

“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, 2009
to June 30th, 2010

All prices include GST

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

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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 garden

CANAPES

\$7.70 per person

Californian sushi rolls

Smoked salmon crepes

King prawn & Coriander salad

Pesto & cream cheese tarts

Grilled King prawns with bacon, Worcestershire & honey

Peppered beef skewers

Asian selection with dipping sauces

CRUDITE PLATTER

\$4.90 per person

Cacciatore sausage & Continental cheeses, crisp vegetables, olives, char-grilled Turkish bread with garlic butter & Chef's dips

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 \$2.00

Choice of two Entrees \$3.20

Choice of two Main Courses \$4.80

Choice of two Desserts \$3.20

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

Soups

\$11.40

Char-grilled Turkish bread served with soup

Roasted butternut pumpkin soup with
Chive & Garlic cream

Creamy tomato with Basil shortbread

Clear chicken soup flavoured with Lemongrass & ginger
with poached prawns

Duck with scallops, choy sum & Chinese mushrooms

Cauliflower cream with smoked salmon

Cream of chicken & sweetcorn

Cream of leek & potato

Minestrone



Cold Entrees

King Prawn & Scallop Salad \$19.30
with fresh croutons & crispy smoked bacon

Prawn Cocktail \$17.30
Poached King prawns tossed in cocktail
& brandy sauce

Smoked Salmon Dome \$19.70
filled with a King prawn salad on tomato, red onion
& Dill salsa & sweet Balsamic dressing

Green Bean Salad \$16.20
with slow roasted tomatoes & goat cheese
with sweet Balsamic dressing

Anti Pasto Selection
Continental meats & cheeses, Kalamarta olives, anchovies
sun dried tomatoes,
Chillies, Fetta & char-grilled Turkish bread
One platter per table \$12.20 per person
Individual serve \$15.00

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



Warm Entrees

Cajun Chicken Pieces \$15.60

dusted in spice with fresh garden leaves, salad, sweet red wine dressing & crispy sweet potato chips

Chicken Fillets \$16.20

wrapped in smoked bacon with a salad of roasted vegetables with a Basil & Garlic aioli

Roasted Chicken Breast \$15.50

on fresh herb polenta with tomato & virgin Olive Oil

Medallions of Baby Beef \$17.30

crumbed with Parmesan & fresh herbs on a salad of slow roasted tomatoes, green beans & cracked pepper dressing

Hot Entrees

Garlic King Prawns \$19.00

in a Garlic cream sauce with jasmin rice

Muscovy Duck Breast \$19.60

roasted with a red wine glaze, accompanied by a warm salad of Asian vegetables with a carrot & ginger sauce

Pan-fried Atlantic Salmon \$19.60

brushed with Garlic oil & served with creamed potatoes, parsnip chips & Lemongrass butter

Penne with Grilled Italian Sausage \$15.00

roasted red capsicum with a fresh tomato & Basil sauce

Grilled Fillet of Fish \$16.20

on a Champagne & Chive cream sauce



Hot Entrees

Surf & Turf Selection

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

One platter served to each table

\$21.00 per person

Smoked salmon & Oysters
extra \$5.00 per person

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

If chosen for 'Best of Bridgeleigh Package'
extra \$7.00 per person & no choice of Entree)

Veal Ravioli \$15.60

with pesto cream & shaved Parmesan

Fresh Potato Gnocchi \$15.60

with roasted red capsicum, Basil, olives with a slow roasted tomato sauce & virgin olive oil

Penne with Roasted Pumpkin \$15.60

Basil, toasted pine nuts & olive oil

Vegetable Parcel \$15.60

sautéed vegetables wrapped in filo pastry with herb cream cheese on a sweet potato & poppy seed sauce

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



Main Courses

Oven Roasted Fillet of Beef \$36.50

with a sweet onion & Parmesan crust on red wine jus

Herb Crusted Lamb Rack \$36.50

with mashed potatoes & Thyme sauce

Breast of Chicken \$34.00

rubbed with fresh Garlic, herbs & olive oil, pan seared then oven roasted served with a port jus

Grilled Pink Snapper Fillet \$36.50

with virgin Olive Oil, lime & Coriander & crispy onions

Fillet of Wild Barramundi \$40.00

with fresh steamed asparagus, seasoned gourmet potatoes with a Chardonnay sauce

If chosen for the "Magic or Best of Bridgeleigh Packages" extra \$3.30 per person calculated on the total number of guests

