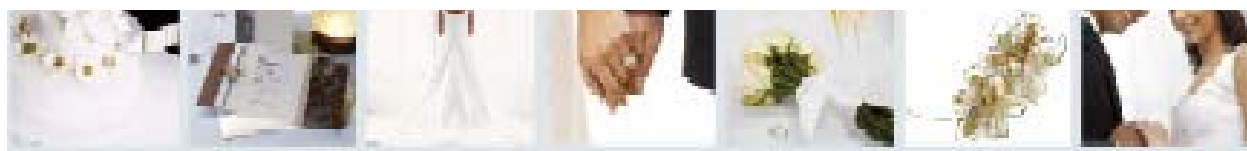
### **Served to the centre of the table**

Crusty ciabatta loaf with aged balsamic vinegar, virgin olive oil and house made Dukkah	\$2.50 per person
Traditional Caesar salad	\$3.50 per person
Bowls of stir fried vegetables with light soy sauce	\$3.50 per person
Stir fried Chinese greens	\$3.50 per person
Roasted root vegetables flavoured with fresh thyme	\$3.00 per person
Roasted Swiss brown and button mushrooms with garlic & sea salt	\$3.50 per person
Garlic & rosemary roasted baby potatoes	\$2.00 per person

## **ADDITIONAL**

Pre dinner canapés -1/2 hour	\$10.00 per person
Alternate drop - per course (eg 50% chicken & 50% beef)	\$2.50 per person
Alternate drop - 3 course (50/50 for entrée, main & dessert)	\$5.00 per person
Choice of 2 menu items for entrée	\$5.00 per person
Choice of 2 menu items for main course	\$10.00 per person
Choice of 2 menu items for dessert	\$5.00 per person
Choice of 2 menu items for entrée, main & dessert	\$15.00 per person

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## DESSERT

Flourless chocolate cake, coffee anglaise

Citrus steamed pudding and a tangy tequila sabayon

Espresso glass of berry and sherry sponge trifle

Chocolate pudding (served hot) with berry kissel and double cream

Cranberry poached apple and pear crumble, king island cream

Citrus and pistachio syrup cake with double cream and candied Clementine

Baked chocolate, cherry and coconut tart, chocolate anglaise

Cheese three times

Chocolate and baileys iced parfait with shards of almond biscotti

Passionfruit and roasted pineapple pannacotta with passionfruit coulis

Lemon curd tart with a berry salad and double cream

Raspberry and white chocolate baked cheesecake with a vanilla and cointreau cream



## COCKTAIL RECEPTION

Enjoy a cocktail wedding reception where your guests can mingle amongst friends and family whilst being served Cocktail Food by our professional waiting staff.

The cocktail reception packages includes the following;

Your choice of 3 different garden settings for your ceremony, complete with chairs set up for your guests

Photos within the extensive gardens of Al Ru Farm

Your choice of either 'The Barn' or a marquee (marquee incurs extra costs)

Chaircovers for approximately 20 chairs which will be scattered around for seating

Tall bar tables for guests to stand and mingle at while they enjoy sumptuous food

Plunger coffee and a selection of teas with chocolates

Beverage package including Sir James Cuvee Brut, Saltram Sauvignon Blanc, Saltram Shiraz, West End Draught and Hahn Premium Light Beer and Coca Cola Soft Drinks.

## PACKAGES

**3 hour beverage package - 12 pieces selected from 6 items = \$92.00 per person**

**4 hour beverage package - 15 pieces selected from 8 items = \$103.00 per person**

**5 hour beverage package – 18 pieces selected from 10 items = \$114.00 per person**

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## COCKTAIL MENU

### COLD SELECTION

Asian spoon of soy roasted duck with orange, mint and coriander  
Buttermilk Pikelet with chicken and tarragon  
Chicken Caesar filo cups  
Mini Yorkshire pudding with rare roast beef and beetroot relish  
Mustard crusted beef fillet with caponata  
Poached veal loin with olive tapenade and tuna mayonnaise  
Prawn and crabmeat salad on crostini  
Prawn and mango salad  
Prawn cold rolls  
Roast capsicum, Spanish onion & baby caper bruschetta  
Roasted tomato and feta mousse on a parmesan and thyme shortbread  
Saffron poached chicken and chive sandwich  
Savoury scones with chicken speck and sage  
South Australian oyster topped with Thai crab salad  
Soy and honey hot smoked salmon with horseradish cream  
Vietnamese beef salad with sesame omelette

### HOT SELECTION

Cajun chicken on sweet corn & coriander cakes with guacamole  
Cajun crumbed chicken tenderloin with lemon and coriander yoghurt  
Chicken and spinach ricotta roulade  
Five spiced duck confit wrapped in filo with hoi sin sauce  
Gorgonzola, basil and polenta croquette  
Honey mustard and rosemary lamb cutlets  
Parmesan crumbed risotto balls with dipping sauce  
Pork & sage curry puff with apple chutney  
Rocket pesto prawn skewers  
Tartlet of five spiced beef and shitake mushrooms  
Thai pumpkin soup with a coriander oil  
Veal and pistachio sausage roll with a tomato and onion chutney  
Warm blue cheese & onion tart with caramelised pear

### SWEET SELECTION

Hazelnut cream profiteroles  
Petit Fruit Tartlets  
Portuguese custard tart

### EXTRAS

**Additional \$6.00 per item per person**

Asian Taste Basket  
Beef polpetta with spicy tomato sauce  
Braised beef with tomato & herbs on rosini  
Chermoula spiced Barramundi fillet with aioli

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