

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

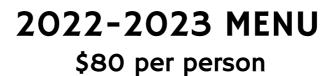
Bartender BYO Drinks Refrigerator Storage & Ice

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

0433 927 557

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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

RECEPTIONS 0433 927 557



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







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 \$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

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.



