

Acacia Ridge

Information Pack



Ceremony.

Outdoor Ceremony Area:

Each side of the aisle consists of 6 rows of 10 chairs –

Total 120 chairs

There is also a 3-post umbrella to the right for extra shade for guests that stand

There is a signing table with two chairs

There are two small tables & two baskets available for your petals



Vine Room – Indoor Ceremony Area:

Wet weather/over 35 degrees (The decision to have an indoor ceremony will be finalised by 11am the day of your wedding)

Each side of the aisle consists of 8 rows of 4 chairs –

Total 64 chairs

There is a signing table with two chairs

There are two wine barrels at the end of the aisle with two petal baskets available for your petals



Reception.

Cocktail Style Wedding: Capacity: 250 guests

4 timber tables with a bench seat & 3 chairs either side

The tables are 2000mm long x 1000mm wide

Table quantity available: 4

2 marble top bar tables

Table Setting: Styling optional through your florist or stylist



Sit down Wedding: Capacity: 200 guests

Timber tables seat up to 10 guests per table

Eg: 3 tables joined = maximum of 15 guests each side, total 30 guests

The tables are 2500 long x 850mm wide

Table quantity available: 22

Table Setting:

Option to have natural timber tables or white tablecloths (not floor length)

The bridal table has a custom Table Art Snow Weave tablecloth (full length)

White napkins (optional)

Table numbers (optional)

White tablecloths & napkins supplied by request at no charge.

You may have bud vases & candles on your tables supplied by your florist or stylist ONLY.

There is no DIY.



What's included.

Ceremony seating:

White collapsible chairs used for the ceremony
Quantity available: 200



Marquee seating:

White cross back chairs
Quantity available: 220



Wishing well: optional



Table numbers: optional



White napkins & table tablecloths: optional



Cake plinth & knife: optional



Gold circle arbour: 2300mm in diameter
NO DIY.

You can hire your florists' plinths or use our arbour but there is no DIY structures.



x2 Gold Easels: optional



x2 Tables & x2 petal baskets: optional



Catering.

Edge Hospitality

Edge Hospitality is our exclusive catering company unless for cultural reasons such as Hindu or Kosher.

Edge Hospitality has a range of package options to choose from and can also customise a menu for cultural foods such as Asian, Indian and Kosher cuisine!



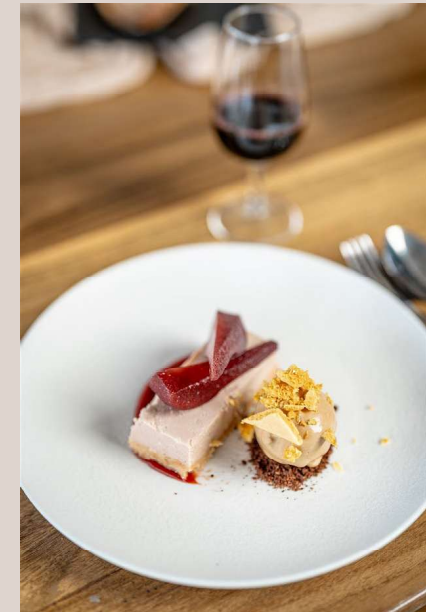
Recommended caterers for cultural weddings:

Jewish/Kosher

- Kosher Classique

Indian / Sri Lankan

- Lankan Feast
- Tandoori Junction
- Spice Project
- Yo India
- Mamma Roti
- Horn Please
- Jeeta Catering



Beverages.

- 5-hour drink package includes first hour of 3 chosen cocktail drinks.
- The drink package can be extended at an additional cost of \$15.00 per person per 30 minutes

Cocktail Hour! Choice of 3 of the following options below to be served during cocktail hour:

- Aperol Spritz
- Espresso Martini
- Malfy Gin & Tonic
- Mojito
- Passionfruit Martini
- Vodka Sunrise

Beer & Wine available:

- | | |
|--------------|---------------------------|
| • Sparkling | • Great Northern |
| • Moscato | • Carlton Dry |
| • Pinot Gris | • Asahi |
| • Pinot Noir | • Corona |
| • Shiraz | • Hargraves Hill Pale Ale |
| | • Somersby Apple Cider |
| | • James Boags |

Non-alcoholic beverages available:

Soft Drinks: Coke, Coke Zero, lemonade, raspberry, lemon lime bitters, ginger ale, soda water, tonic water, orange juice, apple juice, cranberry juice, tea, coffee & water

Non-alcoholic wine/beer includes Shiraz, Rose', Pino Grigio, Sparkling & Great Northern Zero



Spirits:

Spirits are an optional add on supplied by the couple. Spirits can be served during your allocated drink package & will be served at our bar by our RSA bar staff. There are no bottles of any alcohol to the tables for guests to self-serve.

