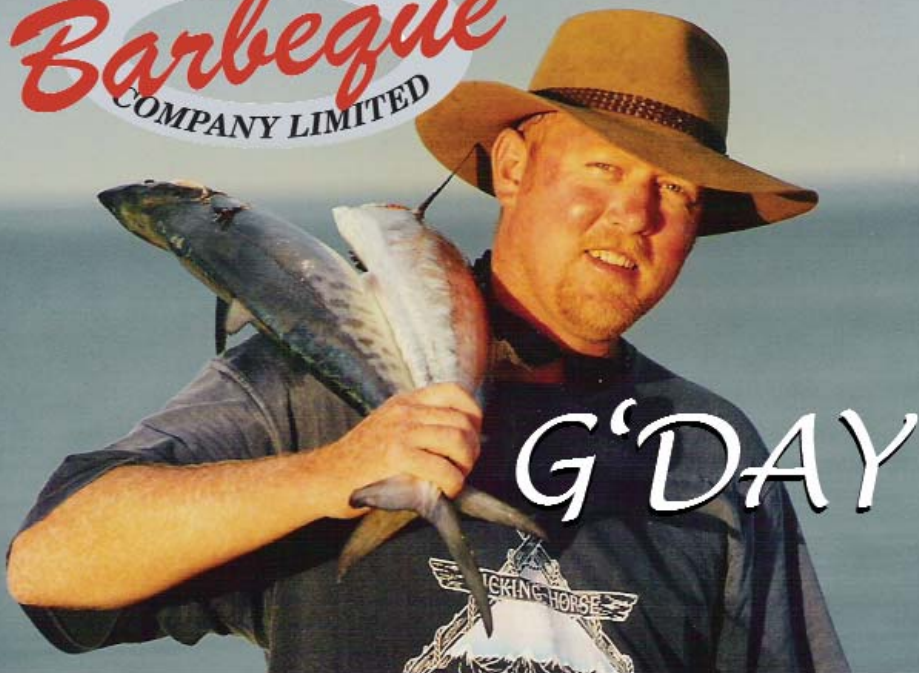


AUSSIE
Barbeque
COMPANY LIMITED



relax , let us take the worry out of your day . . .

Delicious hand made canapés can be served at the start of your reception. Then, for your main meal, a choice of **barbeque menus** is available. All meat used is locally purchased and fresh on delivery - the buffets are wholesome and home made. Meat lovers and vegetarians are equally well looked after!

In the evening, if required, you can choose from our 'casual dining' menu which includes our, almost legendary, locally farmed 'bacon sandwich' option.

Our Wedding Packages are designed to suit your individual needs and priced accordingly. If you have any special requirements, please let us know and we will do our best to help.

Our '**on the day co-ordination**' service includes liaison with your other service providers, such as photographer or dj; informing your guests of procedures during the drinks reception and helping them find their places for dinner and, importantly, ensuring timings are kept. The co-ordinator is low key but attentive to detail. Co-ordinators are equipped with some first aid and emergency items for the comfort of you and your guests.

We can recommend venues - some of the most prestigious include Hylands House, Maidens Barn, the Reid Rooms, Marks Hall and The Barn Theatre at Little Easton Manor; marquee companies; a designer for unique hand made wedding stationery; a photographer for the day and a toastmaster for semi formal occasions.

We can price to include table laying, table wear and glasses as well. Reception drinks and canapé service, cake cutting, toast drinks preparation and coffee can also be arranged.

please call and say g'day!

T 01245 226118 | E info@aussiebbq.co.uk | www.aussiebbq.co.uk
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Dwayne Watkin is an authentic bushie. Raised on a dairy farm near the small township of Millaa Millaa, Queensland, he went on to become a white water rafting instructor which involved bush camping expeditions with freshly caught and bbq'd tucker. Later, after a romantic and globe trotting love affair, he married Jenet and settled in England. Together, they have built a company which combines high quality professionalism with good food and a natural penchant for putting people at ease to create an enjoyable and unforgettable occasion.



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SUMMARY OF TERMS: A deposit of 1/3rd of the total price is required to secure your function date. This deposit is non refundable. Final balance and guest numbers are required 21 working days prior to your event date. No refunds are given after this point. Full Terms and Conditions are available upon request.

>>> take a look at our menus >>>

after the canapés, choose from our buffet menus

Aussie BBQ Buffet

Cooked to order by our chef and served with a homemade salad selection, assorted relishes and sauces.

choose from . . .

- Mouth watering 6oz BBQ Steak with Aussie BBQ special marinade
- Free range Chicken Breast with lemon pepper marinade
- 'Burnham Bangers' - butcher's best pork sausage sizzler
- Italian pork, Minted Lamb or Peppered Beef Kebabs
- Cheese Burger - hand made, the Aussie way
- Home made Vegetarian Kebab with halumi cheese
- Salmon Steak parcel with fresh lemon and herbs

. . . all barbecued to perfection

Great Aussie Buffet - Hog Roast

Traditional Australian BBQ - succulent whole hog cooked to perfection, and served with home made apple sauce and stuffing.

Swagman's Buffet - Lamb Roast

Tender whole lamb hand turned to bring out the full flavour, and served with the 'essential' mint sauce.

All buffet menus are accompanied by home made salad or seasonal veg, crispy French bread and butter.

Salad selection

- Potato salad with chives and red onion
- Mixed green salad with raspberry vinaigrette dressing
- Coleslaw, cold and delicious

and a choice of the following **Chef's Specials:**

- Caribbean Wild Rice
- Moroccan Cous Cous
- Tricolour Tuna Pasta

Seasonal vegetables (subject to available facilities)

- Minted new potatoes in butter
- Roasted seasonal vegetables
- Fresh hot gravy and yorkshire puds

Delicious desserts . . . all served with fresh cream!

choose from . . .

- Triple Chocolate Mousse

Crunchy shortcake base with chocolate mousse, chocolate sauce and chocolate cream. Topped with white and milk chocolate pieces.

- Toffee Apple and Pecan Pie

A sweet short crust pastry pie filled with layers of apple chunks and toffee. Topped with crumble and chopped pecan nuts.

- Profiteroles with Chocolate Sauce

Individual choux pastry balls filled with fresh cream and served with lashings of chocolate sauce.

- Fresh Fruit Salad

Freshly prepared mango, grapes, orange, kiwi, pineapple and melon in a sweet syrup.

- Fruit Burst Cheesecake

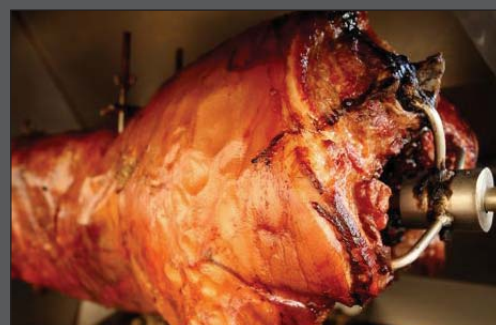
Deep based vanilla cheesecake rippled with woodland fruit sauce on a biscuit base. Topped with mandarin, cranberries, blackberries and apples.

and to follow . . .

fresh Fair Trade coffee and mints



BUFFET PACKAGE (exc canapés) - FROM £19.75 + VAT



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