



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 110 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



RECEPTIONS

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 parmesan

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



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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



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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.**



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