We do not allow shots unless one round has been pre-arranged at your planning appointment. Note: please supply the plastic shot glasses for the shots.

No fireball

Our staff will serve alcohol within the Responsible Serving of Alcohol guidelines and regulations.

Any alcohol bought onto the premises by yourselves or guests that was not arranged prior to your wedding day, will be placed in storage by staff and returned at the end of the night.



Decorations, styling & set up of your wedding.

Acacia Ridge supplies the following and is included in your package:

Custom Snow Weave Table Art tablecloth to the bridal table – floor length (optional but recommended)

White tablecloths to guest tables - You have the option of natural timber tables or white tablecloths – short drop, not floor length

White napkins (optional)

Wishing well (optional)

Table numbers (optional)

Cake knife & cake plinth (optional)

Gold easels x2 (optional)

Gold arbour (optional)

Acacia staff will happily set up all the above including your name place cards, menus, welcome sign, seating chart, guest book, memorial photos, polaroid cameras & bonbonnières. **Please note we do not allow alcohol as a bonbonniere.** Any additional items will require a stylist. Nat from Nat's Events and Styling can be hired to set up anything additional to the list above.

Please contact Nat directly for pricing - Email: natsevents169@gmail.com

DIY set ups are prohibited to take place at Acacia Ridge due to public liability insurance requirements. Every vendor that works at Acacia Ridge must supply a copy of their public liability insurance certificate.

All candles are to be supplied by your florist and/or stylist. They are to have an enclosed flame and enclosed base to ensure melted wax is contained & there are no fire hazards. We do not allow tea light candles. Battery operated candles do not need to be enclosed.

If you are hiring bud vases & candles, your florist/stylist will need to come back at the end of the night and pack down their own items. Acacia Ridge will not be responsible for packing up anything other than the couple's items & items supplied by Acacia Ridge.

If you are wanting your ceremony flowers/arbours/plinths moved or repurposed once the ceremony has concluded, you will need to arrange this with your florist as Acacia Ridge staff & any guests on the property are unable to move them due to public liability reasons. (Acacia Ridge will move our own arbour)

The day before your wedding, please drop off all your items in clearly labelled tubs between 9am-12pm midday.

Collection of all your items is the day after your wedding between 9am-12pm midday.

Recommended Vendors.

Celebrants:

- Ceremonies by Ally
- Alyce Bailey
- Megan Watson
- Prue Takle
- Pete Hordern
- Sam Lavery
- Tegan Dole
- Steph Hall

Florists:

- Flowerpot Deb
- Floss and Fleur
- Flowers By Megan
- Flowers of Yarra Glen
- Sugar Bee Flowers
- With Love Sophie
- Yarra Valley Blooms

For Indian & Sri Lankan weddings requiring a Mandap or Poruwa, we recommend using SS Events or Samsul creations

Nat's Styling & Events:

Napkins, table runners, table numbers, candles, artificial flowers, wishing well

Instagram: natseventsandstyling



Music:

- Cal Young
- Hey Jack
- Joshua Sperring
- Justin John Mustic
- Music with Memories (also available to MC)
- Rhys Tolhurst (also available for Hindu weddings)
- Unplugged Entertainment

Photography & Videography:

