



*Wedding
Catalogue*

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"Thank you so much for organising our Wedding at the Loose Goose. We had such a fantastic night with our family and friends. The menus looked great and the staff made sure we were all looked after."

The Venue

Whether you are planning an intimate wedding with a small group of friends, a cocktail function, or a more formal seated reception, our unique indoor and outdoor settings can accommodate your needs. The all-weather outdoor dining area overlooks our water garden with gently cascading falls and flowering water lilies. This creates a tranquil, private setting for your special day as well as stunning photo opportunities.

Indoors, the high ceilings and open spaces provide an abundance of natural light and opportunities to style the room according to your individual taste. This area also caters for an extensive dance floor area to party the night away.

The Loose Goose in Twin Waters is the ultimate venue for weddings and functions.



Silver Package

Cocktail Style Wedding Reception

From \$120 per person, including

- 3 hour food service of 7 items
- 4 hour beverage package
 - 6 hour venue hire
- cocktail decoration package

A cocktail reception offers many advantages. The atmosphere is more relaxed and provides greater opportunity to circulate and mingle with guests.

There is also a greater flexibility, as the venue will be able to cater for more guests so larger receptions of up to 150 guests are possible.



Silver Package Menu

The following are the selections of food we would provide for a cocktail function. You may choose 7 items of food, 3 from Lighter Options, 2 from Heavier Options and 2 from Substantial Option.

Lighter Options

Pork Crackle with Black Pepper and Lime
Prosciutto Wrapped Apple and Blue Cheese
Prawn Rice Paper Rolls with Cucumber and Feta
Freshly Shucked Oysters (*Natural*) with Lime
Vegetarian Goats Cheese and Caramelised Onion Tarts

Heavier Option

Beef Tartare on Crouton
Pork and Prawn Wontons
Duck Rillettes Tart with Beetroot Relish
Lamb Croquettes
Salt and Pepper Calamari
Smoked Salmon and Sour Cream Bruschetta
Scallops and Pancetta with Pea Puree and Caviar
Vegetable Samosa
Vegetable Spring Rolls
Arancini (*choose between Mushroom, Lemon and Basil*)

Substantial Option

Thai Beef Salad
Braised and Smoked Pork with Apple, Mashed Potato and Cider Jus
Salt and Pepper Calamari with Herb Salad and Vietnamese Dressing
Stir Fry Vegetables, (choice of Chicken, Beef or Pork) and Rice
Fish Goujons with Chips and House Made Tartare
Satay Skewers (choice of Beef or Chicken)





Gold Package

Alternate Drop Menu Wedding Reception

From \$140 per person, including

- 3 course sit down meal
- 4 hour beverage package
- 6 hour venue hire
- standard decoration package

An alternate drop menu will suit functions of any size up to 110 guests. This style of dining involves a choice of two dishes for each course. The dishes are served alternatively between guests.

Another advantage of this menu design is that each course can be timed to create suitable opportunities for speeches and pleasantries.

"The food was all incredible, the wines on their wine list were delicious and the service was impeccable! This place is a little gem!"

Platinum Package

Table D'hôte Style Menu Wedding Reception

From \$155 per person, including

- 3 course sit down meal
- 4 hour beverage package
- 6 hour venue hire
- standard decoration package

Table D'hôte is a multi-course menu at a set price. Choose up to 3 dishes for each course and allow your guests to select their preference from the menu.

This option is best suited for small to medium sized functions and will appeal to those looking for a sophisticated and formal dining experience. Maximum of 110 guests sit down style.



Gold and Platinum Package Menu

The following are the selections of food we would provide for an Alternate Drop Wedding and our Table D'hôte Weddings. For an Alternate Drop Wedding you may choose 2 items of food from each course and it will be served alternately to your guests. With Table D'hôte Weddings you may choose 3 items of food from each course and on the night of you function your guests will be able to choose one of the 3 for each course.

Entrée

Marinated Octopus Salad with Chorizo, Olives and Shaved Fennel.
Sautéed Mooloolaba Prawns with Chili, Garlic, Olives and Goats Cheese.
Seared Scallops with Chorizo, Tomato and Macadamia Nut Salsa.
Beef Carpaccio with Fried Capers, Lemon Zest and Parmesan.
Pork and Leek Terrine with Cornichons and Croutons.
Vine Wrapped Haloumi with Beetroot Salad and Olive Tapenade.
Char Grilled Herbed Asparagus with Slow Cooked Egg and Truffle Crumb.
Chicken Pate with Caramelised Onion, Toast.



