

Menu Introduction



At Weddings at Tiffany's we know that your decision to host your Wedding Celebration Function with us will, in large part, be (or was) based upon our promises in relation to our food offerings for you & your guests. In the menu selections following I have created a diverse range of dishes that will tantalise the taste buds of your guests utilising the finest free range meats, the freshest seafood and outstanding quality locally grown and sourced produce. At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation but also satisfy in portion size regardless of the Collection or style of function you have chosen to celebrate your special day. Along with my fellow chefs at Tiffany's I'm very excited & extremely proud to present our menu offerings to you. We eagerly look forward to preparing your meal course selections for you, your families, and friends and to contributing towards the success of your wedding day celebration function.

Bon appétit!

Lee Montague
Executive Chef - Weddings At Tiffany's



Sweet Ceremony Celebration Collection Menu 2018-19

The Sweet Ceremony Celebration Collection allows you to select:

Four (4) Selections from the Canapés Menu to be served during your canape time

Sweet Ceremony Celebration Collection: Canapé Options

Please Select Four (4) Canapés
(two (2) Cold Canapés & two (2) Hot Canapés)



GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian H = Served Hot C = Served Cold

<i>Local Sand Crab Tart with Citrus Zest, Avocado, & Micro Herbs</i>	MGF	C
<i>Individual Mooloolaba Prawn with Seasonal Melon & Gold Edible Flower</i>	GF	C
<i>Mooloolaba King Prawn & Lemongrass Roll, with Kaffir Lime, Sweet & Sour Sauce</i>		H
<i>Barramundi & Vegetable Spring Rolls with Sweet & Sour Sauce</i>	MV	H
<i>Smoked Salmon, Chive & Baby Caper Tarts</i>	MGF	C
<i>Crispy Fried Whitebait with Lemon & Garlic Aioli</i>	MGF	H
<i>Crostini, Smoked Chicken, Avocado, Shallot & Aioli</i>	MGF	C
<i>Vietnamese Rice Paper Rolls with either Vegetables, Free Range Chicken or Duck, & Nam Jim Dipping Sauce</i>	MV	GF C
<i>Free Range Chicken Satay Skewer with Macadamia & Coconut</i>	GF	H
<i>Free Range Ham & Maleny Cheese Beignet</i>	MV	H
<i>Free Range Pork Chipolatas in Crisp Pastry with BBQ Onion Chutney</i>		H
<i>BBQ Free Range Pork Belly with Jack Daniels Glaze & Granny Smith Apple</i>	GF	H
<i>Crostini of Rare Eye Fillet Beef with Confit Tomato, Horseradish Cream & Fine Herbs</i>	MGF	C
<i>Beef Meatballs with Olive, Feta & Roasted Capsicum Dip</i>	GF	H
<i>Mini Lamb Burger with Coleslaw, Tahini & Honey Yoghurt Dressing</i>		H
<i>Tasmanian Lamb Fillet Dukkah Spiced with Kalamata Olive, Cumin Yoghurt Drizzle</i>	GF	H

Sweet Ceremony Celebration Collection: Canapé Options Continued

Please Select Four (4) Canapés
(two (2) Cold Canapés & two (2) Hot Canapés)



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<i>"Shadows of Blue" - Blue Cheese with Water Cracker & Quince Paste</i>	V	MGF	C
<i>Pumpkin, Feta & Caramelised Onion Tartlets</i>	V	MGF	C
<i>Skewers of Cherry Tomato, Olive, Baby Bocconcini & Basil with a Balsamic Glaze</i>	V	GF	C
<i>Heart-Shaped Crostini with Strawberry, Brie & Balsamic Extra Virgin Olive Oil</i>	V		C
<i>Bruschetta of Tomato, Basil Pesto, Red Onion & Persian Feta</i>	V	MGF	C
<i>Sun Dried Tomato & Mushroom Arancini</i>	V		H
<i>Stuffed Button Mushrooms with Truffle Oil</i>	V	MGF	H
<i>Asparagus Blue Cheese & Shallot Vol-au-vent</i>	V		H
<i>Mushroom & Stilton Tarts with Fine Herbs</i>	V		H
<i>North Indian Vegetable Pakora with Sweet & Sour Dipping Sauce</i>	V	GF	H