



daydream
island resort and spa

2009/2010
wedding menus

(Prices valid until 31 March 2010)





canapés

Cold

- ~ Selection of Sushi with Wasabi and Soy
 - ~ Caesar Salad Rolls
 - ~ Vietnamese Shrimp and Coriander Rice Paper Rolls
- ~ Smoked Salmon, Dill Cream Cheese and Fried Capers
- ~ Shaved Ham and Grilled Artichoke, Dijon Mustard Mayonnaise
- ~ Chicken, Fetta and Sun Dried Tomato Pesto Tartlet
- ~ Roast Beef with Asparagus and Red Onion Marmalade
- ~ Salmon Gravelax with Honey Mustard Dressing on Pumpernickel Bread
- ~ Avocado and Shrimp Pastry Cases

Hot

- ~ Breaded Brie and Cracked Pepper Mushroom Cups
 - ~ Crumbed Skordalia Fish Cakes
- ~ Chicken Wontons with Sweet Chilli Sauce
- ~ Chermoula Lamb and Root Vegetable Pastries
- ~ Salt & Pepper Calamari with Lemon Myrtle Mayonnaise
- ~ Hand Folded Spinach and Fetta Triangles
 - ~ Vegetarian Thai Style Spring Rolls with Dipping Sauce
- ~ Forrest Mushroom and Parmesan Risotto Balls

Cocktail Reception Packages

1 Hour

Chef's selection of 3 cold and 3 hot canapès
 Guest's selection of 3 cold and 3 hot canapès

\$23.50 per person
\$25.75 per person

2 Hours

Chef's selection of 5 cold and 5 hot canapès
 Guest's selection of 5 cold and 5 hot canapès

\$38.60 per person
\$43.75 per person



buffets

(Minimum 30 Guests)

BBQ Buffet

\$46.35 per person

Soup

Inspired by the Freshest Seasonal Produce served with Herbed Croutons

Cold Selection

- ~ Assortment of Freshly Baked Breads
 - ~ Antipasto Platter
- ~ Seeded Mustard Potato Salad
 - ~ Greek Salad
 - ~ Tossed Garden Salad
 - ~ Pasta Salad
- ~ Condiments and Dressings

Hot Selection

- ~ Grilled Scotch Fillet Steak
 - ~ Tandoori Chicken
 - ~ Lemon Marinated Reef Fish Fillets
- ~ Garlic and Rosemary Infused Leg of Lamb
- ~ Roasted loin of Pork Caramelised with Apple and Onion
- ~ Steamed Chat Potatoes with Sour Cream and Chives
 - ~ Char Grilled Mediterranean Vegetables

Dessert

- ~ A selection of assorted Gateaux, Cakes and Pastries
 - ~ Fresh Berry Coulis and Cream
- ~ Selection of Cheese, Crackers and Dried Fruits

- ~ Freshly Brewed Coffee and Tea served with Mint Chocolates

**Prices and menu items are subject to change without notification*

****Children 0-14 years - \$1.00 per year of age, per child**



buffets

(Minimum 30 Guests)

Sunset BBQ Buffet

\$56.65 per person

Soup

Inspired by the Freshest Seasonal Produce served with Herbed Croutons
Crusty White and Wholegrain Rolls

Salads and Appetisers

- ~ Selected Salad Greens
- ~ Baby Beetroot with Passionfruit Vinaigrette
- ~ Honey Seeded Mustard Potato Salad
- ~ Vine Ripened Tomato Salad with Fetta and Spanish Onion
- ~ Shell Pasta with Tuna, Green Beans and Roasted Peppers
- ~ Smoked Ham and Continental Smallgoods
- ~ Condiments and Dressings

Hot Selection

- ~ Grain Fed Rib Eye Steak
- ~ Chicken Thigh Marinated in Ginger, Chilli and Lemongrass
- ~ BBQ Lamb and Rosemary Sausage
- ~ Lemon Marinated Reef Fish Fillets
- ~ Baked Potatoes with Sour Cream, Bacon and Chives
- ~ Char Grilled Mediterranean Vegetables

Dessert

- ~ A selection of assorted Gateaux, Cakes and Pastries
- ~ Fresh Berry Coulis and Cream
- ~ Selection of Cheese, Crackers and Dried Fruits

- ~ Freshly Brewed Coffee and Tea
served with Mint Chocolates

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buffets

(Minimum 30 Guests)

Island Seafood Buffet

\$72.10 per person

Soup

Inspired by the Freshest Seasonal Produce served with Herbed Croutons
Crusty White and Wholegrain Rolls

Salads and Appetisers

- ~ Roasted Kipfler Potatoes with an English Cream Dressing
 - ~ Selected Salad Greens
 - ~ Baby Beetroot with Passionfruit Vinaigrette
- ~ Vine Ripened Tomato Salad with Fetta and Spanish Onion
- ~ Shell Pasta with Tuna, Green Beans and Roasted Peppers
 - ~ Antipasto Platter
 - ~ Freshly Shucked Pacific Oysters
- ~ Chilled North Queensland Prawns with Lemon Wedges and Cocktail Sauce
 - ~ Condiments and Dressings

