The Mallard Duck

DELUXE CEREMONY & COCKTAIL RECEPTION PACKAGE 2027

$28 900

BASED ON 50 GUESTS | EXTRA GUESTS FROM $145PP

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 $145PP

COCKTAIL MENU

INCLUDED: 4 Canapes & 2 Roaming Meals

OTHER OPTIONS:

3 Canapes & 3 Roaming Meals (extra 5pp)

Grazing Table, 4 Canapes & 2 Roaming Meals (extra $27pp)

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)

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)

CRAFTED
CATERING & EVENTS

All dietary requirements can be accommodated

ROAMING MEALS

Crispy Tempura Snapper, chips & herb lemon mayonnaise (GF, DF)

Red Wine Braised Beef Cheeks, wild mushrooms, buttery pomme puree, snow pea shoots (GF)

Creole-Style Chicken, soft goats cheese polenta, spinach & tomato salsa (GF)

Ragout of Slow Cooked Chuck in tomato onion garlic & herbs, penne pasta & Romano cheese

Plump Potato Gnocchi, basil, spinach, tomato, white wine, garlic & broccoli (GF, DF, Vegan)

Chicken & Prawn Pad Thai, vegetables, rice noodles & crispy onion

Lamb Korma; slow cooked lamb shoulder in fragrant spices with basmati rice, mint riata (GF)

Slow Cooked Pork Belly, Asian sesame slaw, sticky soy glaze (GF, DF)

Fragrant Lentil Dahl with seasonal vegetables & cashew crumb (GF, DF, Vegan)

Crab Macaroni Cheese Donuts crumbed in panko, fresh garden salad & tomato relish

Greek-Style BBQ Marinated Lamb, cucumber, olive & tomato salad & garlic oregano dressing (GF, DF)

Cured Grilled Atlantic Salmon, herb sauce, baked potatoes & parmesan (GF)

Beef Burger with Swiss cheese, onion jam, butter lettuce & tomato chutney

Pulled Pork Bao Buns (2) filled with pickled radish, onion & red cabbage

CRAFTED
CATERING & EVENTS

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

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

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

DESSERT TOWER

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

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