

RIDGEWAY

CATERING

BANQUET FEASTING MENU

Includes 4 canapes, a banquet style shared menu, complimentary cake cutting, a 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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MAIN MENU

Our signature menu style at The Grounds Estate. Enjoy several courses of fine dining laid out in beautiful tiered displays on each table and shared amongst guests. This dining style allows guests to graze and choose menu items as they please. All menu items, aside from your wedding cake, are designed to come out at the same time.

BREAD & OLIVES

Grilled flatbread, hummus & pesto dip, pistachio crumble (v)

Green Sicilian & smoked Kalamata olives (v, gf)

SALAD

Please choose two

- Rocket, pear & shaved Grana Parmesan salad, balsamic dressing (v, gf)
- Caprese salad- buffalo mozzarella, heirloom tomato, basil (v, gf)
- Crushed new potato salad, dill pickle, shaved red onion, sour cream & parsley (v, gf)
- Salad of beetroot & goat's cheese, candied walnuts, sherry vinaigrette (v, gf)
- Mixed leaves, soba noodles, avocado, cherry tomato, jalapeno, white sesame vinaigrette (v)
- Wedge salad, light blue cheese dressing, toffee Alsace bacon (gf)

MAIN COURSE

Please choose two

- Moreton Bay Bug & prawn agnolotti, lemon beurre blanc, watercress
- Braised beef cheek & forest mushroom risotto, jus de provence (gf)
- Chicken ballotine, filled with truffle mushrooms, creamed potato, red wine jus (gf)
- Baked miso glazed salmon or ocean trout fillet, fried shallots, spring onion, shiso leaves
- Confit pork belly, Asian slaw, seeded mustard jus (gf)
- Slow braised lamb shoulder, pickled red cabbage, tzatziki, braising jus (gf)
- Baked eggplant, tomato & fregola fresh herb salad, ginger & soy dressing (vegan, gf)
- Roasted ratatouille, Casarecce pasta, Napoli, shaved Grana parmesan, fresh basil (v)
- Beef eye fillet, served medium, truffle cauliflower puree, charred cauliflower, shallot & red wine jus (gf) - \$10pp supplement



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- 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)

ACCOMPANIMENTS

Please choose two

- Roasted field mushrooms, braised cannellini beans, semi-dried tomato, white onion & sesame dressing (v, gf)
- Steamed broccolini, green beans, confit garlic (v, gf)
- Roasted butternut pumpkin, Persian feta, pistachios (v, gf)
- Kipfler potatoes, roasted in duck fat, fresh thyme & bay leaves (gf)
- Baby carrots, glazed with Bower Estate honey, lavender salt flakes (v, 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)



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

Late-night snacks can be served 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



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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
- Alamos, Malbec, Argentina



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- Cantina Vitcoltori 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
Apple Juice



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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**

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.



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ADDITIONAL NON-ALCOHOLIC BEVERAGES

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