



VARIAS

weddings at varias

our wedding package includes

- canapés on arrival
- your selection of entrée served as an alternate drop
- your selection of main meal served as an alternate drop
- your selection of dessert served as an alternate drop
- wedding cake served to guests
- tea and coffee served to guests
- tablecloths and napkins

beverages

- we offer an extensive beverage selection
- you have the option of running a bar tab with a set selection and \$ limit

facilities

- exclusive use of the full venue including courtyard, bistro, air-conditioned function rooms and grounds
- deck overlooking our spring-fed dam and vineyard
- A/V equipment includes sound system, data projector, drop down screen, DVD
- our beautiful grounds can also be used for your ceremony if desired

capacity

- our function room comfortably seats 80 guests at oval tables, this allows adequate room for the bridal table and a dance floor
- our courtyard area is well suited to a marquee set-up for larger weddings
- marquee hire is additional and can be sourced through an external supplier

22 Caves Road, Stanthorpe QLD 4380

Telephone +617 4685 5050

Fax +617 4685 5099

Email: qcwt@usq.edu.au

Website: www.qcwt.com.au

cost

- \$500 venue hire
- \$90 per person (food only)
- bar tab can be arranged

extras to consider (not included)

- marquee depending on the size of your wedding (please ask for more info)
- bridal and cake table skirting
- chair covers
- table and room decorations (tablecloths and napkins provided)

notes

- meal selections are to be discussed with our head chef as we prefer to use local, seasonal produce wherever possible.
- the included sample menus are examples only and a custom menu will be tailored to your requirements
- special dietary requirements can be catered for

For more information please visit our website www.qcwt.com.au or telephone Varias Restaurant and Function Centre on 07 4685 5050.



sample wedding alternate drop menu 1

canapés on arrival

entrée

lamb terrine, minted pea puree, truss tomatoes, red wine jus

or

confit chicken croquett, cauliflower puree, pig candy

main course

salt and pepper reef fish (chefs choice) with plum sauce, sweet and hot salad

or

fortified merlot infused 300g striploin, braised beetroot, roasted pumpkin and green lentil puree, basket of minted peas, red wine jus

dessert

plated wedding cake with cream and coulis

tea and coffee

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sample wedding alternate drop menu 2

canapés on arrival

entrée

cantonese pulled pork and turnip cake (gf)
homemade sweet chill sauce, roasted vegetable salad, prosciutto chips

or

crispy skinned atlantic salmon
béarnaise sauce, fried potato scallops, crispy salted capers, grilled lemon

main course

chicken mignon

chicken breast wrapped in double smoked bacon, soft white cheese polenta,
sautéed baby broccolini, beans, sugar snaps, creamy sauce

or

chargrilled eye fillet (gf)
braised beetroot, roasted pumpkin and green lentil puree, basket of minted peas,
red wine jus

dessert

lemon meringue tart with a lime syrup

or

dark chocolate crème brulee (gf)
with fresh strawberries, peppermint crème fraiche

tea and coffee

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sample wedding alternate drop menu 3

canapés on arrival

entrée

salt & pepper snapper, broccolini and rice noodle salad with spiced plum sauce (gf)

or

venison terrine with a pea puree, roasted truss tomatoes, petit verdot jus (gf)

main course

eye fillet served medium, wild mushrooms, potato terrine and baby broccolini (gf)

or

chicken breast filled with stanthorpe cheddar, crumbed with macadamia nuts, a sauce of sweet fire roasted capsicum and apple and pear slaw

dessert

wedding cake plated and served

tea and coffee

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sample wedding alternate drop menu 4

canapés on arrival

entrée

mallow lamb koftas (gf/av)
with orange infused hummus, fresh mint leaves, toasted lavosh bread,
extra virgin olive oil

or

prosciutto wrapped chicken tenderloins (gf/if)
local organic smoky hummus, watercress and warm grape salad, vincotto

main course

harrisa and lime chicken breast
minted couscous salad, cucumber yoghurt, fried ginger, onion jam

or

pork lion chop (gf)
ginger and apple barbeque sauce, apple and fennel slaw, pig candy

dessert

strawberry and rhubarb frangipani tart
with ruby red kombucha sorbet, sauce anglaise, fresh strawberries

or

banoffee pie
crumbed anzac biscuit base, salted caramel, freshly sliced ladyfinger bananas,
vanilla bean ice-cream, shaved chocolate

tea and coffee