

The Mallard Duck



EXCLUSIVE CEREMONY & SIT DOWN RECEPTION PACKAGE 2025/2026



\$30 900

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$180PP



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 Sit-Down Dinner (Share-style or Formal Plated)
- A Two Tier Wedding Cake
- Tables (Round or Long), Crossback Chairs, Crockery, Cutlery, Table Linen & Linen Napkins
- Couches, Coffee Tables, Cocktail Tables & Stools
- Table arrangements & decor
- Menus, Seating Plan with florals & Place cards
- 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 \$180PP

SIT-DOWN MENU

SHARE STYLE

INCLUDED: 4 Canapes, Banquet Dinner, Dessert Grazing Table

OTHER OPTIONS (SHARE STYLE):

- 4 Canapes, Banquet Dinner, Dessert (alt drop) - (extra \$10pp)
- Grazing Table, 4 Canapes, Banquet Dinner, Dessert Grazing Table (extra \$25pp)

GRAZING TABLE

Selection of cold cuts with cornichons, relishes, mustard, olives, grilled vegetables & dried tomato

House made dips; spiced carrot & cashew, smoked eggplant & chickpea (GF, DF, Vegan)

Blue cheese, vintage cheddar & brie cheese accompanied with nuts, dried fruits & fresh seasonal fruit

Fresh breads including gluten free, water crackers & grissini sticks

HOT CANAPES

Southern Crispy Chicken, onion jam, on corn bread (GF, DF)

Tomato & Rosemary Arancini with pumpkin puree (GF, DF, Vegan)

Crispy Pork Belly with sweet ginger soy, toasted coconut sambal (GF, DF)

Teriyaki Chicken Mushroom Skewers, toasted sesame, green onion (GF, DF)

Lamb & Rosemary Pie with flaky pastry

Smoky Garlic Prawns with lemon & parsley (GF, DF)

Chicken & Ginger Dumpling with spicy dipping sauce (DF)

Southern-Style Crab Cake with red pepper relish (GF, DF)

Zucchini, Parmesan & Sweet Potato Fritters with tomato relish (GF, V)

Thai Lemongrass Chili Fish Balls with sour spicy sauce

Pumpkin & Sweet Potato Pakora with mango chutney

Duck Miso Croquet with hazelnut & sesame crumb (GF, DF)

COLD CANAPES

Mini Poppy Seed Bagels, smoked chicken, avocado, sundried tomato

Mini Sesame Bagels, smoked salmon, avocado, sundried tomato, horseradish cream

Mini Black Sesame Bagels, bocconcini, pesto, spinach, sundried tomato (V)

Potato Rosti topped with smoked salmon, pickled onion & caper horseradish cream (GF)

Roasted Pumpkin, Basil & Almond Tart, red peppers, spinach (GF, DF, Vegan)

Roasted Beef, smoked eggplant puree, Salsa Verde on garlic bruschetta (DF)

Szechuan duck, radish & green onion salad, crispy rice (GF, DF)

Chicken & Mushroom Tart with hazelnut crumb (GF, DF)

Beetroot Hummus, pickled radish on cucumber, black sesame (GF, DF, Vegan)

Nori Roll, pickled daikon, cucumber, avocado, miso & green onion (GF, DF, Vegan)

Prawn Avocado Norimaki, pickled ginger & toasted sesame (GF, DF)

Smoked Slow Cooked Octopus, miso mayonnaise, green pea seaweed custard (GF, DF)



All dietary
requirements can be
accommodated



SIT-DOWN MENU

INCLUDED: 4 Canapes, Banquet Dinner, Dessert Grazing Table

SHARE STYLE CONT.

OTHER OPTIONS (SHARE STYLE):

- 4 Canapes, Banquet Dinner, Dessert (alt drop) - (extra \$10pp)
- Grazing Table, 4 Canapes, Banquet Dinner, Dessert Grazing Table (extra \$25pp)

BANQUET DINNER – MAIN MEALS

MAIN DISHES (Choose 3)

Slow Cooked Pork Shoulder spiced with Creole rub, cucumber & mint (GF, DF)

Long Braised Beef Cheeks in balsamic, red wine, onion & rich stock (GF, DF)

Marinated Smoked Chicken Thighs with Salsa Verde & almonds (GF, DF)

Grilled Red Snapper Fillets, herbs, caper & olive oil salsa, fresh lemon (GF, DF)

Roulard of Lamb filled with hazelnuts & sage, with peppercorn & brandy sauce (GF, DF)

Teriyaki Salmon, green onions & white radish, sticky sauce (GF, DF)

Thai Snapper Fillets with coconut, lemongrass & kaffier lime leaves (GF, DF)

Satay Prawns in spicy Malaysian peanut sauce & crispy shallots (GF, DF)

Hoisin Chicken Breast, crispy friend rice noodles, spring onions (GF, DF)

SIDE DISHES (Choose 3)

Garlic & Vegetable Rice with toasted sesame (GF, DF, Vegan)

Roasted Sweet Potato & Pumpkin Salad with chickpeas, spinach, grilled peppers & mustard dressing (GF, DF, Vegan)

Rosemary & Pepper Roasted Potatoes with garlic & parmesan (GF, V)

Moroccan Spiced Cauliflower with hazelnuts, cherry tomatoes & currants (GF, DF, Vegan)

