



Weddings in 2010/2011

Sorrento's Restaurant at the Kangaroo Island Seafront Resort makes the ideal destination for your wedding, with a picturesque setting, fine food & service that are second to none.

Perfect for intimate weddings of up to 80 guests, Sorrento's Restaurant offers you and your guests stunning ocean views over Backstairs Passage to Cape Jervis.

Alternately, our beautiful poolside tropical gardens make the perfect setting for your chic cocktail style wedding.

Whichever area you choose, our Executive Chef Adam Holt cuisine, based on the outstanding local produce is sure to impress the fussiest of palates. Combined with our friendly, professional service team, headed by Maitre De, Richard Purvis, Sorrento's is sure to create an event truly befitting such a special occasion.



Menu Options 1 – traditional sit down dinner

Entrees

Housemade fried marron with ponzu

Chestnut & vegetable gaw gee

Red roasted chicken salad

Main courses

Beef sirloin with mascarpone mash, roasted beets and panchetta

Chermoula whiting with celeriac and capsicum puree

Turkey cordon bleu with mushroom risotto and tomato bernaise

Local haloumi and vegetable tart

Desserts

Chocolate espresso tart

Hazelnut and coffee mousse with chocolate biscotti

Or your cake plated & served

Pricing

For a completely set menu....

2 courses Entrée & Main	\$45.00pp
2 courses Main & Dessert	\$45.00pp
3 courses Entrée, Main & Dessert	\$50.00pp
Pre-dinner canapés (chef's selection of 3 items)	\$12.50pp

Pre-dinner Canapés

Lamb fillet on carrot fritters with chimmichurri

Prawn toast with chilli jam

Oysters natural with avocado, smoked salmon and caviar

Vegetable sushi rolls



Menu Options 2 – traditional sit down dinner

Entrees

Scallops on skoralia with herbs

Native peppercorn rolled kangaroo with kumara

Haloumi fritters with panzanella salad

Main courses

Jasmine tea crusted market fish with daikon salad

Lamb rump with pea puree, baby carrots and apple balsamic reduction

Eye fillet with kumara golden syrup mash and onion jam

Rolled chicken breast with goats cheese and white anchovy salad

Vegetable tart with capsicum puree

Desserts

Chocolate espresso tart

Hazelnut and coffee mousse with chocolate biscotti

Chai tea brulee

Or your cake plated & served

Pricing

For a completely set menu....

2 courses Entrée & Main	\$50.00pp
2 courses Main & Dessert	\$50.00pp
3 courses Entrée, Main & Dessert	\$60.00pp
Pre-dinner canapés (chef's selection of 3 items)	\$12.50pp

Pre-dinner Canapés

Lamb fillet on carrot fritters with chimmichurri

Prawn toast with chilli jam

Oysters natural with avocado, smoked salmon and caviar

Vegetable sushi rolls



Menu options - cocktail stand-up style

Cold

Oysters natural with avocado, smoked salmon and caviar
Vegetable sushi rolls
Sugar cured beef and witlof cups
Smoked salmon nori rolls
Seared scallops on carrot fritters
Mini toast with KI chicken pate and fresh herbs
Speck and tomato bruschetta

Hot

Dukhka rolled tender loin
Lamb fillet on carrot fritters with chimichurri
Fish goujon with lime aioli
Marron gow gee with ponzu
Prawn toast with chilli jam
Turkey koftas with mint labna
Scallops with herb salsa

Dessert

Bombollini with chocolate sauce
Profiteroles
Baby meringue sandwiches
Mini lemon meringue tarts

Pre-dinner Canapés

Smoked salmon on melba toast
Mini chicken filo
Potato samosas

Pricing

3 cold, 3 hot items & 2 desserts	\$35.00pp
5 cold, 5 hot items & 3 desserts	\$50.00pp
Pre-dinner canapés (chef's selection of 2 items)	\$7.50pp



