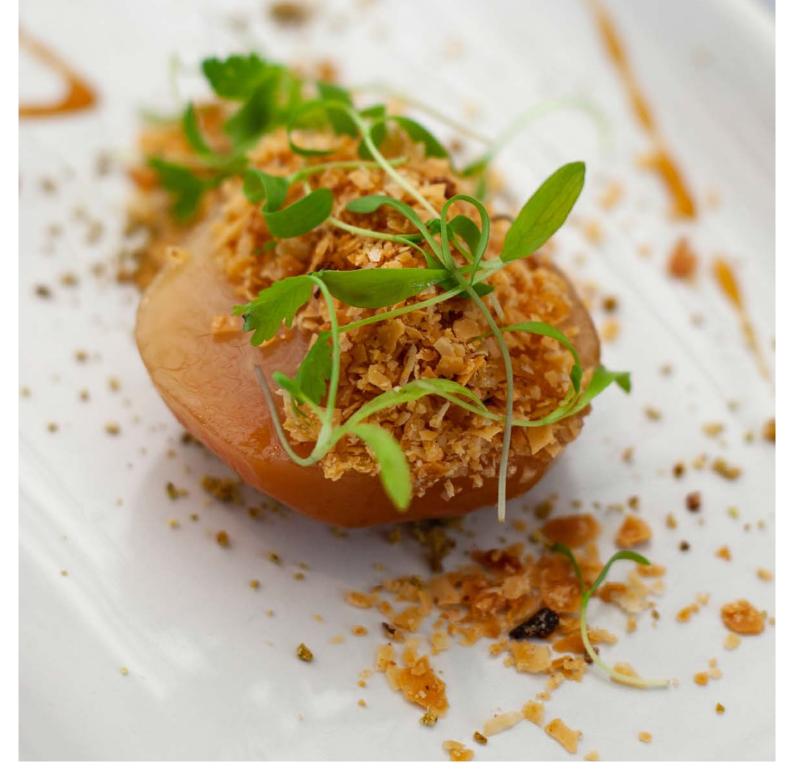
MENUS AND CATERING





2017

THE WOODS FARM
of jervis Bay



WEDDING RECEPTION CATERING

Catering Options:

Food Station: \$55 per person
Cocktail Style: \$65 per person
Shared Feast: \$85 per person
Plated 3 course: \$105 per person

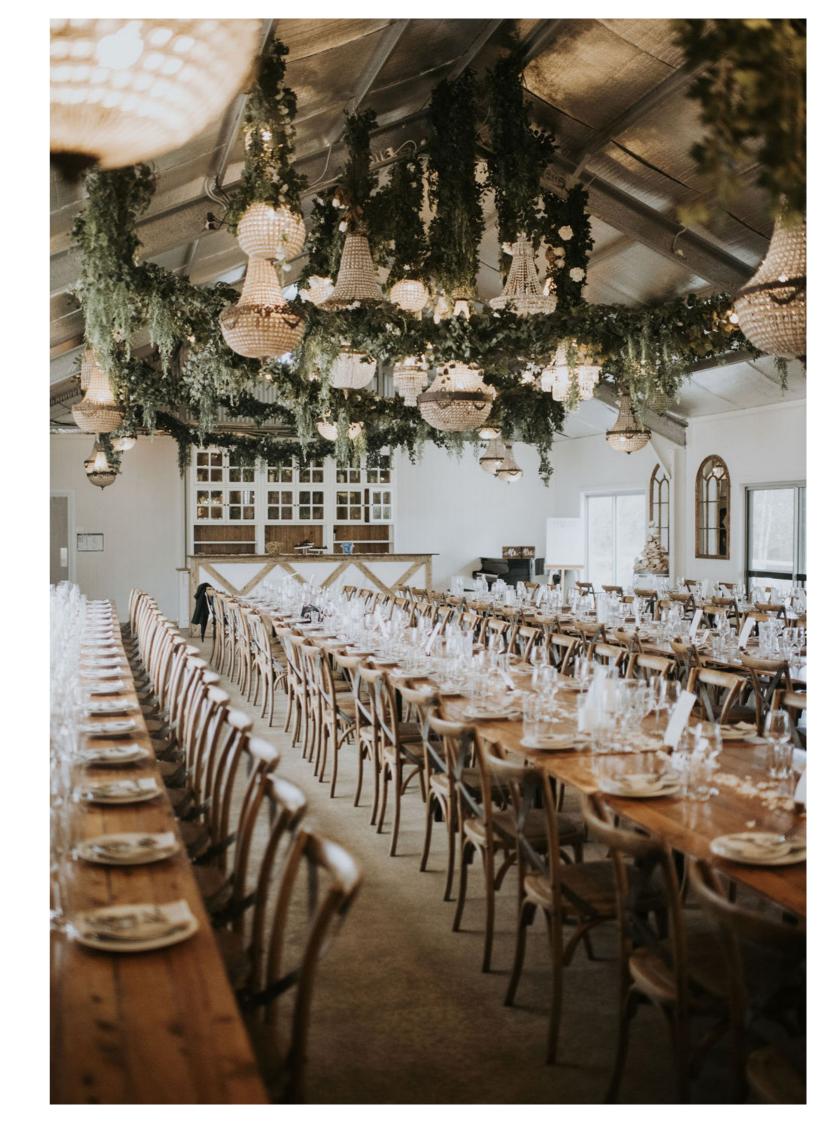
All options include:

