



SYDNEY GLASS ISLAND

WEDDING MENUS

SAMPLE MENU

This menu provides just a taste of what you can expect from your dining experience aboard The Sydney Glass Island.

Please email us at contact@sydneyglassisland.com.au or call us on +61 (2) 9552 4233 to request our full range of extensive menu choices from which we will, together, create your own personalised menu to compliment your event.

All our menus are created using the finest quality ingredients, locally sourced for ultimate freshness and flavour from the same, reliable and consistently excellent suppliers we have worked with for years.

Our food is freshly prepared and cooked on our premises, on the day of your event.

FORMAL DINING MENU

On Arrival CANAPÉS

(Roving Canapé service, served on platters by our wait staff)

Chef's selection of taste sensations to tantalize your taste buds.
Crudites topped with a selection of Humus or Babaganoush, Guacamole,
Tomato Salsa & Smoked Salmon



SYDNEY GLASS ISLAND

To Start ENTRÉE

Choice of 2, Alternate Serve

Carpaccio of Succulent Salmon Sheets with Capers, Lemon Juice & Extra Virgin Olive Oil topped with a Shredded Fennel and Leek Saladette
(Served Cold)

Pumpkin & Rosemary Risotto Cakes served on a Bed of Rocket with Garlic Aioli
(Served Warm)

Salad of Oven Roasted Tomatoes on a Bed of Rocket with Ricotta Cheese, Basil, Calamata Olives & Olive Oil
(Served Cold)

Butterflied Prawns on Mesculan Leaves with a Chilli Lime Dressing & vinaigrette
(Served Warm)



To Follow MAIN

Choice of 2, Alternate Serve

Roasted Eye Fillet of Beef with creamy mashed Garlic Potatoes & Mushroom demi-glaze served with carrots

Roast Mediterranean Chicken Breast with a rich Tomato, Olive & Caper sauce served with roasted potatoes & green beans

Slow cooked Lamb Shank with truffle mash potato & braised lentils,
Served w/ roasted vine ripened tomato

Roasted Eye Fillet of Beef with caramelized Onion, Mushrooms & Garlic Potato Gratin served with carrots



To Finish DESSERT

Wedding Cake served with
Fresh Cream & Strawberry Garnish

Freshly Percolated Coffee & Tea with After Dinner Chocolates



SYDNEY GLASS ISLAND

— a BUFFET DINING MENU —

To Start COCKTAILS ON ARRIVAL

(Cocktail's on arrival are served on platters, it is roving, served by our wait staff)
Choice of Three

Chef's Selections on Fresh Garlic Crudtons
Oven Baked Vegetable Spring Rolls w/ Sweet Chilli & Coriander
Variety of Japanese Nori Rolls w/ Wasabi & Soy

To Follow MAIN BUFFET

All buffets served with Fresh Bread Rolls

Meat Selections

Char-grilled Chicken Breast served with a Tomato and Mushroom Sauce
Honey and Dijon glazed Leg of Ham
Veal Cordon Bleu w/ Chilli Jam

Potato Selection

Roasted Rosemary Chat Potatoes with Garlic and Chives

Salad Selection

Choice of Three

Baby Spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum
Mesculan leaves, Snow Peas and Sesame Seeds in a Honey- Mustard Dressing
Steamed Carrots and Refreshed Green Beans with a Pink Peppercorn Dressing

To Finish

Wedding Cake served with Fresh Cream & Strawberry Garnish

Freshly Percolated Coffee & Tea with After Dinner Chocolates



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COCKTAIL STYLE MENU

Japanese Nori Rolls served w/ Wasabi & Soy
Veal & Pork Balls w/ Spicy Salsa
Tandoori Chicken Skewers w/ Mint Riata
Veal Chipolatas w/ Smoked BBQ Sauce

Please choose 4 from the above selections
Extra selections at \$4.40 per person per item including GST

Peking Duck Pancakes w/ Hoi Sin & Shallots
Selection of Sushi & Sashimi Served w/ Pickled Ginger & Wasabi
Fresh Rock Oysters w/ Lime Wedges

Please choose 3 from the above selections
Extra selections at \$5.10 per person per item including GST

African Lamb Cutlets w/ Chemoulla
Mini Australian Beef Burger w/ Bush tomato Relish
Seared Atlantic Salmon w/ Pickled Ginger leaf & Wasabi Cream

Please choose 3 from the above selections
Extra selections at \$5.90 per person per item including GST

DESSERT SERVED COCKTAIL STYLE

Wedding Cake served with
Fresh Cream & Strawberry Garnish

Freshly Percolated Coffee & Tea with After Dinner Chocolates