

RIDGEWAY

CATERING

COCKTAIL MENU

Includes 4 standard canapes, 2 substantial canapes, a chef manned food station, complimentary cakeage, 5-hour all you can drink beverage package, plus alfresco bar. Food is served over 2-hours.

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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STANDARD CANAPES

Please select 4 canapes (between hot & cold). 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)*
- Buffalo mozzarella, heirloom tomato, basil & balsamic *(v, gf)*

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)*
- Seared miso salmon, yuzu mayonnaise, yuzu pearls *(gf)*



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DINNER

SUBSTANTIAL CANAPÉ SELECTION - *Please select two*

- Chicken Karaage bao, avocado, lettuce, tonkatsu sauce, Japanese mayonnaise
- Chilli pulled pork taco, pickled wombok, chilli mayonnaise
- Royale with cheese, pickles, house ketchup
- Popcorn chicken, teriyaki or chilli mayonnaise
- Porcini mushroom risotto, poached organic chicken, red wine jus (*v available*)
- Beef ragu casarecce pasta, Grana parmesan
- Salt & pepper squid, yuzu mayonnaise
- Tempura barramundi slider, white kimchi slaw or Tempura marinated tofu slider, white kimchi slaw (*v*)

CHEF MANNED STATIONS - *Please select two*

- Charcuterie & Fromage
 - Includes an array of hand sliced cured meats, international & Australian cheeses, fresh & fried fruits, dips, breads & water crackers
- Carvery
 - Select two choices from: Roast beef, Turkey buffet, Honey glazed ham, Roast pork, Roast lamb. Served with a selection of condiments & petite milk buns
- Oyster Shucking
 - Includes a Chef to live shuck 3 oysters per person. Served with condiments such as mignonete & tozasu dressings, fresh lemon. Each additional oyster is \$4.50 per person.
- Raw Bar - \$35 per person supplement
 - Includes a range of freshly shucked oysters, peeled and cooked King prawns & a variety of sashimi. Served with lemon, cocktail sauce 7 mignonette. *Based on 1 unit per person.



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Gelato Station - \$15 per person supplement

- Select two flavours from: Chocolate, Vanilla bean, Cookies & cream, Wild berry sorbet, Lemon sorbet.

Includes a Chef to scoop & serve along with cups & cones.

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)



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

Late-night snacks can be ordered 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)
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5 HOUR BEVERAGE PACKAGE

SPARKLING

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



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Cranberry Juice

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



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ADD A BAR TAB TO YOUR ALFRESCO BAR

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**)
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