

*Bridgewater*  
BRIDGEWATER  
COUNTRY ESTATE

WEDDING MENUS &  
BEVERAGE LIST





## Wedding Menu 5 – Platinum Seated Dinner

\$145 Per Person (Minimum of 80 adult guests are require for this menu)  
(refer to end of menu for alternative options)

### Canapés

Choose four from the selection below

- Assortment of Little Pinwheel Sandwiches including Sun-dried Tomato, Ricotta, and Chickpeas (Mi, Se, Wh, 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, Wh)

All Canapés will be served in the Garden after your Ceremony

### Entrée

Your guests to choose from the two options below

- Soy Marinated Tuna Tataki, Roasted Sesame Seeds with Wasabi Mayonnaise and Coriander Salad (Eg, Fi, So, Se)
- Slow Baked Pork Belly, Crispy Skin and Braised Red Cabbage and Apple Chutney

*Selection of Artisan Breads. Accompanied with Extra Virgin Olive Oil, Spiced Butter, homemade Dukkha*





## Main

Your guests to choose from the two options below

- Sweet Paprika Marinated Fillet of Beef, Truffled Mashed Potatoes with Wilted Spinach and Wild Mushroom Hollandaise (Eg, Mi)
- Oven Roasted Rack of Lamb, Parmesan Mustard Crust and Sweet Potato and Jus (Mi, Mu)

*Mains will be accompanied with a bowl of Roasted Potatoes and Asian Greens with Lime Vinaigrette on the Table*

## Dessert *(Coffee and Tea will be served with your Wedding Cake)*

Your guests to choose from the two options below

- The Apricot: Gluten Free, Vanilla and Yogurt Mousse, Apricot & Lime Marmalade, White Chocolate Coating and Velvet, Pistachio Crumble (Al, Eg, Mi, Pis, Vt)
- The Chocolate Bar: Gluten Free, Peanut & Caramel Mousse with Salted Caramel and Toasted Peanuts (Al, Eg, Mi, Pea, Vt)

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.



## Dietaries for Seated Menus

### Entree

- Salad of Dairy Free Mozzarella, Brined Beetroot, Oven Dried Tomatoes, Crispy Nori and Toasted Sesame Seeds (*Ss, Vg, Vt*)

### Main

- Portobello Mushroom Stack with Labneh, Kumara Chips, Date and Chilli Jam (*Mi, Vt*)

### Dessert

- Grilled Pineapple, Spiced Orange Sauce, Black Sticky Rice (*Vg, Vt*)

## Alternative options for Gold and Platinum Menus .

### Price on Request

### Alternative Drop

With both the Gold and Platinum Menus, your guests would normally have the option to choose from two Entrees and two mains. However, for Alternative Drop they do not have the option. Instead, the MC will announce to the guests the two meals on the menu, then the staff will alternate each plate around the table. Your guests 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.

### Pre-Order

If you are super organised, you could let your guests know in advance the two entrees and two mains (and two desserts for Platinum) and have them pre-order before they attend your big day. This means the kitchen budgets and preps the exact number of plates per selection which helps reduce the cost to the couple as there will be no excess food wastage on the night.





## 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*