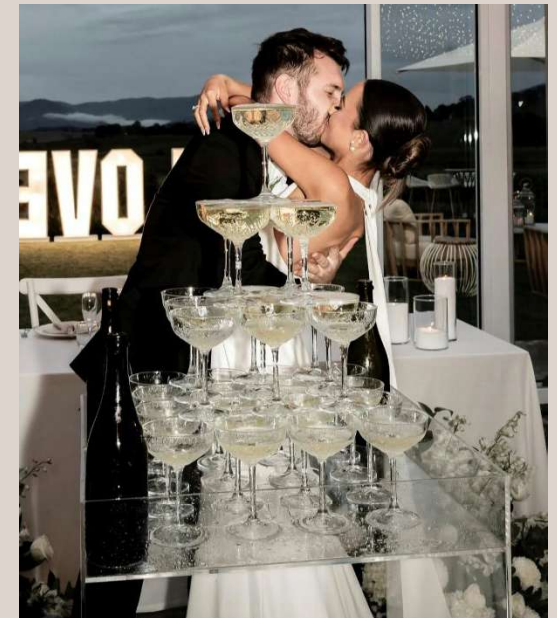
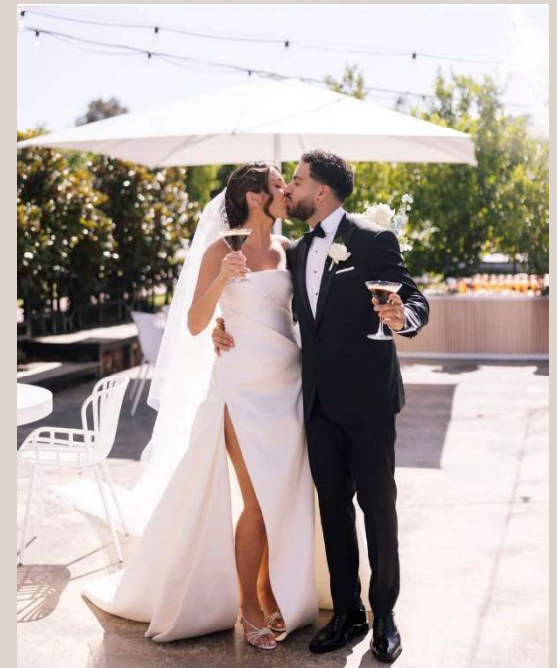
- Ashley Spagnolo Wedding Photographer & Content creator
- Bhargav Boppa Photography
- Country Mile Photography
- Claire Broatch Photography
- Fern and Stone Photography
- Love & Other Photography and Videographer
- Michael Briggs Photography

Photoboosts:

- The Photobooth Girl

Wedding Cakes:

- Ladybird Cakes
- Mad About Cakes
- Pollen Pastry
- Yarra Valley Cakes



Other:

- Bianco Latte - Ice cream cart
- Kerr events - Styling
- Little Sugar Events – Ice cream cart, lawn games
- Party Hire Productions - Dry ice & cold fireworks
- Sparked events - Dry ice & cold fireworks
- The Event Hire Girl – LOVE letters, lawn games
- The Boutique Hire Co

Transport: It is recommended that transport for all guests be booked prior to your wedding day

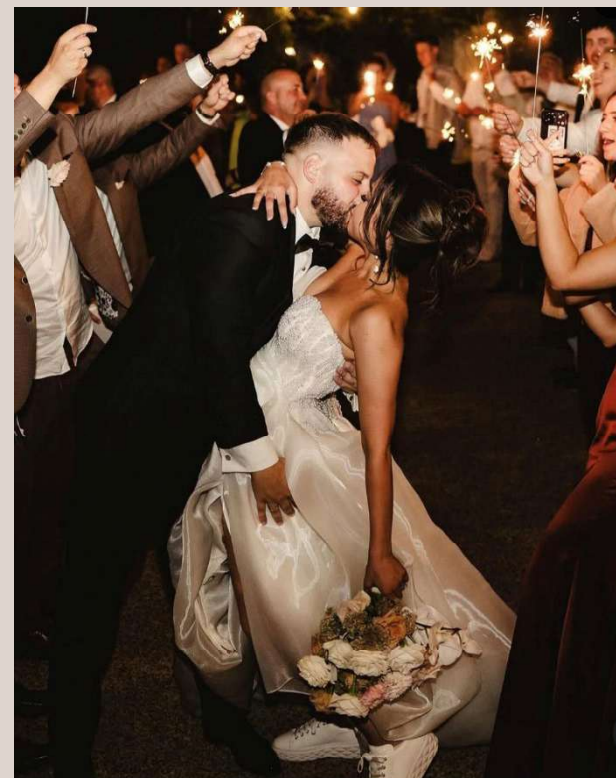
- Beau's Bus Charters
- McKenzie Buses
- Quest Coaches
- Yarra Valley Rides

