



The Heritage Hotel & Function Centre
Old Petrie Town

Wedding Menus

Wedding Menus are correct at the time of printing or date of sent email. Please note that all prices, menus, beverages, packages and inclusions are subject to change without notice. If you are making selections for your wedding, please contact your wedding coordinator to ensure that you have the most recent copy.

Please use the menus as a guide. We are happy to discuss tailoring a menu to your specific requirements, and we are also confident in catering to dietary requests.

If you have any queries, please do not hesitate to contact the site wedding coordinator on 07 3285 5934 or OPT.Events@ymcabrisbane.org.au

www.tompetrie.com.au
Heritage Hotel and Function Centre
Old Petrie Town
Dayboro Road
Kurwongbah, QLD, 4385
07 3285 5934



The Heritage Hotel & Function Centre

Old Petrie Town

3 Course Dinner

(Minimum numbers apply)

Please choose two entrées, two main meals and two desserts to be alternately served.

Chef's Selection of pre-dinner canapés

Bread roll and butter

Entrée

- Tortellini provencale with roma tomatoes, salsa verde and pesto oil
- Smoked salmon with penne and a dill, garlic and white wine cream sauce
- Traditional Caesar salad with cajun chicken, aged parmesan, baby cos lettuce, bacon and crispy croutons
- Grilled lamb fillets served on a crisp potato rosti with watercress salad and a cucumber and lemon scented sour cream
- Spinach and ricotta ravioli with beurre noisette, fried basil and toasted pine nuts
- Zucchini, tomato and mozzarella tart with a wild rocket salad and aged balsamic dressing
- Sticky char siu pork with a crisp noodle salad and asian vegetables

Mains

All main meals are served with seasonal vegetables

- Slow roasted beef tenderloin, bacon, chive and parmesan potato rosti and a normanby rum cream sauce
- Roasted rack of lamb with sweet potato pommes anna, date and pear chutney and masala jus
- Chicken Provencale, with olives, peperonata and sautéed potatoes
- Baked atlantic salmon on colcannon potatoes with a wild rocket salad and salsa verde
- Five spiced pork loin on crushed potatoes, bok choy with star anise and orange honey jus

Dessert

- Sticky date pudding with toffee sauce and vanilla cream
- Raspberry cheesecake with whipped cream and fruit coulis
- Chocolate brownie with citrus caramel and double cream
- Lemon meringue pie with double cream
- Pavlova with seasonal fruit and berry coulis
- Traditional tiramisu with espresso anglaise



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Traditional Buffet Menu

(Minimum numbers apply)

Chef's Selection of pre-dinner canapés

Bakers Basket

Cold Selections (please select four)

- Sundried tomato, spinach, toasted pine nut and penne pasta salad
- Traditional Caesar salad
- Greek salad
- Assorted antipasto platter with marinated vegetables
- Baby potatoes with chives and mustard dressing
- Creamy potato salad with crispy bacon, onion and mustard dressing
- Thai beef salad with coriander, asian greens and roasted peanuts
- Assorted cold meat platter
- Roasted pumpkin, baby spinach and pine nut salad
- Traditional coleslaw

From the Carvery (please select one)

Served with seasonal steamed and roasted vegetables

- Roast prime grain-fed beef with traditional gravy
- Roast pork with crackling and apple sauce
- Turkey breast with cranberry and red wine jus

Hot Selection (please select two)

- Steamed reef fish fillets with jasmine rice
- Beef bourguignon with golden potatoes
- Pesto marinated chicken kiev
- Traditional butter chicken with basmati rice and natural yoghurt
- Beef stroganoff with penne
- Spinach and ricotta ravioli with napoli sauce
- Sweet and sour pork with jasmine rice
- Thai green chicken curry with coconut rice
- Veal tortellini with bacon and mushroom cream sauce

Desserts (please select two)

- Your wedding cake cut and served to the table with strawberries and cream



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BBQ Buffet Menu

(Minimum numbers apply)

Chef's Selection of pre-dinner hot canapés

Bakers Basket

Buffet Selections (please select three)

- Sundried tomato, spinach, toasted pine nut and penne pasta salad
- Traditional Caesar salad
- Greek Salad
- Traditional garden salad
- Roasted pumpkin, baby spinach and pine nut salad
- Traditional coleslaw
- Crisp golden roast potatoes

From the Grill

- 150 gram scotch fillet steaks
- Thick beef sausages
- Basil pesto marinated chicken

Desserts (please select two)

- Sticky date pudding with toffee sauce and vanilla cream
- Rich chocolate mud cake with double cream
- Pavlova with seasonal fruit and berry coulis
- Fresh seasonal fruit platters



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Lunch Buffet Menu

(Minimum numbers apply)

Chef's Selection of pre-lunch canapés

Bakers Basket

Cold Selections (please select three)

- Sundried tomato, spinach, toasted pine nut and penne pasta salad
- Traditional Caesar salad
- Greek Salad
- Traditional garden salad
- Roasted pumpkin, baby spinach and pine nut salad
- Traditional coleslaw

From the Carvery (please select one)

Served with crisp golden roast potatoes

- Roast prime grain-fed beef with traditional gravy
- Roast Pork with crackling and apple sauce
- Pesto marinated chicken kievs
- Turkey breast with cranberry and red wine jus

Desserts (please select two)

- Sticky date pudding with toffee sauce and vanilla cream
- Rich chocolate mud cake with double cream
- Pavlova with seasonal fruit and berry coulis
- Fresh seasonal fruit platters

High Tea Menu

(Minimum numbers apply)

- Chef's selection of traditional finger sandwiches
- Seasonal fresh fruit platter
- Chef's selection of sweet pastries and cakes
- Chef's selection of bite sized savouries
- Your wedding cake cut and served on a platter
- Freshly brewed tea and coffee
- Selection of fruit juices



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Beverages

Standard Beverage Package

4 hours - \$35 per person

5 hours - \$40 per person

- Lindeman's Henry's Sons Brut Cuvee, Sauvignon Blanc, Chardonnay and Shiraz Cabernet
- Bottled beer: Boags Premium Light, XXXX Gold and Tooheys Extra Dry
- Soft drink and Juice

Deluxe Beverage Package

4 hours - \$45 per person

5 hours - \$50 per person

- Rosemount Estate Encore Moscato, Chardonnay, Sauvignon Blanc and Shiraz
- Wolf Blass Bilyara Sparkling Brut
- Bottled beer: Boags Premium Light, XXXX Gold, Tooheys Extra Dry, Corona, James Squire 150 Lashes
- Soft drink and Juice

Non-Alcoholic Package

4 hours - \$15 per person

5 hours - \$19 per person

- Classic non-alcoholic punch with fresh mint, mango and ginger beer
- Post-mix soft drinks, Pepsi, Pepsi-max, Lemonade and Lemon Squash
- Apple, orange and pineapple juices

Set Limit Bar Tab

Set your own dollar limit with your selection of beverage inclusions. Our staff will keep you informed of the bar tab total throughout your event and it can be increased at any time.