
2025 WEDDINGS FOOD & BEVERAGE PACKAGES



WHITE  CHAPEL
KALBAR

BLACK  HALL
KALBAR

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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 – \$170 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 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 -\$55.00 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 – \$180 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 -\$55.00 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.
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PACKAGE 3:
COUNTRY HARVEST
GRAZING PLATTERS
PACKAGE

(MIN. 40 ADULT GUESTS) 5HRS

GRAZING PLATTERS – \$165 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 -\$55.00 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

- Rosella salmon, lemon herb salad, smoked pearl dressing (GF DF)
- Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (GF)
- Pork belly, parsnip custard, balsamic bubble, fig candy (GF DF)
- Beef brisket, rustic potato hash, carrot cumin velvet, jus (GF DF)
- Sumac chicken breast, apricot gel, refined slaw, hazelnut dressing (gf df)
- Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)

Served with freshly baked rolls & butter

COUNTRY HARVEST PLATED MAINS

- Sage hen roulade, sautéed parsley potato, pumpkin whip, brandy cream (GF)
- Beef terres, chive potato mash, refined ratatouille, tiny rocket refreshment (GF)
- Pork belly, sweet corn mousse, red cabbage, apple jus (GF DF)
- White fish, potato gnocchi, caper, fired pimento, romesco sauce
- Green pea risotto, rice pea wafer, pea tips, pea oil (GF V VGO)
- Slow cooked beef, pumpkin gnocchi, butternut mousse, citrus herb oil

COUNTRY HARVEST PLATED DESSERTS

- Vanilla bavarois, passionfruit notes, milk chocolate, wafer (V)
- Black forest slice, ruby cherry, ganache, white mousse (V)
- Fruit flan, crème patisserie, hidden raspberry (V)
- Myrtle pavlova, strawberry curd, red fruit coulis (GF V)
- Cheese plate: 2 cheeses, quince paste, apricot, wafers (V)



COUNTRY HARVEST GRAZING PLATTER MENU EXAMPLES:

MAINS

- Beef rump, forest mushroom, mustard seed cream (GF)
- Pork belly, apple rhubarb concentrate, apple balsamic (GF DF)
- Slow lamb orecchiette, pecorino truffle, pea, tomato jus
- Beef brisket, cauliflower brandy whip, parsley gremolata (GF DF)
- Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF VG)
- Barramundi, sweet corn velvet, lemon, watercress (GF DF)
- Chicken roast, sage butter farce, hen glaze (GF)
- Beef green peppercorn sausage, French chive butter (GF)

SIDES

- Garden harvest greens, sherry vinegar shallot dressing (GF VG)
- Bush tomato cous cous, fine cucumber, avocado, tomatillo (V)
- Balsamic pumpkin, chickpea crisp, hummus, glaze (GF VG)
- Smashed chats, pearl onions, rosemary native pepper oil (GF DF VG)
- Whole grain rice, smoked sofrito, sabayon, black rice crisp (GF V)
- Glazed carrots, harissa notes, coconut yoghurt, toasted almonds (GF DF VG)
- Gai lan, candied garlic, sesame crunch, dark miso dressing (GF DF VG)



COUNTRY HARVEST GRAZING PLATTER MENU EXAMPLES:

SALADS

- Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (GF)
- Avocado hummus, green pea, pea tips, cucumber, goddess dressing (GF DF VG)
- Country grains, grape tomato, parsley emulsion, salsa, herbs, sherry onion pickle, popcorn sorghum (GF DF VG)
- Potato desiree, green onion celery salsa, toasted mustard seed dressing (GF DF VG)
- Roast pumpkin, barley, soft fetta, herbs, lemon honey (V)
- Casarecce pasta, red tomato tapenade, zucchini, crisp caper (V)

DESSERT BITES

- Tropical opera, mango, berry, peach (V)
- Golden crackle, puff rice, couverture (GF DF V)
- Lemon sour sponge, strawberry frosting (GF V)
- Key lime pie, pandan scorched meringue tart (GF V)
- Green apple mousse, apple mint choc cup (GF V)
- Caramelised white fig, maple tartlet (GF DF VG)

PACKAGE:
PETITE COUNTRY HARVEST
2 COURSE DINING
PACKAGE

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

2 COURSE PLATED PACKAGE – \$210 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 - \$55.00 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.





