

RIDGEWAY

CATERING

ALTERNATE SERVE PLATED MENU

Includes 4 canapes, 2 course meal, complimentary cakeage, 5-hour all you can drink beverage package, plus alfresco bar

PRICES

Adult = \$190

Children:

0 - 6yrs = Free

7 - 14yrs = \$50

15 - 17yrs = \$90

Supplier Meals:

Meal only = \$25

Meal + 2 beverages = \$40



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CANAPES

Please select 4 canapes to be served during cocktail Hour. Additional canapes can be added for \$8 each

COLD CANAPÉ SELECTION

- Wagyu steak tartare, truffle mayonnaise, toasted brioche *(gf available)*
- Beetroot & goat's cheese tartlets *(v)*
- Salmon tartare blinis, caviar
- Freshly shucked oysters, ponzu & mignonette dressing *(gf)*
- Scallop ceviche, served on half shell *(gf)*
- Smoked salmon, creme fraiche & chive cornettos
- King prawn slider, mayonnaise, milk bun
- Bruschetta, grilled mushrooms, pine nut & goat's feta *(v)*
- Charcuterie selection, grissini

HOT CANAPÉ SELECTION

- Jamon & mozzarella croquettes, aioli
- Confit pork belly, with sticky mustard soy dressing, pickled apple *(gf)*
- Crispy duck spring rolls, house made plum sauce
- Mushroom & mozzarella arancini, truffle mayonnaise *(v)*
- Miso glazed eggplant skewers, toasted sesame seeds, chives *(v, gf)*
- Chicken Teriyaki skewers, pickled ginger, fried shallots
- Seared wagyu beef, wasabi mayo, shiso leaves *(gf)*



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DINNER

Please select 2 options from each course for an alternate serve

ENTRÉE

- Pork hock terrine, dried cranberries, pistachios, truffle mayonnaise, house pickles *(gf)*
- Beef carpaccio, quail egg, fried capers, balsamic jelly, red vein sorrel *(gf)*
- Hiramasa Kingfish sashimi, jalapeno, olive oil, pickled cucumber, yuzu aioli, ocean trout pearls *(gf)*
- Variations of beetroot & goat's cheese, candied walnuts, sherry vinaigrette
- Moreton Bay Bug & prawn tortellini, sweet mustard fruit beurre blanc
- Pan-fried quail breast, porcini mushroom risotto, red wine sauce, watercress *(gf)*

MAIN COURSE

- Confit duck leg, colcannon potato, red onion & currant chutney, jus de Provence *(gf)*
- Miso glazed king salmon, preserved lemon & dill risotto, watermelon radish salad *(gf)*
- Red wine braised beef cheek, potato gratin, carrot puree, sautéed mushroom & Alsace bacon, horseradish gremolata *(gf)*
- Chicken ballotine, filled with truffle mushrooms, creamed potato, sauteed spinach, red wine jus *(gf)*
- Confit Bangalow pork belly, Asian slaw, seeded mustard jus
- Beef eye fillet, served medium, truffle cauliflower puree, charred cauliflower, shallot & red wine jus *(gf)* - \$10pp supplement
- Baked eggplant, tomato & fregola fresh herb salad, ginger & soy dressing (v)
- Roasted ratatouille cassarecce pasta, Napoli (v)
- Mushroom & truffle risotto (v)
- Seasonal vegetable risotto (v)
- Sweet potato, chickpea & spinach curry, pasta orecchiette (vegan)
- Potato gnocchi, enoki mushroom, braised heirloom tomato, spinach (vegan)
- Roasted field mushrooms, braised cannelloni beans, semi-dried tomato, white onion & sesame dressing (v)

SIDE DISHES



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- Steamed broccolini, green beans, confit garlic (*v, gf*)
- Kipfler potatoes, roasted in duck fat, fresh thyme & bay leaves (*gf*)
- Roasted field mushrooms, braised cannellini beans, semi-dried tomato, white onion & sesame dressing (*v, gf*)
- Caprese salad - buffalo mozzarella, heirloom tomato, basil (*v, gf*)
- Rocket, pear & shaved Grana Parmesan salad, balsamic dressing (*v, gf*)
- Wedge salad, light blue cheese dressing, toffee Alsace bacon (*gf*)

YOUR WEDDING CAKE

Individually cut & plated. Served with vanilla double cream & raspberry coulis.

