

# **Wedding Package**

**GARDEN WEDDING CEREMONY** \$700

Exclusive use of all gardens Unforgettable photography opportunities Elegant white gazebo White floral arrangements Signing table with skirt/chairs 30x white guest chairs Barrels & high top tables

> **RECEPTION VENUE** \$3000

Minimum of 50 Adults Monday-Thursday Minimum of 70 Adults Friday-Sunday **Room Capacity of IIO Max Guests** 5 hours duration **Reception Coordinator** Round or rectangle tables Linen table cloths and napkins Tiffany chairs Cutlery/crockery/glassware Selection of wishing wells Selection of DIY centre pieces Designer table plan/numbers/menu

> CORKAGE \$500

**Bartender BYO Drinks** Refrigerator Storage & Ice

PROFESSIONAL DJ/MC MANAGEMENT Warren from iMusic Entertainment Instagram or Facebook @iMusicDJ \$850



0433 927 557





## 2022-2023 MENU

### \$80 per person

#### **ENTREES**

**PORK BELLY (GF)** 

Twice cooked with cauliflower puree, tomato chutney, pork essence & crispy crackling

SALT & PEPPER CALAMARI
Pickled Spanish onion, roquette lettuce & tarragon aioli

**MEZZE PLATE** 

Brie cheese, grilled vegetables, hummus, olives & grilled sourdough

SALMON & PRAWN COCKTAIL (GF)
Fresh salmon nuggets, prawns, pickle
cucumber & tomato brandy mayo

HAND MADE RICOTTA GNOCCHI (V)
Spinach, semi dried tomato, fresh basil,
shaved parmeson

ROAST PUMPKIN & BEETROOT SALAD (V) wild roquette leaves, goat cheese, walnuts, pear & balsamic dressing

SPICED LAMB SALAD
Haloumi, quinoa, rocket, mint & vinaigrette

CARAMELIZED ONION & GOAT CHEESE TART Spanish Jamon, confit tomato & petite salad

#### **MAINS**

SIRLOIN STEAK (GF)

Whipped potato, seasonal vegetables & red wine jus

SLOW BRAISED BEEF CHEEK
Mashed potato, roast vegetables, shiraz
cardamom jus

GRILLED FRESH SALMON FILLET (GF)
Sweet potato, spinach & salsa verde

BREAST OF CHICKEN (GF)
Wrapped in prosciutto, steamed vegetables,
chat potato & dijon mustard herb sauce

SUPREME OF CHICKEN
Filled with goat cheese, basil semi-dried
tomato, sweet potato mash, spinach &
sauce bearnaise

HERB CRUSTED LAMB RUMP Whipped potato, seasonal vegetables & red current port wine jus

CHICKEN & PRAWNS (GF)
Chat potato, seasonal vegetables
& white wine garlic cream sauce

GRILLED MOISTURE INFUSED PORK CUTLET Potatoes, seasonal vegetables, romesco sauce







#### **DESSERTS**

STICKY DATE PUDDING
Bourbon caramel sauce, cream & strawberry

CHOCOLATE TART
With berry compote & whipped cream

PEAR & FRANGIPANI TART
Vanilla bean ice cream & pistachio brittle

RASPBERRY CHEESE CAKE Berry coulis & Chantilly cream

**TIRAMISU** 

Coffee soaked savoiardi biscuit, creamed mascarpone cheese, Kahlua & cream

**PAVLOVA** 

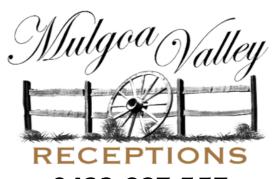
Crisp meringue, fresh fruit, whipped cream & passion fruit sauce

WHITE CHOCOLATE & BAILEYS CHARLOTE Silk white chocolate with coffee & Baileys

LEMON MERINGUE TART
Zesty Lemon curd topped with soft meringue

Vegetarian or vegan dishes and/or any other dietary requirements can be made available upon request

All dishes are made fresh and can be modified at your request, please don't hesitate to ask



0433 927 557





#### KIDS MENU \$25

Fish & chips
Schnitzel & chips
Chicken nuggets
Pasta bolognaise
Small grilled chicken, vegetables & potatoes
Steak, vegetables & potatoes

#### KIDS DESSERT

Fresh fruit salad Ice cream Chocolate cake

#### **GRAZING BOARDS**

MIXED DELI BOARD \$150
Assorted deli meats/ salami/jamon/pastrami/ham/beef
Dips/spreads & sliced sourdough

CHEESE BOARD \$150
Selection of Australian cheese, fruit, crackers & grissini

FRUIT PLATTER \$150
Selection of seasonal fruit

VEGETABLE ANTI-PASTA PLATTER \$150
Grilled marinated vegetables, breads & olives

DESIGNED AROUND YOUR MENU SELECTION / PRICED ACCORDINGLY

Our event specialists customise each package to meet and exceed your celebration objectives.

Once a date is confirmed, please understand that a deposit will be required to secure the booking.



