

Bridgewater
BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS &
BEVERAGE LIST





Wedding Menu 7 – Cocktail Party

\$105 Per Person (For weddings on Sunday to Friday only)

Canapés

Choice of Four from the selection below:

- Baby Beetroot Pinwheel Sandwiches, Cumin and Chickpeas (Se, Vg, Vt)
- Crostini with Tomato and Pesto (Mi, Vt, Wh)
- Asian marinated Beef on toasted Bread (Mi, Wh)
- Mini Falael, Capsicum Relish and Spiced Hummus (V g, Vt)
- Oven baked Karaage Chicken Pieces, Japanese Mayonnaise and Furikake (Eg, So, Wh)
- 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 Prof iteroles, Dill (Fi, Mi, Wh)
- Fresh Tuna, Soy Sauce and Wasabi, Pickled Cucumber (Fi, So)

Platters

Choice of Three from the selection below:

- Home Marinated Beetroot Salmon, Silky Chardonnay Sauce (Fi)
- Mussel Fritters with Pickled Shallots (Eg, Mo, Wh)
- Salt and Pepper Squid, Brandy Sauce (Eg, Mi, Mo, Wh)
- Surimi Salad, Fresh Pineapple and Capsicum (Eg, Fi, Mo, Wh)
- Chicken Satay, homemade Peanut Butter Sauce (Fi, Pea, Wh)
- Braise and Pulled Pork, Mango and Ginger

Choice of Three from the selection below:

- Double cooked Spicy Pork Spare Ribs, Ale and Chipotle
- Sticky BBQ Chicken Drumsticks, Honey Sauce
- Beef Kofta, Spicy Coriander Pesto
- Oysters in the half Shell, pickled Cucumbers and Capsicum (Mo)
- Green Shell Mussels, Creamy Coconut and Ginger Sauce (Mo)

This Menu is designed for those NOT requiring dining and just enjoying the day/evening in a more relaxed style. Platter service will be for up to four hours. You can add longer if required



Garnishes:

- Potato Wedges with Sour Cream (*Mi, Vt*)
- Coleslaw (*Eg, Ce, Vt*)
- Balsamic Onions (*Vg, Vt*)
- Caper Berries (*Vg, Vt*)
- Stuffed Baby Peppers (*Vg, Vt*)
- Deep fried Onion Rings (*Eg, Mi, Vt, Wh*)
- Small Vegetable Fritters, Sauce Remoulade (*Eg, Vt*)

For the Sweet Tooth

- Salted Caramel Tart and Toasted Pecan (*Eg, Mi, Pec, Vt, Wh*)
- Profiteroles filled with Mascarpone and Pistachio Cream (*Eg, Mi, Pis, Vt, Wh*)
- Freshly baked small sweet Slice of the Day (*Ca, Eg, Oa, Pis, Vt, Wh*)
- Hand crafted Chocolate Truffles (*Eg, Mi, Vt, Wh*)

PLEASE NOTE: Whilst all care and attention is given in making sure you get your selection of choice, we cannot guarantee on the day that this may be the case



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

