



# THE CASUAL PACKAGE

For the relaxed and easy going couple who still want to celebrate in style

**\$125 PER PERSON**

This package have a strict minimum of 50 adults.

This includes;

- Exclusive use of the venue 430pm - 11pm or 2pm - 9pm. Any day but Saturday (over Winter any day available)
- One of our delectable grazing tables
- 5 x walk and fork sweet or savoury dishes
- Tea and coffee for guests served with dessert
- Basic sound equipment (portable speakers and cordless microphones)
- Planning support and direction with our wedding team
- 24 x white wooden benches
- Casual seating/standing set up
- White wooden archway
- All set up and pack down of ceremony and reception space
- All staffing needs
- Full wet weather back up option
- Registry signing table and chair

Beverages are not included in this package



# What the day might look like;

430pm - Guests arrive mix and mingle

445pm - Ceremony starts

515pm - Ceremony finish

530pm - Drinks and grazing table available on the deck  
- music - family photos

630pm - Staff start to circulate with food

7pm - Speeches

730pm - Food Continues until 8pm

830 pm - First dance

9pm - Dessert and tea and coffee

10pm - Dancing

11pm - Night concludes

2pm - Guests arrive mix and mingle

215pm - Ceremony starts

245pm - Ceremony finish

3pm - Drinks and grazing table available on the deck -  
music - family photos

4 pm - Staff start to circulate with food

5pm - Speeches

630pm - Food Continues

730 pm - First dance

8pm - Dessert and tea and coffee

9pm - Night concludes



# Menu Example;

An example of the menu options below you will get 5 menu choices plus a grazing table

## Tacos

- Street style chipotle marinated fried chicken with slaw corn salsa and jalapeno Mayo
- Chilli rubbed sirloin with red cabbage, fresh coriander and avocado lime salsa
- Crispy bean patties with smoked cheese, shredded lettuce
- Smoke paprika snapper with pickled vegetables and roasted jalapeno salsa

## Mini Burger

- Smoky chicken thigh, avocado and slaw with chilli jam
- Korean fried chicken burger with kimchi, cucumber and gochujang mayo
- Brioche burger buns with roast Mexican lamb, red onion pickle, roasted capsicum and tzatziki
- Fried snapper with corn salsa, tartare sauce and cos lettuce

## Canapes

- Teriyaki chicken rice paper rolls with lime, coriander and chilli sauce
- Sticky prawn rice paper rolls with citrus dressing
- Pumpkin, Parmesan and pinenut arancini
- Sweet and spicy beef meatballs with sticky sauce
- Salmon caper and dill crostini

## Sweet stuff

- Lemon, polenta, blueberry, pistachio cakes
- Coconut & lime curd cakes with whipped coconut cream & toasted coconut
- Chocolate & coffee fudge cakes with bourbon chocolate sauce
- Raspberry pistachio frangipane tart with whipped cream
- Roasted hazelnut, chocolate, red cherry cakes
- Pannacotta with fresh mango & raspberry, toasted coconut & crushed mint
- Golden syrup Anzac cheesecake with golden syrup caramel
- Passionfruit cakes with passionfruit glaze & whipped cream
- Rolled duck island ice cream

