

The Mallard Duck



**EXCLUSIVE CEREMONY & SIT DOWN
RECEPTION PACKAGE TO JUNE 2028**



\$35 900

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$196PP

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 (Plated or Share Style options available)
- A Two Tier Wedding Cake OR Dessert Tower
- 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 \$190PP



SIT-DOWN MENU

FORMAL PLATED

- 5 Canapes, Plated Main (served alt drop)

OR

BANQUET SHARE STYLE

- 3 Canapes, Banquet Dinner (3 Mains, 3 Sides) + \$6pp

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)

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)

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)



All dietary requirements can be accommodated

FORMAL PLATED MENU

- 5 Canapes, Plated Main (served alt drop)

OTHER OPTIONS:

- Grazing Table, Plated Entree, Main (served alt drop) - LESS \$13pp
- Grazing Table, 2 Canapes, Main (alt drop), Dessert Grazing (EXTRA \$22pp)

ENTRÉE Served as set or alternate drop

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

BBQ Prawns, rouille, pickled cucumber, cherry tomato (GF, DF)

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)

Chicken Liver Parfait, sourdough croute, port date paste

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)

Lamb Roulade slow cooked, carrot cumin puree, crispy parsnip, seasonal greens (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)

Mushroom Ragout, mixed pulses, silverbeet, crispy onions (GF, DF, Vegan)



All dietary requirements can be accommodated

BANQUET DINNER MENU

- 3 Canapes, Banquet Dinner (3 mains, 3 sides) - EXTRA \$6pp

OTHER OPTIONS:

- Grazing Table, Banquet Dinner, Dessert Grazing - (extra \$9pp)

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)

Slow Braised Beef Short Ribs in Asian master stock (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, V)

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, V)

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

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

Baked Butternut Squash, cumin spiced with walnuts & lemon (Vegan GF, DF)



All dietary requirements can be accommodated

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



STUDIOGALEA

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

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

