



2023 WEDDINGS FOOD & BEVERAGE PACKAGES

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BLACK HALL

EPICUREAN

PACKAGES

An elegant array of sumptuous dishes
that truly spoils your guests.



PACKAGE 1:
EPICUREAN
2 COURSE DINING
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

2-COURSE DINING PACKAGE – \$155 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platter
- Alternate drop entrée and main OR main and dessert
- Wedding cake cut, served individually with coulis and cream as dessert
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and tea station
- Wedding day coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE -\$50.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



PACKAGE 2:
EPICUREAN
3 COURSE DINING
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

3-COURSE DINING PACKAGE – \$175 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platter
- Alternate drop entrée, main and dessert
- Wedding cake cut, served individually with coulis and cream
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and tea station
- Wedding day coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$50.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



EPICUREAN MENU EXAMPLES

EPICUREAN PLATED ENTRÉES

- Chicken, asparagus, white onion soubise salad
- Breaded Wagyu, savoy apple slaw, parsley emulsion (DF)
- Scorched salmon, Patron watermelon, Yarra Valley pearls (GF)(DF)
- Chicken red currant croquette, cauliflower cream, walnut
- Lamb medallion, pimento caper caponata, manchego melt (GF)
- Charred asparagus, truffle carciofi, bitter leaf, lemon, garlic crunch (VG)

EPICUREAN PLATED MAINS

- Lamb variations, eggplant mousse, green olive tomato salsa, lamb glaze
- Market fish, virgin oil pea crush, roasted cucumber, pea chowder (GF)
- Black Angus bavette, carrot variations, black currant jus (GF)(DF)
- Hen breast, feta chive gnocchi, golden beet mousse, caper
- Pork belly, smoky beans, celeriac remoulade, apple reduction (GF)(DF)
- Beef terres, wild mushroom, sweet corn, herbaceous oil (GF)(DF)
- Grilled king mushroom, celeriac rosti, pepperonata, pea crush (VG)



EPICUREAN MENU EXAMPLES

EPICUREAN PLATED DESSERTS

- Espresso fig tiramisu, savoiardi chocolate crumble
- Pavlova, fruit textures, elderflower pure cream (GF)
- Chocolate mousse slice, cherry rosella gel, violets
- Individual cheese selection, roasted pear, wafers





BLACK HALL

COUNTRY HARVEST

PACKAGES

A delicious array of rustic dishes that will truly bring
a country harvest to your plate.



PACKAGE 1:
COUNTRY HARVEST
2 COURSE DINING
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

2-COURSE DINING PACKAGE – \$145 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platters
- Alternate drop entrée and main or main and desert
- Wedding cake cut, served individually with coulis and cream as dessert
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and tea station
- Wedding day coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE -\$50.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



PACKAGE 2:
COUNTRY HARVEST
3 COURSE DINING
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

3-COURSE DINING PACKAGE – \$155 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platters
- Alternate drop entrée, main and dessert
- Wedding cake cut, served individually with coulis and cream
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Coffee and tea station
- Wedding day coordinator – Includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE -\$50.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



PACKAGE 3:
COUNTRY HARVEST
GRAZING PLATTERS
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

GRAZING PLATTERS – \$145 PP INCL GST

- A choice of chef's selection of 3 canapés OR hot bites platters OR mixed grazing platter
- Includes 2 main meal selections, 2 sides, 2 salads & 1 dessert
- Wedding cake cut, served individually with coulis and cream as dessert
(Cake to be supplied by couple)
- White or black linen napkins
- Staff to serve food and beverages for 5 hours
- Chefs to prepare the menu
- Basic styling – black hall table runner, lanterns, votives and assorted decorative items
- Coffee and tea station
- Wedding day coordinator –includes pre-wedding meeting on-site 4-6 weeks prior to your wedding date.

