



timeless elegance

historical charm

superior service

WEDDINGS ◦ FUNCTIONS ◦ CELEBRATIONS ◦ PARTIES

PACKAGES

Welcome to Awaba House ... this magnificent historical house and grounds provide a magical backdrop for your wedding day. Awaba House and the Estate are steeped in history and command an impressive lake vista from its position on the shores of beautiful Lake Macquarie. Awaba House offers an ideal location in private and unique surroundings for a wedding ceremony and reception. Access can be made by car, boat, sea-plane or helicopter!

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Wedding Menu 1

- 3 Course \$65

Select two items from each course. Served alternately.

Entree

Potato and cauliflower soup drizzled with saffron infused oil

Chicken and leek ravioli with roasted almond and pesto cream sauce

Caesar salad with prosciutto and garlic croutons with wok tossed king prawns

Smoked salmon, mushroom and grilled goat cheese tartlet served with a wild rocket and semi dried tomato salad

Fresh steamed asparagus spears served with char grilled scallops and drizzled with a pink peppercorn hollandaise

Cumin spiced cuttlefish and avocado salad with basil oil and balsamic syrup

A crepe of chicken, button mushroom and seeded mustard cream sauce, served with a chive beurre blanc

Pork and Chinese cabbage spring rolls served on a vermicelli and peanut salad with a Thai dipping sauce

Crab and prawn cakes;
flavoured with lemongrass, sweet basil, coriander and a hint of chili, drizzled with a soy, lemongrass and ginger dressing

Moroccan strips of chicken;
served on a bocconcini and vine ripened tomato salad topped with curry oil, balsamic and garnished with parmesan wafers



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Mains

Chicken supreme filled with herbs, spices, feta cheese and olives,
oven roasted and served with a fresh thyme and tomato coulis

Char grilled lamb fillet infused with rosemary and served with red Thai kumara dumplings
and sun-dried tomato and macadamia nut pesto

Fillet of beef with a Dijon mustard and sun-dried tomato pesto crust, garnished with
Chinese mushrooms and a light green peppercorn jus

Roasted Atlantic salmon fillet with red pepper aioli and parsley coulis

Garlic infused veal medallions crumbed with parmesan and poppy seed topped with
Mediterranean vegetable salsa and tomato and basil relish

Chicken 'Wellington' – tenderloins Encroûte with pate, fresh mushrooms, cognac and herbs
wrapped in puff pastry with a pink peppercorn beurre blanc

Mustard crusted rack of lamb, braised spring onions, semi-dried tomatoes with a honey and rosemary jus

Five spiced pork fillet topped with crispy prosciutto, caramelized apples and a quince jus

Desserts

Candied lemon and lime tart with king Island cream and vanilla tuile

House baked caramel cheesecake with mango puree and double cream

Steamed sticky toffee pudding with a warm butterscotch and pecan sauce

Brandy snap basket filled with Belgium chocolate mousse served with a mixed berry compote and almond wafers

Apple and apricot strudel with blueberry coulis and cinnamon cream

Wild berry bavarois with blended passionfruit and strawberry

Crème caramel with citrus syrup and marinated strawberries

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Wedding Menu 2

- 3 Course \$75 -

Select two items from each course. Served alternately.

Entrees

Eight "A" grade Dawson's oysters;
served natural or topped with chardonnay, poached king prawns and grilled with a pink peppercorn hollandaise

Beef and pancetta tortellini with button mushroom and braised leek sauce

Avocado salsa topped with fresh prawns, smoked salmon, Dawson's oysters and pickled cucumber vinaigrette

Smoked salmon served on a potato and chive pancake, wild rocket and a horseradish cream dressing with deep fried capers

Salt and pepper king prawns;
served on a salad of snow pea shoots, roasted Spanish onions and drizzled with a wasabi mayonnaise

A selection of fresh seafood;
poached in a traditional mornay sauce and wrapped in filo pastry served with a leek and white wine cream sauce

Char grilled lamb fillet served on a snow pea and lime risotto with a red wine reduction and oven-roasted tomatoes

Chicken tenderloin and fresh mushroom vol-au-vent served on wilted English spinach and seeded mustard sauce

Smoked chicken, pancetta, mushroom, sun-dried tomato penne pasta with a peanut pesto cream sauce



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Mains

Crispy skinned duck breast topped with deep fried Chinese cabbage and plum ginger pickle

Noisette of lamb filled with spinach and prosciutto topped with eggplant puree and French mustard jus