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 – \$180 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 -\$55.00 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 – \$190 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 -\$55.00 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.



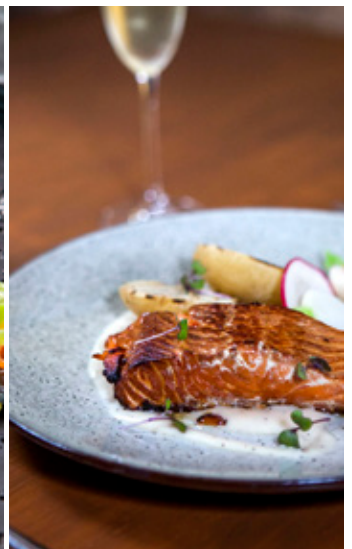
EPICUREAN MENU EXAMPLES

EPICUREAN PLATED ENTRÉES

- Goats chèvre, herb crumb, green olive, rocket puree, red elk leaf (V)
- Blackberry salmon, horseradish cream, nasturtium refreshment (GF DF)
- Pressed pork, smoked tomato gel, green apple, crostini (DF)
- Beef brisket, rustic potato hash, carrot cumin velvet, jus (GF)
- Crisp prawn, golden sesame, compressed watermelon, lemon notes (GF DF)
- Local young carrot, cashew nut curd, buckwheat kasha, carrot velouté (GF VG)

EPICUREAN PLATED MAINS

- Rolled pork belly, roasted pear, walnut salad, soubise sauce (GF DF)
- Formed lamb shoulder, cumin scented cauliflower, pickled figs, tomato jus (GF)
- Barramundi, basil pudding, kohlrabi, black garlic almond sauce
- Chicken breast, thyme layered potato, saffron fennel, beetroot lift (GF)
- Beef rump cap, pumpkin reduction, pedro ximenez squash, beef jus (GF)
- Forest mushroom rolled chicken, potato cream, roasted carrot, hen glaze (GF)
- Smoked aubergine, white bean reduction, tomato roast, quinoa crunch (GF VG)
- Soy salmon, minted zucchini beignets, edamame crush, spinach reduction (GF DF)



EPICUREAN MENU EXAMPLES

EPICUREAN PLATED DESSERTS

- Lavender crème caramel, leatherwood shine, almond biscotti (GF V)
- Dark mousse, orange carrot gel, fig mint emulsion (GF V)
- Apple fraiche marquis, apple gloss, calvados sabayon (V)
- Milk chocolate sponge, drunken cherry, cherry cream whip (V)
- Espresso financier, hazelnut mousse, candy thyme crumble (V)
- Cheese plate: 3 cheeses, mustard fruit, frosted pecan, charcoal wafers (GF V)



PACKAGE:
ELOPEMENT
2 COURSE DINING
PACKAGE

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

2 COURSE PLATED PACKAGE – \$175 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 -\$40 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

- Rosella salmon, lemon herb salad, smoked pearl dressing (GF DF)
- Chicken croquette, cauliflower cream, red currant notes, sunflower crumble (GF)
- Pork belly, parsnip custard, balsamic bubble, fig candy (GF DF)
- Beef brisket, rustic potato hash, carrot cumin velvet, jus (GF DF)
- Sumac chicken breast, apricot gel, refined slaw, hazelnut dressing (GF DF)
- Warm beetroot, heirloom tomato, pecan candy, tomato gloss (GF DF VG)

ELOPEMENT PLATED MAINS

- Sage hen roulade, sautéed parsley potato, pumpkin whip, brandy cream (GF)
- Beef terres, chive potato mash, refined ratatouille, tiny rocket refreshment (GF)
- Pork belly, sweet corn mousse, red cabbage, apple jus (GF DF)
- White fish, potato gnocchi, caper, fired pimento, romesco sauce.
- Green pea risotto, rice pea wafer, pea tips, pea oil (GF V VGO)
- Slow cooked beef, pumpkin gnocchi, butternut mousse, citrus herb oil



OPTIONAL EXTRAS

CHILDREN'S MEALS \$70PP*

- Please select entrée & one main **OR** one main & one dessert to be served to all children attending. Individual meal selections cannot be made for each child.