Tomato, Balsamic & Spanish Onion Salad with mixed leaves (GF, DF, Vegan)

Green Salad of broccoli, almonds, fetta, spinach & zucchini with orange dressing (GF, Vegan)

Wild Mushrooms with rice noodles, pac choy & ginger soy dressing (GF, DF, Vegan)

Grilled Broccolini, lemon pinenut crumble (GF, DF, Vegan)

Chat Potatoes cooked with oregano & sage butter (GF, Vegan)

Quinoa with corn, almonds, roasted red peppers & beans (GF, DF, Vegan)

Roasted Beetroot with sesame, balsamic & lemon (GF, DF, Vegan)



All dietary
requirements can be
accommodated



SIT-DOWN MENU

FORMAL PLATED

OTHER OPTIONS (FORMAL PLATED):

- Grazing Table, 4 Canapes, Main (alt drop), Dessert Grazing Table - (no extra cost)
- Grazing Table, 2 Canapes, Main (alt drop), Dessert (alt drop) - (less \$10pp)
- 4 Canapes, Entree (alt drop), Main (alt drop), Dessert (alt drop) - (less \$7pp)

ENTRÉE Served alternate drop

Roasted Beetroot, candied almonds, frizzle lettuce, pickled red onion, mustard dressing (GF, DF, Vegan)

Prawn & Squid Salad, red pepper goats cheese pesto & dill (GF)

Rare Roasted Beef sliced thin with fried capers, smoked ricotta & honey reduction (GF)

Pressed Pork & Raisin Terrine, truffle aioli, garlic wafer (DF)

Apple Wood Smoked Octopus, fennel salad, miso dressing & crispy rice noodle (GF, DF)

Soy Roasted Butternut Pumpkin, spiced quinoa salad, pickled ginger & sesame wafers (GF, DF, Vegan)

Poached Szechuan Chicken, avocado, kimchi & sweet soy (GF, DF)

MAIN MEALS Served alternate drop

Southwest Sirloin of Beef, seasonal greens, truffle parsnip puree, roasted onion jus (GF, DF)

Slow Cooked Pork Belly in master stock, forest of mushrooms, pac choy, ginger glaze (GF, DF)

Middle Eastern Lamb Roulade slow cooked, carrot orange puree, braised lentils, lemon chickpea dressing (GF, DF)

Pan Seared Duck Breast, sweet pepper red cabbage, crispy potato cake, wine sauce (GF, DF)

Smoked Maryland of Chicken, miso baby onions, wok fried womboc, green onions & water chestnuts (GF, DF)

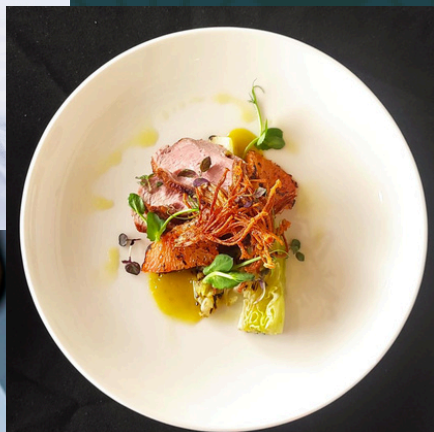
Coconut & Sweet Potato Curry, snake beans & garlic rice (GF, DF, Vegan)

Pan Fried Snapper Fillet, herb chat potato, broccolini, red pepper lemon caper dressing (GF, DF)

Braised Beef Cheeks in onion & red wine, soft goats cheese polenta, tomato salsa & spinach (GF)



All dietary requirements can be accommodated



SIT-DOWN MENU

DESSERTS

PLATED DESSERT

Dark Chocolate Fondant Praline Cream & strawberry mint compote

Coconut & White Chocolate Panna Cotta with burnt mango chutney, peanut brittle (GF, DF, Vegan)

Orange & Hazelnut Torte, orange curd, balsamic strawberries (GF)

Pink Grapefruit Tart, watermelon compote, sherry syrup

Armagnac Filled Choux Buns, chocolate hazelnut crumb

Seasonal Fruit Tart, coconut sauce & walnut praline (GF, DF, Vegan)

Coffee Custard, pear jelly, chocolate mousse, sambuca cream (GF)

Apple & Pedro Ximenez Pudding, vanilla bean ice cream, apple wafer

DESSERT GRAZING TABLE

Bite sized cakes & desserts and fresh fruit

Savoury options available



All dietary
requirements can be
accommodated



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

YOUR CHOICE OF A TWO TIER WEDDING CAKE
OR DESSERT TOWER INCLUDING FLORALS AND
A CUSTOM TOPPER

FLAVOURS

Black Forest	Lime & Coconut
Nutella	Vanilla Bean
Lemon & Blueberry	White Choc & Passionfruit
Choc Mud	White Choc Mud
Salted Caramel	White Choc & Raspberry
Red Velvet	Carrot & Walnut
Lemon	

GLUTEN FREE

Lime & Coconut
Vanilla Bean
White Choc & Raspberry
Salted Caramel
Lemon
Choc Mud

DESSERT TOWER

40 dessert cups, 30 cupcakes, 16 brownies, 20 macarons,
15 mini lemon meringue tarts

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



STUDIOGALEA

STUDIOGALEA

GALLERY



