



**the kitchen @WESTIN
WEDDING RECEPTION PACKAGE**

FJD \$11,250.00 (tax inclusive)

for up to 30 guests

Exclusive use of “the kitchen @WESTIN” Bure

Canapé selection (3 pieces)

Alternate Drop Menu (3 courses)

“the kitchen @WESTIN” Luxury Collection Beverage Package

Basic lighting, tiki torches and fairy lights

Microphone & speaker (if required)

Basic floral centre pieces

2 Tier Wedding Cake (24cm & 16cm round cake)

Personal meeting with you prior to your wedding

Additional guests: FJD \$290.00 per person (tax inclusive)

**the kitchen @WESTIN
BEACH FRONT WEDDING RECEPTION**

FJD \$4050.00 (tax inclusive)

for up to 10 guests

Exclusive beach front at “the kitchen @WESTIN”

Choice Menu (3 courses)

“the kitchen @WESTIN” Luxury Collection Beverage Package

Basic lighting, tiki torches and fairy lights

Basic floral centre pieces

Personal meeting with you prior to your wedding

Additional guests: FJD \$300.00 per person (tax inclusive)

Every possible effort will be made to maintain menu offerings, however these are subject to change.

Above pricing includes basic theming, please contact staging connections for further information.

Please inform our service team if you have any dietary requests

There is a 10% public holiday surcharge for all restaurants and bars.

MENO

TO GET

YOU STARTED

Prosciutto (GF)

Thin slices of prosciutto with goat's cheese, slow roasted tomatoes, soft herbs

or

House Cured Salmon (GF)

Salmon cured in beetroot & citrus with fennel, orange salad

or

Lamb Meat Balls

Meat balls in a spicy tomato sauce topped with parmesan, grilled house bread

MAIN EVENT

Catch of the Day

Trio of king prawn, grapefruit and fennel salad, red capsicum harissa

or

Cape Grim Sirloin 200g (GF)

Beetroot and potato, arugula, pickle red onion, celery salad

or

Spatchcock (GF)

Marinated in garlic, herbs & chili, char grilled & finished in the oven.

Served with a radicchio, pearl cous cous, grape salad

TO FINISH

Chocolate Fudge Pudding

Honeycomb, berries, salted peanut ice-cream

or

Banana & Passion Fruit Parfait

Tropical fruits, passion fruit jelly

or

White Chocolate Parfait

With red wine, orange poached pear

Please choose 2 starters, 2 mains and 2 desserts for alternate drop.

Entire menu available for Beach front menu- a la carte

Every possible effort will be made to maintain menu offerings, however these are subject to change.

Not all ingredients included in each dish are listed.

Please inform our service team if you have any dietary requests

Vegetarian options available on request

There is a 10% public holiday surcharge for all restaurants and bars.

WEDDING BEVERAGE PACKAGE

SPARKLING

Sam Miranda "King Valley" Prosecco Sparkling,
King Valley, VIC

Chandon Brut
VIC

WHITE WINE

Rymill "The Yearling" Sauvignon Blanc
Coonawarra, SA

Brightwater Gravels Pinot Gris
NZL Nelson, South Island

RED WINE

Mr Riggs "The Truant" Shiraz
McLaren Vale, SA

Hanging Rock Merlot
Macedon Ranges, VIC

IMPORTED BEER

Peroni Nastro Azzurro
Heineken
Fiji Premium
Vonu Pure Lager

PLOS

Pepsi, Pepsi Light, Mirinda,
7 up, Tonic Water, Ginger ale, Soda Water
Fiji water

ENHANCEMENTS

Basic spirits per person, per half hour \$25.00 + 25% taxes
Cocktails per person, per half hour \$30.00 + 25% taxes

