



Flavour Buds

Contents

About Us

Drink Packages

Romance Menu

True Love Menu

Everlasting Love Menu

Choice of:

Entrees

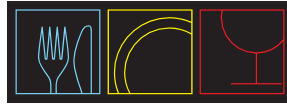
Main Courses

Desserts

*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.*



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 Seaford'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 35 years, Percy has experience in a variety of establishments including Cafes, Club Restaurants, Outside Catering, Steak Houses, 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 28 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

To make your choices easier, we are offering two drink packages, you may wish to add to your choice of Menu.

Welcome Drink Package

*Glass of Champagne, Wine or Orange Juice
upon arrival of your guests
\$ 6.00 per person*

Package A

*4 Bottles of Red, White or Sparkling Wine
& 2 Jars of Orange Juice or Soft Drinks
for 10 people
\$ 13.00 per person*

Package B

*Four Hour Beverage Package
including Red, White & Sparkling Wines
Domestic Beer, Orange Juice, Mineral Water & Soft Drinks
\$ 28.00 per person*

** Special Wine List available, please talk to our Bar Manager*



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
($\frac{1}{2}$ hours Service) \$ 8.00 per person*

Fresh Bread Roll and Butter

Entrée

Main Course

Dessert

Self-service coffee and tea

*\$ 59.50 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)*

Sorbet

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

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

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 Cutlets, crumbed in shredded Coconut,
Served with Alioli 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*