ENTRÉE

- Cheesy pieces of garlic bread

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 package options for children aged 12 to 17.

SUPPLIER MEALS \$55PP

- 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 \$130pp 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 \$75.00** (serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto platter \$135.00** (serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Cheese platter \$135.00** (serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments
- **Hot bites platter \$135.00** (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 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 – \$160 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 -\$55 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.

*Due to a constant change in product availability and product cost, pricing is subject to change.



'LUXE'
COCKTAIL PACKAGE
MENU EXAMPLES:

'LUXE' STYLE COLD CANAPÉS

- **Smoked Chicken Wafer**
Smoked chicken, beetroot bubble crisp, apple beetroot wafer (GF DF)
- **Rare Beef Crostini**
Tender rare beef, horseradish cream, radish, and fresh chive on a crispy 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 **
- **Thai Chicken Salad Wonton Cups**
Crispy wonton cup filled with asian slaw, fresh herbs, pulled chicken & our tangy Thai dressing
** GF with Vegetarian option available on request **
- **Goats Cheese Lavosh**
Goats cheese, red currant salsa, pistachio crumb sesame lavosh (V)

'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
- **Beef Barbacoa Tostada's**
Crunchy fried tortilla, fresh tomato salsa, pickled red onion, 8 hour slow cooked barabcoa beef, topped with chipotle crema & fresh coriander ** GF option available on request **
- **Double Crunch Spicy Prawns**
Spicy double crumbed pawns served with sweet chilli mayo. Extra crunchy!
- **Spinach & Fetta Pastizzi**
Spinach Fetta pastizzi, hummus (V)
- **Potato Empanada**
Spiced potato empanada, corn pastry (V GF)



'LUXE' 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
- **Braised Pork Enchilada**
Braised pork, fried bean, chipotle, pilaf enchilada
- **Sticky Chilli & Ginger Pulled Pork Bao Buns**
Soft steamed bao bun with shredded green cabbage, cucumber, coriander, kewpie mayo & our slow cooked sticky chilli & ginger pulled pork ** Vegetarian option available on request **
- **Vietnamese Lemongrass Grilled Chicken Banh Mi**
Vietnamese roll stuffed with grilled lemongrass chicken, pate, chilli paste, fresh coriander, carrot & shallots with a nuoc mam 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
- **Greek Lamb Pocket Bread**
Greek lamb, preserved lemon, tahini, pocket bread

* 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 – \$145 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 - \$55 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.

*Due to a constant change in product availability and product cost, pricing is subject to change.



'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **Prawn and Avocado Crostini**
Crisp crostini with smashed avocado, fresh prawns, a squeeze of lime & coriander
** GF option available on request **
- **Beef biscotti**
18-hour beef, charcoal biscotti, parsnip whip, mustard
- **Tomato, Basil And Ricotta Tartlets**
Tart shell filled with our creamy garlic ricotta pesto mix, topped with vine ripened cherry tomato and onion
** 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 **
- **Cherry Tomato, Basil & Bocconcini Bruschetta**
A crisp crostini topped with basil pesto, cherry tomatoes, baby bocconcini & drizzled with balsamic glaze
** Vegan & GF option available on request **
- **Smoked Hen**
Smoked hen, cauliflower, red currant gel, sunflower crunch (GF)

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



'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE HOT CANAPÉS

- **Salt and Pepper Squid**
Tender squid pieces cooked until golden, tossed in our salt & pepper mix and served with our handmade roasted garlic aioli
- **Bacon & Cheddar Quiche**
Bacon cheddar quiche, saffron emulsion
- **Chicken Samosa**
Spiced chicken samosa, curry raita
- **Gourmet Sausage Rolls**
Our delicious juicy pork & herb sausage filling encased in golden flaky puff pastry served with a tangy tomato relish dipping sauce
- **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 **

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



'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **Chicken parmigiana ciabatta bun**
Chicken parmigiana, bacon, bocconcini, ciabatta bun
- **Beef Empanada**
Minced beef cooked slowly with red wine infused beef stock, onion, cheese, garlic and smokey paprika.
- **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 **
- **Baja Fish Taco**
Soft flour tortilla with battered fish, fresh mexican salsa and guacamole.
** GF, Vegetarian & Vegan options available on request**
- **Duck Spring Roll**
Duck coriander spring roll, black bean dipper

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



COCKTAIL PACKAGE MENU EXTRAS

EXTRAS

- Add dessert option - **\$18 PER HEAD**
2 choices of dessert canape
- Cheese and antipasto platter - **\$350 (SERVES 15)**
includes a selection of 4 cheeses, marinated vegetables, deli meats, dips, grapes, nuts & crackers

Extras only available when booked in conjunction with Cocktail package

CHILDREN'S MENU - \$50PP 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 4.5hr Non-alcoholic beverage package.