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE -\$50.00 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



COUNTRY HARVEST MENU EXAMPLES

COUNTRY HARVEST PLATED ENTRÉES

- Grilled pork belly, caramelised baby onions, savoy apple slaw (GF)(DF)
- Panko brisket, beetroot puree, salsa verde (DF)
- Torched salmon, yam noodle, edamame, Asian mushrooms, miso mirin (VG)(GF)
- Smoked chicken, pimento caponata, crisp sage (GF)(DF)
- Charred asparagus, artichoke puree, rocket & lemon (VG)

Served with freshly baked rolls & butter

COUNTRY HARVEST PLATED MAINS

- Slow roast wagyu rump, rosti, sweet potato puree, beans, port jus (GF)
- Crisp skin chicken, pumpkin gnocchi, butternut puree, baby broccoli
- Rubbed oregano lamb rump, ratatouille, pea crush, kipfler potatoes (GF)(DF)
- Baked barramundi, turmeric cauliflower, asparagus, lime tarragon emulsion (GF)
- Sous vide pork loin, duck fat potatoes, apple variations (GF)(DF)
- Beef terres, smoked mushroom, layered potato, truffle jus (GF)

COUNTRY HARVEST PLATED DESSERTS

- Pavlova, fruit textures, elderflower pure cream (GF)(VGO)
- Chocolate mousse slice, cherry rosella gel, violets (GFO)
- Individual cheese, roasted pear, wafers (VGO)



COUNTRY HARVEST GRAZING PLATTER MENU EXAMPLES:

MAINS

- Braised pork belly, caramelised baby pear, sticky chilli (GF)(DF)
- 18 hour beef brisket, Swiss mushrooms, parsnip whip, truffle jus (GF)(DF)
- Salmon fillet, sesame wombok, nori crunch, lime (GF)(DF)
- Baked barramundi, heirloom tomato, bocconcini pearls (GF)
- Braised boneless Moroccan chicken, blood orange, smoked almond pesto (GF)
- Sous vide wagyu rump, black kale, rose onion jus (GF)(DF)
- Lemon and oregano lamb shoulder, Lebanese eggplant pickle (GF)(DF)
- Furikake panko tofu, Chinese broccoli, smoked soy (VG)(GF)
- Roasted eggplant moussaka, rubbed Oregano, blistered tomatoes (VG)(GF)

SIDES

- Steamed greens, roast garlic dressing (VG)(GF)
- Roasted seasonal root vegetables, rosemary salt (VG)(GF)
- Whole baked baby potatoes, crème fraîche, eschallots (V)(GF)
- Duck fat kipflers, sage, thyme, sea salt
- Turmeric pearl couscous, sundried tomato, soft herbs (V)
- Pilaf Rice, shallots, spices (VG)(GF)
- Roasted sweet potato, haloumi, cranberry, mustard dressing (V)(GF)

COUNTRY HARVEST

GRAZING PLATTER

MENU EXAMPLES:

SALADS

- Yam noodle, edamame, charred baby corn, Asian mushrooms, miso mirin (VG)(GF)
- Rocket, Spiced Beet, Vine tomato, fennel green, white vinegar dressing (VG)(GF)
- Green bean, goats cheese, baby spinach, caper & chervil oil (V)(GF)
- Chick pea, roast pumpkin, smoked feta, soy toasted sunflower kernels (V)(GF)
- Mixed seasonal leaf, tomato fillets, red onion pickle, cucumber, French dressing (VG)(GF)
- Potato salad, pecorino mayonnaise, fresh herb (V)(GF)
- Baby gem, pecorino, grated egg, creamy lemon dressing, croutons (V)(GF)

DESSERT BITES

- Hazelnut churro, frangelico chocolate dip
- Mango and passionfruit mascarpone, short crust, lime gel (GF)
- Baileys chocolate cream, single origin shell, walnut crunch (GF)
- Mixed berry tart, ginger crumble (GF)
- Triple chocolate brownie, sour cherry (GF)
- Berry macaron, guava gel (GF)
- Citrus cheesecake, raspberry gel
- Mixed berry tart, ginger crumble (GF)
- Key lime pie, scorched meringue

PACKAGE:
PETIT COUNTRY HARVEST
2 COURSE DINING
PACKAGE

(5 HRS) MIN. 20 ADULT GUESTS. MAX. 39 ADULT GUESTS)

2 COURSE PLATED PACKAGE – \$185 PP INCL GST
INCLUDING PRE-RECEPTION CATERING

- Chef's selection of 3 canapés OR grazing platters
- 2 course selection of 2 entrees + 2 main meals for alternate drop
- Cake cut and served individually as dessert with coulis & cream
- Staff and service for up to 5 hours
- Chefs to prepare the menu
- White or black linen napkins
- Vera Wang cake knife
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Tea & coffee station

BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$50.00 PP
OR MINIMUM SPEND BAR TAB

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



PACKAGE:
ELOPEMENT
2 COURSE DINING
PACKAGE

(3 HRS) MIN. 20 ADULT GUESTS. MAX. 39 ADULT GUESTS)

