

The Mallard Duck



DELUXE CEREMONY & COCKTAIL RECEPTION PACKAGE 2025/2026



\$25 500

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$135PP



WHAT'S INCLUDED

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 florals
- Bride's 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
- A delicious & substantial Cocktail Menu
- A Two Tier Wedding Cake of your choice
- Couches, Coffee Tables, Cocktail Tables & Stools
- Flowers & venue decor
- 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

VENUE FEE INCLUDED

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$135PP

SAMPLE MENU

INCLUDED: 4 Canapes & 2 Roaming Meals

OTHER OPTIONS:

3 Canapes & 3 Roaming Meals (extra 5pp)

Grazing Table, 4 Canapes & 2 Roaming Meals (extra \$18pp)

COLD CANAPES

Beef Crostini, whipped fetta, salsa verde

Ceviche Spoons, white fish, coconut, lime, chilli GF DF

BBQ'd Honeydew Melon, baby bocconcini prosciutto

skewers GF

Goats cheese, tomato confit and asparagus tartlet V

Five Spice Duck, blood orange, enoki salad GF

Smoked Salmon, creme fraiche, buckwheat blini GF

Prawn cracker Vietnamese chicken salad GF DF

Beef Tartare, wholegrain mustard, lavosh, soft herbs DF

Crispy chicken fotomaki roll GF DF

HOT CANAPES

Beef tostada, pica de gallo, pickled onion DF

Grilled scallops + pancetta, preserved lemon DF

Zucchini dill fritters, fetta whip GF V

Fried Chicken & Waffle bites, Canadian maple

Chicken Yakitori Skewers, sesame kewpie mayo GF DF

Tomato and basil arancini, herb pesto V

Pork belly, pineapple salsa, soy caramel GF DF

Satay lamb skewers, mint yoghurt GF

Stone-fired garlic prawns, rocket, lemon GF DF



All dietary
requirements can be
accommodated



ROAMING MEALS

SIGNATURE BOWLS

NONNA'S GNOCCHI

Hand-made potato gnocchi, cherry tomatoes, spinach, sundried tomato pesto & parmesan V

RISK IT FOR THE BRISKET

Wood-fired beef brisket, charred broccolini & piccalilli GF DF

PERI PERI CHICKEN

Bomba rice & corn salsa GF DF

CIDER-BRAISED PORK BELLY

Crisp potatoes, fennel, apple & celeriac slaw GF DF

CHAR SIU CHICKEN

Chinese BBQ chicken, bok choy, pickled daikon, crispy shallots GF DF

RED WINE BRAISED BEEF CHEEKS

Creamed potato, heirloom tomato & herb salad GF

MISO GLAZED SNAPPER

Quinoa, sugar snap peas, radish, orange + pickled ginger GF DF

AUTHENTIC PAELLA (Vegetarian option available)

Succulent seafood, roast chicken & Spanish pork GF DF

BAO AND BUNS

KARAAGE CHICKEN BAO

Iceberg lettuce & bulldog sauce

BAHN MI BAO

Crisp pork belly, cucumber, carrot, chilli, mayo & hoisin sauce DF

VEGGIE NINJA BAO

5 spice pumpkin, pickled cabbage, hoisin sauce, coriander VE DF

ROYALE WITH CHEESE SLIDER

Beef patty, McClure pickles, white onion and tomato relish



THE DRINKS

6 hour drinks package included
Spirits & Cocktails are an optional extra

WELCOME DRINK

Watermelon Collins
Gin, Watermelon, Citrus, Rose, Mint

OR

Trentham 'River Retreat' Brut NV
Trentham Cliffs, NSW

WINES

Trentham 'River Retreat' Brut NV
Trentham Cliffs, NSW

The Family Moscato
Trentham Cliffs, NSW

Silkwood 'The Walcott' Sauvignon Blanc
Margaret River, WA

Lake Breeze 'Bullant' Shiraz
Langhorne Creek, SA

St Johns Brook 'Recolte' Rosé
Margaret River, WA

ON TAP

Feral 'Hop Hog'
IPA, 5.8%
Pirate Life 'South Coast'
Pale Ale, 4.4%
Great Northern 'Super Crisp'
Lager, 3.5%
Outback Brewing Apple
Cider, 5%

NON-ALCOHOLIC

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 & Cocktails
available as an
optional extra



CAKE MENU

A TWO TIER WEDDING CAKE IS INCLUDED IN YOUR WEDDING PACKAGE, PLUS FLORALS AND A CUSTOM TOPPER

FLAVOURS

Black Forest

Nutella

Lemon & Blueberry

Choc Mud

Salted Caramel

Red Velvet

Lemon

Lime & Coconut

Vanilla Bean

White Choc & Passionfruit

White Choc Mud

White Choc & Raspberry

Carrot & Walnut

GLUTEN FREE

Lime & Coconut

Vanilla Bean

White Choc & Raspberry

Salted Caramel

Lemon

Choc Mud

The above can also be prepared as
Gluten Free, Dairy Free & Egg Free



STUDIOGALEA

GALLERY