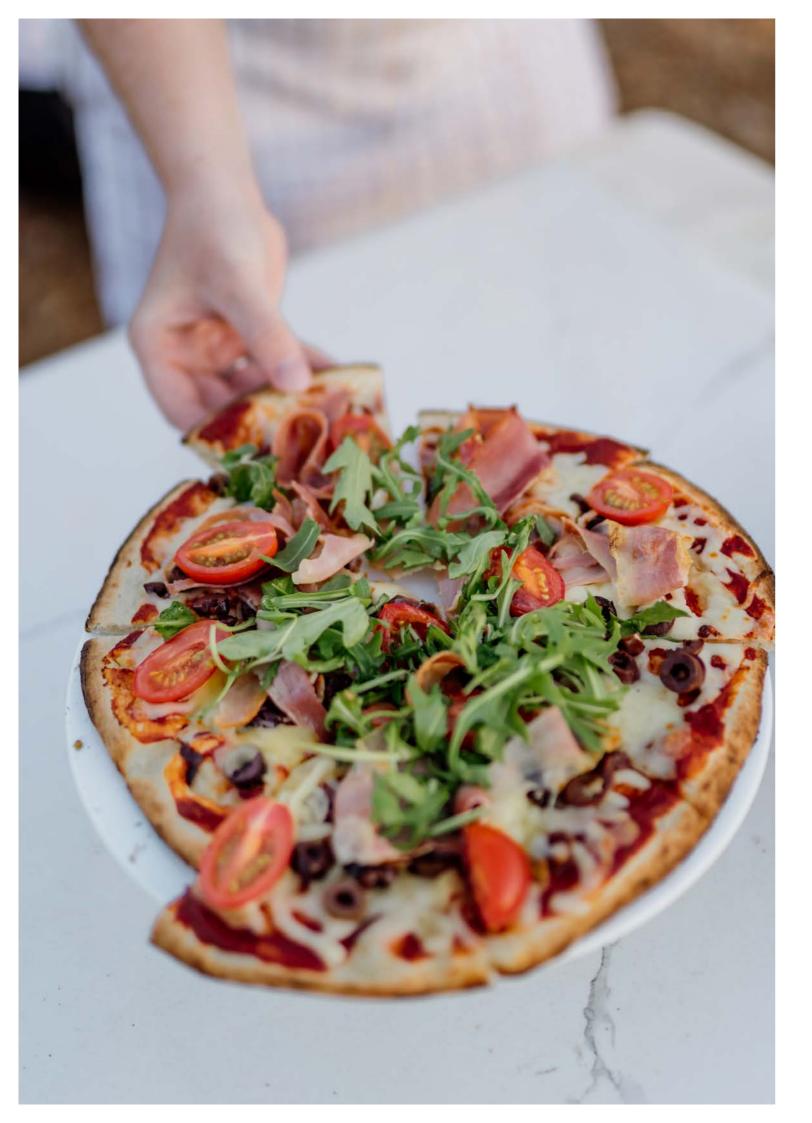
Tea and Coffee:

Tea, coffee and biscotti at the end of the meal.