2 COURSE PLATED PACKAGE – \$155 PP INCL GST

- 2 course selection of 2 entrees + 2 main meals for alternate drop
- Cake cut and served individually as dessert with coulis & cream
- Staff and service for 3 hours
- Chefs to prepare the menu
- White or black Linen napkins
- Vera Wang cake knife
- Basic styling – Black Hall table runner, lanterns, votives and assorted decorative items
- Tea & coffee station

**BEVERAGE ADD ON: 2.5 HR STANDARD BEVERAGE PACKAGE - \$35 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



ELOPEMENT PLATED MENU EXAMPLES:

2 COURSE - SELECTION OF 2 ENTREES & 2 MAINS

ELOPEMENT PLATED ENTREES

- Formed smoked salmon, beetroot chutney, celery refinement (GF)
- Master stock pork belly, Asian 5 spice slaw, apple reduction
- Tea smoked chicken, compressed cucumber, vibrant piccalilli
- Truffle beef croquette, native pepper salsa, tomato sugo
- Layered ham hock & hen terrine, gin & pear relish (GF)
- Turmeric roasted cauliflower, sesame dressing, beetroot textures (VG GF DF)

ELOPEMENT PLATED MAINS

- Pork loin, red wine cabbage, bacon & butternut royal (GF)
- Duck Maryland, smoked tomato, aubergine salsa, fig glaze (GF DF)
- Beef rump, caper caponata, potato fondant, basil pea oil (GF DF)
- Slow cooked beef cheek, Kalbar carrot mousse, anise, button onion, beef jus (GF DF)
- Ocean trout, roasted kipfler potatoes, greens, sauce verge (GF DF)
- Roasted hen breast, truffle potato puree, wild mushroom, jus (GF)
- Sweet potato & lentil rosti, spinach reduction, green tomato relish (VG GF DF) Tenderloin beef, roasted vegetable, pressed potato, jus (GF)



OPTIONAL EXTRAS

CHILDREN'S MEALS \$60PP*

- These meals are suitable for children aged between 3 and 12yrs. All children's packages include a 2 course meal as well as unlimited soft drinks and juice.

MAIN

Please choose one of the following for all children:

- Chicken tenders, crisp wedges, salad, ketchup (GFO)
- Battered cod, crisp wedges, salad, ketchup (DF)
- Creamy bacon penne, parmesan
- Chicken and pepperoni pizza
- Tomato and cheese pizza (VGO)

DESSERT

Please choose one of the following for all children:

- Chocolate brownie, berry coulis, custard cream (GF)(VGO)
- Caramel slice, chocolate sauce, custard cream

*Please speak to us about our Teen Meal options for children aged 12 to 17.

SUPPLIER MEALS \$50PP

- Supplier meals are designed for Photographers, Musicians/DJ's, Photo Booth attendants, or extra suppliers that will be at your wedding reception. They will receive one main meal along with soft drink/juice throughout the evening.



OPTIONAL EXTRAS

TASTING (SUBJECT TO AVAILABILITY)

- Tastings \$120pp per person. Would you like to sample the food prior to your special day? We can arrange a tasting for you which will take place in Brisbane.

ADDITIONAL PLATTER OPTIONS

- **Gourmet trio of dips platter \$60.00** (serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto platter \$120.00** (serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Cheese platter \$120.00** (serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments
- **Hot bites platter \$120.00** (serves approximately 10)
Southern fired chicken bites with ranch dressing (GF)
Petite pie with chipotle sause
Vegetable spring roll with sweet chilli (V)





BLACK HALL

ROMANTIC COCKTAIL

PACKAGES

An elegant array of sumptuous dishes
that truly spoils your guests.



PACKAGE 1:
'LUXE' STYLE
COCKTAIL
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

COCKTAIL PACKAGE – \$140 PP INCL GST

- 2 x cheese and antipasto platters includes a selection of cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 8 canapés (10 pieces per person)
 - 2 choices of either celebration or luxe cold canapés
 - 3 choices of either celebration or luxe hot canapés
 - 3 choices of either 'Celebration Style Substantial' or 'Luxe Style Substantial' canapés
- Wedding cake cut and served to guests with coulis & cream
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 4-6 months out from the wedding

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$50 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

