

BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS &
BEVERAGE LIST





Wedding Menu 1 – Banquet Buffet

\$95 Per Person

Canapés

Choose four from the selection below:

- A selection on in-House made Dips and Vegetable Sticks (*D, Vt*)
- Little Pinwheel Sandwiches – assortment of sun-dried Tomato, Ricotta, and Chickpeas (*D, E, G, Ss, Vt*)
- Crostini with Tomato and Pesto (*D, G, Tn, Vt*)
- Asian marinated Beef on toasted Bread (*D, G*)
- Mini Falafel, Capsicum Relish (*E, Vt*)
- Assortment of Samosa, Pakoras and Onion Bhajji, Passion Cream (*D, G, Vt*)
- Cocktail Spring Rolls (*G, Vg, Vt*)
- Mini Corn Fritters with Sour Cream and Chives (*D, Vt*)
- Prawn Cutlet Rolls, served with Sweet Chili Sauce (*G, Cr*)

Canapés will be served in the Garden after your Ceremony

Mains

Choose two from the selection below:

- Baked Ham glazed with Lemon, Honey and black Pepper, whole Grain Mustard
- Roasted Beef Sirloin , medium-rare, crusted with Garlic and Thyme served with Port Wine Jus
- Spiced roasted Pork, crispy Skin, Apple-Horseradish Sauce
- Slow roasted Leg of Lamb studded with Rosemary and Sea Salt, served with its natural Jus

Selection of Dinner Rolls & Butter Served with Mains



Choose one from the selection below:

- Classic Roasted Chicken with Tarragon and Lemon served with Chicken Jus
- Hearty Braised Beef, Onion and Tomato
- Chickpea Curry, Coconut and Fresh Coriander (*Vg, Vt*)
- Braised Lamb with Garam Masala, Raita and Crispy Mung Beans (*D*)

Sides

Choice of two from the selection below

- Roasted Potatoes, Garlic Butter and Herbs (*D, Vt*)
- Steamed Seasonal Vegetable (*Vg, Vt*)
- Penne Pasta, Tomato Sauce, Capers and Crispy Garlic, shaved Parmesan Cheese (*G, D, Vt*)
- Pilaf, Butter and Green Peas (*D, Vt*)
- Cous Cous, Grilled Sweetcorn Kernels, Lemon, Toasted Almonds and Mint (*G, Tn, Vg, Vt*)

Salads

Choose four from the selection below:

- Green Leaves, fresh Sprouts, Sliced Tomatoes and Cucumber, dried Apricots with a Champagne Vinaigrette (*Vg, Vt, Sh*)
- Oven Roasted Vegetable Salad, fresh Mint, Pistachio Nuts, Tahini Citrus Dressing (*Tn, Ss, Vg, Vt*)
- Greek Salad, Tomatoes, Kalamata, Feta & Cucumber (*D, Vt*)
- New Season Potato Salad, Mustard Dressing, Shallots, Gherkins (*E, Vt, G*)
- Roasted Pumpkin with green Beans and Dukkah (*Tn, Ss, Vg, Vt*)
- Pasta Salad, Surimi and Cocktail Sauce, Lime and Lemon (*D, E, G, Cr*)
- Bulgur Wheat Tabbouleh, Italian Salsa, Extra Virgin Olive Oil and Herb (*G, Vg, Vt*)
- Black and White Quinoa, Beetroot, Baby Spinach, Walnuts and Goat Cheese Dressing (*D, Vt*)

Dessert

Choose four from the selection below:

- Brandy Snaps filled with fresh Cream (*D, G, Vt*)
- Tropical Fruit Salad, Jackfruit and Palm Seeds (*Vg, Vt*)
- Apple & Blackberry Crumble with Whipped Cream (*D, Vt, G, Tn*)
- Sliced Coffee Gateau, Cream and Chocolate Shavings (*D, E, G, Vt*)
- Lemon Meringue Pie (*D, E, G, Vt*)
- Cheese Cake, choice of:
 - Chocolate & Boysenberry (*D, E, G, Vt*)
 - Peach & Passionfruit (*D, E, G, Vt*)
 - Strawberry (*D, E, G, Vt*)
 - Pavlova with Passion Fruit, Kiwi and Cream (*D, E, Vt*)

OR

Petite Fours - Choose four from the selection below:

- Vanilla Bean and White Chocolate filled Profiteroles (*D, G, Vt, E*)
- Chocolate Brownie with Raspberry (*D, E, G, Vt*)
- Fresh Fruit Kebabs (*Vg, Vt*)
- Chocolate Truffles (*D, E, G, Vt*)
- Caramel and Praline Tart (*D, G, E, Tn, Vt*)
- Mint and Chili Chocolates (*D, Vt*)
- Strawberry and Cream Macarons (*D, G, Tn, Vt*)

Coffee and Tea will be served with your Wedding Cake

Below is a list of abbreviations describing allergens and dietaries used in the menu

D - Dairy	E - Egg
G - Gluten	Ss - Sesame Seeds
Sf - Seafood	Vt - Vegetarian
Vg - Vegan	L - Lupin
F - Fish	P - Peanut
Mo - Mollusk	Sh - Sulphite
Sb - Soy Bean	Tn - Treenut
Cr - Crustacean	

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