One menu selection to be made for all children attending. Individual selections cannot be made for each child.

- Cheeseburger & Chips
- Margherita OR Hawaiian Pizza
- Fish & Chips (served with tomato sauce)
- Chicken Tenders & Chips (served with tomato sauce)
- Beef Nachos with Sour Cream

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



COCKTAIL PACKAGE

DESSERT OPTIONS

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.

2026 PACKAGE PRICING

The 2025 pricing shown here is for weddings that are to be held in 2025. If you're planning your wedding for 2026 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.





2025

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 11.00pm.

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

\$55 PP EXTRA (4.5 HOURS)

- Pierre Larousse Blanc de Blanc – France **OR** Mojo Prosecco – NV SA **OR** Azahara Sparkling Moscato – NV VIC
- Totara Sauvignon Blanc – Marlborough NZ **OR** Days & Dayz Pinot Gris – SA **OR** Willow Bridge Dragon Fly Chardonnay – WA **OR** Hesketh – The Proposition – Still Moscato – SA
- Rameau d’or Petit Amour Rose’ – France **OR** Cloud Street Pinot Noir – SA **OR** First Creek Botanica Shiraz – NSW **OR** Alkoomi Grazing Cabernet Merlot – WA
- XXXX Summer Bright **OR** Great Northern Original **OR** Great Northern Super Crisp
- Great Northern Zero **OR** Hahn Premium Light
- Coke, Coke Zero, Lemonade, Sparkling Water

• Beverage selections are subject to stock availability. Alternative options will be provided if necessary.

DELUXE BEVERAGE PACKAGE

\$75 PP EXTRA (4.5 HOURS)

- Veuve Ambal Vin Mousseaux Blanc d Blanc – FRANCE **OR** Bandini Prosecco – ITALY **OR** Borgo Maragliano La Caliera Moscato – Piedmont ITALY
- Crowded House Sauvignon Blanc – Marlborough NZ **OR** Sticks Chardonnay – WA **OR** Wines by KT Pinot Gris – Clare Valley SA
- Rosé from Standard Package **PLUS** Storm Bay Pinot Noir – Cold River Valley TAS **OR** Leewin Siblings Shiraz – Margaret river WA **OR** Head Red Cabernet Sauvignon – Barossa Valley SA **OR** Aquilani Sangiovese – Puglia ITALY
- Stone and Wood Pacific Ale **OR** Corona
- Great Northern Zero **OR** Hahn premium light
- Coke, Coke Zero, Lemonade, Sparkling Water

• Beverage selections are subject to stock availability. Alternative options will be provided if necessary.

CHILDREN'S BEVERAGE PACKAGE

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

- All soft drinks and juices

CRAFT BEER UPGRADE PACKAGE

\$18 PER PERSON EXTRA (4.5 HOURS)

- James Squire 150 Lashes Pale Ale
- Little Creatures Pale Ale
- James Squire Orchard Crush Apple Cider OR Brookvale Alcoholic Ginger Beer
- Corona

SPIRITS UPGRADE PACKAGE

\$17 PER HOUR, PER PERSON EXTRA (4.5 HOURS)

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

OR a bar tab may be added for spirits separate from your beverage package.

MOCKTAIL DISPENSER

\$75 EACH



2025 BEVERAGE PACKAGE

EXTRAS

ADDITIONAL BEVERAGE PRICING

Extend the House Beverage Package for \$15.00 per person/per hour
Extend the Deluxe Beverage Package for \$18.00 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: \$1,750 minimum spend.

NB: Wedding of less than 40 guests: \$850 minimum spend.



AWARD WINNING STYLE

