



The Quindanning Hotel
9197 Pinjarra-Williams Rd
Quindanning WA 6391

Ph #1: 08-9885-7053
Ph #2: 08-9885-7369
Email: quinnyevents@gmail.com

Wedding & Function menu options

Please note that these are examples only. With qualified chefs at the Quindanning Hotel, we can tailor your wedding or function meals to your requirements.

Option 1: Entrée + Main Course + Dessert

Cost: \$55 per head

ENTRÉE: Travelling or grazing platters:

*Choice of **three items** from selection below.*

- deep fried combination platter (incl crumbed squid rings, spring rolls etc)
- antipasto platter
- sushi incl. vegetarian
- panko crumbed prawns with a mango dipping sauce
- smashed pea with prosciutto crostini
- mini cheesy burgers with caramelised onion
- crispy fried honey chicken
- thai fish cakes
- deep-fried risotto balls with melting mozzarella
- marinated chicken ribs
- garlic lamb skewers
- homemade cocktail sausage rolls
- lamb Koftas with tomato chilli jam dipping sauce
- warm and /or cold dips served in crusty cob loaves
- wood fired pizza – mixed
- spiced american spare ribs

MAIN: Buffet

*Choice of **three items** from selection below*

- Slow roasted butterflied lamb
- Herb and mustard crusted beef
- Roasted pork with apple sauce and gravy
- Fresh or poached prawns on ice with seafood dipping sauce
- Slow cooked lamb shanks with red wine, tomato and basil
- Marinated frenched lamb cutlets
- Honey glazed baked champagne ham
- Butter Chicken Curry

- Creamy potato bake **or** roasted baby jacket potatoes tossed in sea salt, rosemary and olive oil
- Roasted vegetable medley
- Selection of salads
- Selection of fresh breads and rolls

DESSERT

*Choice of **one item** from selection below*

- A selection of finger desserts incl fruit and chocolate
- An old fashioned favorites of your choice

Option 2: Barbecue + Dessert

Cost: \$40.00 per head

BBQ MEAT DISHES

*Choice of **four items** from selection below*

- Slow cooked belly pork with sticky soy and plum sauce
- Cajun spiced vegetable skewers
- Sticky bourbon pork ribs
- Tangy spiced beef ribs
- Honey-citrus chicken
- Sweet chilli prawns
- Pork sausages
- Marinated lamb cutlets
- Succulent slow cooked beef cheeks

DESSERT

*Choice of **one item** from selection below*

- A selection of finger desserts incl fruit and chocolate
- An old fashioned favorites of your choice

Option 3: Travelling or Grazing Platters + Dessert

Cost: \$35.00 per head

PLATTERS:

*Choice of **five items** from selection below.*

- deep fried combination platter (incl crumbed squid rings, spring rolls etc)
- antipasto platter
- sushi incl. vegetarian
- panko crumbed prawns with a mango dipping sauce
- smashed pea with prosciutto crostini
- mini cheesy burgers with caramelised onion
- spicy buffalo wings with blue cheese dip
- deep-fried risotto balls with melting mozzarella

- marinated chicken ribs
- homemade cocktail sausage rolls
- lamb Koftas with tomato chilli jam dipping sauce
- warm and /or cold dips served in crusty cob loaves
- marinated frenched lamb cutlets
- thai fish cakes
- wood fired pizza – mixed selection
- spiced American spare ribs
- mini leek, camembert and bacon quiche
- prawns poached with wine , lemon and cracked black pepper

DESSERT

- A selection of finger desserts incl fruit and chocolate
- An old fashioned favorites of your choice

Venue Fee: \$300

Drinks can be tailored to suit your requirements and are charged on consumption.

Looking forward to hearing from you.

Regards

Janet Edghill
The Quindanning Hotel

NB: Please note that prices may vary slightly if wedding is more than 6mths in advance.