

The Mallard Duck



EXCLUSIVE CEREMONY & SIT DOWN RECEPTION PACKAGE 2027



\$32 500

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$166PP



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 (Formal Plated or Share Style)
- 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 \$166PP

SIT-DOWN MENU

FORMAL PLATED

INCLUDED: 4 Canapes, Plated Main (alt drop), Dessert Grazing Table

OTHER OPTIONS (FORMAL PLATED):

- Grazing Table, 2 Canapes, Main (alt drop), Dessert (alt drop) - (extra \$16pp)
- 4 Canapes, Entree (alt drop), Main (alt drop), Dessert (alt drop) - (extra \$19pp)
- Grazing Table, 4 Canapes, Main (alt drop), Dessert Grazing - (extra \$27pp)

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

FORMAL PLATED CONT.

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- 4 Canapes, Entree (alt drop), Main (alt drop), Dessert (alt drop) - (extra \$19pp)
- Grazing Table, 4 Canapes, Main (alt drop), Dessert Grazing - (extra \$27pp)

ENTRÉE IF CHOSEN 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)

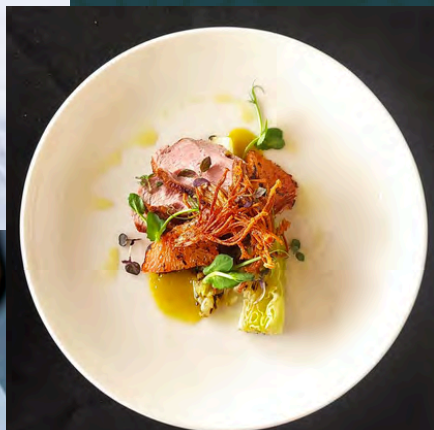
Coconut & Sweet Potato Curry, snake beans & garlic rice (GF, DF, Vegan)

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)



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SIT-DOWN MENU

SHARE STYLE

SHARE STYLE OPTIONS:

- 4 Canapes, Banquet Dinner, Dessert Grazing - (extra \$27pp)
- 4 Canapes, Banquet Dinner, Dessert (alt drop) - (extra \$38pp)
- Grazing Table, 4 Canapes, Banquet Dinner, Dessert Grazing - (extra \$54pp)

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 fried 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)



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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

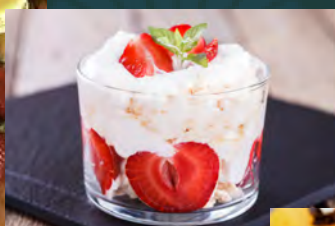
DESSERT GRAZING TABLE

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
Murray Darling, NSW

The Family Moscato
Murray Darling, NSW

'Shake Your Tail Feather' Semillon Sauvignon
Blanc
Margaret River, WA

'Duck Side of the Moon' Shiraz
Swan Valley, WA

St Johns Brook 'Recolte' Rosé
Margaret River, WA

ON TAP

Great Northern 'Super Crisp'

Lager, 3.5%

Pirate Life 'South Coast'

Pale Ale, 4.4%

Gage Roads 'Single Fin'

Summer Ale, 4.5%

Carlton Dry

Lager, 4.5%


NON-ALCOHOLIC

Great Northern 'Zero', Lager 0%

Polka 'Lilly Pilly' De-Alc Cuvee, Sparkling 0%

Pepsi | Pepsi Max | Lemonade | Lemon, Lime & Bitters |
Tonic Water | Ginger Ale
Apple | Orange | Cranberry

ALL SERVICE STAFF, BAR, EQUIPMENT, GLASSWARE & ICE IS INCLUDED



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

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

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



OUR SCHEDULE:

STRESS FREE WEDDING CO-ORDINATION

we've got you covered!

CONSULTATION MEETING

- Visit our Showroom in Bibra Lake, meet at The Mallard Duck or connect via Zoom, I'm flexible!

FIRST PLANNING MEETING

- Let's unleash our creativity and map out the journey ahead together.

TASTING NIGHT

- Our exclusive caterers, Crafted Events, are eager to host you for a menu tasting. Private tastings are available from May to August (outside the busy event season).

6 MONTHS

MEET WITH THE FLORIST

- We love a mood board! Sweetfloral will help you choose your own florals and decor to suit your vision and style for the big day!

MEET WITH THE DJ

- Complete DJ will help you select your playlist, favourite tunes, and introduce you to your MC.

MEET WITH ROBYN'S CREATIVE CAKES

- Book in a private Cake and Dessert tasting or pick up a samples to take home.

MEET WITH YOUR CELEBRANT

- Finalise your ceremony details, including vows and special mentions.

10 -12 WEEKS

- Food and Beverage Selection
- Final RSVP's and Seating Plan details

8 WEEKS

FINAL MEETING

- Lets tick all the boxes and confirm all the details!

ON THE DAY

Full event coordination is provided—from walking down the aisle to post-ceremony photos, liaising with suppliers on evening timelines, and managing all the formalities. We have got you covered!



GALLERY

