

Deluxe Wedding Package

@ \$99.00pp



Includes the following catering...

- ✧ ½ hour service of chef's selection **DELUXE** pre-dinner hot & cold appetisers
- ✧ 5 hour drink package (including selected beer; premium red, white & sparkling wine; juice, soft drink, alcoholic & non-alcoholic punch and champagne cocktails)
- ✧ 3 course meal pre-selected from **DELUXE** menu (served 50/50 alternate to guests, bridal party to order)
- ✧ Freshly brewed tea, coffee & chocolates

Includes the following attention to detail...

- ✧ Crisp white table linen (cloths & napkins)
- ✧ Serviettes & candles coordinating with your pre-selected colour theme
- ✧ Personalised table menus
- ✧ Skirted bridal table & cake table
- ✧ Complimentary cutting & service of cake, including cake bags
- ✧ Use of motel grounds for photographs
- ✧ Easel stand displaying table seating
- ✧ Contact details of preferred Wedding Suppliers
- ✧ Use of PA system / CD player / microphone

Includes the following benefits...

- ✧ Complimentary menu tasting for up to 6 people
- ✧ Complimentary stay in the luxury suite inclusive of full hearty breakfast & noon checkout
- ✧ Complimentary stay in Deluxe Spa Rooms for parents of both bride & groom
- ✧ Comfortable upholstered seating
- ✧ Reverse cycle air conditioning
- ✧ Ample complimentary parking spaces
- ✧ Discounted bed & breakfast packages for function guests
- ✧ Day after brunch rendezvous packages available

And the finishing touch

- ✧ Crisp white chair covers with coloured organza sash just to add that final special touch

Additional Information

- ✧ Our professional Kitchen team will happily cater for any special dietary requirements and provide an array of children's meals for your consideration.
- ✧ If you would prefer 3 varieties in each course are served alternately to your guests (known as "30/30/30" service), rather than the standard 2 varieties (known as "50/50" service), then this option is available to you at a minimal extra charge of \$5.00pp
- ✧ If you would like guests to order on the night, from a choice of two menu items, then this option is available to you at an additional \$15.00pp
- ✧ Cheese Platters – from \$80.00 per table
- ✧ Ports from - \$4.00pp
- ✧ Prices as at September 2009 and maybe subject to increase

NB – If your group size does not reach the required minimum number of 60 people, we can still make this catering available to you, however costs will be advised upon application

Contact Us

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Deluxe Wedding Package

Menu Suggestions

At the Best Western Frankston International we are happy to create menus to suit your taste and budget. Listed below is a selection of popular options available for you to choose from for your Deluxe Wedding package.

A more comprehensive list of options is available upon request.

Entrée Selections

Select any two from the Entrée or Soup options listed below...

Soup Options

- ✧ Chicken & Mushroom
- ✧ Chunky homemade Minestrone
- ✧ Roasted Tomato & Basil
- ✧ Seafood Chowder

Cold Entrée Options

- ✧ Sliced char sui roasted duck breast displayed on a salad of rocket, lettuce & cherry tomatoes
- ✧ Smoked salmon presented on a baby potato salad served with capers & lemon
- ✧ King prawns nestled on baby lettuce with avocado and lime salsa
- ✧ Antipasto plate: comprising of seafood, cured meats, cheeses & vegetable delicacies

Hot Entrée Options

- ✧ Warm chicken, cream cheese & apricot filo parcel nestled on a creamy chive sauce
- ✧ Penne pasta with semi dried tomatoes, mushrooms, roasted capsicum, capers, olives, fresh basil & olive oil
- ✧ Grilled beef skewers served with peanut sauce & jasmine rice
- ✧ Garlic OR chilli prawns with jasmine rice

Main Selections

Select any two Main options from those listed below...

- ✧ Fresh local seafood parcel served with a tomato & dill sauce
- ✧ Fillet of blue grenadier displayed on mash potato with warm citrus coulis
- ✧ Salmon fillets with balsamic, tomato & spanish onion salsa
- ✧ Veal scaloppini ; lightly grilled & served with bacon, mushroom, and cream sauce
- ✧ Medallions of eye fillet with your choice of: mushroom, pepper or béarnaise sauce
- ✧ Porterhouse steak – reef & beef style smothered in scallops, prawns, calamari & shellfish cream sauce
- ✧ Roast rack of lamb with a redcurrant demi-glaze
- ✧ Chicken breast pocketed with brie cheese & topped with creamy bacon & pine nut sauce
- ✧ Chicken breast medallions layered with roasted pumpkin, capsicum, baby spinach & feta cheese, served with crispy pancetta & creamy semi dried tomato sauce
- ✧ Eggplant parmigiana layered with baby spinach, rich roma tomato sauce & cheese
- ✧ Roasted capsicum filled with rice, pinenuts, pumpkin, peas & corn, with a rich tomato & capsicum sauce

Dessert Selections

Select any two from the Dessert and Cheese options listed below...

- ✧ Homemade lemon tart with passionfruit coulis & cream
- ✧ Sticky date pudding served with butterscotch & vanilla ice-cream
- ✧ Apple strudel served warm with cinnamon & vanilla ice-cream
- ✧ Chocolate cup filled with liqueured macerated wild berries
- ✧ Brandy snap basket filled with fresh fruit salad & fresh whipped cream
- ✧ Vanilla panacotta and wild berry coulis
- ✧ Premium selection of four cheeses with fresh & dried fruit, crackers & nuts

Coffee & Tea

Freshly brewed coffee & tea served with chocolates