Hot Selection

- ~ Pot Roast of Grain Fed Beef with Root Vegetables and a Green Peppercorn Jus
- ~ Moroccan Style Chicken Thighs resting on Sultana and Roasted Pine Nut Couscous
- ~ Half Shelled Mussels with Tomato Fondue, Kalamata Olives and Basil Leaves
 - ~ Steamed Fish Fillets with a Coconut and Lime Sauce
 - ~ Mango and Sweet Chilli Glazed Calamari
- ~ Steamed Market Vegetables with Rosemary and Sea Salt
 - ~ Mashed Potatoes with Cream and Garlic Confit

Dessert

- ~ A selection of assorted Gateaux, Cakes and Pastries
 - ~ Fresh Berry Coulis and Cream
- ~ Selection of Cheese, Crackers and Dried Fruits

- ~ Freshly Brewed Coffee and Tea
served with Mint Chocolates

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set menu

Choose 2 items in each course

Entree

- Tian of Queensland Sand Crab, Avocado and Cherry Tomato Salsa dressed with Sweet Paprika infused Olive Oil
- ~
- Rare Roast Beef atop a Summer Ratatouille, Drizzled with Basil Pesto and garnished with a Parmesan Flake
- ~
- Ravioli of Honey Roasted Sweet Potato and Feta with Artichoke and Parmesan Puree and Basil Oil
- ~
- Gravelax of Tasmanian Salmon atop a caramelised Onion Tartlet, Honey Mustard and Dill Dressing
- ~
- Moroccan Spiced Grilled Chicken Tenderloins on Vegetable Couscous with Garden Greens and Lemon infused Extra Virgin Olive Oil

Mains

- Breast of Corn Fed Chicken on Potato Pumpkin Mash with Mushrooms, Smoked Bacon and Red Wine Sauce
- ~
- Truffled Eye Fillet with a Five Mushroom Ragout and Garlic Pontiac Potato Mash
- ~
- Seared Coral Trout topped with Steamed Coconut Rice, Fried Shallots and Mango Chilli Glaze
- ~
- Braised Lamb Rump with Blue Cheese Polenta, served with a Red Current Jus
- ~
- Lemon and Herb Crusted Salmon Fillet on a warm Potato & Kalamata Olive Salad, with a Dry Vermouth Butter Sauce

All Mains served with Seasonal Vegetables

Desserts

- Individual Cointreau Creme served with Candied Orange segments
- ~
- Mini Double Chocolate Mud Cake with Sweetened Strawberries and Chantilly Cream
- ~
- Petite Rhubarb & Apple Crumble with Vanilla Bean Anglaise and Tossed Almonds
- ~
- Italian Tiramisu with a Mocha Anglaise and Chocolate Shavings
- ~
- Blackforest Gateau with Cherry Compote and Double King Island Cream

Freshly Brewed Coffee and Tea served with Mint Chocolates

2 course selection with pre-dinner canapes -
(Chefs selection of 2 cold & 2 hot canapes for 30 minutes)

\$62.00 per person

3 course selection -
(Minimum 10 - Maximum 100 Guests)

\$67.00 per person

Choice Menu for maximum of 40 guests (two menu items for main course only) incurs an additional 10% fee.

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romantic candlelit dinner

Imagine the intimacy of a private dinner in a secluded location on Daydream Island. With the moon and stars as your backdrop, enjoy breathtaking ocean views as you are indulged with fine food, excellent wine and the very best of service.

The Romantic Candlelight Dinner includes one of four exclusive locations with ocean views, fine dining setting with white linen, chair covers and candles, your own personal waiter, a 4 course sumptuous set menu, with a bottle of wine. Simply choose your canapé, entrée, main and dessert from the Set Menu selection above.

Romantic Dinner Venues and Cost...

Lovers Cove	\$800.00 per couple
Endavour Chapel Decking	\$500.00 per couple
Mermaids Beach	\$800.00 per couple
Southern End Gazebo	\$500.00 per couple

Beverage package options

Our Beverage Packages give you a set price per person for a period of 1 to 3 hours*. This is the perfect option if you have a budget you want to stick to and still keep all your guests happy. Alternatively, you may prefer to arrange a bar tab for your guests.

Standard beverage package

House wines, local beers, orange juice and soft drinks.

- 1 hour / per person \$25.75
- 3 hours / per person \$39.00

Premium beverage package

Choose from a selection of premium wines, local and premium beers, orange juice and soft drinks.

- 1 hour / per person \$43.25
- 3 hours / per person \$51.50

Spirits can be served on consumption or on a cash basis only.

*A \$3.00 per person surcharge applies to events continuing after midnight

Children

- ◆ A Juice & Soft Drink Package is available at \$7.20 per person
- ◆ Kids menu available upon request
- ◆ A Baby Sitter service is available for an additional fee.

[Ask your co-ordinator for more details](#)