Late-night Snack:

A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments.





WELCOME NIGHT

\$4,000

Many of our wedding couples love getting the celebrations started with an arrival gathering, such as woodfired pizzas in the veggie garden. As the sun sets and the fairy lights come to life, your guests will love soaking up the Woods Farm vibe as the excitement builds for the next day.

A mix of pizzas made fresh and served by the slice by our roaming waiters as well as being, placed whole and sliced on a central grazing table along with a mix of antipasto, sides, donuts and more. We also serve water and soft drinks.

Our pizza night package is for up to 120 people and includes a grazing table, disposable cutlery, plates and napkins, water and soft drinks, ice, styling, and two staff to cook, pass out pizza and pack down.

WEDDING BREAKFAST

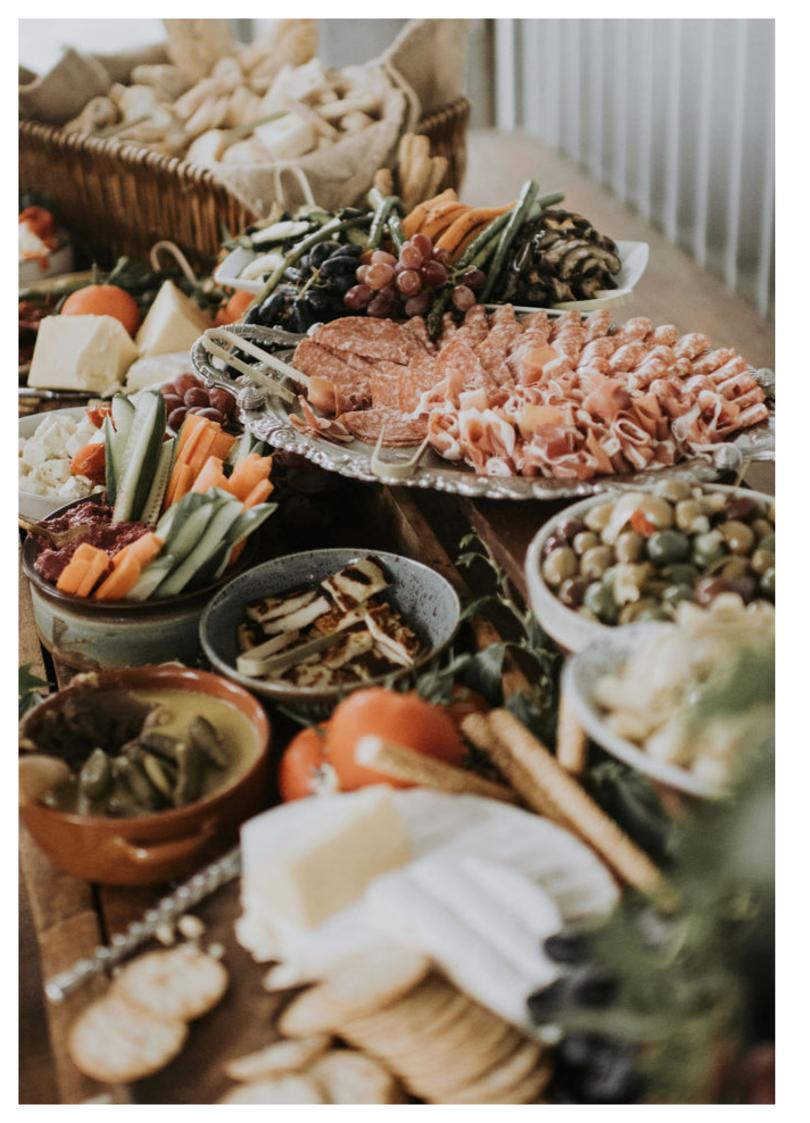
Our standard wedding package includes a continental grazing table breakfast for up to 120 people, plus fresh bacon and egg rolls straight off the BBQ.

We set up the whole thing inside the pool pergola and have a Woods farmer there to cook the bacon and eggs on the BBQ for your guests.

