



The Mallard Duck

CASUAL CEREMONY & COCKTAIL RECEPTION PACKAGE

\$24 500 incl GST

Based on 50 guests | Extra guests \$115pp

CEREMONY 4.30PM

- Celebrant
- Full Ceremony set up including Arbor & Flowers
- Sign Table and 2 Chairs
- 24 chairs for your guests
- A choice of Aisle Runner
- Personalised Welcome Sign with greenery
- Brides Bouquet & Groom's Buttonhole
- 2 x Bridesmaids Bouquets
- 2 x Groomsmen Buttonholes
- Photographer for 4 hours (extra optional)

WEDDING RECEPTION 5PM - 11PM

- Welcome Drink
- 6 Hours Drinks Package including all Bar staff, bar equipment & glassware
- Delicious Food Truck Style Menu
- A Two Tier Wedding Cake of your choice
- Couches, Coffee Tables, Cocktail Tables & Stools
- Flowers, Candles & Card box to dress the venue
- DJ/MC
- ALL STAFFING including set up, service & pack down
- An Event Manager to take care of you on the night
- **EXCLUSIVE USE OF THE VENUE**



COCKTAIL GASTRONOMY

CASUAL COCKTAIL MENU

CHOOSE ONE OF THE FOLLOWING MENUS



TOMMY TACO

- Mexican Grazing Table
 - Baked tortilla chips
 - Hot nacho cheese pot
 - Hot beef & bean chilli pot
 - Guacamole and fresh limes
 - Pico de gallo and Mexican corn salsas
 - Chilli lime dusted rockmelon and watermelon slices
- Tacos
 - Chicken Tinga Taco – chipotle chicken, tomato, radish, onion, coriander & lime
 - El Pastor Taco – tender pulled pork, roast pineapple, green salsa
 - Edgy Veggie Taco – roasted cauliflower, crispy chickpeas & lime aioli

OR

BABY CHANS

- Fotomaki Sushi Table
 - Cucumber roll
 - Teriyaki chicken roll
 - Cooked prawn roll
 - Lobster salad roll
 - Tuna salad roll
 - Crab meat roll
 - Fresh salmon roll
 - Tamago
- Dumpling Bowl Menu
 - Chicken & mushroom with slaw, soy caramel and ginger
 - Spicy pork & chive with coconut sambal
 - Vegetarian with turmeric, galangal and coconut sauce

CASUAL COCKTAIL MENU CONTINUED

CHOOSE ONE OF THE FOLLOWING MENUS

SLIM TONY'S

- Charcuterie Table
 - Sliced prosciutto, bresaola & salumi
 - Cheddar and brie cheeses
 - Marinated olives, fetta & dolmades
 - Bread rolls, grissini sticks and gluten free crackers
 - Fresh fruit, nuts and homemade dips
- Pizza Menu
 - Margarita – tomato sugo, buffalo mozzarella & torn basil
 - New Yorker – pepperoni, mozzarella, oregano
 - Funghi – button mushrooms, ricotta, parmesan & parsley
 - Tropicana – shaved ham, pineapple & napolitana sauce



OR

PETER PANORAMA

- Garden Grazing Table
 - Cob loaf
 - Fresh and dried breads, dukkah and XV olive oil
 - Marinated vegetables and fetta
 - Crudites and dips
 - Seasonal fruits
- Pan Menu (**choose one pan per 25-35 people**)
 - Jambalaya – creole style paella with pork & fennel, chicken, chorizo, seasonal vegetables and rice
 - Nonna's Gnocchi – home-made potato gnocchi, cherry tomatoes, spinach, sundried tomato pesto and parmesan
 - Spanish Paella – traditional with prawns, calamari, chorizo, roast capsicum, saffron and peas
 - Chilli Con Carne – Spicy beef, pinto beans, tomato, lemon and cumin with corn chips
 - Nasi Goreng – Indonesian Bali fried rice with satay chicken and topped with fried omelette, fresh tomato, cucumber & spring onion



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Welcome Drink

Watermelon Collins

Gin, Watermelon, Citrus, Rose, Mint

OR

Trentham Estate 'River Retreat' Brut NV

Trentham Cliffs, NSW

Wine

Trentham Estate 'River Retreat' Brut NV

Trentham Cliffs, NSW

Trentham Estate 'The Family' Moscato

Trentham Cliffs, NSW

Silkwood Estate 'The Walcott' Sauvignon Blanc

Margaret River, WA

Sittella 'Silk' White Blend

Swan Valley, WA

Lake Breeze 'Bullant' Shiraz

Langhorne Creek, SA

Rosily 'Gros Ventre' Rosé

Margaret River, WA



On Tap

Balter Brewing "Eazy Hazy"

IPA, 4%

Gage Roads 'Hazy As'

Pale Ale, 5%

Great Northern 'Super Crisp'

Lager, 3.5%

Outback Brewing Apple

Cider, 5%

Non-Alcoholic

Great Northern Zero

Lager, 0%

Heaps Normal 'Quiet' XPA

Ale, less than 0.5%



Coke | Coke No Sugar | Sprite | Sprite Lemon + |

Ginger Ale | Tonic Water | Still Water | Sparkling Water

Spirits are available as an optional extra.



Robyns Creative Cakes



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MENU

**INCLUDES FLORALS &
A CUSTOMISED CAKE TOPPER**

Vanilla Bean Sponge with vanilla buttercream

Lime & Coconut Sponge with vanilla buttercream

White Choc Raspberry Sponge with vanilla buttercream

White Choc Mud Cake with passionfruit buttercream

Carrot & Walnut Sponge with vanilla buttercream

Red Velvet Sponge with vanilla buttercream

Lemon Sponge with a lemon buttercream

Choc Mud Cake with chocolate buttercream

Gluten Free Options: White Choc Raspberry, Lime & Coconut, Vanilla Bean, Lemon

Finishes:

Semi Naked

Smooth Buttercream

Textured Buttercream

Custom toppers can be viewed on their Facebook Wedding Album and you can choose any font & medium ie wood, gold, silver, any wording, add dogs etc - all included in the price.

Taste boxes are available to pick up from Robyn (\$30)