

## Flavour Buds

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*About Us*

*At Flavour Buds you may pick and match your  
own personal Wedding Menu.*

*We offer menus to suit  
all tastes and all budgets*

*If none of these selections meet your requirements,  
please feel free to contact us and we will create  
a menu especially for you.*

*Drink Packages*

*Romance Menu*

*True Love Menu*

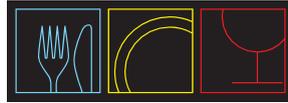
*Everlasting Love Menu*

*Choice of:*

*Entrees*

*Main Courses*

*Desserts*



# The Story of Flavour Buds

**Flavour Buds** began in October 2000 as caterer for Petersham RSL and since December 2001 has been proud to be the caterer for Seaforth's Wakehurst Golf Club.

Our focus is on quality food at affordable prices and to constantly meet the demands of the club and the expectations of its valued guests.

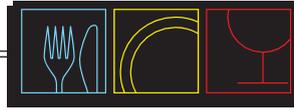
## **Percy**

A qualified chef for 36 years, Percy has experience in a variety of establishments including cafes, club restaurants, outside catering, steakhouses, chinese, mexican, german and french restaurants, fine dining and hotel restaurants. He gained valuable international experience in Europe and as Executive Chef in Germany's Winters Button Hotel, Percy was responsible for the a la carte restaurant, outside catering and functions for up to 200 people.

He took up the offer from Lufthansa to create a Chinese section at Germany's Frankfurt Airport Restaurant, and having successfully done so, was promoted to Shift Supervisor for the entire airport restaurant, including eight bars/bistros, as well as Lufthansa's Senator Bar and Business Lounges at Frankfurt Airport. Percy is constantly seeking new ideas. He brings to the kitchen a wealth of experience and will happily adapt his cooking style to meet the requirements of his guests, an attitude reflected in the ever-changing character of his menus.

## **Katja**

Working in the Hospitality business for 30 years, Katja has experience in several German hotels, including the Winters Hotel Company, culminating in her appointment as Hotel Manager. She has provided invaluable support to Percy in various capacities and in January 2006 took over the role of Function Manager of Wakehurst Golf Club.



## Flavour Buds

# Drink Packages

### STANDARD PACKAGE

3 Hours - \$28 per person

4 Hours - \$33 per person

#### White Wine

Talinga Park Chardonnay, Sauvignon Blanc & Moscato

#### Red Wine

Talinga Park Cabernet Merlot & Pinot Noir

Cookathama Shiraz

#### Rose

Talinga Park Rose

#### Beer

Tap Beer - Toohey's Old & New, XXXX Gold, Great Northern,  
Hahn Light & Iron Jack Full Strength

#### Cider (Bottles)

5 Seeds Cider Range - Cloudy, Crisp or Low Sugar

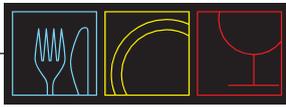
#### Non Alcoholic

Schooner, Middy & Jug - Pepsi, Pepsi Max, Lemon Squash, Lemonade,

Tonic Water, Soda Water, Ginger Ale, Orange Juice,

Tomato Juice, Pineapple Juice, Apple Juice & Cranberry Juice.

Soft drink cans and bottles not included except Mineral Water



## Flavour Buds

# *Drink Packages*

### PREMIUM PACKAGE

3 Hours - \$34 per person

4 Hours - \$41 per person

### Wine

This package includes all offered wines. See wine list for selection  
(excluding Charles Pelltier)

### Beer

Tap beer – Toohy's Old, Toohy's New, XXX Gold, Great Northern, Hahn Light,  
Iron Jack Full Strength, Coopers Pale Ale  
Choose 2 of the following bottled beers to include  
James Boags Premium, Asahi, Heineken, Corona, Peroni,  
4 Pines Pale Ale, 4 Pines Kolsch, 4 Pines Pacific Ale

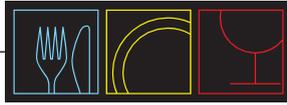
### Cider (Bottles)

5 Seeds Cider Range – Cloudy, Crisp or Low Sugar

### Soft Drink & Juice

Schooner, Middy & Jug – Pepsi, Pepsi Max, Squash, Lemonade,  
Tonic Water, Soda Water, Ginger Ale, Orange Juice,  
Tomato Juice, Pineapple Juice, Apple Juice & Cranberry Juice.  
Includes all soft drink cans and bottles.

