

## Wedding Menu : 1

### Entrée

Spinach & Ricotta Ravioli served with salad and drizzled in a reduced balsamic vinegar, accompanied with warm bread.

### Main

Succulent polenta crusted chicken breast served on a layered gratin potato, charred asparagus, baby spinach and conted carrots with a sauvignon blanc cream sauce

### au

Tender grain fed eye fillet pocketed with bocconcini cheese, basil and sun-dried tomato served on a creamy puree potato with al dente vegetables and a roasted capsicum jus.

### Dessert

Toblerone wedding cake served with a seasonal compote and chocolate dipped macadamia ice-cream balls.

## Wedding Menu : 2

### Entrée

Hot smoked Atlantic salmon with watercress, fresh asparagus resting upon crisp muesli loaf & accompanied with a tequila & horseradish aioli

### Main

Fresh Atlantic salmon topped with fresh herbs upon a sweet corn & coriander fritter

### au

Mustard coated veal medallion upon capanatta & topped with an exotic mushroom ragout

### Dessert

Double chocolate bavorois with wild berry coulis & garnished with a Belgium chocolate truffle

## Testimonials

"It was indeed a wonderful night, the food plentiful and so tasty. So many of our guests made favourable comments. The service was pleasant and courteous, once again our sincere thanks."

"The food was beautiful, all our guests loved it. We are so grateful to you and have been recommending Twin Towns to everyone for a perfect wedding and reception venue."

"The food was devine, the staff polite, extremely helpful and at all times very courteous and the entertainment was second to none."

"The meal was beautiful and very generous."

"The room was dressed beautiful, the service throughout the whole wedding couldn't have been better and last, but not least, the food was perfect and beautifully presented."