

## Flavour Buds

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*Choice of:*

*Entrees*

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*At Flavour Buds you may pick and match  
your own personal Wedding Menu.*

*We offer menus to suit  
all tastes and all budgets.*

*If none of these selections meet your requirements,  
please feel free to contact us and we will create  
a menu especially for you.*



## Flavour Buds

# Drink Packages

*To make your choices easier, we are offering two drink packages, you may wish to add to your choice of Menu.*

### *Welcome Drink Package*

*Glass of Champagne, Wine or Orange Juice  
upon arrival of your guests  
\$ 5.00 per person*

### *Package A*

*4 Bottles of Red, White or Sparkling Wine  
& 2 Jars of Orange Juice or Soft Drinks  
for 10 people  
\$ 12.00 per person*

### *Package B*

*Four Hour Beverage Package  
including Red, White & Sparkling Wines  
Domestic Beer, Orange Juice, Mineral Water & Soft Drinks  
\$ 26.00 per person*

*\* Special Wine List available, please talk to our Bar Manager*



## Flavour Buds

### *Romance Menu*

*Please note, that you may only choose two dishes  
(for alternate drop) per course*

*Our recommendation:  
Chef's Selection of hot & cold Canapés  
(½ hours Service) \$ 5.50 per person*

*Fresh Bread Roll and Butter*

*Entrée*

*Main Course*

*Dessert*

*Coffee and Tea*

*\$ 52.50 per person  
GST inclusive*



## Flavour Buds

# *True Love Menu*

*Please note, that you may only choose two dishes  
(for alternate drop) per course*

*Our recommendation:  
Chef's Selection of hot & cold Canapés  
(½ hours Service) \$ 5.50 per person*

*Fresh Bread Roll and Butter*

*Appetizer  
(Wakehurst Tasting Plate)*

*Entrée*

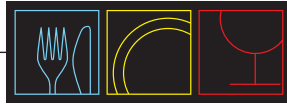
*Sorbet*

*Main Course*

*Dessert*

*Coffee and Tea*

*\$ 67.50 per person  
GST inclusive*



## Flavour Buds

# *Everlasting Love Menu*

*To give your guests a more personal choice,  
they may select one entrée, one main course and one dessert from your pre selected dishes.  
The order will be taken at the table on the Wedding Day.*

*Chef's Selection of hot & cold Canapés  
(½ hours Service)*

*Fresh Bread Roll and Butter*

*Appetizer  
(Wakehurst Tasting Plate)*

*Choice of Entrée  
(Maximum 2 different kinds of choices for a la carte Menu)*

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*Sorbet*  
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*Choice of Main Course  
(Maximum 2 different kinds of choices for a la carte Menu)*

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*Dessert  
(Maximum 2 different kinds of choices for a la carte Menu)*

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*Coffee and Tea*

*\$ 92.50 per person  
GST inclusive*



## Flavour Buds

# Entrees

### *Soups*

*Crème of Roast Pumpkin and Almond Soup*

*Roast Tomato and Basil Soup*

*Creamy Seafood Chowder*

*Minestrone of Vegetables and Pasta*

*Chicken Veloute*

### *Cold Appetizers*

*Smoked Salmon with Capers, Onion, Avocado  
and Mesclun Salad*

*Thai Chicken Salad,  
Served with Lemongrass, Coriander and Palm Sugar*

*Avocado Prawn Salad*

*Beef Carpaccio,  
with Extra Virgin Olive Oil, Baby Rocket and Parmesan Cheese*

*Melon and Prosciutto Salad*

*Thai Style Beef Salad,  
Served on a Bed of green Paw Paw Salad, with Spicy Peanut Sauce*



## Flavour Buds

### *Entrees*

*Double Roast Duck Breast  
with Orange Segments and Plum Sauce*

*Tomato Basil Tart*

*Selections of Oysters  
(Natural, Mornay and Kilpatrick)*

*Salt and Pepper Squid*

*Crispy filled Scallop with Pimento  
served with Wasabi Mayonnaise  
and Tomato Onion Salsa*

*Double Roast Pork Belly,  
Served with Glazed Fruit and Tomato Onion Salsa*

*King Prawn Cutlets, crumbed in shredded Coconut,  
Served with Alioli and Salad Bouquet*

*Wakehurst Tasting Plate  
Salt and Pepper Squid,  
Roast Duck Breast on a Thai Style Salad,  
Honey Soy Chicken*



## Flavour Buds

### *Mains*

*Seared Salmon Fillet,  
Served with Roast Vegetables,  
Saffron Rice and Dill and Lime Yoghurt Sauce*

*Pan grilled Beef Tenderloin  
Served on a Bed of Stir Fried Vegetables,  
Balsamic Jus and Foyot Sauce*

*Poached Chicken Breast Fillet,  
Stuffed with Bocconcini Cheese, Basil and Pimento,  
Served with Butter Sauce, on a Bed of Saffron Rice*

*Sealed Lamb Back Strap,  
Served with Potato Cake, Mixed Green  
and Mint Jus*

*Rack of Lamb on Kumera Rosti,  
Buttered Seasonal Vegetables with Onion Jus*

*Grilled Barramundi,  
With a Duo of Roast Beans,  
Sundried Tomato and Wild Rice*

*Cajun Chicken Breast Fillet,  
Served with Fruit Vegetable Salsa and Yoghurt Sauce*



## Flavour Buds

### *Desserts*

*Strawberry and Chocolate Mousse,  
Served in a Brandy Basket, with Seasonal Berries*

*Strawberry Romanoff,  
Served with Grand Marnier*

*Crème Caramel,  
Served with Fresh Fruit*

*Baked Lemon Cheesecake  
with Berry Compote and Vanilla Anglaise*

*Red Wine Poached Pear,  
Served with White Chocolate Ice Cream and Berry Puree*

*Triple Chocolate Mousse Cake,  
Served with Fruit Puree*

*Assorted International Cheese Platter*

*Coconut Bavaroise with Mango Jus*

*Fresh Seasonal Fruit Plate,  
Served with Passionfruit Puree*



## Flavour Buds

T: 9949 3188 F: 9907 9516

Percy Wong M: 0405 194 185 – Katja Wong M 0417 490 616 E: [mail@flavourbuds.com.au](mailto:mail@flavourbuds.com.au) W: [www.flavourbuds.com.au](http://www.flavourbuds.com.au)



Wakehurst Golf Club • Upper Clontarf Street Seaforth 2092

**T:** 02 9949 3188 **F:** 02 9907 9516 **E:** [functions@wakehurstgolf.com.au](mailto:functions@wakehurstgolf.com.au) **W:** [www.wakehurstgolf.com.au](http://www.wakehurstgolf.com.au)