

Bridgewater
BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS &
BEVERAGE LIST





Please refer the list of Dietary and Allergen Abbreviations on the following page

Wedding Menu 3 – Table Family Sharing Buffet

\$125 Per Person

Canapés

Choose four from the selection below

- Assortment of Little Pinwheel Sandwiches including Sun-dried Tomato, Ricotta, and Chickpeas (Mi, Se, Vt)
- Crostini with Tomato and Pesto (Mi, Vt, Wh)
- Asian marinated Beef on toasted Bread (Mi, Wh)
- Mini Falafel, Capsicum Relish and Spiced Hummus (Vg, Vt)
- Fried Prawn Cutlet Rolls, Sweet Chili Sauce (Cr, Wh)
- Crispy Pork Belly, served with spiced Bread Sauce (Wh)
- Pork and Prawn Siomai topped with Black Bean and Tamarind Chutney (Cr, So, Wh)
- Smoked Salmon and Cream Cheese Profiteroles, Dill (Fi, Mi, Wh)
- Fresh Tuna, Soy Sauce and Wasabi, Pickled Cucumber (Fi, So)

Canapés will be served in the Garden after your Ceremony

Buffet Protein

Choose two from the selection below:

- Filipino-Style Chicken Adobo – Tender chicken braised in a savory blend of soy sauce, vinegar, garlic, and spices (So, Wh)
- Fragrant Indian Chicken Curry – Succulent chicken simmered in a rich, aromatic curry sauce with traditional spices
- Garam Masala Lamb with Wilted Spinach – Tender lamb slow-cooked in a fragrant garam masala spice blend, finished with fresh spinach gently wilted into the sauce
- Whole Roast Chicken with Tarragon and Onion – Juicy whole chicken roasted with fresh tarragon and sweet onions for a fragrant finish
- Beef Fillet Wrapped in Pancetta and Parmesan – Tender beef fillet encased in crispy pancetta and melted parmesan cheese. (Mi)

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- Beef and Chili Stir-Fried Egg Noodles – Stir-fried egg noodles with tender beef, fresh chili, and a splash of lime juice for a vibrant kick (Eg, Se, So, Wh)
- Hoisin Duck Stir-Fry – Succulent duck stir-fried with hoisin sauce and crisp vegetables (Se, So, Wh)
- Smoked Pork Ribs – Smoky, fall-off-the-bone pork ribs slow-cooked to perfection
- Sweet and Sour Pineapple Squid – Squid cooked in a sweet and sour sauce with plum, oyster sauce, and fresh spring onions (Mi, Mo, Wh)
- Red Lentil Dahl, toasted Coconut, conserved Lemons and crispy Papadums (Vg, Vt)

Buffet Hot Sides

Choose two from the selection below

- Saffron-Infused Shrimp Fried Rice – Fragrant rice stir-fried with plump shrimp and a hint of saffron (Cr)
- Aromatic Spiced Indian Rice – Indian-style rice simmered with a blend of warm spices (Vg, Vt)
- Oven Roasted Heirloom Root Vegetables – A medley of seasonal heirloom roots, slow-roasted to perfection (Mi)
- Truffled Creamy Mashed Potatoes – Velvety mashed potatoes enriched with a hint of truffle powder (Mi)
- Cauliflower Rice with Garam Masala – Fluffy grated cauliflower with the flavours of the subcontinent (Vg, Vt)
- Cumin-Accented Couscous – Light and fluffy couscous delicately seasoned with cumin and lime (Wh, Wh)

Buffet Salad

Choose two from the selection below

- Heirloom Tomato and Bocconcini Salad – A vibrant mix of heirloom tomatoes and fresh bocconcini, drizzled with basil-infused olive oil (Mi, Vt)
- New Potato Salad with Mustard Dressing – Tender new potatoes tossed with a tangy mustard dressing, shallots, and crunchy gherkins (Eg, Vt)
- Indian Chickpea Salad – Chickpeas with tomato, cucumber, red onion, coriander, lemon and roasted cumin (Vg, Vt)

- Classic Greek Salad – A refreshing combination of ripe tomatoes, Kalamata olives, creamy feta, and crisp cucumber (Mi, Vt)
- Tropical Pineapple Coleslaw – A zesty coleslaw featuring sweet pineapple, crispy celery, and a creamy dressing (Eg, Vt)
- Four-Bean Salad with Roasted Corn and Spicy Peppers – A hearty medley of beans, roasted corn, and a kick of spice (Vg, Vt)
- Charred Bok Choy with Citrus-Chili Capsicum Medley – Tender bok choy charred to perfection, served alongside a medley of capsicum, chili, and a hint of citrus (Vg, Vt)
- Kachumbar Salad – Crisp vegetables combined with zesty and aromatic dressing (Vg, Vt)

Selection of Artisan Breads, Extra Virgin Olive Oil, Spiced Butter, homemade Dukka

Dessert

Choose four from the selection below:

- Profiteroles filled with Mascarpone and Pistachio Cream (Eg, Mi, Pis, Vt, Wh)
- Chocolate Brownie topped with 70% Mousse and Cocoa Nibs (Eg, Mi, Vt, Wh)
- Salted Caramel and Tart and toasted Pecan (Eg, Mi, Pec, Vt, Wh)
- Specially made artisan Mint and Chili Chocolates (Mi, Vt)
- Raspberry and Cream Macarons (Al, Mi, Vt)
- Hand crafted Chocolate Truffles (Eg, Mi, Vt, Wh)
- Marinated Fruit Skewers with Rose Petals and Honey (Vt)

Coffee and Tea will be served with your Wedding Cake



Allergens and Dietary Abbreviations

Please find below the list of abbreviations describing allergens and dietaries used in the above menus

Al	Almond	Oa	Oats <i>(Used to be known as Gluten)</i>
Ba	Barley <i>(Used to be known as Gluten)</i>	Pae	Peanut
Br	Brazil Nut	Pec	Pecan
Ca	Cashew	Pin	Pine Nut
Ce	Celery	Pis	Pistachio
Cr	Crustacean	Ry	Rye <i>(Used to be known as Gluten)</i>
Eg	Egg	Se	Sesame
Fi	Fish	So	Soy
Ha	Hazelnut	Sh	Sulphite
Lu	Lupin	Vg	Vegan
Ma	Macadamia	Vt	Vegetarian
Mi	Milk <i>(Used to be known as Dairy)</i>	Wa	Walnut
Mo	Mollusc	Wh	Wheat <i>(Used to be known as Gluten)</i>
Mu	Mustard		

Despite careful preparation, products may contain traces of substances that are listed as allergenic