The buffet includes hot and cold items such as:

- Granola, muesli, nuts and yoghurts.
- Pastries, danishes, banana bread, muffins, breads and croissants.
- Waffles, maple syrup, fresh berries and Nutella.
- Fresh and dried fruit, cheese and cold cuts.
- Smoked salmon, cucumber, cherry tomatoes, green leaves and bagels.
- Bacon and Egg rolls with sauces and condiments.
- Apple juice, orange juice and water.
- + \$2500 for an extra breakfast on an additional day
- + \$20 per guest for any extra over 120
- + Add Sparkling champagne & Mimosa bar for \$15pp





AFTERNOON GRAZE

\$3,500

Grazing table for your cocktail hour which is served straight after the wedding ceremony.

GRAZING TABLE

Brie Cheese with fresh fruits
Blue Cheese with quince and dried fruits
Goats Cheese, Labneh, fetta, Cheddar Cheese
Breads, Grissini, sourdough, lavosh, pretzels, and crackers
Pancetta, salami, leg ham, prosciutto
Olives, semi-dred tomatoes and antipasti
Chargrilled and marinated vegetables: eggplant, zucchini, capsicum,
marinated and pickled vegetables: carrot, raddish, cucumbers, onions, turnips
Seasonal fresh fruit
A selection of dips and crudite

- + Oyster Station (2 per person) \$10pp
- + Cooked Cold Prawn (2 per person) \$10pp



FOOD STATIONS

\$35 per person

Host a pool party and soak up all the Woods vibes. We can do the welcome night by the pool if you prefer or you could add a third night and have a recovery party the day after the wedding!

Tacos and Tequila

Tacos and nachos station including beens, beef, pork, chicken, cheese, lettuce, tomatoes, guacamole, sour cream, tortillas, tortilla chips, salsa, queso, jalapenos, herbs, sauce, churros, chocolate fudge sauce, dulce de leche, whipped cream and fresh strawberries.

Margherita Bar: Add a Margs bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

Bougie Burger Bar

The coolest burger bar with fresh burger patties (chicken, beef, fish, veggie), burger buns including brioche, crusty rolls, milks buns, amd all the fixings: sliced cheeses, tomato, bacon, lettuce, pickles, onions, jalapenos, relish, mustards, aioli, chilli mayo, burger sauce, tomato sauce, bbq sauce etc.