Accommodation:

- Araluen Boutique Accommodation
- Balgowine Estate – use promotional code **ACACIARIDGEWEDDINGS** for a discount
- Yarra Valley Grand Hotel
- Healesville House
- Yarra Valley Lodge

Sitters and Nannies: We recommend that if you have lots of children attending your reception that a nanny or some form of child entertainment is hired to ensure that children always remain supervised, and parents can relax and celebrate with you and your partner.

- Event Nannies - <https://www.eventnannies.com.au>



Dog sitters: Your fur babies are most welcome at Acacia Ridge; however, they are required to be picked up and taken off site after your ceremony. Some local pet sitters we recommend are:

- I Do Paws
- Yarra Valley Pet Resort



Optional extras.

Sparkler send-off

Sparkler send offs are a great way to exit your wedding to bring everyone together for a great photo opportunity! For only \$50, Acacia Ridge will organise & supply them on the night for you. We do require this to be pre-arranged to ensure appropriate planning adjustments to the timing schedule are put into place prior to your wedding day.

Please note a sparkler send-off cannot take place on a total fire ban day.

Champagne Tower

Acacia Ridge Champagne tower is an additional cost of \$350.

Includes set up and pack down, champagne coupe glasses, champagne and acrylic clear stand. They make for a great photo opportunity or an alternative to a cake!!

Petals & bubbles

Under no circumstances are there to be paper or foil confetti, glitter, confetti cannons, or synthetic/dried petals bought on the premises by yourselves, guests, or suppliers. Please ensure that all guests and suppliers are aware as a \$2,000 clean up fine will be issued. Leaves, dried or fresh, are not allowed to be used for confetti as they stain the chairs.

We welcome the use of fresh flower petals or bubbles only.

Car Park

Please note that we have a strict 11pm departure from our carpark for the wedding party and guests. We ask this to be done in a quiet and timely manner. We do understand taxis and Ubers may run late, however if you have intentionally booked for an 11.30pm or later departure, a fine will be incurred of up to \$500.

Frequently asked questions.

How does your sound system work?

We have an in-house directional sound system which includes two full back speakers and x1 cordless microphone. We do not allow speakers to be brought into Acacia Ridge unless it is for the outdoor ceremony. Your DJ/Band must bring their own XLR cable & plug into our sound system.

Is there Heating and Cooling?

We have plenty of heating and cooling to keep you warm in the cooler months & cool in the warmer months! We have a misting system to spray cool mist on those warmer summer days to! We also have a fireplace in the barn to keep you warm on arrival in the cooler months.

When can I drop all my items off?

All your items must be dropped off between 9am-12 midday the day before your wedding & collected the day after your wedding between 9am-12 midday.

When can my cake be delivered?

The day of your wedding from 9am onwards & can be put directly into our cake fridge.

My friend makes cakes from home; can she supply my wedding cake?

No they cannot not. All vendors that work at Acacia Ridge must be a registered business with public liability insurance and will be required to supply a copy of their insurance certificate to us. If your cake is not from a registered business with public liability insurance, your cake may be displayed & cut but will not be served to guests. We will put it back in the fridge for you to collect the day after your wedding.

What are some ideas as a bonbonniere/take home gift?

Please note, we strictly do not allow alcohol of any kind to be a bonbonniere/take home gift for your guests. Some ideas are honey jars, lolly jars, candles, cookies.

Can we leave cars in the car park overnight?

We ask all guests to depart in a quiet & timely manner. Yes, cars can be left in the car park overnight, but we ask that all cars are collected by 11am the following day.

Can I supply a mirror as my welcome sign?

Yes you can! Just please ensure it is under 10kg and has a wire/backing for us to secure to a fixture.

When does my florist or stylist need to come back to pack down?

