

BRIDGEWATER
COUNTRY ESTATE

WEDDING MENUS &
BEVERAGE LIST





Wedding Menu 4 – Platinum Seated Dinner

\$120 Per Person

(refer to end of menu for alternative options)

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)

All Canapés will be served in the Garden after your Ceremony

Entrée

Choose two from the selection below

- Beetroot Salmon, Cumin Cracker, Cauliflower Puree, Garlic Oil, midi Watercress (D, E, G, F)
- Grilled Aubergine Roulade, Ricotta, Tomato Fondue, Basil Sauce, Pine Nuts, Rocket Lettuce (D, Tn, Vt)
- Pear & Sage Risotto, grilled Chicken breast, Balsamic Vinegar Glaze (D)
- Salad of Kimchi and fried Tofu, Marinate Tempeh, Teriyaki Sauce and Seaweed (G, CB, Vg, Vt)
- 2 Clevedon Oysters, Salted Raspberry Granite, Pickled Cucumber (Mo)
- Spiced Grilled Tiger Prawns, Tar0 Leaves in Coconut Cream, Crispy Vermicelli (Cr)



Below is a list of abbreviations describing allergens and dietaries used in the menu above. Despite careful preparation, products may contain traces of substances that are listed as allergenic.

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

Main

Choose two from the selection below

- Manuka smoked Fillet of Beef, Potato Rösti, baked Apple and fried Onions, Madeira Jus (*Served Medium Rare Only*) (D)
- Crispy Pork Belly confit, creamed Savoy Cabbage and Spätzle, Bacon (D, E, G)
- Fried Snapper, Pork Hock, Parsnip Puree and Mandarine (D, F)
- Stuffed Chicken Breast with Brioche and Tarragon, Spring Onion and red Capsicum Coulis (D, E, G)
- Red Lentil Dahl, Toasted Coconut, Conserved Lemons and Crispy Pupudums (Vg, Vt)
- Chickpea and Bean Fritters, Lemon Puree, Parsley Oil (Vg, Vt)

Mains will be accompanied with a bowl of roasted potatoes and sales on the table

Dessert

Choose two from the selection below

- Valrhona Chocolate and Chilli Crème Brûlée, Cinnamon Sticks (D, E, G, Vt)
- Lemon Meringue Pie, Raspberry Coulis (D, E, G, Vt)
- Chestnuts Chestnuts Puree with triple Vanilla Ice Cream, red Wine Cherries (D, E, Tn, Vt)
- Apple & Boysenberry Crumble, Brandy Espuma (D, G, E, Tn, Vt)
- Grilled Pineapple, spiced Orange Sauce, black sticky Rice (Vg, Vt)
- Coconut Pudding, Grilled Corn Kernels, lime and Balsamic Reduction (Vg, 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 Macaroons (D, G, Tn, Vt)



Coffee and Tea will be served with your Wedding Cake.

Cheese and Cracker Platters Optional Extras (Pricing dependent of per Table or just to Tea/Coffee Station)

PLEASE NOTE: Whilst all care and attention is given in making sure your guests get their selection of choice, we cannot guarantee on the day that this may be the case. We cater for an over ratio of all choices, but do not know what your guests may choose until the day.

Alternative options.

\$115.00

Alternative Drop choice of 2x each course. The couple choose 2x items from each course in advance and we place them as options to the guests. The MC will announce to the guests their options and they are encouraged to swap with the person next to them if they wish. This is common in Hotel Banquets for a long time and many of our clients are now choosing this as a way of saving some money. It loosens people up and can create a great atmosphere and point of discussion at each table.

\$105.00

Choice of 1x each course chosen by the couple in advance and is a common economical option.