Aperol Bar: Add an Aperol bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

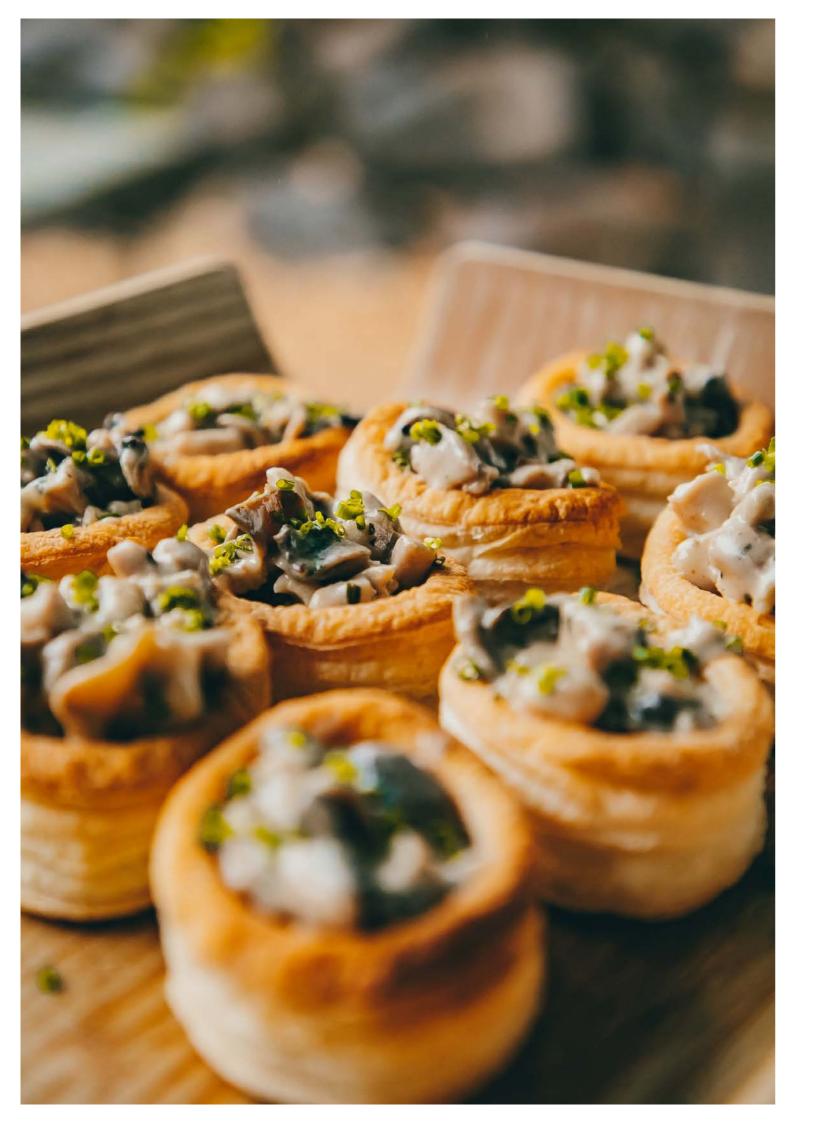
Mediterannean Mezze

A fun mezze bar and DIY souvlaki/kebab station including chicken, lamb and beef skewers, pita bread and Lebanese bread, hummus, baba ganoush, garlic dip, spinach dip, halloumi, Greek salad, fatoush salad, tabbouli, grilled octopus, tomatoes, cucumbers, carrots, pickled veg, sauces and condiments

Gin Bar: Add a Gin bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

These catering options can be adapted for your wedding reception dinner for a cocktail style wedding with a fun and themed food station and would be much more substantial tosuit for a wedding reception and would be priced from \$55pp.





COCKTAIL STYLE WEDDING \$65 PP

DINNER SERVICE

For cocktail style dinner we set up an incredible feasting table which is laden with gorgeous foods of your choice including substantial canapes, bite sized canapes as well as sides and food that can be easily eaten while standing and mingling. Our team will also roam with canapes to serve your guests wherever they are within the wedding hall and deck. You choose:

3 substantial bowls

3 hot canapes

3 cold

DESSERT

Wedding cake cut and served on plates
Tea, coffee and biscotti served with wedding cake

+ You can a add dessert table for an extra cost

AFTER DINNER COMPLIMENTARY

Late-night Snack: A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments





SHARED FEAST

MENU \$85 PP

DINNER SERVICE

2 entrees, 3 mains, 3 sides

ENTREES

Roast Pumpkin and Sage Ravioli with a burnt butter sauce Tuna crudo, avocado, lemon, ginger Crispy Pork Belly, cauliflower puree and apple sauce Kingfish Ceviche cured in beetrot, finger lime, chilli, pickled raddish Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam Duck liver Pate served with toasted brioche, cronichons Chilli and salt squid with lemon tartare

MAINS

Gnochhi with Porcini mushroom and truffle cream sauce
Orecchiette with crab, white wine, lemon, chilli and garlic
Spinach and Ricotta Canneloni with tomato ragu and bechamel
Harissa marinated eggplant grilled and served with goats curd
Slow cooked lamb shoulder with tomato ragu and salsa verde
Snapper with zucchini salad and a lemon caper butter sauce
Steamed John Dory with red curry and green herbs
Whole side of Salmon with yoghurt, lemon, caper berries
Braised beef cheeks with shiraz and tarragon polenta
Roast Chicken with with sage and macadamia stuffing and thyme gravy
Chicken breast, polenta, wild mushroom cream
Duck L'orange with green beans and caramelised onions
Sweet potato, chickpea and vegetable curry with coconut rice
Wagyu with rice and a honey miso sauce and pickled radish
Tandoori Chicken with pickled onion and fresh lemon

SIDES

Smashed, twice cooked roast potatoes with rosemary
Rocket and pear salad with parmesan cheese
Garden Salad with mixed leaves, tomatoes, white wine and mustard vinaigrette
Mixed Roast Root Vegetables
Dutch carrots with labneh, pistachios and pomegranate
Chinese Greens
Naan Bread
Basmati Rice

DESSERT

Steam Jasmine Rice

Wedding cake cut and served on plates Tea, coffee and biscotti served with wedding cake