The night of your wedding. Your florist/stylist needs to be back on site to begin their pack down 15 minutes prior to your departure time. If they are handing out flowers to guests as they leave, they may arrive 30 minutes prior to your departure time.

What petals can I use to throw after my ceremony?

We only allow fresh petals or bubbles. No dried/synthetic petals, no glitter or confetti. As above, there will be a \$2,000 clean up fee for anything other than bubbles or fresh petals.

What is my standard package time?

You have a 6-hour venue hire that cannot go later than 11pm. You have a 5-hour drink package that cannot close later than 10.30pm.
Example: 3-9pm, 4-10pm, 5-11pm. You may extend your venue hire and drink package to go longer for additional costs.

Important dates:

Your \$4,000 instalment will be due 6 months out from your wedding. At this point we will schedule your planning appointment for approximately 3 months out from your wedding.

Your final guest numbers are due 5 weeks from your wedding date. Your final invoice is due 4 weeks from your wedding date.

Your final seating chart is due 2 weeks from your wedding date. At this point, your final run sheet & floor plan will be finalised.

Additional/Optional Costs:

Drink package extension (longer than the standard 5 hours included in your package) - \$15 per person, per half hour

Venue hire extension (longer than the standard 6 hours included in your package) - \$750.00 per half hour

First look photos – Includes 2-hour early access to the property - \$850

Champagne Tower - \$350

Please contact us directly via email for any assistance at functions@acaciaridgeyarravalley.com.au

The packages below include a 6-hour venue hire with a 5-hour drink package

Please speak with us should you require pricing for a non-alcoholic wedding

Peak season pricing 2025-2026

1st October – 30th April

Catering is an additional cost – please refer to Edge Catering prices below

Friday	Minimum 100 adults @ \$145pp	\$14,500 + catering
Saturday	Minimum 120 adults @ \$145pp	\$17,400 + catering
Sunday	Minimum 100 adults @ \$145pp	\$14,500 + catering
Monday- Thursday	Minimum 100 adults @ \$125pp	\$12,500 + catering
Public holiday eve	Minimum 120 adults @ \$145pp	\$17,400 + catering
Public holiday	Minimum 120 adults @ \$145pp	\$17,400 + catering

Additional Costs:

Venue hire fee	\$1,650
Onsite ceremony fee	\$350
Children aged 6-17 years	\$55pp
Vendors	\$55pp

Off-peak season pricing 2025-2026

1st May – 30th September

Catering is an additional cost – please refer to Edge Catering prices below

Friday	Minimum 100 adults @ \$125pp	\$12,500 + catering
Saturday	Minimum 120 adults @ \$125pp	\$15,000 + catering
Sunday	Minimum 100 adults @ \$125pp	\$12,500 + catering
Monday- Thursday	Minimum 100 adults @ \$115pp	\$11,500 + catering
Public holiday eve	Minimum 120 adults @ \$125pp	\$15,000 + catering
Public holiday	Minimum 120 adults @ \$125pp	\$15,000 + catering

Additional Costs:

Venue hire fee	\$1,500
Onsite ceremony fee	\$250
Children aged 6-17 years	\$50pp
Vendors	\$50pp

Please see following page for pricing for weddings as of January 1st, 2027

Pricing effective as of July 1st, 2025.

The packages below include a 6-hour venue hire with a 5-hour drink package

Please speak with us should you require pricing for a non-alcoholic wedding

Peak season pricing

Weddings from January 1st 2027

1st October – 30th April

Catering is an additional cost – please refer to Edge Catering prices below

Friday	Minimum 100 adults @ \$150pp	\$15,000 + catering
Saturday	Minimum 120 adults @ \$150pp	\$18,000 + catering
Sunday	Minimum 100 adults @ \$150pp	\$15,000 + catering
Monday- Thursday	Minimum 80 adults @ \$130pp	\$10,400 + catering
Public holiday eve	Minimum 120 adults @ \$150pp	\$18,000 + catering
Public holiday	Minimum 120 adults @ \$150pp	\$18,000 + catering

Additional Costs:

Venue hire fee	\$2,500
Onsite ceremony fee	\$350
Children aged 6-17 years	\$60pp
Vendors	\$60pp