UPGRADE TO INCLUDE PETIT FOURS - \$9pp for one selection or \$15pp for two selections

- Sticky pear and date pudding (*v*)
- Chocolate mousse snobinettes, crystalized violas, gold dust (*v, gf*)
- Vanilla bean panna cotta, salted caramel, popcorn crumble
- Lemon meringue tartlets (*v*)
- Lavender pavlova, berries, Chantilly cream (*v*)
- Tiramisu (*v*)
- Imported French Macarons, selections of flavours that may include chocolate, raspberry, pistachio, vanilla & salted caramel (1.5 macarons/person)

UPGRADE TO INCLUDE LATE NIGHT SNACK - \$10pp for one selection



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Late-night snacks can be served up until 8:30pm. Service time can be extended to 9:15pm for a fee of \$110 for up to 100 guests, and \$165 for 100+ guests.

- Karaage chicken bao buns, avocado, lettuce, tonkatsu sauce, Japanese mayo
- Cheeseburger sliders, lettuce, tomato, aioli
- Pulled beef tacos, jalapeno & tomato salsa, crispy shallots, mint yoghurt, coriander
- Tempura marinated tofu slider, white kimchi slaw (v)
- Moreton bay bug & king prawn sliders
- Pulled chilli pork tacos, pickled wombak, chilli mayonnaise
- Hot chips (only \$5pp)

5 HOUR BEVERAGE PACKAGE

SPARKLING



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Please choose one

- NV Redbank 'Emily' Chardonnay Pinot Noir, VIC
- NV Veuve D'Argent, France
- NV Ca'di Alte Prosecco DOC, Italy
- NV Redbank Victorian Prosecco, Victoria

WHITE & ROSE WINE

Please choose two

- Opawa, Sauvignon Blanc, New Zealand
- Vasse Felix 'Filius', Chardonnay, Western Australia
- Corte Giara, Pinot Grigio, Veneto Italy
- Bleasdale, Pinot Gris, Adelaide Hills
- Chaffey Bros 'Not Your Grandma's', Riesling, South Australia
- Christobels, Moscato, Western Australia
- Hay Shed Hill, Semillon Sauvignon, Western Australia
- Pala, Vermentino, Sardinia Italy
- La Vieille Ferme, Rose, France

RED WINE

Please choose two

- Yalumba, Pinot Noir, South Australia
- Yalumba 'Wild Ferments', Shiraz, Barossa South Australia
- Wirra Wirra Adelaide Range, Shiraz, McLaren Vale South Australia
- Vasse Felix 'Filius', Cabernet Sauvignon, Western Australia
- Smith & Hooper, Merlot, South Australia
- Perrin Reserve, Cote du Rhone Rouge, France



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- Alamos, Malbec, Argentina
- Cantina Viticoltori Chianti DOCG, Italy
- Torres Caronas, Tempranillo, Spain
- Torbreck, GSM, South Australia

BEER & CIDER

Please choose two full strength & one mid strength/light beer

Full Strength:

- Peroni
- Peroni Red (*Imported*)
- Corona
- Crown Lager
- Asahi
- Stone & Wood Pacific Ale
- Great Northern
- Strongbow Original Apple Cider
- Strongbow Pear Cider

Mid Strength/light:

- Great Northern Super Crisp
- Peroni Leggera
- Coopers Light

NON ALCOHOLIC BEVERAGES

- Coke
- Coke No Sugar
- Sprite
- Orange Juice
- Cranberry Juice



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Apple Juice

BEVERAGE PACKAGE UPGRADES

Any of the below items can be added to your drinks package

- ADD ADDITIONAL HOUR/S OF SERVICE - \$15pp/per hour**

- UPGRADE TO INCLUDE BASIC SPIRITS - \$30pp for the duration of your package**

30ml Standard Nips of House Spirits:

1. Vodka – Smirnoff
2. Gin – Vickers
3. Bourbon – Jim Beam
4. Rum – Bundaberg
5. Scotch – Johnnie Walker Red

- ADD COCKTAILS - \$20 each**

Please advise how many cocktails you would like to arrange

- Aperol Spritz
- Margarita
- Cosmopolitan
- Amaretto Sour
- Espresso Martini
- Whiskey Sour

- ADD SPARKLING TOAST IN CEREMONY AREA**

- 1 beer/1 glass of sparkling wine served post ceremony - \$16pp
- 1 beer/1 glass of sparkling wine served pre ceremony - \$16pp + \$175 bar setup fee

- ADD A BAR TAB TO YOUR ALFRESCO BAR**



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A bar tab can be added to your alfresco bar for drink upgrades (e.g., cocktails, spirits) in addition to your 5-hour beverage package.

ADDITIONAL NON-ALCOHOLIC BEVERAGES

- Santa Vittoria Still & Sparkling Water - \$8pp
- Brewed Tea & Vittoria Pod Coffee - \$6pp (**minimum of 30 guests**)