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



Main Courses

Grilled Beef Fillet \$36.50

wrapped in bacon with onion jam & Brandy cream

Grilled Breast of Chicken \$34.00

with pan fried polenta, red wine sauce
& crispy smoked bacon

Crumbed Pork Medallions \$34.00

with sauteed apples & Sage
on a Semillon sauce

Pepper Rubbed Beef Fillet \$36.50

with roasted tomato jam on Port jus

Pocket of Lamb \$35.50

rubbed & roasted with Rosemary & lemon infused Olive Oil
served with creamy mashed potatoes & a red wine sauce

Grilled Fillet of Fish \$35.50

with a Champagne cream sauce served
with a fresh garden salad

**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

Chocolate Mousse \$14.20

with Rum & raisons with a black cherry sauce

White Chocolate Parfait \$15.30

with Blue Curacao

Classical Cream Caramel \$13.20

made with vanilla bean with fresh fruit & spun sugar

Blackberry & Lemon Cream Trifle \$14.20

with honeycomb

Chocolate Tart \$14.80

with raspberry caramel

Profiteroles \$13.20

filled with Cointreau scented pastry cream
with a warm chocolate sauce

Lemon Tart \$13.20

with sugared raspberry puree & King Island cream

Strawberries \$14.80

marinated in Cointreau with whipped cream & ice-cream

Triangle of Milk Chocolate Mousse \$14.80

flavoured with Kahlua on blueberry sauce



Desserts

Crème Brulee \$13.20

with fresh vanilla bean & fresh seasonal fruit
& tulip biscuits

Baileys Irish Cream Cheesecake \$13.20

with a strawberry sauce

Chocolate Stupidity \$15.30

Brandy flavoured chocolate mousse, chocolate crepe
& chocolate ice-cream with dark chocolate sauce

Apple & Blueberry Crumble \$13.20

with whipped cream & ice-cream

Pavlova \$13.20

with fresh fruit, vanilla cream & berry coulis

Dessert Buffet \$16.00

Not available for the "Best of Bridgeleigh Package"

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

Pavlova

Fresh fruit salad Profiteroles with
chocolate sauce Chef's assorted
desserts

Service of Wedding Cake

Cut, garnish (cream & a berry coulis) & serve
as a replacement dessert **\$4.70 per person**

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

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



Formal Dinner Accompaniments

Hot Garlic Bread \$2.90 per person

Char-grilled Turkish bread

(One basket per table \$1.90 per person)

Tossed Green Salad with Herb Dressing

(One bowl per table \$ 3.50 per person)

Sliced Fresh Fruit in Season

(One platter per table \$3.50 per person)

Fruit Sorbet with a hint of coconut liqueur

(Served between entree & main course to refresh the palate) \$5.20

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 \$2.90

French Mints \$0.90

Hand-made chocolates & truffles \$2.60

Port charged per glass on consumption \$4.20

Liqueurs charged per glass on consumption from \$7.50

Homestyle Irish Cream charged per glass on consumption \$6.00

Farmhouse Cheeseboard \$6.00

The perfect partner for coffee & port on the Buffet Table

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

Petit Fours \$3.90

A delicious assortment of small patisserie cakes, eclairs,
cream puffs & chocolate truffles 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 \$30.00

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 or
an All-Inclusive Package (Best of, Magic, Ultimate)

Meals for DJ, Video, Photographer \$50.00

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



Wedding Special \$78.50

**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 with Chive cream

Veal ravioli with sautéed mushrooms & bacon
with white wine, cream & Basil

Cajun spiced chicken salad with red wine &
seeded mustard dressing with sweet potato chips

Main Course (choose one in advance)

Grilled sirloin of beef with a black pepper
& Brandy sauce

Pan-fried fillet of fish with a
Chardonnay & Chive cream sauce

Oven roasted breast of chicken with a sweet onion crust on a
red wine & Rosemary sauce

All main courses served with potatoes &
a medley of market fresh vegetables

Dessert (choose one in advance)

Apple & blueberry crumble with vanilla cream

Cremé caramel with fresh fruits & whipped cream

Dark chocolate mousse flavoured with Kahlua

To End . . .

Freshly brewed Coffee & Tea



Harvest Buffet

ENTREE ... Served to the table

**Choice of one from the Formal Dinner Soups or Entrees
to the value of \$17.30**

HOT ROAST CARVERY

Choice of one roast carved by the chef ...

