
2026 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 – \$180 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 -\$58.00 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 – \$190 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 -\$58.00 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 – \$175 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 -\$58.00 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

- Pork belly, sweet corn mousse, rocket, salsa verde (GF DF)
- Smoked chicken, watercress salad, apple reduction (GF DF)
- Chicken pecorino croquette, minted pea puree, turmeric cream
- Lamb shoulder, potato gnocchi, sage and parmesan crumble
- Spinach ricotta tortellini, rustic Napoli sauce, chilli oil (V)
- Roasted Jap pumpkin, fennel seeds, chilli, lentils, rocket salsa (VG GF)

Served with freshly baked rolls & butter

COUNTRY HARVEST PLATED MAINS

- Slow-cooked beef, desiree mash, creamed leek, beef glaze (GF)
- Chicken breast, sautéed parsley potato, pumpkin whip, brandy cream (GF)
- Pork loin, sweet potato, red cabbage, currant jus (GF DF)
- Rolled chicken, chickpea, sundried tomato pesto (GF DF)
- Beef teres, chive potato mash, refined ratatouille, jus (GF)
- Barramundi, potato caper salad, caponata, romesco (GF DF)
- Miso eggplant, tomatoes, king brown mushrooms, harissa dressing (GF DF VG)

COUNTRY HARVEST PLATED DESSERTS

- Fresh strawberry, fresh kiwi fruit, lime syrup, white chocolate, meringue
- Walnut crunch, cheesecake, mint crumble, candied carrot
- Chocolate pot de creme, freeze dried mandarin, spiced crumble
- Honey pannacotta, apple compote, dark chocolate soil
- Cheese plate: 3 cheeses, mustard fruits, frosted pecan, charcoal wafers (GF V)



COUNTRY HARVEST GRAZING PLATTER MENU EXAMPLES:

MAINS

- Slow cooked beef, cauliflower cream, parsley and lemon salsa, red wine jus (GF)
- Pork belly, apple cider sauce, balsamic pearls (GF DF)
- Chicken thigh, bacon, parsley, pan sauce (GF DF)
- Slow cooked lamb, pumpkin gnocchi, lamb and rosemary glaze (DF)
- Pork loin, pear sage, fig glaze (GF DF)
- Moroccan chicken, chickpeas, mint, harissa, (GF DF)
- Barramundi, cauliflower cream, snowpea tendrils (GF)
- Falafel, labna, coconut tahini yoghurt, broad beans tomatoes and corn (GF DF VG)

SIDES

- Garden harvest greens, sherry vinegar shallot dressing (GF VG)
- Gai lan, candied garlic, sesame crunch, dark miso dressing (GF DF VG)
- Creamy mash pomme puree, bacon, mushroom, oregano (GF)
- Roast pumpkin, barley, soft fetta, herbs, lemon honey (V)
- Crushed potato, rosemary salt (DF GF VG)



COUNTRY HARVEST GRAZING PLATTER MENU EXAMPLES:

SALADS

- Country grains, grape tomato, parsley emulsion, salsa, herbs, sherry onion pickle, popcorn sorghum (GF DF VG)
- Potato, green onion celery salsa, toasted mustard seed dressing (GF DF VG)
- Roasted beets, cumin, pepitas, coconut yoghurt (GF DF VG)
- Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (GF)
- Mixed leaf, seeded mustard, cucumber, cherry tomatoes, olives, fetta (GF DF)
- Avocado hommus, avocado, snow pea shoot, candy walnuts, lime gel (GF VG DF)

DESSERT BITES

- Chocolate éclair
- Lemon curd, honey sponge, torch meringue (DF)
- Chocolate slice, macadamia ganache, macadamia crunch (GF)
- Dark cherry pistachio tartlet, vanilla whip (GF V)
- Green apple mousse, apple mint choc cup (GF V)
- Golden crackle, puff rice, couverture (GF DF V)
- Lemon syrup sponge, white ice, candy rind (GF DF VG)
- Coconut whip, raspberry gloss, couverture cup (DF VG)



PACKAGE:
PETITE COUNTRY HARVEST
2 COURSE DINING
PACKAGE

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

2 COURSE PLATED PACKAGE – \$220 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 - \$58.00 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 – \$190 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 -\$58.00 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 – \$200 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 -\$58.00 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