+ You can a add dessert table for an extra cost

AFTER DINNER COMPLIMENTARY

Late-night Snack: A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments







THREE COURSE MENU

\$105 PP

DINNER SERVICE

Choice of:

2 entrees, 2 mains, 3 sides, 2 desserts

ENTREES

Roast Pumpkin and Sage Ravioli with a burnt butter sauce Tuna Tartar, avocado, lemon, ginger Crispy Pork Belly, cauliflower puree, balsamic brussel sprout Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam Duck Rillettes served with toasted brioche and crème fraiche Chilli and salt squid with lemon tartare

<u>MAINS</u>

Harissa marinated eggplant grilled and served with goats curd Snapper, garlic potato mash, zucchini salad and a lemon caper butter sauce Salmon with kipfler potatoes, green beans and bernaise sauce Scotch fillet, with potato gratin, dutch carrots and shiraz jus Chicken supreme, polenta, broccolini, wild mushroom cream Duck L'orange with green beans and caramelise onions Sweet potato, chickpea and vegetable curry with coconut rice Wagyu with rice and a honey miso sauce and pickled radish Tandoori Chicken with pickled onion and fresh lemon Steamed John Dory with red curry and green herbs

SIDES

Smashed, twice cooked roast potatoes with rosemary

Rocket and pear salad with parmesan

Garden Salad with mixed leaves, tomatoes, white wine and mustard vinaigrette

Mixed Roast Root Vegetables

Dutch carrots with labneh, pistachios and pomegranate

Chinese Greens

Naan Bread

Basmatti Rice

Steam Jasmine Rice

DESSERTS

Eton Mess

Vanilla bean panacotta with raspberries

Valrohna Chocolate Tart with hazelnut brittle and fresh cream

Burnt Basque Cheese cake with passionfruit

Apple crumble with cream anglaise

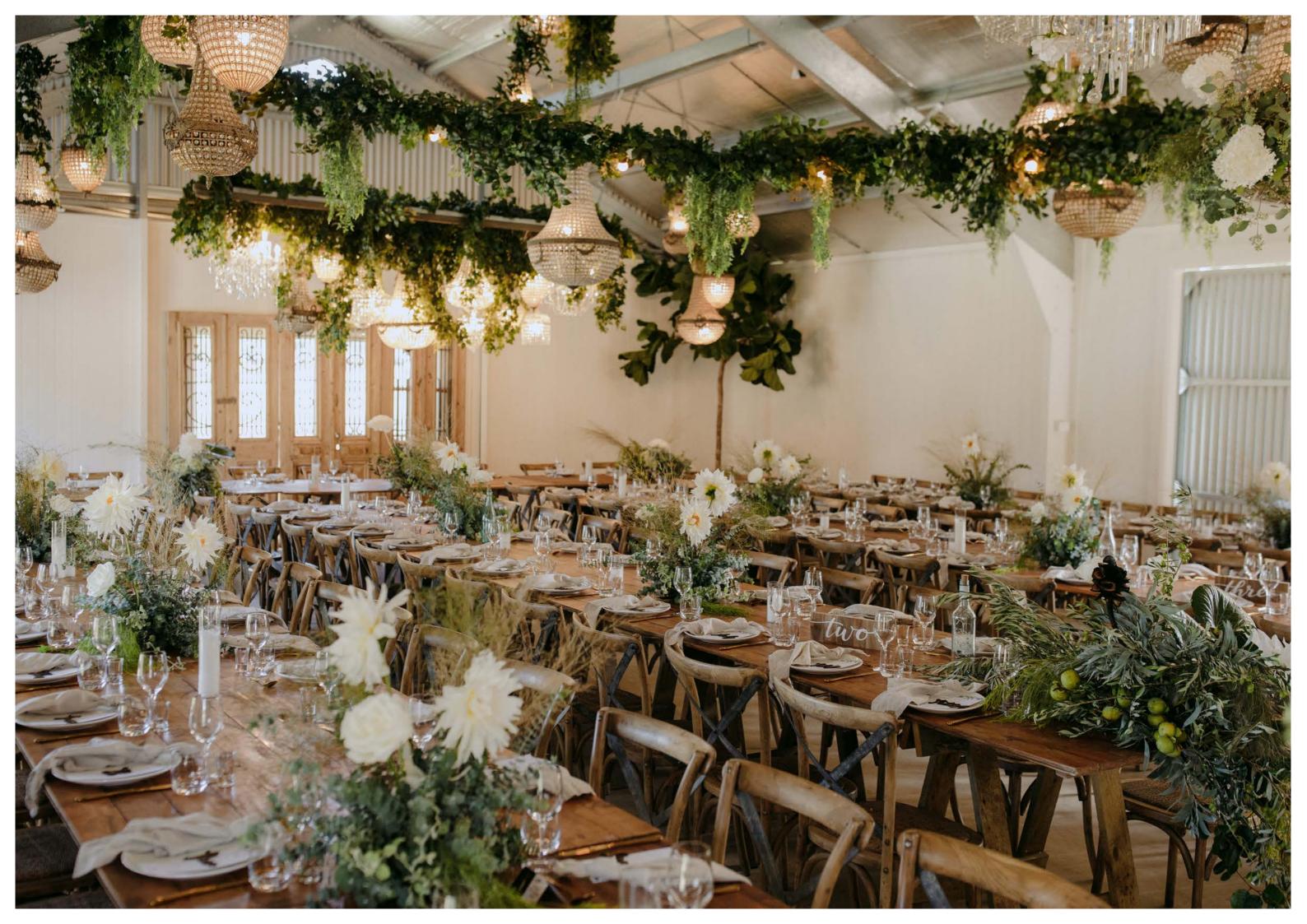
WEDDING CAKE:

