WEDDING PACKAGES
YACHT PACKAGE

Please choose 14 canapes to be served

- Chilli beef empanada
- Japanese chicken karage
- Salt and pepper squid with soy infusion
- Steamed prawn gow, sweet soy
- Mini beef slider
- Semi sundried and pesto aranchini, V
- French leek and gruyere tart V
- Spiced fish cake, chilli and lemongrass
- Lemon and pepper chicken skewer,
- Sesame beef and lemongrass skewer
- Greek style lamb kofta, garlic, dill yoghurt
- Vietnamese vegetable rice paper roll, nam pal sauce V
- Thai glass noodle chicken
- BBQ Pork Buns
- Prawn and chicken siu mei
- Peking duck dumpling
- Moroccan lamb filo pastry
- Salt cod citrus and potato croquette
- Minted vegetable and feta empanada V
- Tempura prawn
- Porcini Mushroom Pie V

5.5 Hours Drinks Package

Local Beers: Carlton Draught, Cascade Light
Wines: Mr Fox Sauvignon Blanc, Mr Fox Chardonnay,
Mr Fox Cabernet Merlot, Mr Fox Shiraz
Including Soft Drinks & Mineral Waters
COCKTAIL DESSERTS
$9 per item
- Tiramisu wrapped in white chocolate
- Honey yoghurt pot, coconut crumble, lime zest
- Sugar coated Donuts served with Nutella or Vanilla bean syringe
- Cloudy apple and passionfruit paloma pop
- Caramel latte desert tubes served with popcorn
- Yogurt mouse with lychee and raspberry parfait

Including decorations for Station Pier Gazebo

Classic white beach wedding theme

Spirit Station Pier
Includes the following: POA

24 white wooden folding chairs for guests
Decoration at aisle end chairs
Ceremony rustic signing table
2x ceremony signing chairs
1x signing table decoration
1x Ivory aisle carpet runner (6m)
2x White high gloss pedestals with decor
1x butler table with ice bucket, ice and water bottles
Professional Wedding Coordinator to set up, Manage, decorate and pack up on the day.
Sunday Wedding Ceremonies

* Extra decorations, chairs and water bottles can be arranged at additional cost
SET MENU

CANAPES & TWO COURSE
$80 p/person
$140 p/person (Incl. Drinks pack-)

CANAPES & THREE COURSE
$90 p/person
$150 p/person (Incl. Drinks pack-)

CANAPES ON ARRIVAL
• Goat’s curd & caramelised leek tart
• Curry pumpkin & sweet potato empanada
• Chickpea fritter & avocado salsa
• Freshly shucked oyster, chilli lime dressing
• Steamed seafood wonton & xo sauce
• Har gow prawn dumpling
• Sugar cane prawn
• Peri Peri chicken skewer
• Chicken breast satay skewer
• Pan fried chicken gyoza
• Roast duck spring roll
• Roast pork belly quesadilla
• Sui mai pork dumpling
• Steam BBQ pork bun
• Chilli beef chimichanga

STARTERS
• Goat’s curd and caramelised leek tart
• Spinach ricotta cannelloni
• Freshly shucked oysters
• Palm sugar cured atlantic salmon, baby cress and apple blossom
• Crispy fried tiger prawns chilli and plum jam
• King prawns and avocado cocktail
• Salt and pepper calamari, rocket salad and aioli
• Soft shell crab and potato salad
• Pan fried sea scallops and chorizo sausage
• Pan fried Atlantic salmon, chimichurri
• Jasmine tea poached chicken with pickled young ginger, soy and sesame oil
• Crispy barbeque quail, orange and watercress salad
• Suckling pig, fruit chutney, apple and baby herb salad
• Roast duck salad with baby herbs, hoisin and five spice dressing
• Harissa lamb cutlets, rocket salad

