



Wedding Roast Buffet with Canapes

The Wedding Banquet with Canapes menu is inclusive of Crockery, Cutlery, Serviettes, Buffet Table/Tablecloth & all Serving Equipment.

For planning purposes, our recommended service time is 2.5 hours. Should you require an extended service time, please let us know and we can arrange this to suit your plans.

MENU

Canapes (3)

Fish Tacos

Shredded Barramundi – Softshell – Green Salsa – Riata

Pork Belly (GF)

Crispy – Sweet Glaze – Pineapple – Pepper Salsa

Mix Fungi Tart * (V)

Goats Chevre

Roast Buffet

Carved as guests attend the Buffet table

Succulent Roast Beef (GF, DF)

With Red Wine & Thyme pan jus

Tender Roast Pork (GF, DF)

With delicious crackle & apple sauce

A range of Condiments

Salads & Vegetables

Your choice of five (5) freshly prepared Garden Salads and/or Hot Vegetables from our '[Menu Selections](#)'

page



Assorted Dinner Rolls

White, wholemeal, sesame seed, and butter portions.

Minimum 30 Guests: \$51.90pp (inclusive of equipment)

Staff costs apply

You may wish to add [Desserts](#), [Tea/Coffee](#) or one of our [Beverage packages](#).

Alternate Main Meal Meat Selections

May incur additional costs

Boneless Rolled Chicken (GF, DF)

Baked Leg Ham (GF)

Roast Turkey Breast (GF, DF)

Succulent Roast Lamb (GF, DF)

Honey BBQ Pork (GF, DF)

Roast Scotch Fillet (GF, DF)

Alternate Canape Selections

May incur additional costs

*Can be made Gluten Free

Cold Bites

Roast Vegetable Bruschetta (GF, Vegan): Roasted Mediterranean vege, EVOO

Tandoori Chicken Tartlets*: Mint Yoghurt Dressing

Black Sesame Buns (V): Black Sesame Bun/ Roast Veg/ Seasonal Goodies

Hummus Tart* (V): Harissa – Coriander

Duck Blinis: Rosé Duck Breast with Micro Slaw & Hoisin

Lotus Chips (GF, Vegan): Seaweed & chilli salt seasoning

Salmon Bruschetta: (GF) Fennel, Avo, Tomato, Crisp Tortilla

Spiced Pumpkin Tart*: Spiced pumpkin puree, onion jam, goats chevre

Beef Baguette*: Rare Beef, mushy peas, ricotta, micro greens



Zaatar Chicken Tart*: Chicken, Middle Eastern Spices, Yoghurt
Caprese Skewers (GF/V): Bocconcini, heirloom tomato, basil, pesto

Warm Bites

Piggy Backs (GF, DF): Charred Scotch – Pork Crackle
Balinese Beef Satays (GF, DF): House made Peanut Sauce – Lime
Baked Spinach & Fetta Puffs (V): Savoury spinach & feta mix, puff pastry bite
Chorizo Prawn Skewers: (GF) Spicy Chorizo, West Australian Prawns, Herby Yoghurt Dressing
3 Cheese Tarts* (V) Mascarpone, Fresh Parmesan & Neufchâtel, light pastry case
King Island Beef Pies: King Island Beef, rich gravy, flaky pastry
Malay Chicken Skewers (GF, DF): Peanut Satay Sauce
Assorted Gourmet Quiche: Assortment of mini gourmet quiches



Bigger Bites

Pulled Pork Sliders: Slow roasted – spicy apple slaw - brioche
Barramundi Burger: Grilled Barramundi – Aioli – brioche bun
Karage Chicken Bao Buns: Asian Slaw, Kewpie Mayo
Pulled Lamb Sliders: Garlic Mayo
Texas Zinger Burger: Nashville Tenders, Zingy style, Kewpi Mayo, Brioche
Pork Belly Sliders: Slow roasted pulled pork, spicy apple slaw, sweet brioche slider

Staffing – Estimated Staffing Requirements

Your requirements are dependent on your venue, location, menu, and guest numbers.

You will require qualified Chef/s & Service Staff to prepare and serve your menu; our quote includes travel to and from the venue and a standard set up time of 1 hr to set up kitchen and service area.

Our service team will arrive 1 hr prior to your service time to ensure all food is ready for guest arrival. Upon completion of your event our 1 hr pack down time ensures all food and equipment is removed and kitchen area is cleaned prior to departure.

If you require set up prior to your event, please let us know when finalising your event details.



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