

“To entertain a guest is to make
yourself responsible for his happiness
so long as he is beneath your roof.”

Brillat-Savarin

At Bridgeleigh you are our guest.

Please enjoy

Bridgeleigh

Prices are valid from July 1st, 2016
to June 30th, 2017

All prices include GST

Menu prices are as they are at the time of the wedding
regardless of when the deposit is paid.

© 2016

198 Mary Street, Wanneroo WA 6065

Ph: **9306 1011** Fax: **9306 1201**

Email: bridgeleigh@bigpond.com

www.bridgeleigh.com.au



Contents

Food & Wine Tryouts	Page 2
Hors d'oeuvres	Page 2
Formal Dinner Choices	Page 3
Formal Dinner Soups	Page 3
Formal Dinner Cold Entrees	Page 4
Formal Dinner Warm Entrees	Page 4
Formal Dinner Hot Entrees	Page 5
Vegetarian Selection	Page 6
Formal Dinner Main Courses	Pages 7, 8
Formal Dinner Desserts	Pages 9,10
Special Dietary Meals	Page 11
Children's Menu, Teenagers	Page 11
Wedding Special \$98.00 Menu	Page 12
Harvest Buffet	Pages 13, 14
Vintage Buffet	Pages 15, 16
Liquor Prices	Pages 17, 18, 19

All-Inclusive packages - Best of & Magic of
Select Formal Dinner or Buffet From Here

All-Inclusive package - Ultimate
Refer to separate brochure

V = Vegetarian • V+ = Vegan • GF = Gluten Free
All V & V+ dishes can also be made GF as well with prior notice



Wine & Food Tryouts

We are happy for you to try our wines & meals before you book a wedding.

Bookings are essential and you will need to pre-order your meals. A minimum of two courses per guest is required.

Prices are as listed in the Menu booklet.

Thursday & Friday lunches & some evenings may be available.

NOT AVAILABLE FOR
THE WEDDING SPECIAL OR BUFFETS

Hors D'oeuvres

To accompany pre-dinner drinks served in the gardens

CANAPES

\$9.80 per person

Chef's selection of five of the following

Californian sushi rolls

Smoked salmon crepes

King prawn & Coriander salad

Peppered beef skewers

Tandoori Chicken skewers with Tzatziki

Prawn wontons

Vegetable spring rolls

Potato & vegetable curry puffs

Herb risotto arancini

CRUDITÉS PLATTER \$6.20 per person

Cheeses, fresh & marinated vegetables, olives, relish, pickles & dips, Parmesan roasted Turkish bread

This is included in the Fixed Charge drinks option



Formal Dinner

We believe in giving you the flexibility to compile your own menu.

Please select your Formal Dinner Menu from our range of Soups, Entrees, Main Courses, Desserts & other Accompaniments

If you prefer your guests to have a choice of two dishes from this menu, please add the following cost per person.

Choice of two Soups \$2.60

Choice of two Entrees \$4.00

Choice of two Main Courses \$6.00

Choice of two Desserts \$4.00

When a choice is offered, a customised menu is provided for your guests from which they can make their selection

Soups

\$14.70

Parmesan roasted Turkish bread served with soup

Roasted butternut pumpkin, Chive & Garlic cream *V, GF*

Creamy tomato, Basil shortbread *V*

Duck with scallops, choy sum, Chinese mushrooms *GF*

Cauliflower cream, smoked salmon *GF*

Cream of chicken & sweetcorn *GF*

Prawn, Lemongrass & coconut *GF*

Potato & pancetta *GF*

Creamy white onion, roast Garlic & olive tapenade *V, GF*

Minestrone with Italian sausage



Cold Entrees

Seafood Anti Pasto \$23.50

Nor West King prawns, fresh oysters, scallop salad, marinated squid, salsa verde

Prawn Cocktail \$21.50

poached King prawns, cocktail & brandy sauce *GF*

Smoked Salmon & Avocado Salad \$23.50

sweet Ginger dressing, rice stick noodles

Anti Pasto Selection:

Continental meats & cheeses, Kalamarta olives, anchovies, sun dried tomatoes, Chillies, Feta, char-grilled Turkish bread

