

*Wedding*

*Package*



The Silver

**Lime**



*Thank you for considering The Silver Lime for your special day.  
The bistro seats up to seventy-five guests allowing for a dance floor,  
eighty-five without or one hundred and ten incorporating the bar.  
We can also cater for your ceremony and wedding photos  
in our garden and pool area.*

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# *The Silver Lime Wedding Packages*

*Specific menu items can be selected and special needs are catered for.*

<i>Cocktail</i>	<i>30.00</i>
<i>Two course meal consisting of entree &amp; main</i>	<i>55.00</i>
<i>Hors d'oeuvres on arrival followed by two course</i>	<i>60.00</i>
<i>Three course meal: entree, main and dessert</i>	<i>63.00</i>
<i>Hors d'oeuvres and three course</i>	<i>68.00</i>
<i>Cutting and plating cake with berries and cream</i>	<i>2.50</i>
<i>Ceremony in Resort gardens [including chairs]</i>	<i>70.00</i>

*Beverages at bar prices as per wine list*

*Meals are served on a alternating basis with the bridal table to choose from the options.*

*A Deposit of \$ 500.00 to be paid to confirm booking*

*Final numbers to be confirmed and payed in full five working days prior to function*

*Booking deposit to be paid for beverage account and credit card supplied for balance of account.*

*Bar limits and drink options [eg beer, wine and soft drink only ect] may be set*

*Liquor licence expires at 12.00 midnight.*

*If you would like more information please contact the The Silver Lime,*

*300 Tenth Street Mildura on 03 5021 9679*



# Menu

## BAKERY

### Bread

*Freshly baked bread rolls*

## ENTREE

### Roasted Pumpkin & Gorgonzola Tart

*Served with mesclun, shaved parmesan cheese & balsamic dressing*

### Pork Belly

*Twice cooked pork belly served on a bed of celeriac puree sautéed baby spinach & pancetta topped with a cider jus*

### Avocado Camembert

*Camembert cheese crumbed lightly fried, served on a cherry tomato, rocket, walnut & avocado salad drizzled with a spicy plum sauce*

### Scallops

*Toasted ciabata bread topped with a salsa salad, balsamic, olive oil & seared scallops*

### Gnocchi

*Gnocchi tossed through a chicken, roast capsicum & creamy pesto sauce*

### Warm Chicken Salad

*Char grilled chicken tender loins served on garden salad with croutons topped with a in house ranch dressing*

## MAIN

### Reef & Beef

*Grain fed scotch fillet steak topped with pan-fried tiger prawns in a garlic white wine sauce served on mash potato with seasonal vegetables*

### Lamb Rump

*Char grilled lamb rump, medium rare served on a bed of sweet potato & spinach mash with roasted baby carrots, baby beetroot & garlic topped with a rosemary sauce*

### Fillet Mignon

*Eye fillet wrapped in bacon served with roasted potato puree, roasted mediterranean vegetables & a red wine jus*

### Philly Chicken

*Chicken breast pocketed with philly cheese, garlic, chives, cracked black pepper served on a pumpkin & baby spinach risotto with local seasonal vegetables*

### Salmon

*Grilled Atlantic salmon topped with salsa verde, served with chat potatoes & a garden salad*

### Pork Rib Eye

*Char grilled pork rib eye served on smash potato with paprika pumpkin, broccolini, roasted garlic & rosemary jus*

### Resort Style Chicken

*Chicken breast pocketed with black tiger prawns, garlic butter & topped with hollandaise sauce served with lyonnaise potato & seasonal vegetables*

### Grilled Vegetable Stack

*Pumpkin, capsicum, zucchini, field mushrooms and eggplant served on polenta with goats cheese drizzled with balsamic glaze and basil pesto*

### Scotch Fillet Steak

*300gram Grain fed scotch fillet steak cooked medium, served with roasted potato wedges, steamed broccolini & jus*

## DESSERT

### Coffee/Vanilla Panna Cotta

*Served with coffee caramel & hazelnut praline*

### Sticky Date Pudding

*Served with chantilly cream or ice cream*

### Pavlova

*Served with mixed berries & cream*

### Lemon / Lime Pear Tart

*Served with double thick cream or ice cream*

### Profiteroles

*Profiteroles filled with cream patisserie & topped with warm creamy chocolate sauce*