Main

Seared Salmon on Mashed Potato with Asparagus, Parmesan and White Truffle Oil Salad.
Medium Roasted Duck Breast with Potato Dauphinoise and Red Cabbage.
Crispy Skinned Barramundi with Parsnip, Kale, Mussel and Saffron Sauce.
Roasted Half Chicken with Sweet Potato, Red Onion and Roquette Salad.
Lamp Rump with Pumpkin and Sage Pudding, Tomatoes and Pesto.
Risotto of Exotic Mushrooms and Truffle
Crispy Pork belly with Spiced Pineapple Fritter, Tomato Coulis.
Char Grilled Eye Fillet with Triple Cooked Duck Fat Potatoes, Sorrel and Corn Salad, Jus.



Dessert

Vanilla Creme Brulee with Macadamia Nut Biscotti.
Chai Spiced Pannacotta with Raisin Biscotti
Chocolate Tart with Berry Sorbet.
Caramelised Passion fruit Tart with Double Cream.
Strawberries and Cream.
Apple and Rhubarb Crumble with Vanilla Ice Cream.
Mango Pavlova.
Sticky Date Pudding with Butterscotch Sauce and Ice Cream.



Beverage Package

Standard Beverage Package

4 hours of service

The Loose Goose provides an extensive beverage package to complement your event. However, if you feel this package does not meet your requirements we are able to custom build a package for you, or alternatively meet your beverage requirements on a consumption basis.

We provide:

5 options of beer, 1 light, 2 local and 2 imported

Sparkling wine

2 white wines

2 red wines

Juice and soft drink



Decoration Packages

Cocktail Decoration Package

Tables with white linen table cloths
5 Dry Bars with covers
20 stools for Dry Bars
Wishing well
Gift table with skirting
Decorate Cake table with skirting
Tea and Coffee Station with skirting
Lectern and Microphone
Tea Lights and Candles



Standard Decoration Package

White chair cover and coloured sashes for each guest to suit your theme
Tables with white linen table cloths
Decorate Bridal Table with skirting and swaging
Gift table with skirting
Decorate Cake table with skirting
Tea and Coffee Station with skirting
Menus for each table
Cork Board Easel and stand with guest seating plan
Wishing well
Lectern and Microphone
Tea Lights and Candles
Hurricane Lamp with Candles
Table numbers

"I was surprised to find something of a hidden paradise with a quite sophisticated, not to mention delicious, dining venue"

BOOKING FORM

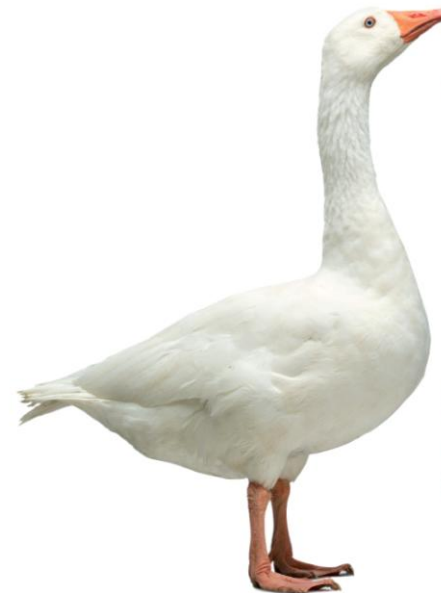
Function Type: _____
Name: _____
Contact Details: _____
Date of Function: _____
Approximate Arrival Time: _____
Approximate Number of Guests (including Children): _____
Package Chosen: _____
Special Dietary/Food Requirements: _____
Deposit Amount: _____
Date to be Paid: _____

BRIDE

Signed: _____
Print Name: _____
Date: __/__/__

GROOM

Signed: _____
Print Name: _____
Date: __/__/__



the
loose
goose

Bank Details for Direct Debit
Bank of Queensland
the Loose Goose
BSB: 124161
Account Number: 22038012