5.5 Hours Drinks Package

Local Beers: Carlton Draught, Cascade Light
Wines: Mr Fox Sauvignon Blanc, Mr Fox Chardonnay,
Mr Fox Cabernet Merlot, Mr Fox Shiraz
Including Soft Drinks & Mineral Waters
**MAINS**

- Grilled wild barramundi with chilli lemongrass ratatouille
- Grilled wild barramundi, orange and baby cress salad
- Chilli tiger prawns, stir fry greens and jasmine rice
- Roast chicken breast, sweet potato mash and sautéed greens
- Nonya spiced chicken breast, herb salad, sambal and coconut rice
- Soy lacquer duck, shitake, soft greens, duck reduction
- Roast duck risotto and truffle oil
- Char grill western plains pork lion, sautéed greens, pommes au gratin
- Lamb rump, caponata vegetables and red wine glaze
- Slow cooked leg of lamb in tomato, saffron and cous cous
- Wok charred beef tenderloin in soy, sake and baby king mushrooms.
- Char grilled beef fillet, sautéed vegetables and potato rosti
- Pumpkin and sweet potato curry, date chutney, basmati with almonds and raisins

**DESSERTS**

- Tiramisu wrapped in white chocolate
- Honey yoghurt pot, coconut crumble, lime zest
- Sugar coated Donuts served with Nutella or Vanilla bean syringe
- Cloudy apple and passionfruit paloma pop
- Caramel latte desert tubes served with popcorn

**CHILDRENS MENU**

$30 p/child (12 & under)

Mains – Select one:
- Mini Burgers - chicken, beef, seafood
- Pizzette – gourmet veg (V), ham & pineapple, BBQ chicken
- Lasagne (GF)
- Cannelloni (V)
- Fish and chips
- Roast chicken (GF)

Dessert – Select one:
- Flourless chocolate cake (GF)
- Apple crumble
- Tiramisu
- Mini magnums (GF)
- Macaroons
- Petit cakes

Including unlimited Soft Drinks & Mineral Waters
EXPERIENCE STATIONS

Experience stations are based around their theme with chefs attired to match.
A Food Station can also be added to your existing menu choice throughout cocktail service, or as a sweet addition to dessert.

BBQ SPIT
PORk, CHICKEN AND/OR LAMB
Includes: Coleslaw, Salad, Pitta & Dip
$20 p/person (min 70 Guests)

WOOD FIRE PIZZA STATION
Wood Fire Pizza’s made with house-made bases & a range of delicious toppings
$25 p/person

ASIAN STATION
A selection of steamed Asian Dumplings, traditional Peking Duck Pancakes, Rice Paper Rolls, Sushi & California Rolls
$15 p/person

ANTIPASTO
Cured meats, chargrilled marinated vegetables, olives and grissini
$15 p/person

PARIS STATION
An extensive menu of freshly prepared delicious sweet crepes & gluten free savoury crepes made right in front of your guests.
Toppings include nutella, bananas, strawberries, sugar, ice cream, peanut butter, jam, cinnamon & coconut to mix & match.
$18 p/person
EVENT EXTRAS

Have a look at the exciting range of extras we can provide for your function.

PROFESSIONAL DJ
A range of experienced professionals that provide an excellent service for your wedding, function or party. Minimum 5 hour hire.
$600 - 900

LED LOVE LIGHTS
Perfect stand out piece for any event. Approximately 36 inches tall.
$160 per letter

PHOTOBOOTH
Our photobooths come with various backdrops to choose from. Personalized message/picture/logo on your photos.
From $550

DESSERT CANDY BUFFET
The cost includes a themed concept, set up and styling as well as 2-4 varieties of lollies (approx 8-10KG) all additional lollies and desserts such as - cakes, cupcakes, macarons, personalised chocolates, mini desserts etc. are an additional cost.
From $500

FLOWER & FOLIAGE WALLS
We have flower and foliage walls in every colour combination available. Available with lots of flowers or a more wild look with greenery and flowers throughout.
From $180

STYLING POA
Pricing for this service can be discussed upon appointment