

Wedding package

GARDEN WEDDING CEROMONY

\$650

Exclusive use of all gardens
Unforgettable photography opportunities
Big white gazebo
White floral arrangements
Signing table with skirt/chairs
Barrels
High top tables

RECEPTION VENUE

\$3000.00

MINIMUM OF 50 GUESTS MONDAY-FRIDAY

MINIMUM OF 70 GUESTS SATURDAY-SUNDAY

ROOM CAPACITY 110 MAX GUESTS

5 hours duration
Coordinator for the duration of your reception
Bartender
Round or rectangle tables with linen table cloths and napkins
Tiffany chairs
Cutlery/crockery/glassware
Selection of wishing wells
Centre pieces (DIY)
Vases/wooden blocks/mirrors
Designer table plan/numbers/menu

GRAZING BOARDS

MIXED DELI BOARD \$75

Assorted deli meats/ salami/jamon/pastrami/ham/beef
Dips/spreads & sliced sourdough

CHEESE BOARD \$85

Selection of Australian cheese, fruit, crackers & grissini

FRUIT PLATTER \$75

Selection of seasonal fruit

VEGETABLE ANTI-PASTA PLATTER \$65

Grilled marinated vegetables, breads & olives

CANAPES

DESIGNED AROUND YOUR MENU SELECTION / PRICED ACCORDINGLY

2022-2023 MENU

\$75 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, Hommus,
Olives & grilled sourdough

SALMON & PRAWN COCKTAIL (GF)

Fresh salmon nuggets, Prawns, pickle cucumber
& Tomato brandy mayo

HAND MADE RICOTTA GNOCCHI (V)

Forest mushroom sauce, shaved parmesan & basil oil

ROAST PUMPKIN & BEETROOT SALAD (V)

wild roquette leaves, goat cheese, walnuts, pear
& balsamic dressing

THAI BEEF SALAD

Tofu, noodles, mixed vegetables, chili sesame dressing

CHICKEN & MUSHROOM FILO PARCEL

Petite salad, balsamic syrup

MAINS

BEEF TENDERLOIN (GF)

potato gratin, seasonal vegetables & red wine jus

SLOW BRAISED BEEF CHEEK

Mashed potato, roast vegetables, shiraz cardamon jus

GRILLED FRESH SALMON FILLET / OR BARRAMUNDI (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

SURF N TURF

CHICKEN & PRAWNS (GF)

chat potato, seasonal vegetables
& white wine garlic cream sauce

MEDALLIONS OF VEAL (GF)

Wrapped in prosciutto , Rosti potato, spinach, thyme,
wine butter sauce

DESSERT

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 DISHES/ VEGAN & ANY OTHER DIETARY REQUIREMENTS

AVAILABLE UPON REQUEST

PLEASE NOTE ALL OUR DISHES CAN BE MODIFIED AT YOUR REQUEST PLEASE
DON'T HESITATE TO ASK

KIDS MENU

\$20 per child

FISH & CHIPS

SCHNITZEL & CHIPS

CHICKEN NUGGETS

PASTA BOLOGNAISE

SMALL GRILLED CHICKEN / VEG & POTATO

SMALL GRILLED STEAK/ VEG & POTATO

DESSERT

FRESH FRUIT SALAD

ICE CREAM

CHOCOLATE CAKE