



## *Congratulations on your Engagement.....*

Thank you for considering Mia Cucina on your special day.

Our dedicated & passionate team recognizes your wedding to be a unique and personal event. It would be our pleasure to design and tailor your special day to suit your expectations and budget to ensuring it is just as you've always imagined it to be. With professional, friendly service & attention to detail second to none, we give you peace of mind at a very important time.

Located at Hillarys Boat Harbour, Mia Cucina offers breath-taking views. Whether casual or formal Mia Cucina is the ideal venue for those couples wishing to have a traditional wedding or simply an intimate gathering for close friends and loved ones.

Comfortably catering for up to 150 guests sit down or 250 guests for cocktail style, our wedding menu offers a delectable array of dishes to suit all palettes & budgets with beverage packages also available at highly competitive prices.

Pre dinner drinks & canapés can be served in our fully enclosed alfresco area is the perfect setting with stunning sunset and harbour views.

At Mia Cucina we understand just how important it is that your special day is one you will both treasure forever.

Accommodation package deals can be arranged for you and your guests at Hillarys Resort (subject to availability). For your convenience ample parking is available at the front and rear of the restaurant.

Should you wish a viewing or wish to discuss your requirements in more detail please call Carlie Johnson on (08) 9448 1753 or Sam Bruno (08) 9448 1753

Email: [miacucina@bigpond.com](mailto:miacucina@bigpond.com)

*\*We will help to create your dream wedding\**

## *Pre Dinner*

### *Canapés:*

*\$9.00 per person*

- **Nori Rolls (including vegetarian options)**
- **Smoked Salmon, Crème Fraiche Vol Au Vonts**
- **Chicken Liver Pate on parmesan croutons**
- **Tomato, bocconcini & fresh basil crostini**
- **Mini traditional Italian bruschetta**
- **Prosciutto and asparagus spears**
- **Marinated chicken skewers**
- **Parmesan crusted risotto balls**
- **Spicy Italian meat balls**
- **Garlic king prawn skewers**
- **Beer battered whiting fillets**
- **Mini Black Angus meat pies**

### *Antipasto:*

*\$8.00 per person*

- **Prosciutto**
- **Mortadella**
- **Champagne Cured Ham**
- **Grilled Italian Sausage**
- **Selection of fine Cheeses**
- **Pickled Italian vegetables**
- **Mia's oven baked ciabatta bread**

# *Create Your Own Menu from the following Entrée Selection*

## *Atlantic Salmon*

Char grilled skin on salmon fillet served on a bed of sage butter mash with wilted spinach, cherry tomatoes & lemon vinaigrette

## *Oven Baked Quail*

Oven baked deboned Quail marinated in Italian herbs & spices accompanied by a light salad of baby spinach, roasted beets, red onion & cherry tomatoes

## *Mediterranean Scallops*

Premium pan-fried scallops topped with hollandaise sauce and fresh chives accompanied with steamed jasmine rice

## *Chicken Caesar Salad*

Baby cos lettuce, crispy bacon, croutons, anchovies, and parmesan cheese, soft poached egg all tossed through Mia's Caesar dressing then topped with tender grilled chicken tenderloins

## *Mediterranean Vegetables*

Delicious char grilled eggplant, pumpkin, zucchini, fennel, and roasted capsicum drizzled with the finest EVO oil and quality balsamic vinegar with Mia's ciabatta bread

## *Sicilian Cotoletta*

Prime grilled lamb cutlets accompanied with sweet potato wedges, a crisp garden salad and finished with a zesty parsley and garlic vinaigrette

## *Salt & Pepper Calamari*

Tender calamari, lightly coated in seasoned flour, a touch of chilli then shallow fried served with a salad garnish, gremolata & a delicious tartare dipping sauce

# *Create Your Own Menu from the following*

## *Main Selection*

### *Herb Crusted Rack of Lamb*

Slow cooked rack of lamb coated with a mustard herb crust served with creamy garlic mash, roasted beets, sugar snap peas & red wine jus

### *Cotto Barramundi*

Char grilled barramundi served with grilled zucchini and a delicate oven roasted capsicum pepperonata

### *Bistecca Griglia*

Tender scotch fillet steak, char-grilled medium served on a sun dried tomato & olive mash, roasted field mushroom finished with a red wine jus

