

Pier Events
BANQUET WEDDING

Pier Events
The Wharf Pier 4-5 T: 1300 794 844
Hickson Road F: +61 2 9568 3982
Walsh Bay NSW 2000 www.pierevents.com.au



WEDDINGS

Pier
IMAGINATION INNOVATION INSPIRATION
events

pier events
w: www.pierevnts.com.au
p: 1300 794 844
a: the wharf pier 4 / 5 hickson road walsh bay

Wedding Banquet Dinner

Entrée

Fettuccini with smoked trout and green pepper corn in a light wine and cream sauce

Seafood assiette with king prawns, oysters, squid, smoked salmon and citrus lime aioli

Thai prawn salad with grilled king prawns on green papaya and cucumber salad

Vietnamese salad sliced beef with shredded Asian vegetables, roast cashews, lime and mild chilli dressing

Eggplant stack grilled eggplant with fried halloumi, marinated capsicum topped with rocket and cashew pesto

Gravlax of atlantic salmon on warm potato and poached egg

Salt and pepper squid served on warm spinach with diced chorizo in a red Napolitano, white wine and mustard seeded vinaigrette

Main

Pan fried sirloin with garlic mustard mash, roast roma tomato and a red wine jus

Baked chicken brest fillet with rocket and almond pesto stuffing on a creamy galette

Pan fried atlantic salmon fillet with steamed bok choy, sweet potato mash and a seed mustard vinaigrette

King fish fillet with shaved fennel salad and garlic mash

Lamb shank slow braised in red wine and rosemary with creamy parmesan polenta

Menu items are subject to availability. Each course is served on an alternate basis, or one option from each course served on a set basis.



Pier Events

The Wharf Pier 4-5
Hickson Road
Walsh Bay NSW 2000

T: 1300 794 844
F: +61 2 9568 3982
www.pierevents.com.au

King prawn fettuccine with mild chilli, white wine, garlic and cream topped with almond and basil pesto

Fettuccini Marinara with pan fried prawns, scallops, and calamari in a red wine Napolitano sauce and Italian parmesan

Dessert

Individual baked cheese cake with almond tuile and vanilla sabayon

Traditional Italian espresso with sponge layers and creamy mascarpone

Slow baked citrus lemon tart with vanilla yoghurt

Dark chocolate mud caked served with espresso ice cream

White chocolate cheese cake with lemon gelato

Dessert is served with coffee, tea and home made chocolates

Please select two from each course to be served on an alternate basis, or one from each course to be served on a set basis.

Menu items are subject to availability. Each course is served on an alternate basis, or one option from each course served on a set basis.