Wedding cake cut and served on plates
Tea, coffee and biscotti served with wedding cake

AFTER DINNER COMPLIMENTARY:

Late-night Snack: A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments





SELECTION OF CANAPES

If you are going with cocktail, choose 3 of each of these categories which is included in the package. If you want extra canapes or want to add canapes to a different package, price are as below:

COLDS \$6 each

Duck live parfait served on toasted bread with caramelised balsamic onions Rice paper rolls with Asian dipping sauce-chicken - tofu - mushroom-pork Bruschetta with fetta tomato onion balsamic

Broad bean bruschetta with pecorini

Rare roast beef crostini with horse radish crème fraiche

Smoked salmon blini with chives and roe

Goats cheese and beetroot tartlet

Duck Rillettes served with toasted brioche and crème fraiche

Tuna Tartar, avocado, lemon, ginger

Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish

Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam

Duck liver Pate on crostini with onion jam

HOTS \$6 each

Celeriac remoulade with hot smoked trout

Spring roll with sweet chilli dipping sauce

Lemon pepper prawns with aioli

Szechuan squid with saffron aioli

Tempura asparagus with hollondaise

Assorted Asian dumplings with ponzu sauce

Street taco with tempura fish, pickled red cabbage slaw, chipotle aioli

Street taco with beans, pickled red cabbage slaw, chipotle aioli

Street taco with chicken, papaya salad and pico de gayo

Pork and Fennel sausage rolls

Yakitori chicken skewers

Porcini mushroom arancini with truffle aioli

Jamon and Manchego croquette

Croque Monsieur

Chicken Skewers, coconut satay saucew and fresh coriander

Crispy pork belly bite on betel leaf with caramalised balsamic

Salt and Pepper Calamari with chilli lime mayo

Hot dogs in brioche with mustard, aioli and ketchup

Seared scallop with pancetta and ponzu

SUBSTANTIAL \$11 each

Beef sliders with house pickles

Paela with chorizo and prawn

Fish and Chips

Chicken tikka massalla with white rice

Gnochhi with Porcini mushroom and truffle cream sauce

Orecchiette with crab, white wine, lemon, chilli and garlic

Roast Pumpkin and Sage Ravioli with a burnt butter sauce

Prawn and noodle salad, stir fried vegetables with nam jim dressing

Pulled pork slider with cabbage slaw and chilli aioli

Soy caramelised sticky lamb ribs with ginger, sesame and lemon

Panko crusted chicken with an avocado and iceberg salad and dill aioli

Fillet of fish with brioche slider, tempura fish, melted cheese slice and tartare