'LUXE' STYLE COLD CANAPÉS

- **Smoked salmon bruschetta**
Creme fraiche, hot smoked salmon, pickled cucumber & fresh dill on a sourdough crostini
** GF option available on request **
- **Crab & prawn wonton crisps**
Crispy wonton topped with our fragrant crab & prawn mix with coriander, lime, fresh chilli & tamarind dressing
- **Blue cheese, pear & walnut tartlets**
Creamy blue cheese, fresh pear & walnut in a tart shell ** GF option available on request **
- **Bruschetta**
Tomato, feta, basil, pesto bruschetta (V)
- **Beef & avocado wonton**
Rare beef, avocado puree in a wonton crisp
- **Vegetarian skewer**
Pumpkin, roasted hazelnut, feta skewer

'LUXE' STYLE HOT CANAPÉS

- **Grilled garlic prawn skewers**
Juicy grilled garlic prawn skewers with a coconut sweet chilli dipping sauce
** GF ** ** Vegetarian option available on request **
- **Truffled mushroom arancini**
Crumbed mushroom risotto ball, deep fried until golden, served with decadent truffle mayo
- **Duck spring rolls with plum dipping sauce**
Duck spring rolls, deep fried until golden & served with a plum dipping sauce
- **Crumbed camembert with red onion jam**
Melt in your mouth deep fried crumbed camembert cheese with sweet red onion jam
- **Duck parcel**
Duck parcel, seasonal fruit puree
- **Gourmet pork sausage roll**
Pork sausage roll, nigella seed, plum sauce
- **Chickpea falafel & sweet potato**
Chickpea falafel, sweet potato puree (VG DF)



'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

'LUXE' STYLE SUBSTANTIAL CANAPÉS

- **Argentinian chorizo hot dog**
Crusty bun filled with delicious chorizo, fresh tomato, onion & capsicum salsa and our tangy herby chimichurri sauce
- **Vietnamese lemongrass grilled chicken banh mi**
Vietnamese roll stuffed with grilled lemongrass chicken, pate, chilli paste, fresh coriander, carrot & shallots with a nuoc nam dressing. ** Vegan & vegetarian option available on request **
- **Lamb kofte flatbreads**
Warm flatbread, spiced garlic yoghurt sauce, lamb kofte, fresh cucumber, red onion & flat leaf parsley
- **Gourmet beef sliders**
Brioche bun, beef patty, decadent truffle mayo, caramelised onions & swiss cheese
- **Slow cooked pork enchilada**
Slow cooked pork, red bean, rice, chipotle sour cream, enchilada
- **Vegetarian falafel roll**
Chickpea falafel, hummus, red pepper, rocket pesto, roll (V)
- **Prawn cutlet roll**
Prawn cutlet, Thousand Island, dill salsa, soft roll

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



PACKAGE 2:
'CELEBRATION' STYLE
COCKTAIL
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

COCKTAIL PACKAGE – \$125 PP INCL GST

- 2 x cheese and antipasto platters includes a selection of cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Selection of 8 canapés (10 pieces per person)
 - 2 choices of celebration style cold canapés
 - 3 choices of celebration style hot canapés
 - 3 choices of celebration style substantial canapés
- Wedding cake cut and severed with coulis & cream
- Chefs to prepare the menu
- Coffee and tea station
- Wedding day co-ordinator & pre-wedding meeting at the venue 4-6 months out from the wedding

**BEVERAGE ADD ON: 4.5 HR STANDARD BEVERAGE PACKAGE - \$50 PP
OR MINIMUM SPEND BAR TAB**

NB: If a beverage package is not added to your booking then a minimum spend bar tab will be applicable.
Minimum spend will depend on your number. See page 33 for details.



'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **Sushi**
Assorted sushi, soy, pickled ginger
- **Greek salad skewer**
Greek salad skewer, Kalamata olive, capsicum, cherry tomato, cucumber, feta (GF V)
- **Vegan frittata**
Vegan frittata, mushrooms, bell peppers, herbs (VG GF DF) Rocket, sundried tomato tart
- **Prawn and avocado crostini**
Crisp crostini with smashed avocado, fresh prawns, a squeeze of lime & coriander
** GF option available on request **
- **Basil & ricotta tartlets**
Tart shell filled with our red & green creamy ricotta pesto mix, topped with vine ripened cherry tomato & fresh basil leaf ** GF option available on request **
- **Brie & caramelised onion tart**
Sweet caramelised onion, creamy brie & fresh thyme in a flaky tart shell
** GF option available on request **
- **Smoked salmon crostini**
Tangy lemon dill cream cheese & smoked salmon on top of a crisp crostini
** GF option available on request **