One platter per table \$16.50 per person

Individual serve \$19.00

Warm Entrees

Cajun Chicken Pieces \$19.50

fresh garden leaves, salad, sweet red wine dressing, crispy sweet potato chips *GF*

Chicken Fillets \$20.00

smoked bacon, salad of roasted vegetables, Basil & Garlic aioli *GF*

Roasted Chicken Breast \$19.50

Garlic & herb butter, warm crushed potato salad *GF*

Medallions of Baby Beef \$21.50

Parmesan & fresh herb crumbs, slow roasted tomatoes, green beans, cracked pepper dressing

**FRESHLY BAKED BREAD ROLLS ARE SERVED
WARM WITH ALL ENTREES**



Hot Entrees

Garlic King Prawns \$23.50

cream & white wine sauce, steamed Jasmine rice *GF*

Crispy 5 Spice Duck Breast \$23.50

warm Asian vegetable salad, carrot & ginger sauce

Pan-fried Tasmanian Salmon \$24.50

truffle mash, parsnip chips, lemon beurre blanc *GF*

Rigatoni Pasta \$19.50

grilled Italian sausage, roasted red capsicum, fresh tomato & Basil sauce

Grilled Fish Fillet \$20.00

parsnip puree, grilled lemon courgettes, romesco sauce *GF*

Veal Ravioli \$19.50

Sage cream sauce, shaved Parmesan

Or

Fresh roasted tomato & herb sauce

Surf & Turf Selection:

Chilled King prawns, chilli mussels, char-grilled squid with Garlic, Coriander & Chilli, crumbed fish fillets, chicken skewers

Spicy plum, tartare & cocktail sauces

One platter served to each table \$24.50 per person

Smoked salmon & Oysters extra \$6.50 per person

(If chosen for the 'Magic Package' no choice of Entree.

If chosen for 'Best of Bridgeleigh Package' extra \$9.00 per person & no choice of Entree).

**FRESHLY BAKED BREAD ROLLS ARE SERVED
WARM WITH ALL ENTREES**



Vegetarian Selection

Available as an Entree or Main Course

Green Bean Salad \$20.00

goats cheese, slow roast tomato, Basil pesto V, GF

Roast Sweet Potato Salad \$20.00

sundried tomatoes, Persian feta, lemon roquette V, GF

Basil & Parmesan Gnocchi \$19.50

roasted capsicum, Kalamata olive, slow roast tomato sauce V

Pesto Penne Pasta \$19.50

roast pumpkin, baby spinach, pine nuts, Gran Padano cheese V

Rigatoni Pasta with Roast Pumpkin \$19.50

Basil, toasted pine nuts, olive oil V

Vegetable Parcel \$19.50

sautéed vegetables in filo pastry, herb cream cheese, sweet potato & poppy seed sauce V

Far Falle with Goats Cheese \$19.50

spinach & Marjoram, black olive confit V

Roasted Pear Salad \$19.50

walnuts, baby spinach, red cabbage,
red wine vinaigrette V, V+ GF

Chick Pea & Potato Curry \$19.50

steamed basmati rice, mint & yoghurt sauce V, V+



Main Courses

Roast Beef Fillet \$46.20

sweet onion & Parmesan crust, red wine jus

Herb Crusted Lamb Rack \$46.20

creamy potato mash, Thyme jus

Garlic & Herb Chicken Breast \$42.00

port jus *GF*

Black Angus Strip Loin \$46.20

truffle butter, porcini mushroom sauce

Grilled Pink Snapper \$46.20

crispy shallots, chilli & Coriander salad,

Thai dressing *GF*

Barramundi Fillet \$46.20

steamed broccolini, baby potatoes,

Chardonnay sauce *GF*

Crispy Pork Belly \$44.20

braised red cabbage, creamy potato mash,

Sage jus *GF*

As a matter of courtesy, additional servings of main course are offered to all guests at no charge



Main Courses

Grilled Beef Fillet \$46.20

wrapped in bacon, onion jam, Brandy cream jus *GF*

Grilled Chicken Breast \$42.00

creamy polenta, crispy smoked bacon, red wine sauce

Pan-fried Tasmanian Salmon \$46.00

warm truffle potato salad, seeded mustard vinaigrette *GF*

Pepper Beef Fillet \$46.20

roasted tomato jam, Port jus *GF*

Garlic & Rosemary Lamb Rump \$46.20

green beans, Mint jus *GF*

Grilled Fish Fillet \$45.20

Champagne cream sauce *GF*

Potatoes & a medley of market fresh vegetables is included in the cost of the meal except Pink Snapper, Fillet of Fish & Barramundi which are served with a fresh salad.



