



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 3course meal, but in bite size pieces, no one ever goes hungry...package one is designed for reception time only and package two is designed for weddings that like to have drinks and food after ceremony before reception.

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 fork dishes per person
- Two petite desserts per person and your wedding cake served on platters with tea and coffee to finish.

\$65 per person

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 3 Fork dishes per person
- Mini dessert buffet of Essence signature desserts 5 per person
- Your wedding cake served with complimenting dipping sauces such as lemon curd, caramel sauce and mars bar sauce.

\$75 per person

Prices are valid to December 2022 Please contact us for any increases that may occur prior to your wedding date. www.cafeessencebendigo.com to view our weddings find us on facebook

Package 3: Canapés with a 3 course meal.

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 fountain 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 6 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 Kipfler'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 buffet:

- A selection of our pastry chefs' favourite desserts made in petit sizes to allow five taste sensations per person served w tea and coffee

\$80 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 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:

- Our Pastry chefs creations including but not exclusive of Mini lemon meringues, caramel tarts, lemon curd tarts, chocolate éclairs, French chocolate mousse cups, strawberry crème tarts, pannacotta shots

\$75 per person

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

Tailor made wedding cakes that can be served as part of your dessert are also made in house.

Please see our face book page for inspiration.

Prices on this menu are for Venue weddings only. Prices will vary on private properties.

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