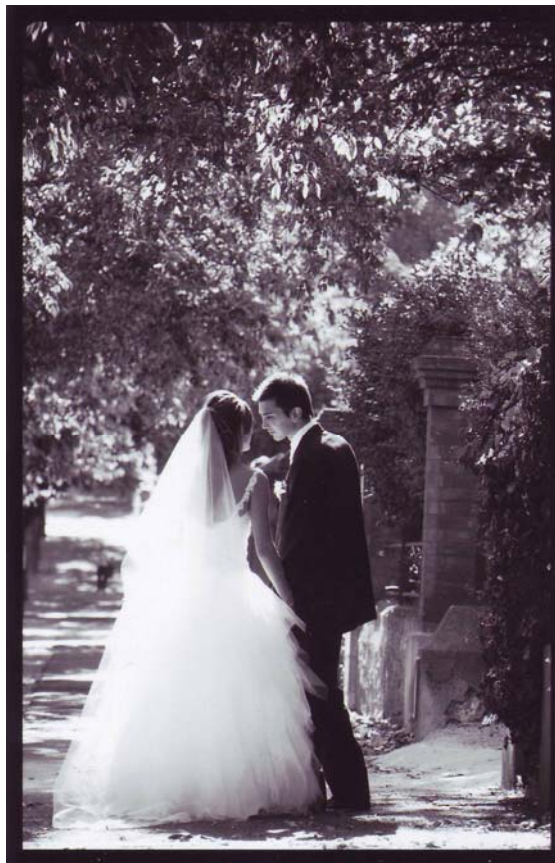




encoregroup

Weddings At Norwood Concert Hall



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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.

Our 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.

Encore Group offers you an extravagant package including floral centrepieces, floral arrangement for the bridal table, chair covers, wedding cake with a choice of flavours and many more additions to complete the ultimate Encore Wedding.



**“Creative culinary passion, with quality & presentation
leaving you with a lasting impression”**

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Wedding Package

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

Chef's selection of canapés with pre-dinner drinks

Plunger coffee and a selection of teas with chocolates

White skirting for the bridal and cake table

Floral centre pieces for guest tables, floral arrangement for bridal table (\$30 for each guest table and \$50 for the bridal table)

Red carpet welcome

Personalised menus

Complimentary menu tasting for up to 4 guests

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

Voucher towards your choice of wedding cake - with a selection of a few flavours for you to choose from

Pricing

From \$112.00 per person

Personalised options

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 70 guests otherwise room hire charges will apply

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MENU

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

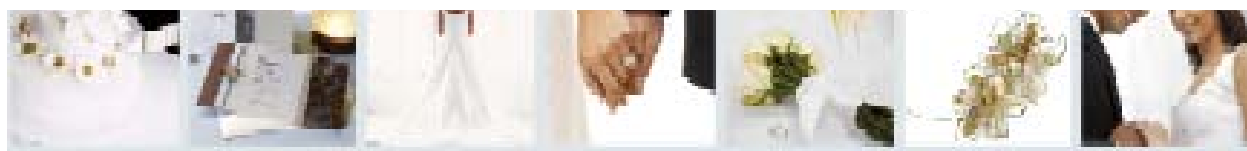
Vietnamese chicken salad with Asian dressing, fried shallots

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

MAIN COURSE expertise · experience · excellence



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.

Oven baked duck breast on leg crepinette with a five spice jus

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 pesto

Prosciutto wrapped chicken breast, garlic and thyme polenta, sautéed spinach and a beurre blanc

EXTRAS

Served to the centre of the table

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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

DESSERT

Flourless chocolate cake, coffee anglaise

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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.

Later guests are able to help themselves to plunger coffee and a selection of teas with

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your wedding cake, which will be cut and presented by our staff.

FOOD PACKAGES

3 hour package - \$50.00 per person – choose 8 items from the cold/hot/sweet selections (total 12 pieces) plus select one additional item from the extras list

4 hour package - \$55.00 per person - choose 8 items from the cold/hot/sweet selections (total 12 pieces) plus select two additional items from the extras list

BEVERAGE PACKAGES

	A	B
1 hour package	\$15	\$22
2 hour package	\$22	\$27
3 hour package	\$27	\$32
4 hour package	\$30	\$35
5 hour package	\$32	\$37

Package A - West End Beer, d'Arenberg 'The Stump Jump' GSM, d'Arenberg 'The Stump Jump' Sauvignon Blanc, Trilogy Cuvee Brut and Coca Cola Soft Drinks

Package B – West End Beer, Hardy's Oomoo Shiraz, Hardy's Oomoo Sauvignon Blanc, Sir James Cuvee Brut and Coca Cola Soft Drinks

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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