Desserts

Rum & Raisin Dark Chocolate Mousse \$17.50

rum & raisins, black cherry sauce

White Chocolate & Macadamia Cheesecake \$18.00

passionfruit jelly, King Island Cream

Vanilla Bean Cream Caramel \$17.00

fresh fruits, spun sugar

Blueberry & Lemon Cream Trifle \$18.00

vanilla sponge, raspberry jelly, crème patisserie, lemon cream

Dark Chocolate Tart \$18.50

Cointreau oranges, raspberry coulis, double cream

Profiteroles \$17.00

Cointreau pastry cream, warm chocolate sauce

Lemon Meringue Tart \$17.00

Kaffir lime syrup, double cream

Strawberries \$18.50

marinated in Cointreau, whipped cream, ice-cream

Vanilla Bean Bavarois \$18.00

spun sugar, wild berry coulis, double cream

Tira Misu \$17.00

vanilla sponge, shaved chocolate, coffee cream



Desserts

Crème Brulee \$17.00

fresh vanilla bean, seasonal fruit, tulip biscuit

Lemon & Lime Cheesecake \$17.00

fresh fruits, passionfruit sauce

Chocolate & Caramelised Pear Gateaux \$18.50

caramelised pear, vanilla bean cream

Apple & Blueberry Crumble \$17.00

whipped cream, vanilla ice-cream

Pavlova \$17.00

fresh fruits, whipped cream, mango & passionfruit coulis

Dessert Buffet \$20.00

Not available for the “Best of Bridgeleigh Package”

Selection of six desserts of equal portions served from the Buffet Table

Pavlova

Fresh fruit salad

Profiteroles with chocolate sauce

Chef's assorted desserts (3)

Service of Wedding Cake

Cut, garnish (cream & a berry coulis) & serve as a replacement dessert **\$5.60 per person**

Cut & place in your cake bags...No charge

Cut & serve on plates from Buffet Table as additional dessert...No charge



To end the evening...

These accompaniments are served in the Lounge & guests are invited to the Buffet Table...

Freshly brewed coffee & tea (Bottomless pot) from the Buffet \$3.60

French Mints \$1.10

Hand-made chocolates & truffles \$3.40

Chocolate Fountain \$475.00

Couverture chocolate, juicy strawberries, marshmallows, pineapple

A delicious addition to dessert or the Dessert Buffet

Farmhouse Cheeseboard \$8.00

Six local & European cheeses, dried fruit, nuts, crisp breads

Petit Fours \$4.70

A delicious assortment of small patisserie sweets which are served after dessert & to accompany coffee

Special Dietary Meals

Meals can be customised for any guests with specific dietary requirements. These must be pre-ordered & are charged at the same price as the menu you select.

Children's Menu

Children 3 years & under no charge & no meal or drinks are provided.

Children 4 to 11 years are \$37.00

Basket of chicken & chips

Ice-cream & topping with sprinkles

Soft drinks

Teenagers 12 to 17 years

Full price for food.

Deduct \$30.00 for drinks if payment is on Fixed Charge

All-Inclusive Package (Best of, Magic, Ultimate) see package prices for deduction for drinks

Meals for DJ, Video, Photographer \$63.00

Entrée, Main Course & soft drinks or they can eat from the Buffet.



Wedding Special \$98.00

Please select one Entrée, one Main Course & one Dessert from this menu.

