

# MENUS AND CATERING

EST



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-dried tomatoes and antipasti  
Chargrilled and marinated vegetables: eggplant, zucchini, capsicum,  
marinated and pickled vegetables: carrot, radish, 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 beans, 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, and 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)

## **Mediterranean 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 to suit 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 add a 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 beetroot, 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  
Steam Jasmine Rice

### DESSERT

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

+ You can add a 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

**MAINS**

- 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 bernaïse 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
- Basmati 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 hollandaise  
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  
Paella 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 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
- Banoffee 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



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# THE WOODS FARM

*of Jervis Bay*

*Steph*