Spicy fried rice nasi goreng style with mushrooms and sweet soy

Beef penang curry with kaffir lime and jasmine rice

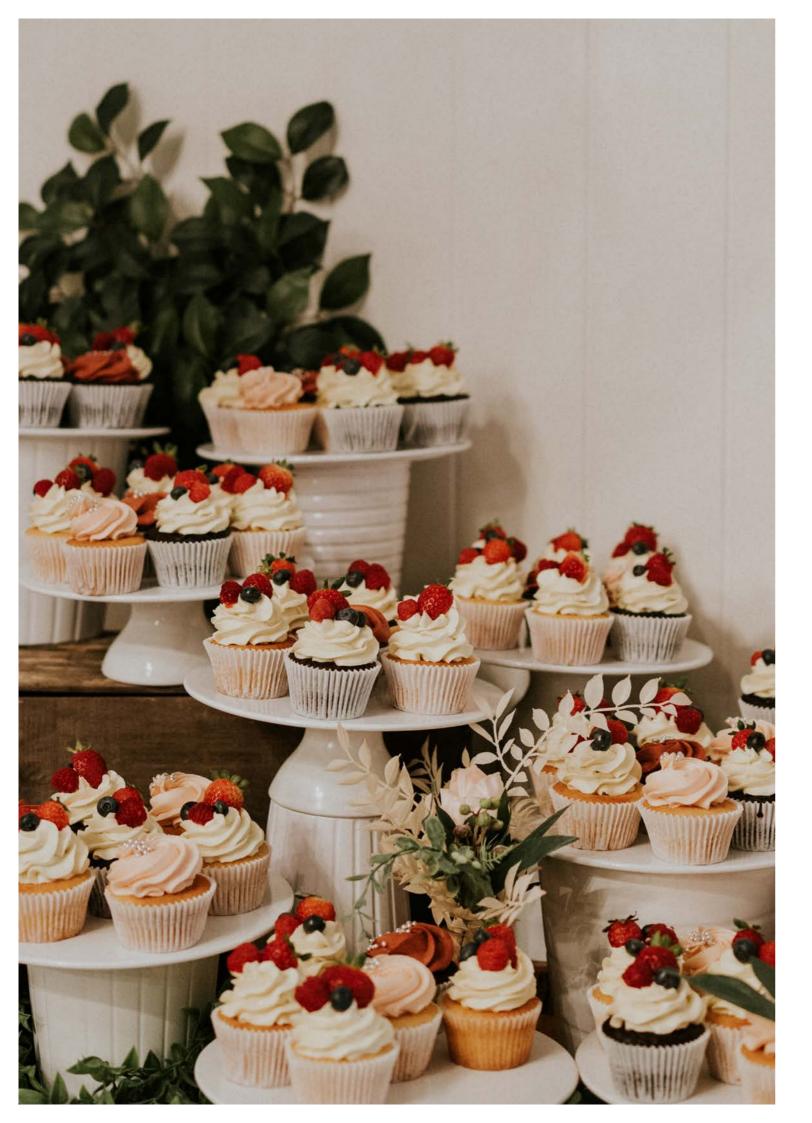
Caesar salad with cos lettuce, crispy pancetta, anchovy emulson, egg

Roast dutch carrots with labneh

Thai beef rump with rice noodles, lime and crispy onions

Hot smoked salmon with soba noodles, cabbage and sesame dressing





ADDITIONS

You can add any of these items to your wedding reception

Kids menu (12 and under) \$15pp

Spaghetti Bolognese Nuggets and Chips or steamed vegetable Fish and Chips or steamed vegetable Hawaiian or Margarita pizza

Supplier meals \$40pp

Plated selection of the wedding meal, plated by the chefs and non alcoholic beverages

Dessert Bar \$20pp

Select six of the eight choices below. They will be served on a table as a buffet and styled by our team:

- Vanilla bean panacotta with raspberries
- Valrohna Chocolate Tart with hazelnut brittle and fresh cream
- Burnt Basque Cheese cake with passionfruit
- Apple crumble tarts
- Banofee Tart
- Lemon and passionfruit curd tart
- Selection of fresh fruit
- Cheese board with crackers and dried fruit

ADDITIONS:

Oyster Bar \$10 per person
Prawn Bar \$10 per person
Extra hot/cold canapes \$6 per canape
Extra substantial canapes \$11 per canape



