



Wedding Packages

With over 30 years in the wedding industry our innovation with food is on point with the best of the best in our industry. Runner up in Victorian State awards for best small caterer & 2020 winner of best venue caterer in the Australian Bridal Awards we are constantly evolving to bring our clients the freshest produce, latest trends & mouthwatering dishes that will leave you wanting more.

Joining exclusively with Belvoir Park in 2021 we are excited to keep this reputation going. We have numerous styles to suit your guests & make your wedding memorable.



Cocktail style

If you are looking to create an entertaining & fun atmosphere where everyone can let their hair down & you can mingle freely amongst all of your friends & family, cocktail weddings will allow you to do this. Our cocktail packages contain the same amount of food as a 3course meal, but in bite size pieces, no one ever goes hungry...

Cocktail package 1:

- Grazing platters with a selection of finest cheeses, cured & smoked meats, marinated vegetables, dips & breads
- Selection of 8 Canapés per person
- Selection of 2 fork dishes per person
- Two petite desserts per person and your wedding cake served on platters with tea and coffee to finish.

\$85 per person

Cocktail package 2:

- Grazing platters with a selection of finest cheeses, cured & smoked meats, marinated vegetables, dips & breads
- Selection of 10 Canapés per person
- Selection of 4 fork dishes per person
- Mini dessert buffet of our signature petite desserts served with Tea & coffee

\$95 per person

Canape selection

Cold canapes

Italian bruschetta w Vanilla toffee balsamic (V)

Soft smoked salmon blinis w chive crème

Salmon avocado Nori rolls (GF,DF)

Cohuna Wagyu Beef savoury cup w horseradish cream

Essence chicken teriyaki rolls (GF,DF)

Sweet potato, cashew & beetroot wafer cups (VG)

Vegetarian Nori rolls with avocado, carrot, cucumber (V,GF,DF)

Sweet potato, roasted red pepper & baby spinach frittata (DF, GF,)

Fresh Tasmanian oysters w vodka lime (GF,DF)

Fresh Tasmanian oysters w rice wine (GF,DF)

Vegetarian rice paper rolls w ginger miso dipping sauce (GF, DF, Vegan)

Lime zest & sweet chilli prawns (GF,DF)



Hot Savouries:

Freshly baked Mini Sausage rolls w house made tomato relish

Pumpkin, feta & caramelized onion tarts (VG)

Thai Chicken balls w sweet chilli aioli (2per serve) (GF,DF)

Egg & Bacon tartlets w house made tangy tomato relish

Mediterranean tarts w tomato, basil pesto, olives & crumbled fetta (VG)

Chicken, mushroom, brie tartlets

Mini Beef & Shiraz pies w house made relish

Chicken & creamed leek tarts

Greek style lamb Koftas with tzatziki (GF)

Pumpkin and red peppers shot w olive grissini (GF, DF, Vegan)

Vegetarian Spring rolls w sweet soy (VG, DF)

Aranchini balls with semi dried tomato & pesto w aioli (VG, GF)

Fork dishes:

Chicken Caesar cones w honey bacon, egg, lettuce & croutons

Salt & pepper Calamari w lemon aioli served in a palm leaf cone (GF, DF)

Chicken, pumpkin, semi dried tomato and basil pesto risotto (GF, DF)

Lamb ragout w potato gnocchi topped w parmesan (GF)

Chicken baby burrito's w corn salsa, avocado, lettuce & sour cream.

Wagyu beef sliders w onion jam, lettuce tomato & Jarlsberg cheese

Frenched lamb cutlets marinated in an apricot mint & garlic mustard glaze(GF, DF)

Sit down dinner menu

Setting your reception on this private property and watching the sun set with the people you love is a beautiful way to start the rest of your lives together. With pre dinner drinks on the lawn or around the vineyard whilst photos are capturing the day, your guests can enjoy beautifully prepared canapés, before settling inside for a three-course meal.

- This menu style includes a selection of 3 Canapés from our canapé menu.



Entrées

selection of 2

- Tiger prawn cocktail served with house made seafood sauce finished w coconut rice & fresh lime
- Roasted pumpkin, caramelized onion tart finished w a rocket & goats cheese salad
- Japanese nori omelet wafer with Tasmanian smoked salmon and horseradish crème
- Thai Chicken salad nourish bowl finished with a chilli & coconut dressing
- Pumpkin & sweet potato soup garnished w a garlic crouton & fried chive
- Wagyu beef carpaccio w pepper crust & truffle infused aioli
- Marinated lamb cutlet served on a bed of duck fat roasted chats with mint jelly & rosemary

Main Course

selection of 2

- Baby lamb rump char grilled medium, finished w salsa verde & roasted beetroot
- Chicken Breast pocketed w a tomato, basil & feta mousse wrapped in prosciutto & finished w red pepper cream & a parmesan wafer
- Grass fed Eye fillet - medium served w caramelized eschalot & Belvoir Park red wine jus
- Seared barramundi served w citrus zucchini salsa, curry prawn bisque & coriander pesto.
- Braised beef cheek served w sweet potato puree & slow roasted cherry tomatoes
- Sticky pork belly w honey carrot, spiced apple jam & parsnip puree

All main course dishes served with Duck fat roasted potatoes & your choice of Garden salad or Green Vegetable bowl finished w butter

Something sweet – dessert done right.....

Petite desserts to finish your formal dinner served as a buffet with tea & coffee while you dance the night away!

\$105 per person

Gourmet Bar-b-que

Gourmet BBQ - Starting with canapés, grazing platter boards & moving onto beautiful tender meats served with freshly prepared salad and a spectacular dessert buffet to finish, this package puts a whole new meaning to a back yard BBQ, served as a degustation on provincial style platters and stands.

This menu style includes:

- Grazing platters with a selection of finest cheeses, cured & smoked meats, marinated vegetables, dips & breads
- Selection of 3 Canapés per person

Bar-b-queued meats:

- Tasmanian Scotch Fillet served with caramelized onion jam
- Tandoori Chicken fillet marinated with Greek yoghurt and served with tzatziki
- Lamb, mint & rosemary sausages w Grandma's tomato relish

Served with sliced crusty breads & choice of two salads:

- Greek Salad with olives, feta, semi dried tomatoes, cucumber, cherry tomatoes
- Caesar salad with honey bacon, shaved parmesan, egg & Caesar dressing.
- Pontiac Potato salad with pesto mayonnaise, semi dried tomatoes, fresh Greek basil
- Spinach, pinenut & roasted pumpkin salad

Petite dessert buffet of our signature petite desserts served with Tea & coffee to finish

\$95 per person

Carvery

Our hearty French farmhouse style carvery will fill the hungriest of guests. Complete with grazing platters, succulent meats, duck fat crunchy potatoes & desserts to finish. This wedding style of service has been around for centuries!

This menu style includes:

- Grazing platters with a selection of finest cheeses, cured & smoked meats, marinated vegetables, dips & breads
- Selection of 3 Canapés per person

French provincial meats:

- Roasted Scotch Fillet medium, sliced & served with red wine jus lie
- Marinated leg of lamb served medium w a mint infused glaze
- Crackle crusted pork w seeded mustard & honey glaze

Served with sliced crusty breads & choice of two vegetable bowls:

- Duck fat roasted potatoes
- Root vegetable medley – sweet potato, carrot, parsnip
- Green vegetable bowl w beans, sugar snaps, brocollini & pak choy
- Spinach, pinenut & roasted pumpkin salad

Petite dessert buffet of our signature petite desserts served with Tea & coffee to finish

\$105 per person