



28 Stewart St Wollongong

Phone 02 4225 3556

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Congratulations!!
you're engaged
&
Thank you for considering

Sorrento
on Stewart

to celebrate your
Wedding day



Sorrento on Stewart is all about creating a magical
celebration & fun memories with your family & friends
on your wedding day

We hope to see you soon

Josefina Fernandes

Wedding & Events Coordinator

02 42253556 info@sorrentoonstewart.com.au



Sorrento Celebration Packages

Traditional 89 pp

Upon arrival enjoy canapés selected by our chefs & Italian cocktail spritzes

Three course alternate serve, selected from our menu

Five hour 'Fun' beverage package

Sorrento 99 pp

1.5hrs of cocktail spritzes, with your selection of canapés served in our courtyard

Shared main course chosen from our menu served in The Sorrento Room

Shared & Assorted Sweets Table

Five hour 'Fun' beverage package

(Based on minimum 100 adults, however we are able to tailor packages to suit smaller weddings)

(See further for extra inclusions)

(Tailored packages and prices are available for guests under 18 yrs)



All of our packages showcase Centro CBD's excellent cuisine and wine selection, attention to detail and our desire to make your wedding truly memorable.

Extra Package Suggestions

Cocktails 12 pp

1 hr Selection of Limoncello, Rosso Antico, Bellini, Sgroppino Spritzes accompanied with Chef selected canapes for your guests to enjoy while they wait for you to arrive to begin the reception

Late Supper 4.4pp

Mouth watering pulled pork panini and selection of condiments served for those who'd like to continue the fun





Beverage Packages

Fun (standard)

Bottled Beers – Great Northern Extra Dry James Boag Cascade Light

Australian Wines – Red, White & Moscato

Australian Sparkling Brut

Soft drinks Juices Tea & Coffee

Magical (5pp extra)

Bottled Beers – Peroni Menabrea Great Northern Extra Dry

James Boag Cascade Light

Australian Wines – Red, White & Moscato

Australian Sparkling Brut

Soft drinks Juices Tea & Coffee

Amore (12pp extra)

Bottled Beers – Peroni Menabrea Peroni Red Great Northern

James Boag Cascade Light

Italian & Australian Wines – Red, White & Moscato

Italian Prosecco

Soft drinks Juices Tea & Coffee





Complimentary inclusions

In house Master of Ceremonies

In house Disc Jockey

Elevated bridal table

Black and white dance floor

Fairy light backdrop

In house customised lighting

Selection of white or black chair covers and coloured sashes

White linen tablecloths, napkins, cutlery and glassware

Personal Wedding Co Ordinator leading up to the event

Wedding menu trial for bride & groom

\$100 Anniversary Voucher

Farewell Sparklers for Archway in Courtyard

Optional Extras

Bentwood chairs, Tiffany chairs, wooden trestles, large variety of table decorations are also available and can be outsource & separately quoted from our preferred wedding suppliers



Sorrento Ceremony Package

\$500 includes

Chiffon Backdrop Arch for Bride & Groom

Chair aisle decorated with flowers

40 Chairs

Signing Table and Chairs

Audio System for music and marriage celebrant

Flower decorated entry archway

Groomed court yard

Traditional Menu Selection

Canapes

Chef Selection (Seasonal menu will be provided)

Primi

Butternut pumpkin & goats cheese ravioli with pine nut,
burnt butter sage & shaved Grana Padano (v)

Hand rolled Cannelloni filled with creamy Buffalo ricotta
& baby spinach, béchamel & pomodoro sauce (v)

Gnocchi with a slow cooked duck ragu in Italian garden herbed pomodoro sauce

Baby Roquette, Williams pear, San Daniele prosciutto
& walnut salad drizzled with a virgin olive oil & white balsamic dressing & shaved parmesan

Fresh cooked Tiger prawns with a capsicum & lemon aioli (gf)

Secondi

Fennel seed spiced pork tenderloin with Dutch carrots & pearl cous cous

Chicken breast stuffed with fetta, sundried tomato & pesto, served on
gratin potato & broccolini (gf)

Grass Fed beef tenderloin, French green beans & potato puree served with
a Barossa shiraz wine jus (gf)

Salmon Fillet on garden sweet pea puree & horseradish cream

Herb crusted lamb rump with roasted garlic & rosemary chat potato

Pan fried veal backstrap Saltimbocca w crispy San Danielle prosciutto, sage &
a Soave wine reduction (gf)

Dolci

Tiramisu

Savoiardi biscotti, mascarpone crème & espresso with hint of Kahlua

Bombolone

Sicilian custard filled doughnut drizzled with Ghirardelli dark chocolate ganache

Pecan Toffee Panna Cotta

Vanilla bean set crème, laced with anglaise & pecan toffee

Pear Almond Torte

Almond frangipane, poached Josephine de maline's pear & apricot smalto



Sorrento Menu Selection

Canapes

(Select six below to be shared amongst your guests)

Gazpacho shot with Mezzaluna (v)

Oysters & Prawns (gf)

Garlic & chilli beef with vermicelli (gf)

Seafood Arancini w Pesto Aioli

Crispy filo formaggio (v)

Truffled wild mushroom arancini (v)

Smoked salmon bruschetta

Fresh Baked Pizza

Mains

(Select three below to be shared amongst your guests)

Leg of Lamb

Slow roasted Leg of Lamb seasoned with garlic & oregano
served with Kipfler potato & village pot set mint yoghurt (g.f)

Roast Beef with Pecorino and Polenta

Lean fillet of beef encrusted w polenta and pecorino

Crispy Skin Roasted Chicken

Deboned chicken, seasoned with thyme & paprika (g.f)

Roast Pork with crackling

Slow roasted succulent pork belly with crackling & sweet ruby grape sauce (g.f)

Atlantic Salmon Fillet

Poached Salmon served w Beurre Blanc (g.f)

Capsicum Ripieni

Whole capsicum stuffed w a pomodoro risotto, peas & paprika (v, vegan, g.f)



Accompaniments

Seasonal Roasted vegetables

Freshly steamed Broccoli & Green Beans with garlic butter

Tuscan Insalata with mixed leaves, tossed in balsamic & olive oil, roasted peppers, Kalamata olives, prosciutto, sun dried tomatoes, parmesan & grilled pane

Sweets & Dessert Table

An assorted selection of different desserts, sweets and fruits to be shared amongst your guests

(All menus may be subject to seasonal changes)



We are happy to create packages tailored to your individual needs

Feel free to contact our experienced wedding co-ordinator

Josefina Fernandes

to discuss food & beverage packages so we can make your special day a memorable one



(Confirmation of your wedding and date requires a \$500 Deposit)

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