Beef tornadoes, char grilled and served with a duo of red wine jus and béarnaise sauce

Fresh Barramundi fillet topped with a macadamia nut crust, oven-baked and served with a champagne and citrus beurre blanc

Lamb fillet filled with basil and sun-dried tomatoes served with a garlic and chive jus and topped with an olive tapenade

Chicken breast filled with a king prawn mousse, roasted and topped with a prawn bisque sauce and salmon roe

Char-grilled veal cutlet served with a mushroom ragout and deep fried onion rings

Desserts

Mango and vanilla bean crème brûlée with strawberry, passionfruit and rhubarb compote

Homemade profiteroles filled with a Galliano crème drizzled with white and dark chocolate sauce

Strawberry sable with praline cream served with peach schnapps Anglaise and toffee strands

Chocolate basket filled with seasonal fruits and berries topped with honeycomb ice cream and raspberry coulis

Pecan nut pie topped with king island cream and butterscotch sauce

Traditional tiramisu with chocolate chards and Kahlua infused Anglaise

Individual mini Pavlova topped with berry compote, fresh cream and passionfruit coulis

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Wedding Menu 3

- Served Cocktail Style \$65 -

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Select eight items as an Entrée & Main substitute

Dessert either cocktail or buffet style

Teriyaki Chicken Kebabs

Vegetarian Tartlets

Thai Fishcakes topped with a chunky avocado salsa

Moroccan Meatballs served with a spiced plum sauce

Rosemary and garlic infused Baby Lamb Cutlets with a minted yogurt dipping sauce

Baby Cos lettuce leaves filled with Smoked Trout, garlic aioli & fresh lime

Salt and Pepper Prawns with a sweet & sour dipping sauce

Potato Pancake topped with Smoked Salmon, dill sour cream & Spanish onion

Mini Pizza bases with sun-dried tomato pesto, pancetta and grilled bocconcini cheese

Honey glazed ham, mustard & cheddar palmiers

Parmesan Crumbed Fish pieces served with a traditional tartare sauce

Toasted sourdough topped with coconut chicken mousse

Pork & Chinese Cabbage Spring Rolls served with a Thai dipping sauce

Vegetarian Curry Puffs with a sweet chili sauce



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Standard Beverage Package

\$30.00 – 4 hours

\$37.00 – 5 hours

Seppelt's Stony Peak Chardonnay, Seppelt's Stony Peak Cabernet Shiraz, Seppelt's Fleur de Lys.

Tooheys New, VB, Tooheys Extra dry, Hahn light, Cascade light.

Soft drinks.

Premium Package

\$37.00 – 4 hours

\$44.00 – 5 hours

Lindemans Reserve Verdelho, Lindemans Reserve Cabernet Merlot, Seaview Pinot noir Chardonnay.

Crown Lager, Hahn Premium, James Boags, Tooheys New, VB,

Tooheys Extra dry, Hahn light, Cascade light.

Soft drinks.



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Terms and Conditions

Confirmation: Initial bookings are held tentatively for fourteen days. A deposit of \$500.00 is required to confirm your booking.

Selection of menu: Final menu selection is required fourteen days prior to your function.

Guaranteed minimum guest numbers: Final number of guests attending the function is required 5 days prior to your function. This will be regarded as the minimum number for catering purposes and the minimum number charged for the function.

Cancellation: All cancellations must be notified in writing. Cancellations notified prior to 90 days of the function date will receive a full deposit refund. If notification is less than this period the deposit will be retained.

Liquor: Due to licensing laws, beverages cannot be brought onto the premises by guests. All beverage service is within RSA guidelines.

Damage: The management of Awaba House will take all possible care looking after guests and their belongings. Unfortunately, we cannot accept any responsibility for any loss or damage to items in the venue prior to, during or after the function. Function organisers will be liable for any damage sustained to Awaba House by their guests during the course of their function. Confetti, rice, polystyrene balls etc. are not permitted and a cleaning charge will apply if guests ignore this request. All candles must be in an enclosed container to contain wax. Awaba House reserves the right to decline or cancel a booking.

Menu prices: Every effort is taken to maintain prices but these are subject to change.

Surcharge: Functions held on Public Holidays will have a \$500.00 surcharge.

Functions for groups under 50 people requiring round tables will have a \$250.00 surcharge.

Payment: Full payment for food is required the day before the function. Beverage accounts can be settled on the completion of the function by cash or credit card. Cheques are not accepted. Accounts in excess of \$1000.00 settled with credit card will incur a 2% credit card surcharge.

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