Beverage Packages

Bronze beverage package

West end draught, Victoria Bitter & Hahn Light
False Cape Cab/Merlot & Sav Blanc
Dunes Hightide Sparkling white
Orange juice & soft drinks

Silver beverage package

Coopers Pale Ale, James Boags, Pure Blonde & Hahn Light
Brown Bros Pinot Chardonnay, Seaview Sparkling Red
Twin Island Sav Blanc, Wirra Wirra Church Block Blend
Orange juice & soft drinks

Pricing

Time period	Bronze	Silver
2 hours	\$37.00pp	\$44.00pp
3 hours	\$53.00pp	\$66.00pp
4 hours	\$68.00pp	\$85.00pp

Please note:

We are obliged to point out that under the liquor act, alcohol cannot be served to underage or intoxicated persons and, notwithstanding that you may select a beverage package over a number of hours, we will not be able to continue to serve persons who in OUR opinion are intoxicated. Proof of age will be required and all guests should be advised.



Room capacities & hire charges

Sorrento's Restaurant

Maximum seated capacity	65 guests
Maximum stand up capacity	100 guests
Minimum spend for exclusive use	\$4,000 October – March \$3,000 April - September

Poolside gardens & bar

Maximum stand up capacity	40 guests
Minimum spend for exclusive use	\$2,500 October – March \$2,000 April - September

Hotel accommodation

After the reception, retire to one of our superbly appointed 4 star oceanview rooms with our compliments.

Your guests can also choose to stay with us in any of our four room types at fantastic group rates. Please see our marketing manager for more details.

Room decoration

Exclusive use hire includes basic white linen & standard menus.

Candles and illuminated, personalised menus in your colour theme can be arranged at an additional cost.

Please also see our recommended suppliers page for decoration contacts.



Our recommended suppliers...

Celebrant

Vicki MacLean – ph. 0409 679 837

Hair, make-up & beauty treatments

Hair – Richard's Salon ph. 8553 2095 (in-salon only)

Make-up & beauty - Kangaroo Island Nail & Beauty ph 8553 0228

Massage – Island Temple Penneshaw 8553 1222

Florist & decoration hire

Judy Steinwedel - ph. 8553 2467

Photography

Videographer – KI Digicam – Gary Bell ph. 8553 0490

Photography - Kangaroo Island Framing & Photography – ph. 0428 177 661 or 8553 1095



Booking agreement

Confirmation

Please confirm your booking with a deposit of \$1000 within 21 days of the initial reservation.

The balance of the payment for the entire function must be paid at least 2 days prior to the function.

Final details

To ensure the smooth running of your event we require;

60 days prior – minimum numbers confirmed and a signed booking contract returned

30 days prior - final catering choices confirmed

10 days prior- final numbers confirmed. Should numbers reduce by more than 20% after this point, a cancellation fee equivalent of 100% of lost revenue will be applied.

Should your function extend 30 minutes or longer beyond the agreed finishing time, a surcharge of \$250 per hour or part thereof will apply.

Noise intrusion

Sorrento's and the Seafront staff reserve the right to control the band / entertainment volume and adjust as necessary. As this is an accommodation venue, we require all amplified entertainment to cease after 11.30pm.

Cancellation

In the unfortunate instance of a booking cancellation, the following charges apply

- 60 days prior to event – no charge
- 30 days prior to event – loss of deposit
- 14 days prior to event – 80% of total cost
- 7 days prior to event – 100% of total cost

Pricing and menu variation

Every effort is made to maintain current pricing, however, should unforeseen circumstances arise, we will advise at least 30 days prior to the event. Sorrento's menu is based on the use of freshest seasonal produce, therefore we reserve the right to alter menu content from time to time, however, we will endeavour to provide you with reasonable notice of such changes.

Insurance

As your caterers we take every possible care, however we are not responsible for the damage or loss of merchandise or insurance for injury, damage or loss associated with or arising from any event. In the unfortunate instance where damages occur to the Restaurant or Resort property, the function organiser is financially responsible.

Name _____

Event date _____

Signature _____

Date _____