(Beer, wine & soft drink are included for five hours)

Refer to separate brochure for contents of Wedding Special plus optional extras

Menu

Freshly baked warm bread roll

Entrée (Choose one in advance)

Roasted Pumpkin Soup, Chive cream *V, GF*

Veal Ravioli, sautéed mushrooms, white wine cream sauce

Cajun Chicken Pieces, fresh garden leaves, salad, sweet red wine dressing, crispy sweet potato chips *GF*

Main Course (choose one in advance)

Grilled Sirloin of Beef, black pepper & Brandy sauce

Pan-fried Fish Fillet, Chardonnay & Chive cream sauce *GF*

Roast Chicken Breast, sweet onion crust, red wine & Rosemary sauce

All Main Courses served with Potatoes & a medley of market fresh vegetables

Dessert (choose one in advance)

Apple & Blueberry Crumble, whipped cream, vanilla ice-cream

Crème caramel, fresh fruits, whipped cream *GF*

Pavlova, fresh fruits, berry coulis *GF*

To End . . .

Freshly brewed Coffee & Tea



Harvest Buffet \$88.50

ENTREE ... Served to the table

Choice of one from the Formal Dinner Soups or Entrees to the value of \$21.50

HOT ROAST CARVERY

Roast beef, mustard & herb crust, Port wine sauce

Yorkshire pudding

Selection of mustards, horseradish cream

or

Leg of lamb rubbed with Garlic & Mint, Rosemary sauce

MARKET FRESH VEGETABLES

Cauliflower, vintage cheddar cheese sauce

Fresh seasonal vegetables, Karri Valley honey

Roasted gourmet potatoes

Baked butternut pumpkin

COLD COLLATION

Mirror of sliced sugar baked leg ham with mustard

Country style Continental meat display of salami, prosciutto, pastrami, sundried tomatoes, artichokes

Tandoori chicken, dressing of yoghurt, cucumber, Garlic & Mint

BAKERY

Hot garlic bread

Freshly baked white & wholemeal rolls



Harvest Buffet

SALADS ... Choice of three

Gourmet potato, fried onion, Chives, gherkins,
seeded mustard *V, GF*

Tossed garden with tomatoes, red onions, cucumber,
sprouts, lettuce *V, V+, GF*

Caesar - cos lettuce, crispy bacon, croutons, Parmesan,
anchovies, Garlic aioli

Pasta - roasted capsicum, olives, semi-dried tomatoes, Chives,
olive oil, Parmesan *V*

Spinach, roasted pear, red cabbage, walnuts *V, V+, GF*

Thai beef with Chinese noodles, Lemongrass & Coriander

Roasted vegetables - grilled eggplant, zucchini, roast red
capsicum, pumpkin, mushroom, Feta cheese *V, GF*

Greek - cos lettuce, capsicum, tomato, black olives,
feta cheese *V, GF*

Thai rice noodle, Coriander, green onions, ginger,

Chilli & green curry dressing *GF*

DESSERTS ... Choice of three

Chocolate & Kahlua mousse

Lemon & Lime cheese cake

Pavlova with fresh fruit

Fresh fruit salad

French Mints

Freshly Brewed Coffee & Tea (Bottomless Pot)

A minimum of 50 people is required for a buffet presentation



Vintage Buffet \$112.00

ENTREE...SERVED TO THE TABLE

Surf & Turf Selection

Chilli mussels, char-grilled squid with Garlic, Coriander & Chilli, crumbed fish fillets & chicken skewers

Spicy plum, tartare & cocktail sauces

One large platter served to each table

HOT ROAST CARVERY

Choice of three roasts carved by the chef ...

Leg of lamb basted with Garlic & Rosemary, Mint glaze

or

Roast loin of pork, apple confit, Marsala sauce

or

Roast beef with a mustard & herb crust

Yorkshire pudding, Port wine & mushroom sauce

Selection of mustards, horseradish cream

or

Bourbon glazed leg of ham, redcurrant & Kirsch coulis

or

Roast breast of turkey, Madiera sauce, cranberry compote

VEGETABLES

Cauliflower, Cheddar cheese sauce

Fresh seasonal vegetables, Karri Valley honey

Gratin potatoes cooked in cream, Garlic & Rosemary

COLD COLLATION

King prawns, oysters & smoked salmon on ice, seafood & brandy sauce

Tandori chicken, dressing of yoghurt, cucumber, Mint & Garlic

Decorated Champagne ham platter, selection of mustards

BAKERY

Hot garlic bread

Freshly baked white & wholemeal rolls



Vintage Buffet

SALADS ... Choice of three

Gourmet potato with fried onion, Chives, gherkins & seeded mustard *V, GF*

Tossed garden with tomatoes, red onions, cucumber, sprouts & lettuce *V, V+, GF*

Caesar - cos lettuce, crispy bacon, croutons, Parmesan, anchovies & Garlic aioli

Pasta - roasted capsicum, olives, semi-dried tomatoes, Chives, olive oil & Parmesan *V*

