



Wedding at Lake Ahquabi

Cocktail Reception

- Brie with fig jam on crostini
- Cheese and pecan puffs
- Sausage rolls with beer mustard
- Pumpkin soup shooters with chili crema and toasted pepitas

Buffet Dinner

- Pork tenderloin with spiced rhubarb chutney
- Roast green beans with crispy leeks and balsamic drizzle
- Mashed potatoes with black pepper, shaved Romano and roasted garlic
- Bread basket – assorted breads and butter

Dessert

- White chocolate and raspberry mousse wedding cake served with raspberry coulis
- Coffee and tea

\$24 per person