



# *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*

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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*

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## Cocktail Style Wedding Reception

From \$120 per person, including

- Choice of 7 Canapes
- 4 hour beverage package
- 5 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,  
5 Bite Size items & 2 Substantial items

## Bite Size items

Spicy Beef Tartare on Crouton  
Steamed Pork Gyoza  
Lemon Pepper Calamari with Lime Zest & Aioli **GF**  
Smoked Salmon, Cream Cheese & Cucumber Bites **GF**  
Vegetable Spring Rolls  
Arancini (*choose between Pumpkin or Mixed Mushroom*) **GF**  
Prosciutto Wrapped Pear & Gruyere with Honey Glaze **GF**  
Prawn/Chicken/Vegetarian Rice Paper Rolls with Cucumber & Carrot **GF**  
Cherry Tomato, Basil & Bocconcini Bites **GF**  
Pancetta Wrapped Haloumi **GF**  
Goats Cheese and Caramelized Onion Tarts  
Mini Florentine Quiche  
Watermelon, Feta & Balsamic **GF**  
Sticky Pork with Roast Apple Puree & Sesame Seeds Spoons  
Polenta & Olive Tapenade Squares **GF**

## Substantial Options

Thai Beef or Duck Noodle Salad  
Braised and Smoked Pork with Apple, Mashed Potato and Cider Jus  
Lemon Pepper Calamari with Herb Salad and Pla Yum  
Stir Fry Vegetables (choice of Chicken, Beef or Pork)  
Fish Goujons with Chips and House Made Tartare  
Satay Skewers (choice of Beef or Chicken) on Saffron Rice  
Beef Cheek in Plum Sauce with Wombok, Pickled Carrot & Ginger Rice



# Gold Package



## *Alternate Drop Style Menu Wedding Reception*

From \$140 per person, including

- 3 course sit down meal
- 4 hour beverage package
- 5 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*

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## *Table D'hôte Style Menu Wedding Reception*

From \$155 per person, including

- 3 course sit down meal
- 4 hour beverage package
- 5 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.

## Entrées

1. Sautéed Mooloolaba Prawns with Freekeh, Lemongrass, Chilli, Coriander & Coconut
2. Curry Spiced Seared Scallops with Pumpkin Puree, Semi Dried Tomato, Confit Celery & Herb Salad **GF**
3. Sticky Beef with Coriander, Cucumber, Cabbage, Peanuts & Pla Yum
4. Duck Pate with Caramelized Onion Jam, Toast **GFA**
5. Salmon Gravlax with Pickle Salad, Aioli & Dill Oil **GF**
6. Whitebait Fritter with Miso Mayonnaise & Lime
7. Zucchini Flower stuffed with Ricotta, Lemon & Thyme, Salsa Verde **GF V**
8. Cajun Soft Shell Crab with a Green Chilli & Peanut Sauce **GF**

## Main

1. Crispy Skinned Salmon on Mashed Potato with Asparagus, Parmesan and White Truffle Oil Salad **GF**
2. Duck Breast with Celeriac Roasted - Pureed, Beetroot & Broccolini **GF**
3. Crispy Skinned Barramundi with Gazpacho, Tomato Salsa, Charred Greens & Watercress **GF**
4. Lemon Pepper Roasted Chicken with Sweet Potato, Red Onion, Feta & Rocket Salad **GF**
5. Mustard Crust Braised Lamb Shoulder with Minted Peas, Caramelized Onion & Jus
6. Risotto of Mixed Mushrooms, Truffle & Goats Curd **GF V**
7. Stir Fry Vegetables with Sweet Soy, Peanuts & Chilli **V**
8. Crispy Pork Belly with Carrot Puree, Pork Croquette, Pickled Onion & Potato **GF**

## Dessert

1. Orange & Almond Syrup Cake with Lychee Sorbet **GF**
2. Vanilla Creme Brulee with Baci **GF**
3. Coconut Pannacotta with Berry Compote & Persian Pashmak **GF DF**
4. Chocolate Terrine with Hazelnut Dacquoise, Mousse, Ganache & Raspberry Sorbet **GF**
5. Caramelized Passionfruit Tart with Mascarpone
6. Strawberry Cheesecake with Strawberries, Jam & Ice Cream
7. Sticky Date Pudding with Butterscotch Sauce & Ice Cream
8. Mango Eton Mess with Cream, Meringue & Sorbet **GF**



# *Beverage Package*

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## 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, White Wine & Red Wine  
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  
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  
Menu for each table  
Cork Board Easel and stand with guest seating plan  
Wishing well  
Lectern and Microphone  
Tea Lights and 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**

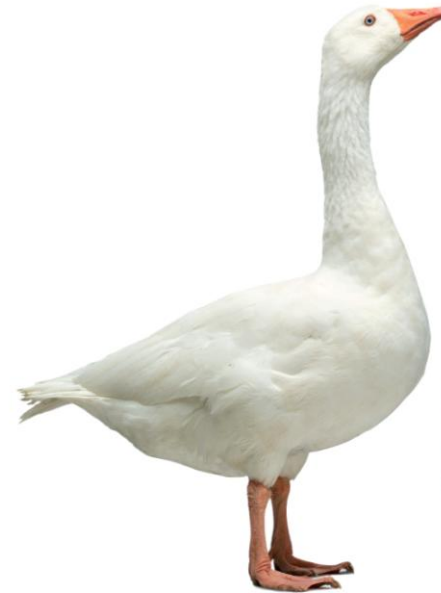
Function Type: \_\_\_\_\_  
Name: \_\_\_\_\_  
Contact Details: \_\_\_\_\_  
Date of Function: \_\_\_\_\_  
Approximate Arrival Time: \_\_\_\_\_  
Approximate Number of Guests (including Children): \_\_\_\_\_  
Package Chosen: \_\_\_\_\_  
Special Dietary/Food Requirements: \_\_\_\_\_  
Deposit Amount: \_\_\_\_\_  
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**