

# Wedding Packages

## Sample Menu 1

### Canapés on arrival

*Chef's selection of 3 canapés served for 30 minutes*

Mini Yorkshire pudding, sweet pea mint puree, roast tomato relish

Rosemary and Dijon crusted lamb belly, remoulade sauce

New Zealand king salmon pastrami with baby herbs

### Entrée

Confit of lamb shoulder, parsley crust, celeriac puree, preserved lemon and saffron broth

### Main course

Barramundi fillet, confit cipollini onion, wilted nettle and chestnut mushroom ragout, spiced beetroot sauce

*Chef accompaniments to your main course*

Roast chats potatoes with porcini salt and chive

Premium seasonal vegetables

Freshly sliced sour dough bread

### Cheese and dessert

Dark chocolate and cherry tart, roasted almond ice cream, sugar sticks

Sacred Grounds organic fair trade coffee and selection of T2 tea with biscotti and hand-made chocolate truffles

### Beverages

Tesabella NV Sparkling Chardonnay Pinot Noir

Kudos Sauvignon Blanc

Kudos Shiraz

Local beer and light beer

Orange juice, soft drinks and mineral water

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## Sample Menu 2

### Travelling entrée

*Selection of canapés served for 1 hour*

Baked zucchini flowers stuffed with ricotta, lemon zest, broad beans

Pithivier of duck confit, foie gras, caramelised eschalots, pinot noir

New Zealand king salmon pastrami with baby herbs

Pan-fried king prawn with hoi sin, chilli, crushed peanut sauce

Rosemary and Dijon crusted lamb belly, remoulade sauce

Beetroot and goat cheese millefeuille with baby rocket, walnut oil

### Main course

Chargrilled grass fed beef eye fillet, wood fungi and porcini galette, Tasmanian pepper sauce

*Chef accompaniments to your main course*

Premium seasonal vegetables

Freshly sliced sour dough bread

### Travelling dessert

*Selection of four bite-size desserts on each table or served by waiters to standing guests  
Your wedding cake, cut into fingers, can be included on these platters*

Walnut caramel tart with compressed apple

Frozen lemon and coconut lollipop

Sour cherry cake domes with cream cheese glaze

Blood orange profiterole with pistachio cream

Sacred Grounds organic fair trade coffee and selection of T2 tea with biscotti and hand-made chocolate truffles

### Beverages

Champagne cocktail on arrival -

Croser NV

Cherubino Pedastal Sauvignon Blanc Semillon

Bests Bin 1 Shiraz

James Boags and Cascade Light

Orange juice, soft drinks and mineral water

## Package details

### Menu

Full menu can be found on our website at <http://gastronomy.com.au/our-food/seasonal-menus/>

### Pricing

For receptions under 100 guests catering, staff and hire are quote on a case by case basis.

Wedding lunches start from \$57.50 per person for 2 courses, dinner from \$72.00 for 3 courses.  
Cocktail parties start at \$37.20.  
These prices do not include staff or hire.

Wedding packages, which include staff and hire, are available for receptions over 100 guests and start from, \$103.80 per person for dinner and \$52.83 per person for cocktail style.

Package price will vary depending on your event details and chosen venue's kitchen facilities.  
All prices exclude GST.

This information is presented as a guide only, please contact our event managers for a tailored quote on 02 8332 100.

### Your Wedding

Please contact us on to discuss your specific wedding reception. Our catering options range from long lunches, sharing platters, banquet dinners, cocktail parties, food stations, late night snacks and more.