

MILANO'S

Special Occasions on the Lake

There's no place likeMilanos on the Lake !

Imagine a special occasion where you can arrive by boat & watch the sun set at one of the most breathtaking water locations in the world.

The romantic Balinese style Pavilion & Restaurant can cater for small intimate groups or larger parties of up to 130 guests and every guest will enjoy a magnificent water view.

Our open air deck is situated directly over water, so clear we floodlight it at night for a delightful natural aquarium.

Its the ideal location for pre-dinner drinks & canapes.

Our friendly, professional staff teamed with our highly talented chefs will help make your special day perfect & provide a feast second to none.

Our Venue Manager, Graeme Bruncker, is an expert at helping you with every function enquiry and need.

Just give him a call on **49720550** to have a quick chat regarding any requirements you may have or make an appointment to visit our sensational waterfront & park location .

Pelican Marina

89 Soldiers Road

Pelican. NSW. 2281

Phone...49720550.....Fax...49715098

Email:milanos@bigpond.net.au

Website:www.milanosonthelake.com.au

Milano's on the Lake

Friday Weddings

Booking Conditions

- Our current food pricings start at \$50.00 per person with a minimum of 80 guests otherwise a room hire fee charge is incurred of \$300.00
- Beverage package start at \$40.00 per person. (this does not apply to cocktail weddings)
- 4 hour time frame of Sparkling wine, wine, beer, soft drink & juices **OR** on Consumption (you nominate a dollar amount over the bar)
- 6 hour room hire begins at commencement of your ceremony
Five (5) hours duration for cocktail style receptions
- Bar service will cease at 11.00 pm
- Music to finish by 11.00 pm, all guests are to depart by 11.30 pm
- Ceremony in the Park cost is \$400.00
(\$500.00 if speaker system or music is required for ceremony)
- Scattered tables and chairs are set up with a signing table and chair in the Park.
- Table decorations, placecards & all other decorations are to be organised by the client OR otherwise, arrangements with Milano's may be made.
- Hire and draping of the Bridal table is \$200.00

Prices are subject to change
Noise regulations do apply

Milano's on the Lake

Saturday Evenings

Platinum Wedding Package

\$120.00 per person (inc.gst)

Minimum of 50 guests
(conditions apply in peak times)

One of the most Romantic locations anywhere

Hire of Milano's on the Lake Waterfront Pavilion
(Friday 6 hours, Saturday 6 hours, Sunday 5 hours)

Linen Tablecloths & napkins

Bridal Table draping

Milanos experienced & friendly staff

3 course Selection of Superb Menu's

- Beverage package for a period of 4 hours inclusive of

Wolfblass Bilyara Sparkling, Chardonnay & Shiraz
Bottled VB, New, Old, Hahn Light
Soft Drinks & Orange Juice

Milano's on the Lake

Sunday Weddings

Booking Conditions

- Our current food pricing start at \$50.00 per person with a minimum of 80 guests otherwise a room hire charge is incurred of \$300.00
- Beverage package start at \$40.00 per person- (this does not apply to cocktail weddings)
- 4 hour time frame of Sparkling wine, wine, beer, soft drink & juices **OR** on Consumption (you nominate a dollar amount over the bar)
- 10% Sunday Surcharge applies to all food and beverages
- 5 hour room hire begins at commencement of your ceremony
- Bar service will cease at 10pm (in keeping with Liquor Licensing Laws and noise regulations)
- Music to finish by 10.00pm, all guests are to depart by 10.30pm
- Ceremony in the Park cost is \$400.00
(\$500.00 if speaker system or music is required for ceremony)
- Scattered tables and chairs are set up with a signing table and chair in the Park.
- Table decorations, placecards & all other decorations are to be organised by the client OR otherwise, arrangements with Milano's may be made.
- Hire and draping of the Bridal table is \$200.00

Prices subject to change

Noise regulations apply

MILANO'S

Canapes on the Lake

MINIMUM OF 30 GUESTS

CANAPES ARE SERVED OVER A TWO HOUR TIME FRAME

\$55.00 PER PERSON

Chicken mayonnaise on cucumber

Shredded asian beef crouton with lime & basil salsa

Duck & hoisin tartlets

Roasted Mediterranean vegetable tartlet with balsamic glaze

Bocconcini wrapped in pancetta & chives

Oyster spoons with lemon, shallot, ginger & coriander dressing

Parmesan shortbread with rosemary, onion & tomato jam chutney

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Filo parcels with mushroom, leek & pine nut ragout

Ricotta, herb, bacon & pine nut tarts

Salt & pepper calamari with smoked paprika aioli

chicken, ginger & sweet soy twists

Fish Goujons

Spicy lamb kofta with minted cucumber yoghurt

Pork balls in gow gee wrappers with sweet chilli & cucumber sauce

*all canapes are served with accompanying creams or sauces

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Freshly brewed tea and coffee

OUR CHEFS WILL PREPARE A SELECTION OF THE ABOVE CANAPES.