**All packages MUST be arranged and confirmed with Bar Manager  
two weeks prior to date of function or they cannot be guaranteed**



## Flavour Buds

# Romance Menu

Please note, that you may only choose two dishes (for alternate drop) per course

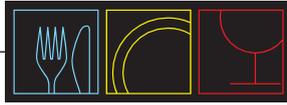
Our recommendation:  
Chef's Selection of hot & cold Canapés (½ hours Service) \$ 8.00 per person

Fresh Bread Roll and Butter Entrée

Main Course Dessert

Self-service coffee and tea

\$ 62.50 per person GST  
inclusive



## Flavour Buds

# True Love Menu

Please note, that you may only choose two dishes (for alternate drop) per course

Our recommendation:  
Chef's Selection of hot & cold Canapés (½ hours Service) \$ 8.00 per person

Fresh Bread Roll and Butter Appetizer  
(Wakehurst Tasting Plate)

Entrée

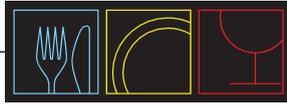
Sorbet

Main Course

Dessert

Self -Service coffee and tea

\$ 75.50 per person GST  
inclusive



## Flavour Buds

# Everlasting Love Menu

To give your guests a more personal choice,  
they may select one entrée, one main course and one dessert from your pre-selected dishes.  
The order will be taken at the table on the Wedding Day.

Chef's Selection of hot & cold Canapés (½ hours  
Service)

Fresh Bread Roll and Butter

Appetizer (Wakehurst  
Tasting Plate)

Choice of Entrée  
(Maximum 2 different kinds of choices for a la carte Menu)

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Sorbet  
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Choice of Main Course  
(Maximum 2 different kinds of choices for a la carte Menu)

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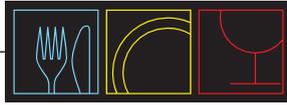
Dessert  
(Maximum 2 different kinds of choices for a la carte Menu)

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coffee and tea

(self-service)

\$ 98.50 per person GST  
inclusive



## Flavour Buds

# Entrees

### Soups

Crème of Roast Pumpkin and Almond Soup  
Roast Tomato and Basil Soup

Creamy Seafood Chowder  
Minestrone of Vegetables and Pasta  
Chicken Veloute

### Cold Appetizers

Smoked Salmon with Capers, Onion, Avocado and Mesclun Salad

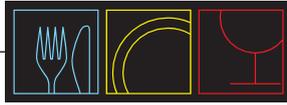
Thai Chicken Salad,  
Served with Lemongrass, Coriander and Palm Sugar

Avocado Prawn Salad  
Beef

Carpaccio,  
with Extra Virgin Olive Oil, Baby Rocket and Parmesan Cheese

Melon and Prosciutto Salad  
Thai

Style Beef Salad,  
Served on a Bed of green Paw Paw Salad, with Spicy Peanut Sauce



## Flavour Buds

# Entrees

Double Roast Duck Breast  
with Orange Segments and Plum Sauce

Tomato Basil Tart Selections

of Oysters  
(Natural, Mornay and Kilpatrick)

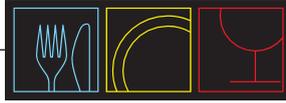
Salt and Pepper Squid

Crispy filled Scallop with Pimento served with  
Wasabi Mayonnaise and Tomato Onion Salsa

Double Roast Pork Belly,  
Served with Glazed Fruit and Tomato Onion Salsa

King Prawn Outlets, crumbed in shredded Coconut, Served with Alidli and  
Salad Bouquet

Wakehurst Tasting Plate Salt and  
Pepper Squid,  
Roast Duck Breast on a Thai Style Salad, Honey Soy  
Chicken



## Flavour Buds

# Mains

Seared Salmon Fillet, Served with  
Roast Vegetables,  
Saffron Rice and Dill and Lime Yoghurt Sauce

Pan grilled Beef Tenderloin Served on a Bed of  
Stir Fried Vegetables,  
Balsamic Jus and Foyot Sauce

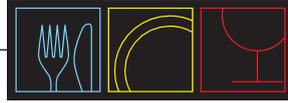
Poached Chicken Breast Fillet,  
Stuffed with Bocconcini Cheese, Basil and Pimento, Served with Butter  
Sauce, on a Bed of Saffron Rice

Sealed Lamb Back Strap,  
Served with Potato Cake, Mixed Green and Mint Jus

Rack of Lamb on Kumera Rosti, Buttered Seasonal  
Vegetables with Onion Jus

Grilled Barramundi, With a Duo of  
Roast Beans,  
Sundried Tomato and Wild Rice

Cajun Chicken Breast Fillet,  
Served with Fruit Vegetable Salsa and Yoghurt Sauce



## Flavour Buds

# Desserts

Strawberry and Chocolate Mousse, Served in a Brandy Basket, with Seasonal Berries

Strawberry Romanoff, Served with Grand Marnier

Crème Caramel, Served with Fresh Fruit

Baked Lemon Cheesecake with Berry Compote and Vanilla Anglaise

Red Wine Poached Pear, Served with White Chocolate Ice Cream and Berry Puree

Triple Chocolate Mousse Cake, Served with Fruit Puree

Assorted International Cheese Platter Coconut

Bavaroise with Mango Jus Fresh Seasonal Fruit

Plate, Served with Passionfruit Puree



## Flavour Buds

T : 9949 3188 F : 9907 9516

KatjaWong0417490616  
functions@wakehurstgolf.com.au  
www.flavourbuds.com.au



Wakehurst Golf Club • Upper Clontarf Street Seaforth 2092

**T:** 02 9949 3188 **F:** 02 9907 9516 **E:** functions@wakehurstgolf.com.au. **W:** www.wakehurstgolf.com.au