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE HOT CANAPÉS

- **Salt & pepper squid**
Tender squid pieces cooked until golden, tossed in our salt & pepper mix and served with our handmade roasted garlic aioli
- **Mexican sweet corn fritters**
Crispy Mexican spiced sweet corn fritters with coriander and shallots, topped with smashed avocado
** GF **
- **Malay chicken skewers**
Tender chicken pieces cooked in our special Malay spices, topped with warm peanut sauce, crispy fried shallots & fresh coriander ** GF **
- **Arancini**
3 cheese arancini (GF)
- **Beef sausage roll**
Beef sausage roll, tomato relish
- **Crumbed prawn**
Crumbed prawn, wasabi mayonnaise

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.

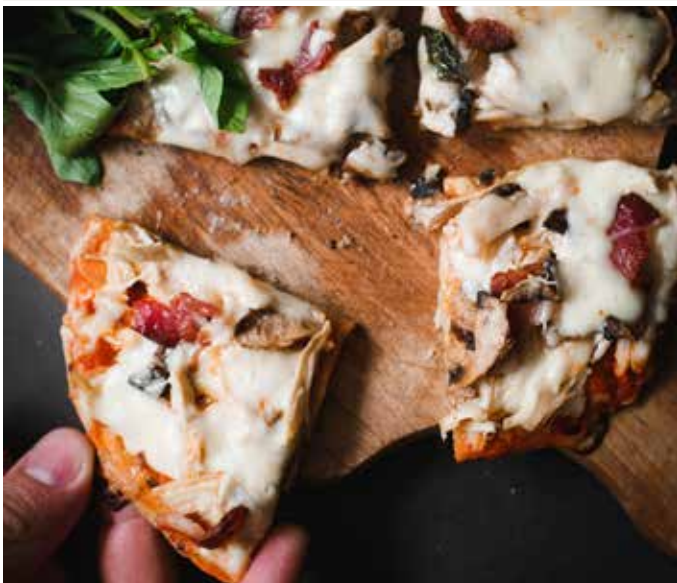


'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **Chicken enchilada**
Mini crispy chicken enchilada
- **Spiced potato empanada**
Spiced potato empanada, green pea, mango chutney (VG GF)
- **Pulled pork bao bun**
Sticky pulled pork bao bun, Asian salad
- **Nacho bowl**
Corn tortilla chips, mild beef chilli con carne, guacamole & jalapeno ** GF with vegan & vegetarian options available on request **
- **American style hot dogs**
Traditional American style hot dog but mini! Brioche bun with sausage, mustard & tomato sauce
- **American cheeseburger sliders**
Brioche bun, beef pattie, cheese, mustard, pickles and homemade tomato relish
- **Mini Pizza's**
Always a crowd favourite! Your choice of salami supreme, pesto chicken, margherita or bbq chicken
** GF & Vegan options available on request*

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

EXTRAS

- Add dessert option - **\$15 PER HEAD**
2 choices of dessert canape
- Cheese and antipasto platter - **\$240 (SERVES 15)**
includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers
- Grazing table- minimum 2m - **\$1,400 (FEEDS UP TO 80PAX)**
includes a selection of cheeses, marinated vegetables, fresh vegetables, seasonal fruits, dried fruits, dips, deli meats, chocolates, grissini, crackers, bread & honeycomb

Extras only available when booked in conjunction with Cocktail package

CHILDREN'S MENU - \$45PP INCL GST

(KIDS 12 YEARS AND UNDER)

These meals are suitable for children aged between 3 and 12 years. All children's packages include a main course meal as well as unlimited soft drinks and juice.

Menu options for children's meals can be sent through upon request

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



'ROMANTIC' COCKTAIL PACKAGE MENU EXAMPLES:

DESSERT OPTIONS

- **Salted caramel brownie**
Fudgy chocolate brownie topped with salted caramel sauce and walnuts
- **Mini carrot cake**
Moist carrot cake topped with a delicious cream cheese icing
- **Cheesecake bites**
Your choice of boysenberry or passionfruit
- **Banana bread bites**
Moist banana bread topped with whipped mascarpone, honey & flaked almonds
- **Mini churros**
Crunchy churros, tossed in cinnamon sugar, served with a hazelnut chocolate sauce
- **Lemon lime citrus burst cake**
Zesty lemon, lime, citrus burst cake

* Menu items are examples only. Please contact us for current menu selections as they are seasonal and subject to change.



