



If you are looking to create an entertaining & fun atmosphere where everyone can let their hair down and 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 3 course meal, but in bite size pieces, no one ever goes hungry...

### **Package 1: Cocktail Weddings**

- Antipasto: Champagne ham, salami, roasted turkey, kalamata olives, semi dried tomatoes, roasted red peppers, marinated eggplant, zucchini, Tasmanian Brie, Gippsland Shadows of Blue, Lavosh, crackers & grissini
- Essence house made dips: Red pepper and cashew nut, beetroot, avocado and tzatziki with toasted Turkish breads
- Selection of 10 Hot and/or Cold Canapés
- Selection of 2 Risotto, Thai salad or lamb salad noodle boxes
- Fresh Fruit with hot chocolate fudge sauce.
- Your wedding cake served with complimenting dipping sauces such as lemon curd, caramel sauce and mars bar sauce.

### **Package 2: Cocktail Weddings**

- Antipasto: Champagne ham, salami, roasted turkey, kalamata olives, semi dried tomatoes, roasted red peppers, marinated eggplant, zucchini, Tasmanian Brie, Gippsland Shadows of Blue, Lavosh, crackers & grissini
- Essence house made dips: Red pepper and cashew nut, beetroot, avocado and tzatziki with toasted Turkish breads
- Selection of 12 Hot and/or Cold Canapés
- Selection of 2 Risotto, Thai salad or lamb salad noodle boxes
- Mini dessert buffet of Essence signature desserts
- Your wedding cake served with complimenting dipping sauces such as lemon curd, caramel sauce and mars bar sauce.

Prices are valid to Dec 23rd 2018 Please contact us for any increases that may occur prior to your wedding date. [www.cafeessencebendigo.com](http://www.cafeessencebendigo.com) to view our weddings find us on facebook

### **Package 3: Canapés with a 3 course meal.**

Setting a marquee on a 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 whilst photos are capturing the day, your guests can enjoy beautifully prepared canapés, before settling inside for a three course meal.

#### **We provide:**

- Selection of 4 Hot and/or Cold Canapés from our canapé menu.

#### **Entrée**

Essence tasting plate with your choice of 3 of the following items:

- Shot glass of slow roasted tomato and red pepper soup with parmesan grissini stick
- Nori omelet wafer with Tasmanian smoked salmon and horseradish crème
- Tiger prawns with wild lime and macadamia aioli
- Mediterranean Frittata with crumbled feta and basil oil
- Thai Chicken cup with fresh lemongrass and rice noodle
- Bruschetta - roma tomato, baby basil leaves, caramelised onion & Bocconcini
- Authentic Japanese Chicken teriyaki rolls with sweet soy
- Mini Greek lamb Kofta pockets with cucumber yoghurt and teardrop tomatoes

#### **Main Course (selection of 2)**

- Baby lamb rump served on a bed of baked zesty lemon Kipler's with mint salsa verde.
- Chicken Breast pocketed with a tomato, basil and Bulgarian feta mousse served on a potato rosti with sugar snaps and parmesan wafer.
- Grass fed Eye fillet cooked to medium served on a bed of creamed sweet potato mash with green beans and red wine jus lie.
- Thyme encrusted Tasmanian Salmon with baby asparagus, crispy greens and lemon balm buerre blanc.

#### **Dessert (selection of 2)**

- Citrus trip – Lime pannacotta, lemon curd tartlet, lemon sorbet shot topped cointreau chartreuse mandarin.
- Meringue stacks with fresh berries, Belgium milk chocolate fondant and mascarpone finished with Persian spun sugar
- Triple chocolate lace towers – layered white, dark and milk chocolate mousse topped with chocolate lace wafer and King Island double cream
- Crème de la crème – Crème caramel, butterscotch gelato, caramel hazelnut shot topped with toffee shards

OR.....Dessert buffet: A selection of the above desserts made in petit sizes to allow four taste sensations per person

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## **Package 4: Gourmet BBQ**

Our most popular wedding package is the Gourmet BBQ, Starting with canapés, house made dips and antipasto then moving onto beautiful tender meats served with freshly prepared salads and a spectacular dessert buffet to finish, this package puts a whole new meaning to a back yard BBQ, served as a buffet on silverware chaffer dishes or as a degustation on provincial style platters and stands our BBQ is building a reputation as the supreme wedding catering experience.

### **We provide:**

- Antipasto: Champagne ham, salami, roasted turkey, kalamata olives, semi dried tomatoes, roasted red peppers, marinated eggplant, zucchini, Tasmanian Brie, Gippsland Shadows of Blue, Lavosh, crackers & grissini
- Essence house made dips: Red pepper and cashew nut, beetroot, avocado and tzatziki with toasted Turkish breads
- Selection of 4 Hot and/or Cold Canapés

Main Course: Choice of 2 of the following meats plus sausages:

- Tasmanian Scotch Fillet served with tomato relish & caramelised onion jam
- Tandoori Chicken fillet marinated with Greek yoghurt and served with tzatziki
- Pesto chicken breast kebabs with tomato & fresh basil sauce
- Baby lamb Rump crusted with thyme, native pepper

Served with the following salads:

- Greek Salad with Kalamata olives, Bulgarian creamy feta, semi dried tomatoes, cucumber, cherry tomatoes and Tzatziki.
- Caesar salad with honey bacon, freshly shaved parmesan, garlic croutons and poached eggs with creamy Caesar dressing.
- Pontiac Potato salad with pesto mayonnaise, semi dried tomatoes, fresh Greek basil
- Essence fresh tiger prawn platters with dipping sauces

Dessert buffet:

- Mini lemon meringues, caramel tarts, lemon curd tarts, chocolate éclairs, French chocolate mousse cups, strawberry crème tarts, pannacotta shots

Chocolate dipped strawberry tower with 250 strawberries \$300 (seasonal)

Wedding cakes that can be included as part of our menus – Contact us for more information.

Venues available for hire for both ceremony and reception. Contact us for more information.

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