- Confit duck, celeriac orange remoulade, candied macadamia, delicate herbs (DF GF)
- Pressed pork belly, carrot cardamon velvet, grilled apple, spiced toffee apple
- Smoked chicken, sweet potato velouté, red currant notes, green olive sunflower crumb (GF DF)
- Sumac crusted beef, orange gel, citris piccolo salad (DF GF)
- Fish croquette, dill aioli, lemon gel, maple glazed radicchio (GF DF)
- Ricotta, pickled local spring vegetables, salsa verde, dehydrated beetroot chip (GF VG)

EPICUREAN PLATED MAINS

- Cauliflower steak, cauliflower velouté, pistachio dukka spice, refined herb salad (DF VG GF)
- Roasted Barramundi, spanner crab terrine, macedoine, basil almond sauce, lime avocado oil
- Miso glazed salmon, maple sesame rainbow vegetables, soy mirin reduction (GF DF)
- Sous vide rump cap, caponata, sabago potato gnocchi, port jus (GF)
- Roasted chicken breast, grilled courgetti, Kalbar speck crumble, corn potage, honey jus gras (GF)
- Pork loin, smoked crème fraiche, roasted sprouts, sage, pearl onions, peach gel, pork crackle (GF)
- Stockyard Beef terres, truffle mushroom duxelles, thyme, creamy potato, smoked jus sauce (GF DF)



EPICUREAN MENU EXAMPLES

EPICUREAN PLATED DESSERTS

- Fresh strawberry, fresh kiwi fruit, lime syrup, white chocolate, meringue
- Walnut crunch, cheesecake, mint crumble, candied carrot
- Chocolate pot de creme, freeze dried mandarin, spiced crumble
- Honey pannacotta, apple compote, dark chocolate soil
- 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 – \$185 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 -\$45 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 \$60PP

- 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 \$135pp 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 \$85.00** (serves approximately 10)
Fresh baked sliced turkish and grissini .w. house made dips including hummus, roast pepper cream cheese and macadamia pesto
- **Antipasto platter \$145.00** (serves approximately 10)
Salami, prosciutto, roast peppers, semi dried tomato, Greek feta, olives and grilled vegetables
- **Cheese platter \$145.00** (serves approximately 10)
Selection of three Australian cheeses .w. dried fruit, lavash and condiments
- **Hot bites platter \$145.00** (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 – \$170 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 - \$58 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 produce, cost pricing is subject to change.



'LUXE' COCKTAIL PACKAGE MENU EXAMPLES:

'LUXE' STYLE COLD CANAPÉS

- **CREAMY MUSHROOM & GOATS CHEESE CROSTINI (VEG)**
Crostini, goats cheese, creamy mushroom ragu, chives (Vegan option available)
- **ROASTED CHERRY TOMATO, RICOTTA & BLACK OLIVE TAPENADE CROSTINI (VEG)**
Crostini, smooth ricotta, roasted cherry tomato, black olive tapenade, basil (GF option available)
- **CARAMELISED ONION & GOATS CHEESE GALETTE (VEG)**
Puff pastry, caramelised onion, goats cheese, honey, thyme (GF option available)
- **CRAB & PRAWN WONTON CRISP (DF)**
Wonton crisp, crab meat, prawn, lime leaf, ginger, coconut, tamarind dressing, chilli
- **WHIPPED FETA & BEETROOT TARTLET (VEG)**
Tart shell, whipped feta, beetroot, honey, thyme (GF option available)
- **PEKING DUCK PANCAKES (DF)**
Thin pancake, hoisin sauce, sliced duck, spring onion, cucumber

'LUXE' STYLE HOT CANAPÉS

- **CHORIZO & PRAWN SKEWERS (GF, DF)**
Filo pastry, feta cheese, sesame seeds, chilli flakes, honey (Veg & Vegan option available)
- Smoked cheddar potato croquette, sweet chilli jam dipping sauce (GF option available)
- **BARRAMUNDI & ASIAN GREENS SPRING ROLLS (DF)**
Barramundi & asian greens spring rolls, chilli soy dipping sauce (GF, Veg & Vegan option available)
- **TANDOORI CHICKEN NAAN (DF)**
Mini garlic naan, tandoori chicken, raita, mango chutney, cucumber, coriander (GF & Vegan option available)
- **HARISSA LAMB KOFTE BITES**
Harissa lamb meatball, tzatziki dipping sauce
- **TRUFFLE PORCINI ARANCINI (VEG)**
Truffle mushroom arancini, truffle mayo, chives



'LUXE' COCKTAIL PACKAGE MENU EXAMPLES:

'LUXE' STYLE SUBSTANTIAL CANAPÉS

- **SHRIMP SALAD SLIDER (DF)**
Brioche slider bun, creamy shrimp salad, shredded iceberg (GF option available)
- **TRUFFLE BEEF & SWISS CHEESE SLIDER**
Brioche slider bun, truffle mayo, beef patty, caramelised onions, swiss cheese, rocket (Veg & Vegan option available)
- **KARAAGE CHICKEN & SUNOMONO CUCUMBER SALAD (DF)**
Karaage chicken, Japanese sunomono cucumber salad, kewpie mayo
- **STICKY KOREAN PORK & PICKLE LETTUCE CUP (GF, DF)**
Baby cos lettuce, sticky Korean pork mince, pickled cucumber & radish, sesame seeds
- **CRISPY PORK & PRAWN WONTONS & ASIAN SLAW (DF)**
Fried pork & prawn wonton, asian slaw, sweet & spicy dressing (GF, Veg & Vegan option available)
- **PEAR, WALNUT & BLUE CHEESE PIZZA (VEG)**
Sourdough pizza base, pear, walnuts, blue cheese, honey, rocket (GF & Vegan option available)

* 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 – \$155 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 -\$58 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 produce, cost pricing is subject to change.



'CELEBRATION' COCKTAIL PACKAGE MENU EXAMPLES:

'CELEBRATION' STYLE COLD CANAPÉS

- **CAJUN PRAWN & AVOCADO CROSTINI (DF)**
Crostini, smashed avocado, cajun spiced prawns, lemon, chives (GF option available)
- **TOMATO BRUSCHETTA (VEG, DF, VEGAN)**
Toasted sourdough, tomato medley, basil, olive oil (GF option available)
- **BRIE & CARAMELISED ONION TARTLET (VEG)**
Tart shell, caramelised red onion jam, brie cheese, thyme
- **SMOKED SALMON BLINI**
Blini, herbed cream cheese, smoked salmon, capers, dill (GF option available)
- **HAND ROLLED SUSHI (GF, DF)**
Selection of hand rolled sushi, soy sauce, pickled ginger (Veg & Vegan option available)
- **CHICKEN CAESAR CROSTINI**
Garlic crostini, creamy caesar chicken, bacon, parmesan cheese, chives (GF option available)

* 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

- **VEGETABLE SPRING ROLLS (VEG, DF, VEGAN)**
Vegetable spring rolls, thai sweet chilli sauce (GF option available)
- **SAN CHOY BAU LETTUCE CUP (GF, DF)**
Baby cos lettuce, steamed white rice, pork san choy bau mix, chopped peanuts, fried onions
- **SPINACH & RICOTTA ROLLS (VEG)**
Puff pastry, spinach, ricotta, sweet tomato relish (GF option available)
- **MALAY CHICKEN SKEWERS (GF, DF)**
Chicken skewers, peanut sauce, chopped peanuts, fried onions (Veg & Vegan option available)
- **SALT & PEPPER SQUID (DF)**
Salt & pepper squid, roasted garlic aioli
- **MUSHROOM & WHITE WINE ARANCINI (VEG)**
Mushroom & white wine arancini, roasted garlic aioli, parmesan cheese

* 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

- **PULLED BARBACOA BEEF TACOS (DF)**
Flour tortilla, pulled barbacoa beef, guacamole, white onion, chipotle mayo, coriander
(GF, Veg & Vegan option available)
- **AMERICAN CHEESEBURGER SLIDER**
bBrioche burger bun, smoky BBQ sauce, mustard, beef patty, cheddar cheese, pickles
(GF, Veg & Vegan option available)
- **SPICY KOREAN FRIED CHICKEN WINGS (GF, DF) *******
Crispy fried chicken wings, spicy gochujang sauce, toasted sesame seeds, chives
- **FISH & CHIPS**
Battered hoki fillets, seasoned fries, tartare sauce, lemon
- **PEPPERONI PIZZA**
Sourdough pizza base, napoli sauce, pepperoni, basil pesto, mozzarella cheese
(GF, Veg & Vegan option available)

* 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 - **\$400 (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.

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.

2027 PACKAGE PRICING

The 2026 pricing shown here is for weddings that are to be held in 2026. If you're planning your wedding for 2027 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.





2026

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

\$58 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

\$78 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

\$16 PP EXTRA 4-17 YEARS (4.5 HOURS)

- All soft drinks and juices

CRAFT BEER UPGRADE PACKAGE

\$20 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

- 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.



2026 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: \$1,850 minimum spend.

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



AWARD WINNING STYLE