Roast beef with a mustard & herb crust

Traditional Yorkshire pudding

Port wine sauce & a selection of mustards
& horseradish cream

or

Leg of lamb rubbed with Garlic & Mint
with a Rosemary sauce

MARKET FRESH VEGETABLES

Cauliflower smothered in a vintage cheddar cheese sauce

Selection of fresh seasonal vegetables

drizzled with 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 with sundried tomatoes, & artichokes

Chicken platter with a variety of Oriental flavours

BAKERY

Hot garlic bread

Freshly baked white & wholemeal rolls



Harvest Buffet

SALADS ... Choice of three

- Gourmet potato with fried onion, Chives, gherkins & seeded mustard
- Tossed garden with tomatoes, red onions, cucumber, sprouts & lettuce
- Caesar - cos lettuce, crispy bacon, croutons, Parmesan, anchovies & Garlic aioli
- Pasta - roasted capsicum, olives, semi - dried tomatoes, Chives, olive oil & Parmesan
- Spinach, roasted pear with red cabbage & walnuts
- Thai beef salad with Chinese noodles flavoured with Lemongrass & Coriander
- Roasted vegetable - grilled eggplant, zucchini, roast red capsicum, pumpkin & mushroom with Feta cheese
- Greek - cos lettuce, capsicum, tomato, black olives & Fetta cheese
- Thai noodle with shrimp - rice noodle, Coriander, green onions, ginger, Chilli & green curry dressing

DESSERTS ... Choice of three

- Chocolate & Kahlua mousse
- Lemon cheese cake Pavlova with fresh fruit
- Fresh fruit salad

French Mints

Freshly Brewed Coffee & Tea (Bottomless Pot)

Cost per person \$ 70.00

Additional items . . .

- Both meats on the Carvery \$3.90 per person
- Farmhouse Cheeseboard \$6.00 per person

A minimum of 50 people is required
for a buffet presentation



Vintage Buffet

ENTREE...SERVED TO THE TABLE

Surf & Turf Selection

Chilli mussels, char-grilled squid with Garlic, Coriander & Chilli, crumbed fish fillets & chicken skewers with spicy plum, tartare & cocktail sauces

One large platter served to each table

Hot garlic bread

HOT ROAST CARVERY

Choice of three roasts carved by the chef ...

Leg of lamb basted with Garlic & Rosemary
with a Mint glaze

or

Roast loin of pork with apple confit & a Marsala sauce

or

Roast beef with a mustard & herb crust

Traditional Yorkshire pudding

Port wine & mushroom sauce Selection of
mustards & horseradish cream or

Bourbon glazed leg of ham with a redcurrant & Kirsch coulis
or

Roast breast of turkey with Madiera sauce
& cranberry compote

VEGETABLES

Cauliflower smothered in a vintage cheddar cheese sauce

Fresh seasonal vegetables

drizzled with Karri Valley honey

Gratin potatoes cooked in cream, Garlic & Rosemary

COLD COLLATION

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

Mirror of chicken supreme with Asian flavours

Decorated Champagne ham platter
with a selection of mustards

BAKERY

Freshly baked white & wholemeal rolls



Vintage Buffet

SALADS ... Choice of three

Gourmet potato with fried onion, Chives,
gherkins & seeded mustard

Tossed garden with tomatoes, red onions,
cucumber, sprouts & lettuce

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

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

Spinach, roasted pear with red cabbage & walnuts

Thai beef salad with Chinese noodles
flavoured with Lemongrass & Coriander

Roasted vegetable - grilled eggplant, zucchini,
roast red capsicum,

Pumpkin & mushroom with Feta cheese

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

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

DESSERTS

Profiteroles filled with Cointreau scented
pastry cream with warm chocolate sauce

Baileys Irish Cream cheese cake

Apple & blueberry crumble with whipped cream

Creme caramel

Pavlova

Chocolate mousse

Fresh fruit salad

FARMHOUSE CHEESEBOARD

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

Hand-made Chocolates & Truffles Freshly

Brewed Coffee & Tea (Bottomless Pot)

Penfolds Wood Aged Port

Homestyle Irish Cream

Cost per person \$89.00

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...

Swan Draught, Cascade Light, Carlton Mid, Victoria Bitter

Choice of Wines...

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

Port or Homestyle Irish Cream are often offered

2. FIXED CHARGE \$8.00 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...

Swan Draught, Cascade Light, Carlton Mid, Victoria Bitter

Orange juice, soft drinks

Choice of two for the Bridal Toast ...

