

Welcome

We are delighted that you are considering Altitude On Montville for your wedding celebrations.

Altitude On Montville is Sunshine Coasts hidden gem, nestled in the hinterland overlooking the picturesque coastal views.

You won't need to leave our luxury resort to prepare for your special day. You can relax, unwind, and enjoy as we take care of everything from magnificent ceremony locations and menu options to the little details, such as place-cards.

All your needs are catered for onsite:

RECEPTION | ACCOMMODATION

- Picturesque Reception venue offering magnificent coastal views
- Luxurious studio rooms with spa bath on balconies
- 2 & 3 Bedroom Apartments with modern décor and indoor fireplaces
- Exclusive use of reception areas
- Acclaimed Head Chef Nick Stapleton
- No venue hire costs
- Decorations of the place settings, tables, and menus included



Social



If you don't want to be confined to your table or are worried about table plans. Spend your special day celebrating with all your family and friends. Have our friendly staff deliver you platter after platter of our chef's canapés. Also, if you want to up the wow factor we can create a cheese or antipasto table that would put a magazine shoot to shame.

Traditional



Enjoy your private plate of opulent food from our head chef Nick Stapleton and his team. When experiencing the traditional menu all your guests can sit back and be served dishes that you have handpicked that best represent the excitement and joy of your new union as loving newlyweds.

Family Style



Family style is intended to be a little more relaxed and informal. This allows your guests to enjoy the bounty in front of them. They can pick and choose from the food in front of them knowing that they don't have to try and set up a trade negotiation to swoop meals! It's also a fantastic way for people to catch up or make new friends over the course of the meals

Degustation



Go all out! If you cannot choose between dishes why not have them both! Plate after plate of full flavoured meals one after another slowly building up over the multiple course. You can have drinks to match each course. If you are seafood, meat, or favouring vegetables we can tailor the menu to suit you and your guests

Traditional Style

3 course \$99 4 course \$115

Entree

Grilled Scallops, Dukkah, Cumin Yoghurt, Chick Peas, Braised Leeks

Coconut Poached Chicken Salad, Herbs, Sprouts, Tomatoes, Peanuts

Crispy Skin Gravlax of Ocean Trout, Orange, Persian Fetta, Pickled Baby Beetroot, Hazelnuts

Soft Shell Crab, Tomatillo Salsa, Sweet Potato, Chipotle Crema

Duck Rilette, Cornichons, Mustard, Baguette

Scarmozza, Grilled Broccolini, Pickled Zucchini, Apple Balsamic Dressing

Main Courses

Rolled Lamb Shoulder, Roast Sweet Potato Puree, Grilled Broccolini

Red Wine Braised Beef Cheeks, Polenta, Braised Mushrooms

Roast Chicken, Ras El Hanout Grain Salad, Kale & Walnut Dressing

Confit Duck, Grilled Artichokes, Cassolette

Paprika & Orange Roasted Pork Belly, White Bean Skordalia, Grilled Radicchio, Sherry Dressing

Barramundi, Shitake, Sautéed Beans, Peas & Cabbage, Kombu Butter

Ocean Trout, Celeriac Remoulade, Rosti, Cos Heart

Sides

Twice Cooked Kiflers, Lemon & Rosemary Salt Kewpie

Dutch Cream Mash Potatoes

Grilled Greens with Almond Butter

Tomato, Fried Artichoke, Apple Balsamic Dressing, Pinenuts

Roast Zuchinni & Squash with Chilli, Anchovies and Lemon

Freekah, Smoked Eggplant, Piquillo Peppers, Pickled Kiss Peppers, Almond Salad

Family Style Menu

3 course \$99 4 course \$115

Entree

Gourmet Charcuterie Selection

House Made Bangalow Pork Sausage Rolls

House Made Roasted & Pickled Vegetables

Bread, Dukkah, Labneh

Gourmet Nuts, & Seeds

Mains

Osso Bucco Ragu & Baked Ricotta w. Parmesan Polenta

Roast Sirloin, Beef Fat Onions, Horseradish Cream & selection of Mustards (+\$5)
w. thrice cooked potatoes, rosemary salt

Roast Ocean Trout, Ratatouille w Bambino Pasta

S&P Dory w. Pickled Cucumber & Radish salad and Steamed Rice

Chipotle Braised Pork Shoulder, Dutch Cream Potatoes w. Tostada, Pickled Onions, Nuts & Seeds

Grilled Pork, Seeded Mustard Sauce w. Bubble & Squeak

Cumin Roast Lamb Shoulder, Chilli Oil, w. Asian Greens, Roast Onions, Sautéed Rice Stick's