DIETARY REQUIREMENTS

We take care to provide appropriate meals for your guests with special dietary requirements.

These requirements could be anything from a food intolerance or allergy such as gluten free, or a preference such a vegan or vegetarian.

Many of our standard menus offer something suitable options for your guests with dietary requirements and some dishes can be altered to accommodate guests with specific dietary needs.

On making final preparations for your day, we will confirm this prior to your wedding.
Once advised, our chefs will prepare an appropriate meal for your guests with these individual requirements.

PLEASE NOTE: In the instance that your guests with advised dietary requirements change their mind on the day, we are then unable to provide an alternative meal as our chefs will cater specifically as requested.

2024 PACKAGE PRICING

The 2023 pricing shown here is for weddings that are to be held in 2023.
If you're planning your wedding for 2024 or beyond, then please note for budgeting purposes there will be a price increase for catering and beverage costs.

PLEASE NOTE: These package menus are also subject to seasonal changes and availability.





2023

BEVERAGE PACKAGES

With regards to our liquor licence, all beverages will be waiter-served to your guests.

Please note that liquor licencing laws do not permit you to bring your own drinks onto the premises.

The Venue is obliged to abide by our licence permit laws and have nominated a venue closing time of 10.30pm.

Nominated brands are subject to availability at the time of your event. If a wine is not available at the time, we will endeavour to find a suitable replacement.

While most of our catering packages are inclusive of beverages, with the option to upgrade or extend, it is important to know that we can be flexible.



HOUSE BEVERAGE PACKAGE

\$50 PP EXTRA (4.5 HOURS)

- Pierre Larousse Bland De Blanc – French Sparkling OR Maschio Prosecco – Italy
- Tangaroa Sauvignon Blanc – NZ OR Brown Brothers Moscato – Italy
- St. Hallett Shiraz – Barossa Valley – Aust OR Squealing Pig Rose' – Aust.
- XXXX Summer Bright OR Great Northern Original
- Great Northern Zero OR Coopers Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

DELUXE UPGRADE PACKAGE

\$70 PP EXTRA (4.5 HOURS)

- Veuve Rozier – French Champagne
- Giesen Sauvignon Blanc – Marlborough, NZ.
- Taylor's Estate Shiraz – Clare Valley, Aust.
- James Boag's Premium Lager or Peroni Leggera
- James Boag's Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

CHILDREN'S BEVERAGE PACKAGE

\$15 PP EXTRA 4-17 YEARS (4.5 HOURS)

- All soft drinks and juices



CRAFT BEER UPGRADE PACKAGE

\$15 PER PERSON EXTRA (4.5 HOURS)

- James Squire 150 Lashes Pale Ale
- Little Creatures Pale Ale
- James Squire Orchard Crush Apple Cider
- Corona

SPIRITS UPGRADE PACKAGE

\$15 PER HOUR, PER PERSON EXTRA (4.5 HOURS)

- Johnnie Walker Red Label Scotch Whiskey
- Bundaberg Rum
- Jim Beam Bourbon
- Smirnoff Red Label Vodka
- Gordon's London Dry Gin

MOCKTAIL DISPENSER

\$75 EACH



2023 BEVERAGE PACKAGE

EXTRAS

ADDITIONAL BEVERAGE PRICING

Extend the House Beverage Package for \$14.50 per person/per hour
Extend the Deluxe Beverage Package for \$16.00 per person/per hour

PRE-CEREMONY CHAMPAGNE/BEER UP TO 1 HOUR \$15.00 PP

Before your arrival, you may want to serve basic champagne/beer/soft drinks. Simply arrange with us beforehand what you'd like and we'll provide a custom arrival drinks package.

RUNNING A TAB Minimum spend applies if Beverage Package is not selected.

You nominate a selection of drinks for your guests and a dollar limit and we'll run a tab for you with waiter-served drinks for the duration. You pay for the agreed minimum tab prior to your function and any additional amount at the close of your function. We will ask you to provide a credit card before the function begins.

Weddings of 40+ guests: \$1,500 minimum spend.

NB: Wedding of less than 40 guests: \$500 minimum spend.

Please speak to the Function Supervisor or Wedding Coordinator during your reception if you wish to extend your booking by half an hour. Additional costs will apply.



Award Winning Style



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