Spinach, roasted pear with red cabbage & walnuts *V, V+, GF*

Thai beef with Chinese noodles flavoured with Lemongrass & Coriander

Roasted vegetable - grilled eggplant, zucchini, roast red capsicum, pumpkin & mushroom with Feta cheese *V, GF*

Greek - cos lettuce, capsicum, tomato, black olives & Fetta cheese *V, GF*

Thai noodle with shrimp - rice noodle, Coriander, green onions, ginger, Chilli & green curry dressing *GF*

DESSERTS

Profiteroles, Cointreau scented pastry cream, warm chocolate sauce

Lemon & lime cheese cake

Apple & blueberry crumble, whipped cream

Crème caramel

Pavlova

Chocolate mousse

Fresh fruit salad

FARMHOUSE CHEESEBOARD

Selection of six local & European cheeses, dried fruit, nuts & crisp breads

Hand-made Chocolates & Truffles

Freshly Brewed Coffee & Tea (Bottomless Pot)

Stanley Premium Tawny Port

Homestyle Irish Cream

A minimum of 50 people is required for a buffet presentation.



Liquor Prices

There are two ways of charging for drinks ...

1. CONSUMPTION

An account is kept of all drinks consumed during the function & a progressive total of the cost is supplied at regular intervals.

Standard drinks are beer, house wines, soft drinks & orange juice.

A Cash Bar is available for Spirits.

Choice of two beers...

Carlton Draught, Carlton Dry, Carlton Mid, Pure Blonde

Choice of Wines...

See the Wine List for WA, Eastern States & House Wines.

2. FIXED CHARGE \$10.00 per person per hour

for the duration of the function. This includes ...

Pre-dinner

Crudite Platter

Champagne cocktail, fruit punch, orange juice, soft drinks, beer, wine

Dinner

Choice of two white wines & one red from our Wine List ...

Rothbury Estate, Rosemount, Lindemans or Seppelts

(These cannot be substituted for any other wines)

Choice of two beers...

Carlton Draught, Carlton Dry, Carlton Mid, Pure Blonde

Orange juice, soft drinks

Choice of two for the Bridal Toast ...

Seaview Grand Cuvee, Rothbury Estate Cuvee Non Vintage,

Morgans Bay Sparkling Cuvee & Bridgeleigh Estate Spumante

After dinner

Stanley Premium Tawny Port, Homestyle Irish Cream

Spirits

Spirits for the bridal party & parents of the bride & groom are also supplied throughout upon request

Optional beer upgrade to Stella Artois, Grolsch or Peroni \$3.50 extra per person for duration of the function Choose one only

All-Inclusive Packages (Magic of Bridgeleigh & Best of Bridgeleigh)

Drinks are included in the Packages for six hours & cannot be charged separately on Consumption.

Wines listed cannot be substituted for any other wines.

Bridgeleigh is fully licensed therefore liquor is not to be brought onto the premises, nor removed from it.



Liquor Prices

Beer

Draught Jug \$18.30

Draught Pint \$10.00

Carlton Draught, Carlton Dry, Carlton Mid, Pure Blonde

Spirits & Mixed Drinks

Full Spirit & Mix \$9.00

Half Spirit & Mix \$8.50

Full Premium Spirit & Mix \$9.50

Half Premium Spirit & Mix \$8.80

Orange Juice, Fruit Punch & Soft Drinks (not post-mix)