Twice Cooked Lamb Shoulder, Rosemary Honey w. Peas, Grilled Broccoli & Sumac Yoghurt

Confit Chicken, Romesco w. Roast Pumpkin & Confit Tomatoes

Chicken Ballotine, Baked Stuffing w. Truffle Braised Mushrooms

Canape Selection

Bronze package \$66

Gourmet Nuts, & Seeds

House Made Bangalow Pork Sausage Rolls

Selection of House Made Gourmet Pies

Rosti, Shaved cheddar, Rosemary Salt, Rilletto, Mustard's, Cracker's

House Made Spring Rolls – Duck & Vegetable

(surplus \$2pp duck spring roll)

plus your choice of 2 fork dishes

Silver package \$80 (bronze + silver)

Fried Artichoke, Preserved Lemon Mayo, Parmesan

Pork & Chorizo Terrine, Black Pepper Quince Paste

Roast Beef, Horseradish Cream, Crouton

Gold package \$100

(bronze + silver + gold)

Japanese Tartare - Marinated Kingfish, Ocean Trout, Crispy Sushi Rice

Lamb, Honey, Seafood Wontons, Smoked Eggplant Cream, Quinoa

Oysters w. Trio of Dressings \$4

Chicharoon, Caramel, Cumin salt \$4

S&P Soft Shell Crab, Kewpie, Pickled fennel & Cos \$5

Chicken Terrine, Black Garlic, Walnut Sherry Salsa \$4



Fork Dishes

CHOICE of 2 + 1 MORE CHOICE FOR \$7

S+P Dory, Steamed Rice, Japanese Coleslaw

Preserved Lemon Chicken, Sherry Salsa, Cous Cous Salad

Braised Peppercorn Beef on Polenta

Chipotle Pork, Refried beans, Tomatillo salsa

Ratatouille, Mozzarella, Parmesan, Pasta

House Made Pork Meatballs + Rice

Nick's Gourmet Mac 'n' Cheese



Ham & Rolls \$13pp

Secret House Glazed Ham w. Potato Salad, Coleslaw + a selection of Mustard's & Condiments

Taco Fiesta- make your own taco party. \$18pp

Chipotle Pulled pork, Green Chicken, Fried Fish, Corn Tortillas, Shaved Cabbage, Red & Green Salsa, Pickles, Refried Beans + selection of Hot Sauces

Cheese Station \$25pp

Selection of Local & International Cheese, Fresh & Dried Fruit, Nut's, Honey, Jam, Quince Paste, Bread & Gourmet Crackers

Charcuterie & Antipasto \$40pp

Selection of Salumi & Salami, House Made Charcuterie, Pickle's, Mustard's, Olive's, Nut's, Marinated Cheeses, Roast & Raw Vegetables, Dip' & Bread

Slider & Fries Party- that late-night filler to keep everyone fuelled up \$22pp

Pulled pork, Coleslaw, House Made BBQ sauce, Haloumi, Tzatziki, Fried fish, Tartare, Chip Butty's + Fries w. a selection of Gravy, Tomato Sauce, Sriracha Mayo, Kewpie Mayo

Beverage Packages

Silver

Falling Leaves NV Sparking Brut – Adelaide Hills, SA
Falling Leaves Sauvignon Blanc 2013 – Adelaide hills, SA
Falling Leaves Shiraz – Adelaide Hills, SA

Liquid Amber Gold, Palm Cove Premium, Yenda Golden Ale, Five Seeds Cider
Orange Juice, Apple Juice, Pineapple Juice Coke,
Coke Zero, Sprite, Lift, Soda Water

4 hr \$60 6 hr \$60

Gold



Redbank Family NV Brut
Redbank The Long Paddock Pinot Grigio
Redbank The Long Paddock Sauvignon Blanc
Redbank The Long Paddock Chardonnay
Redbank The Long Paddock Merlot
Redbank The Long Paddock Shiraz
Liquid Amber Gold, Palm Cove Premium, Yenda Golden Ale, Five Seeds Cider
Orange Juice, Apple Juice, Pineapple Juice Coke,
Coke Zero, Sprite, Lift, Soda Water

4 hr \$80 6 hr \$110

Prices are per person. Beverage upon consumption prices available. Extension to Beverage Packages available.

Accommodation

Altitude on Montville is a unique development of only 23 apartments over 2 levels - positioned to capture the magnificent hinterland and coastal views

The fully serviced studios feature a luxurious spa on the balcony and fireplace and along with the 2 and 3-bedroom apartments, they give guests the opportunity to relax & dine in luxury and to explore what this beautiful area has to offer