**YOU WOULD THEN SELECT TWO OF THE FOLLOWING ADDITIONS
TO CUSTOMISE THE STYLE OF CANAPES TO ACCOMPANY OUR CHEFS SELECTIONS.**

MILANO'S

Canapes Additions

ANTIPASTO

Cheese - Feta

Cold meats

Olives

Pickled vegetables

PASTRY SELECTION

Cocktail pies

Savory sausage rolls

Mini quiches

Pastry puff - Assorted

ASIAN SELECTION

Spring rolls

Samosas

Prawn Toast

Chicken Wings

GOURMET SELECTION

Chicken skewers

Lamb & chorizo skewers

Seafood noodle balls

Crab, lime & coriander tarts

FORK SELECTION - an additional \$12.00 P/P

Served in noodle box with small fork or chop sticks

Hokkien noodles with chicken & asian oyster sauce

Stir fried vegetables

Thai green curry, prawns & rice

Tossed chicken Caesar

Thai beef salad

MILANO'S

Special Occasions Menu Selections

CREATING YOUR MENU

ENTREES

Asparagus salad with crisp pancetta, baby rocket & shaved parmesan, lemon dressing

Duck & chicken terrine with orange & mango chutney, endive salad & char grilled sour dough

Tasmanian smoked salmon layered with crisp wonton wafers, young salad leaves, avocado cream & lemon, onion & caper salad

Sliced pepper seared tuna on prawn toast with wasabi cream
Ricotta tartlet oven roasted with roma tomato basil cream & crisp prociutto herb salad

Beef and guinness pie with red onion jam and beef jus

Chicken & creamed leek ragout in a rice paper basket on potato puree

Rice vermicelli pancake with a sauté king prawn, asian vegetable & oyster sauce

Roast lamb loin marinated in garlic & cumin on mediterranean vegetables & fresh tomato sauce

Thai marinated beef with thai noodle salad & chilli, rice vinegar dressing

Our talented chefs are happy to change their menu items or create a special menu to meet all needs.

MILANO'S

Special Occasions Menu Selections

MAIN COURSE

Beef sirloin on parmesan mash & wild mushroom ragout

Beef sirloin, sweet potato rosti, sautéed spinach & balsamic jus

Lamb rump marinated in rosemary, garlic & thyme served with
roast bistro style vegetables & lamb & rosemary jus flavored with
port

Roasted lamb loin, served around lyonnaise tart, minted peas with
provencale jus

Oven roasted chicken breast supreme on layered pancetta &
camembert with leek & shallot sauté & tomato coulis

Char grilled chicken breast supreme on pesto chat potatoes with a
red pepper & shallot jus

Pork rib cutlet on green beans & roast apple compote, roast chats
& seeded mustard jus

Roasted pork loin steak on chive & parsley mash with pear &
apricot relish, sugar snap peas & honey citrus glaze

Salmon fillet wasabi dusted on pea & lemon zest potato with dill
beurre blanc

Snapper topped with a lime & ginger crumble on a vermouth &
saffron cream sauce with wilted greens

DESSERTS

Coconut tart with white chocolate Malibu & orange sauce & double
cream

Pear & plum amaretti crumble with plum sauce & vanilla ice-cream

Caramelized chocolate pots with macerated strawberries & coffee
marscapone cream

Wattle bay camembert, dried mixed fruit & assorted crackers

Baked apple slice on butterscotch sauce with shredded vanilla filo
& double cream

Special Occasions on the Lake

STANDARD BEVERAGE PACKAGES

MILANO'S BEVERAGE PACKAGE
4 HOUR TIME FRAME @ \$40.00 PER PERSON

WINES

WOLFBLOSS BILYARA SPARKLING
WOLFBLOSS BILYARA CHARDONNAY
WOLFBLOSS BILYARA SHIRAZ

BEER SELECTIONS

TOOHEYS NEW / CARLTON DRAUGHT
TOOHEYS OLD / HAHN LIGHT

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MILANO'S PREMIUM BEVERAGE PACKAGE
4 HOUR TIME FRAME @ \$45.00 PER PERSON

WINES

JAMES ESTATE GRAND CUVÉE
FIRESTICK SEMILLION SAUVIGNON BLANC
FIRESTICK CABERNET SHIRAZ

BEER SELECTIONS

TOOHEYS NEW / HAHN SUPERDRY
CARLTON DRAUGHT / HAHN LIGHT

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SOFT DRINKS INCLUDED IN ALL BEVERAGE PACKAGES

COKE / ZERO / SPRITE / LEMON SQUASH / SODA
WATER / ORANGE JUICE

Milano's On the Lake

CHILDREN'S MENU

\$35 p/p

Warm roll and butter

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A choice of

Roasted Chicken Tenderloins with Mash Potato, Greens and
Gravy

(or Chips and salad if you prefer)

Beer Battered Fish ,Chips and Salad

Calamari ,Chips and Salad

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Ice cream and topping

(Strawberry, Chocolate or caramel)

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All soft drinks and juices included

Children's meals would normally be served at the time
of Adults entrée.