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# Cocktail Menu

**Mushroom & three cheese tartlet**

**Roasted pumpkin & baby spinach tartlet**

**Pancetta & caramelised onion tartlet**

**Chicken pomodoro parcels**

**Dips, assortment of dips with Turkish bread & vegetable crudités**

**Italian inspired meatballs served with a napolitana sauce**

**Tortilla wraps, assortment of gourmet wraps**

**Satay chicken skewers**

**Fruit, a platter of fresh seasonal fruits**

**Salt & pepper calamari served with aioli & sweet chilli sauce**

**Garlic prawn skewers**

**Chilli garlic prawn skewers**

**Cheese & mushroom arancini (rice balls)**

**Pumpkin & feta arancini (rice balls)**

**Twice cooked pork belly served with a caramel dressing**

**Marinated beef skewers served with a spicy plum sauce**

**Salt & pepper prawns served with tomato chilli jam**

**Bruschetta topped with tomato, red onion & fresh basil**

**Bruschetta topped with smoked salmon, avocado salsa & sour cream**

**Asian selection, spring rolls, samosas, dim sims, prawn parcels & calamari parcels**

**Antipasto, cured meats, cheeses, marinated vegetables**

**Oysters Ceviche shot glass**

**Oysters Kilpatrick shot glass**

**Lamb skewers served with toasted pita & tzatziki**

**Ice breaker tarts, chocolate praline, tiramisu, lime meringue, caramel nut, pistachio & lemon**

**Profiteroles rolls topped warm chocolate sauce**

**Vanilla panna cotta shot glass with strawberry & mint salsa**

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DATE: \_\_\_\_\_ TIME: \_\_\_\_\_

PHONE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

NAME: \_\_\_\_\_

STAFF MEMBER: \_\_\_\_\_

NUMBER OF GUESTS ADULTS \_\_\_\_\_ CHILDREN \_\_\_\_\_ HIGHCHAIRS \_\_\_\_\_

	YES	NO
SET MENU	<input type="checkbox"/>	<input type="checkbox"/>
COCKTAIL MENU	<input type="checkbox"/>	<input type="checkbox"/>
NUMBER OF COURSES: _____	<input type="checkbox"/>	<input type="checkbox"/>
CAKE KNIFE REQUIRED	<input type="checkbox"/>	<input type="checkbox"/>
CAKE TO BE PLATED	<input type="checkbox"/>	<input type="checkbox"/>
TOASTING GLASSES REQUIRED	<input type="checkbox"/>	<input type="checkbox"/>
CHAMPAGNE REQUIRED FOR TOASTING/GUESTS	<input type="checkbox"/>	<input type="checkbox"/>
MENUS TO BE PRINTED	<input type="checkbox"/>	<input type="checkbox"/>
BEVERAGE TAB AMOUNT\$ _____ STARTING TIME _____	<input type="checkbox"/>	<input type="checkbox"/>
BEER ON TAP	<input type="checkbox"/>	<input type="checkbox"/>
PACKAGED BEVERAGES	<input type="checkbox"/>	<input type="checkbox"/>
HOUSE WINE ONLY	<input type="checkbox"/>	<input type="checkbox"/>
SOFT DRINK	<input type="checkbox"/>	<input type="checkbox"/>
SPIRITS	<input type="checkbox"/>	<input type="checkbox"/>
CAPPUCCINOS ECT	<input type="checkbox"/>	<input type="checkbox"/>
TEA/COFFEE REQUIRED	<input type="checkbox"/>	<input type="checkbox"/>
JUKE BOX	<input type="checkbox"/>	<input type="checkbox"/>
DANCE FLOOR	<input type="checkbox"/>	<input type="checkbox"/>

### MENU CHOICES

MEAL TIME: \_\_\_\_\_

ENTREE: \_\_\_\_\_

MAIN: \_\_\_\_\_

DESSERT: \_\_\_\_\_

DIETARY REQUESTS: \_\_\_\_\_

OTHER: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_