

# *The Mallard Duck*



## **DELUXE CEREMONY & COCKTAIL RECEPTION PACKAGE TO JUNE 2028**



**\$30 900**

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$160PP



# WHAT'S INCLUDED

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## 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 \$160PP**

# 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 \$23pp)

## COLD CANAPES

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

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

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

Caramelised Onion & Goats Cheese Tart

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)

Smoked Chicken, mustard aioli, pickled onion on blini (DF)

Crispy Corn bread, beetroot hummus, tomato & hazelnut (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)

Chinese Pork Fritters with star anise dipping sauce

Chicken & Ginger Dumpling with spicy dipping sauce (DF)

Prawn & Crab Fried Dumpling, rice noodles, ginger & chilli (GF DF)

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

Crispy Fried Squid with sesame, seaweed & wasabi mayonnaise (GF DF)

Pumpkin & Sweet Potato Pakora with mango chutney

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



All dietary requirements can be accommodated

# ROAMING MEALS

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Crispy tempura snapper, chips and herb lemon mayonnaise (GF DF)

Red wine braised beef cheeks wild mushrooms, buttery pomme puree, snow pea shoots (GF)

Spanish chicken fillet, black bean, tomato and red onion salad, lime sour cream dressing (GF)

Ragout of slow cooked chuck in tomato, onion, garlic and herbs, penne pasta and Romano cheese

Plump potato gnocchi, roasted pumpkin and sage sauce, toasted almonds (GF DF Vegan)

Chicken and prawn pad thai, vegetables, rice noodles and 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 and cashew crumb (GF DF Vegan)

Crispy fish taco, guacamole, lettuce, sour cream and tomato salsa

Greek style bbq marinated lamb, cucumber, olive and tomato salad, garlic oregano dressing (GF DF)

Cured grilled Atlantic salmon, herb sauce, baked potatoes and parmesan (GF)

Beef burger with swiss cheese, onion jam, butter lettuce and tomato chutney

Pulled pork bao bun filled with pickled radish, onion and red cabbage

Bruschetta, onion jam, roasted tomato, smoked ricotta, basil (V)



# THE DRINKS

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

## WELCOME DRINK

Pink Lemonade Spritz  
Kollective Vodka, raspberry syrup, lemon, soda,  
lemonade, lemon wheel

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

'Rose by the Lake' Rosé  
Pemberton, WA

## ON TAP

Great Northern 'Super Crisp'

Lager, 3.5%

Somersby 'Super Crisp' Apple

Cider, 4.5%

Gage Roads 'Single Fin'

Summer Ale, 4.5%

Nail Brewing 'Quokka Export'

Lager, 4.1%

## 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

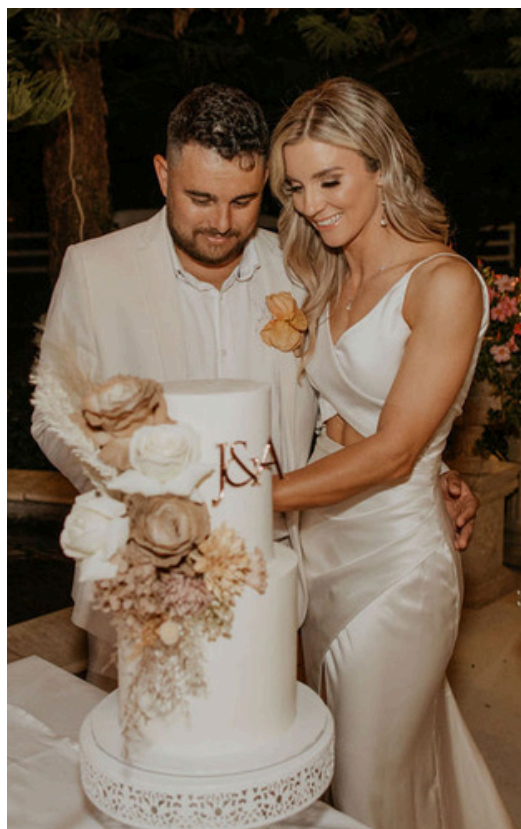
Nutella  
Lemon & Blueberry  
Choc Mud  
Salted Caramel  
Red Velvet  
Lemon  
Vanilla Bean  
White Choc & Passionfruit

White Choc Mud  
White Choc & Raspberry  
Carrot & Walnut  
Espresso Martini  
Gingernut  
Black Forest  
Tiramisu  
Biscoff

## GLUTEN FREE

Vanilla Bean  
White Choc & Raspberry  
Salted Caramel  
Lemon  
Lemon & Blueberry

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



# DESSERT TOWER MENU

ONE TIER CAKE + 30 cupcakes, 20 dessert cups, 20 brownies, 20 macarons, 15 lemon meringue tarts (serves 70-90)

## 30 CUPCAKES

## 20 DESSERT CUPS

- |                           |                        |
|---------------------------|------------------------|
| Nutella                   | White Choc Mud         |
| Lemon & Blueberry         | White Choc & Raspberry |
| Choc Mud                  | Carrot & Walnut        |
| Salted Caramel            | Espresso Martini       |
| Red Velvet                | Gingernut              |
| Lemon                     | Black Forest           |
| Vanilla Bean              | Tiramisu               |
| White Choc & Passionfruit | Biscoff                |

- |           |              |
|-----------|--------------|
| Chocolate | Nutella      |
| Kitkat    | Strawberry   |
| Vanilla   | Passionfruit |
| Lemon     | Oreo         |
| Biscoff   | Tiramisu     |

15 LEMON MERINGUE TARTS OR CANNOLI

20 MACARONS, SHORTBREAD OR DONUT BALLS

20 BROWNIES



STUDIOGALEA

# CAKE MENU - OTHER OPTIONS



## SINGLE TIER

Single Tier Cake 7" double barrel (6 layers high) (-\$150)

## 3RD TIER

Extra tier - (+\$180)

## CUPCAKE TOWER

6" cake with topper & florals + 50 cupcakes  
or doughnuts (-\$120)

6" cake with topper & florals + 100 cupcakes  
or doughnuts (no extra cost)

CONTACT: [info@robynscreativecakes.com.au](mailto:info@robynscreativecakes.com.au)

## CUPCAKES

Individual cupcakes \$5

## CHOCOLATE BARS

Customised with guest names \$4.50

## MARTINI GLASSES

Assorted flavours \$8

Keep the glass & gift as a favour \$10

You may choose whatever style of cake / dessert that suits you. Robyn's Creative Cakes has many different options that you can discuss with her during your tasting consultation.



# 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