### *Pollo Della Casa Di Mia*

Char grilled chicken partly boned & marinated in olive oil, lemon juice, malt vinegar, garlic, & a touch of chilli served with oven baked garlic & rosemary potatoes drizzled with EVO oil, sea salt and Italian parsley

### *Marinated Pork Cutlet*

Char grilled pork cutlet marinated in garlic, lemon zest, mint & EVO oil served with Mediterranean char grilled vegetables & topped with caramelized apples

### *Pollo Ballantine*

Tender chicken breast wrapped in bacon & stuffed with spring onion & provolone cheese topped with a creamy champagne sauce served with roasted potatoes & crisp greens

### *Salmoni Atlantici*

Grilled crispy skinned Atlantic salmon served with char grilled Mediterranean vegetables & enhanced with a tasty lemon vinaigrette

# *A sample Dinner Menu \$74 per person*

## *Starters*

### *Canapés*

Delicious pre dinner canapés served to your guests upon arrival

## *Entrée*

### *Sicilian Cotoletta*

Prime grilled lamb cutlets accompanied with sweet potato wedges, a crisp garden salad and finished with a zesty parsley and garlic vinaigrette

Or

### *Mediterranean Scallops*

Premium pan-fried scallops topped with hollandaise sauce and fresh chives accompanied with steamed jasmine rice

## *Mains*

### *Pollo Della Casa Di Mia*

Char grilled chicken partly boned & marinated in olive oil, lemon juice, malt vinegar, garlic, & a touch of chilli served with oven baked garlic & rosemary potatoes drizzled with EVO oil, sea salt and Italian parsley

Or

### *Bistecca Griglia*

Tender scotch fillet steak, char-grilled medium served on a sun dried tomato & olive mash, roasted field mushroom finished with a red wine jus

Or

### *Cotto Barramundi*

Char grilled barramundi served with grilled zucchini and a delicate oven roasted capsicum pepperonata

*Garden Salads served on tables to share*

# *A sample Dinner Menu \$92 per person*

## *Starters*

### *Canapés & Antipastos*

Delicious pre dinner canapés & antipastos served to your guests upon arrival

## *Entrée*

### *Atlantic Salmon*

Char grilled skin on salmon fillet served on a bed of sage butter mash with wilted spinach, cherry tomatoes & lemon vinaigrette

Or

### *Oven Baked Quail*

Oven baked deboned Quail marinated in Italian herbs & spices accompanied by a light salad of baby spinach, roasted beets, red onion & cherry tomatoes

Or

### *Chicken Caesar Salad*

Baby cos lettuce, crispy bacon, croutons, anchovies, and parmesan cheese, soft poached egg all tossed through Mia's Caesar dressing then topped with tender grilled chicken tenderloins

## *Mains*

### *Pollo Ballantine*

Tender chicken breast wrapped in bacon & stuffed with spring onion & provolone cheese topped with a creamy champagne sauce served with roasted potatoes & crisp greens

Or

### *Cotto Barramundi*

Char grilled barramundi served with grilled zucchini and a delicate oven roasted capsicum pepperonata

Or

### *Bistecca Griglia*

Tender scotch fillet steak, char-grilled medium served on a sun dried tomato & olive mash, roasted field mushroom finished with a red wine jus

Or

### *Herb Crusted Rack of Lamb*

Slow cooked rack of lamb coated with a mustard herb crust served with creamy garlic mash, roasted beets, sugar snap peas & red wine jus

*Garden Salads served on tables to share*

# *Additional.....*

## *Decorations*

➤	Chair Covers	\$6.00per chair
➤	Chair Sashes	\$2.00per chair
➤	Centre Pieces	\$5.00per table
➤	Cakeage	\$2.50per person

## *Drinks Package*

3 HOURS \$33.00 per person

4 HOURS \$44.00 per person

(Alternatively we are happy to arrange for a running tab to any dollar amount you set)

## *Sparkling Wine*

Premium Sparkling Angus Pinot Chardonnay

## *Table Wine*

Vasse Felix Sauv Blanc Semillion Blanc

Kapuka Marlborough Sauv Blanc

Jim Barry Sweet Riesling

Vasse Felix Cabernet Merlot

## *Beer*

Cascade Premium Light

Carlton Midstrength

Corona

Peroni

Crown Lager

## *Soft Drinks & Juices*

Coca Cola      Diet Coke

Lemonade      Lemon Squash

Fanta            Orange Juice

Apple Juice    Pineapple Juice