Jug \$12.70

Carafe \$9.70

White Table Wines

Amberley Estate Chenin Blanc (Margaret River) \$40.00

Evans & Tate Classic White (Margaret River) \$44.00

Leeuwin Estate Riesling Art Series (Margaret River) \$49.00

Howard Park Riesling (Margaret River) \$49.00

Devil's Lair The Hidden Cave Sauvignon Blanc Semillon (Margaret River) \$44.00

Goundry Unwooded Chardonnay (Margaret River) \$43.50

Taylors Jaraman Chardonnay (Clare Valley) \$44.00

Cape Mentelle Semillon Sauvignon Blanc (Margaret River) \$51.50

Hartog's Plate Sauvignon Blanc Semillon (WA) \$35.50

Brown Bros. Crouchen Riesling Late Harvest (Vic) \$38.50

Coldstream Hills Sauvignon Blanc (Vic) \$51.50

Upside Down Sauvignon Blanc Marlborough (NZ) \$36.00

Taylors Crooked Horse Semillon Sauvignon Blanc (Clare Valley) \$39.00

Taylors Jaraman Sauvignon Blanc (Clare Valley) \$44.00

Angel Cove Sauvignon Blanc Marlborough (NZ) \$38.50

Matua Valley Sauvignon Blanc Hawke's Bay (NZ) \$40.50

Rosemount Estate Encore Chardonnay (NSW) \$34.00

Lindemans Henrys & Sons Chardonnay (SA) \$34.00

Lindemans Henrys & Sons Semillon Sauvignon Blanc (SA) \$34.00

Lindemans Cawarra Semillon Chardonnay (SA) \$34.00

Seppelts Stony Peak Chardonnay (SA) \$34.00

Rothbury Estate Chardonnay (NSW) \$34.00

Rothbury Estate Semillon Sauvignon Blanc (NSW) \$34.00

House White Wine

Bottle Bridgeleigh Estate Dry White or Fruity White ...

Brown Bros. \$30.50



Liquor Prices

Red Table Wines

- Devil's Lair The Hidden Cave Cabernet Shiraz (Margaret River) \$44.00
Driftwood Estate Cabernet Sauvignon (Margaret River) \$48.00
Goundrey Cabernet Merlot (Margaret River) \$43.50
Amberley Estate Cabernet Merlot (Margaret River) \$43.50
Hartog's Plate Cabernet Merlot (W.A.) \$38.50
Upside Down Merlot (NZ) \$39.00
Brown Bros. Dolcetto (Vic) \$40.00
Penfolds Bin 128 Coonawarra Shiraz (SA) \$58.50
Penfolds Bin 28 Kalimna Shiraz (SA) \$58.50
Devil's Lair Whipper Snapper Shiraz (Margaret River) \$42.50
Rosemount Estate Little Berry Shiraz (McLaren Vale) \$42.50
Wolf Blass Private Release Shiraz ((Barossa Valley) \$41.00
Wynns Coonawarra Estate Cabernet Shiraz (SA) \$46.50
Wynns Coonawarra Cabernet Sauvignon (SA) \$52.50
Penfolds Bin 9 Cabernet Sauvignon \$57.00
Taylors Crooked Horse Shiraz (Clare Valley) \$42.00
Taylors Jaraman Shiraz (Clare Valley) \$49.50
Taylors Heritage Cabernet Sauvignon (Clare Valley) \$46.50
Rosemount Estate Encore Shiraz (NSW) \$37.50
Lindemans Cawarra Merlot (SA) \$37.50
Lindemans Henrys & Sons Shiraz Cabernet (SA) \$37.50
Seppelts Stony Peak Shiraz Cabernet (SA) \$37.50
Rothbury Estate Cabernet Merlot (NSW) \$37.50
Rothbury Estate Shiraz Cabernet (NSW) \$37.50

House Red Wine

- Bottle Bridgeleigh Estate Dry Red (Brown Bros.) \$33.50

Champagne & Sparkling Wine

- Katlinberger Strawberry Champagne \$33.00
Jansz Champagne Non Vintage (Tas) \$51.50
Riccadonna Asti Spumante \$41.50
Yellowglen Vintage Pinot Noir \$44.50
Yellowglen Bella Pink Moscato \$44.50
Les Petites Vignettes Pinot Noir Chardonnay Brut (French) \$51.50

House Champagne & Spumante

- Bridgeleigh Estate Spumante \$33.00
Seaview Grand Cuvee \$35.50
Rothbury Estate Cuvee Non Vintage \$35.50
Morgans Bay Sparkling Cuvee (Vic) \$35.50

Port

- Stanley Premium Tawny Port \$5.10 per glass

Liqueurs

- From \$9.50 per glass
Home-style Irish Cream \$7.30 per glass

