



Wedding Canapés

12 Selections served continuously for three hours \$55pp

15 Selections served continuously for four hours \$65pp

Our packages include...

- Room hire
- Tea and coffee station
- Table linens
- Presents, registry and cake tables
- Lectern and microphone

Canape Menu

- Spicy Pork Relish with cucumber
- Crisp Crackling Pork Belly and apple sauce
- Prosciutto wrapped baby bocconcini en croustade
- Wagyu Silverside with mustard crème and semolina
- Pork and fennel sausage with creamy mash and confit onion.
- Lamb Sliders with wilted spinach, shiraz jus and aioli
- Cheese Burger Sliders
- Semolina gnocchi with chilli jam or Basil pesto
- BBQ Duck dumplings with honey Szechuan pepper sauce
- Honey Chicken with Toasted sesame seeds
- Crisp braised lamb breast with roast sweet potato, mint and maple
- Tomato bruschetta with Persian feta
- Peking Duck pancakes
- Pork, date and pistachio terrine with tomato and apple chutney
- Steamed bacon jam dumplings
- Yorkshire puddings with rare eye fillet and horseradish cream
- Laksa Shots
- Basil and Zucchini Soup shots
- Aromatic duck consommé with scallop wonton
- Bloody Mary oyster shots
- Baby cobs with San Choy Bau
- Hummus with smoked lamb and cherry tomato
- Profiteroles filled with salmon and dill mousse
- Half shell Scallops with avocado lime and chilli

- *Kids Platters available upon request*

Small Plates*

**Equivalent to two canapé selections*

- **Whole Roast Pig with soft bread rolls, sweet braised onions and coleslaw (only available for 80+ guests)**
- Slow cooked beef with sweet mustard, sour cream and gremolata
- Chinese broccoli steamed with oyster sauce and marinated tofu
- Wings of The God King with lime yoghurt
- Braised lamb shoulder with tabouli and garlic labna
- Cured ocean trout w skordalia and lilliput capers
- Thin sliced grilled sirloin with café de Paris butter
- Lamb rump with butter pea puree and smoked paprika
- Fried polenta with talagio and caponata
- Lamb and Squire pie with creamy mash and tempura anchovy
- Honey Chicken with toasted sesame seeds and pineapple chili salsa
- lazy sushi - rice, pickled cucumber, salmon, wasabi aioli and wakame
- Deboned quail stuffed with Milawa Blue, fried and served with plum chutney

Something Sweet

- Brulee with jam and shortcrust biscuit
- Parfait sandwiches (Caramel, Berry, Chocolate)
- Butter toasted brioche with whipped cream and glazed apple
- Filled doughnut balls (White and dark chocolate, Raspberry, Hazelnut butter)
- Scones with berry compote and cream
- Lemon curd and meringue shortbreads

- Sticky lemon syrup slice
- Almond brittle with Chocolate mousse
- Caramel banana pancakes
- Choc dipped Turkish delight
- Chocolate brownie
- Scones with jam and cream
- Muffins
- Caramel, chocolate, peppermint or vanilla fudge
- Lemon or raspberry friands
- Raspberry and white chocolate tarts
- Profiteroles filled with custard, topped with dark chocolate
- Swiss chocolate dipped strawberries (gf, v)
- mini thyme & honey panna cotta (gf, v)
- mascarpone & coffee cream served on a spoon (gf, v)
- lemon curd and meringue (v)
- absolut vodka and water melon jelly (v)
- Irish cream panna cotta
- Individual pavlova with strawberries and passionfruit



Sweet options are available as a Dessert Buffet at an additional cost of \$15 per person for 8

Selections

*A deposit of \$1000 is required to secure your wedding date in the event that you should cancel your function this deposit is non-refundable however it is transferable to a later date.

Beverage Package

\$40 Per Person for 4 hours

Package price includes:

- Double Octave Cabernet Merlot
- Lower Octave Shiraz 2013
- Higher Octave Chardonnay
- Middle Octave Semillion Sauvignon Blanc
- Dunes and Greene Sparkling Moscato
- Mt Lawson Cuvee
- All light and domestic beers
- Hills Apple/Pear cider

other options for drink service are arranging a bar tab before your function or allowing guests to pay for their own drinks

elements

@ the gardens