Rothbury Estate Cuvee Non Vintage, Seaview Grand Cuvee

Bridgeleigh Estate Spumante

After dinner Penfolds

Wood Aged Port

Homestyle Irish Cream

Spirits

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

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.



Liquor Prices

Beer

Draught Jug \$14.80

Swan Draught, Cascade Light, Carlton Mid, Victoria Bitter

Spirits & Mixed Drinks

Full Spirit & Mix \$7.50

Half Spirit & Mix \$6.50

Full Premium Spirit & Mix \$7.80

Half Premium Spirit & Mix \$6.80

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

Jug \$11.30

Carafe \$8.30

White Table Wines

Amberley Estate Chenin Blanc (Margaret River) \$32.50

Evans & Tate Classic White (Margaret River) \$36.00

Leeuwin Estate Riesling Art Series (Margaret River) \$40.00

Howard Park Riesling (Margaret River) \$39.00

Devil's Lair 5th Leg (Margaret River) \$35.00

Goundry Unwooded Chardonnay (Margaret River) \$32.50

Clairault Chardonnay (Margaret River) \$32.50

Cape Mentelle Semillon Sauvignon Blanc (Margaret River) \$42.00

Brown Bros. Crouchen Riesling Late Harvest (Vic) \$31.00

Coldstream Hills Sauvignon Blanc (Vic) \$42.00

Wynns Coonawarra Estate Riesling (SA) \$35.00

Angel Cove Sauvignon Blanc Marlborough (NZ) \$31.00

Matua Valley Sauvignon Blanc Marlborough (NZ) \$33.00

Rosemount Estate Classic Dry White (NSW) \$27.00

Lindemans Premier Selection Chardonnay (SA) \$27.00

Lindemans Premier Selection Semillon Chardonnay (SA) \$27.00

Lindemans Porphyry Cawarra (SA) \$27.00

Seppelts Stony Peak Chardonnay (SA) \$27.00

Rothbury Estate Chardonnay (NSW) \$27.00

Rothbury Estate Semillon Chardonnay \$27.00

House White Wine

Bottle Bridgeleigh Estate Dry White or Fruity White ...

Brown Bros. \$24.00



Liquor Prices

Red Table Wines

- Devil's Lair 5th Leg (Margaret River) \$35.00
Driftwood Estate Cabernet Sauvignon (Margaret River) \$38.50
Goundrey Cabernet Merlot (Margaret River) \$34.50
Amberley Estate Cabernet Merlot (Margaret River) \$34.50
Driftwood Estate Shiraz Cabernet (Margaret River) \$35.50
Brown Bros. Dolcetto (Vic) \$31.50
Penfolds 76 Koonunga Hill Shiraz Cabernet (SA) \$35.00
Penfolds Bin 128 Coonawarra Shiraz (SA) \$48.00
Jamiesons Run Cabernet Sauvignon (SA) \$34.50
Penfolds Bin 28 Kalimna Shiraz (SA) \$48.00
Wynns Coonawarra Estate Cabernet Shiraz (SA) \$37.00
Wynns Coonawarra Estate Cabernet Sauvignon (SA) \$43.00
Aerins Vineyard Pinot Grigio (NZ) \$34.00
Aerins Vineyard Shiraz (NZ) \$34.00
Rosemount Estate Classic Dry Red (NSW) \$30.00
Lindemans Cawarra Merlot (SA) \$30.00
Lindemans Premier Selection Cabernet (SA) \$30.00
Seppelts Stony Peak Cabernet Sauvignon (SA) \$30.00
Rothbury Estate Cabernet Merlot (NSW) \$30.00
Rothbury Estate Shiraz Cabernet Sauvignon (NSW) \$30.00

House Red Wine

- Bottle Bridgeleigh Estate Dry Red (Brown Bros.) \$26.00

Champagne & Sparkling Wine

- Katlinberger Strawberry Champagne \$26.00
Jansz Champagne Non Vintage (Tas) \$42.00
Riccadonna Asti Spumante \$33.50
Yellowglen Vintage Cremant \$36.00
Yellowglen Bella \$36.00
Maison (non-alcoholic) \$11.50

House Champagne & Spumante

- Bridgeleigh Estate Spumante \$25.50
Rothbury Estate Cuvee Non Vintage \$28.00
Seaview Grand Cuvee \$28.00

Port

- Penfolds Wood Aged \$ 4.20 per glass

Liqueurs

- From \$ 7.50 per glass
Homestyle Irish Cream \$6.00 per glass

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

