



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 Monday to Thursday and Sunday evenings.

Our venue is available to you for a dinner reception from 5.00-midnight.

Our current menu options are attached.

Please note the following –

- . certain dishes may be subject to seasonal availability
- . these prices are effective from 1.1.10
- . childrens meals and service meals are \$45.00 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 list and these are charged on a consumption basis. (Please note our minimum requirement is \$3800.)

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 caketable/knife 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 two weeks prior with full payment for food at that time. (N.B. this is the number of guests 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 Wyber at Oskars on Burleigh on 07 55 763722 or email info@oskars.com.au

entrees -

roast sweet potato, couscous + rocket salad, yoghurt dressing
 baked field mushrooms, grilled polenta, roasted balsamic tomatoes +
 parmesan
 twice baked goats cheese soufflé, tomato + basil coulis, herb salad
 crispy soy duck, seared scallops, szechuan pickled cucumbers, asian dressing
 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, cucumber noodles
 ★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 ocean trout, sweet corncake, spicy avocado, horseradish aioli

mains -

snapper fillets panfried , horseradish potato mash, salsa verde, lemon butter
 rack of lamb ovenroasted, charred vegetables, minted peas, rosemary glaze
 western plains pork cutlet, spätzle, 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

- **menu includes panini bread or fresh rolls + butter,**
- **freshly brewed coffee and tea**
- **above menus are based on alternate drop service**

desserts -

We are happy to serve your supplied wedding cake with vanilla 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 bavaois, cointreau jelly
 ★★passionfruit mousse cake, pineapple, mint + pistachio salsa
 ★★french apple tart, vanilla ice cream

prices

\$100.00 per person

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

premium menu

\$105.00 per person for inclusion of ★ entrees and your wedding cake

deluxe menu

\$115.00 per person for inclusion of ★ entrees and ★★ desserts

*choice of 3 entrees, 3 mains on order basis - additional \$4.00 per person

- prices inclusive of GST
- prices effective to 31.12.10