Off-peak season pricing

Weddings from January 1st 2027

1st May – 30th September

Catering is an additional cost – please refer to Edge Catering prices below

Friday	Minimum 100 adults @ \$130pp	\$13,000 + catering
Saturday	Minimum 120 adults @ \$130pp	\$15,600 + catering
Sunday	Minimum 100 adults @ \$130pp	\$13,000 + catering
Monday- Thursday	Minimum 80 adults @ \$120pp	\$9,600 + catering
Public holiday eve	Minimum 120 adults @ \$130pp	\$15,600 + catering
Public holiday	Minimum 120 adults @ \$130pp	\$15,600 + catering

Additional Costs:

Venue hire fee	\$2,000
Onsite ceremony fee	\$250
Children aged 6-17 years	\$55pp
Vendors	\$55pp

Edge Hospitality at Acacia Ridge Winery

Catering Packages



Contact: Sara Morgan
sara@edgehospitality.com.au
0414 866 448

www.edgehospitality.com.au



INCLUSIVE PACKAGES 2025 / 2026 / 2027

**Edge
Hospitality**

Melbourne, Australia

// FEASTING PACKAGE \$95

CANAPES

4 x canapes (3 x varieties)
1 x substantial canape

MAIN FEAST

freshly sourdough & cultured butter
2 x main selections
3 x sides/veg/salads

DESSERT

1 x dessert canape (roaming)
complimentary cakeage

// THREE COURSE PACKAGE \$105

or \$95 if excluding dessert

CANAPES

3 x canapes (3 x varieties)

ENTREE

freshly baked sourdough & cultured butter
2 x entree selections

MAIN

2 x main selections
2 x sides/veg/salads

DESSERT

2 x dessert selections
complimentary cakeage

(this package can be served alternate drop or shared feasting style)

// COCKTAIL PACKAGE \$85

6 x canapes
3 x substantial canapes
1 x dessert canape
complimentary cakeage

// Package pricing from 1st July 2027 +\$4pp



FEASTING MENU

Start with freshly baked sourdough & cultured butter

// ENTREE

chilli & lime cured salmon, avocado, green bean, salsa verde GF/NF

sweet & sour pork belly, mint, cucumber, chilli caramel, crispy shallots GF/NF

heirloom beetroots cooked with herbs, whipped goats cheese, rocket, smoked almonds V/GF

poached prawns, chorizo, bull horn peppers, chermoula oil GF/NF

// MAIN

roasted chicken, lentil, corn & leek ragout, salsa verde GF/NF

slow cooked lamb leg, honey & mustard glaze, smoky eggplant puree GF/NF

black angus beef porterhouse, braised red pepper relish, red wine jus GF/NF/DF

crispy skinned barramundi, celeriac puree, parsley & lemon sauce GF/NF

herb marinated baked salmon, coal grilled zucchini, pickled chilli, lemon & herb oil NF/DF

glazed pork scotch, crackling, coal grilled cabbage, chimmi churri GF/NF

pan-fried house made gnocchi, mushrooms, peas, balsamic & *parmesan V/NF/*VG

// SIDES

crispy twice cooked potatoes with parsley & confit garlic NF/GF/VG

roasted sweet potato, spiced yoghurt, coriander & shallot salad, chilli ginger dressing NF/V/GF

ancient grain salad with currents, pomegranate, almonds, feta & herbs V/GF

roasted green beans, dill, mint, hazelnut & orange VG/DF/GF

butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF/NF

confit heirloom beetroots, walnuts, fried onion, burnt honey dressing V/GF

chimmi churri roasted zucchini, crispy capers, lemon, yogurt NF/GF/V

roasted spiced pumpkin with miso burnt butter, red elk V/GF

kale slaw, snow peas, chilli, ginger & crispy shallots VG/GF

// DESSERT

tira misu marsala sponge, coffee mascarpone cream, chocolate NF

chocolate gateaux, chocolate mousse, peanut, salted caramel ice-cream

honeycomb parfait, poached peach, vanilla cream NF/GF

lemon & white chocolate panna cotta, orange, peanut praline ice-cream GF

Contact: Sara Morgan // sara@edgehospitality.com.au // 0414 866 448

Edge
Hospitality

Melbourne, Australia



SEATED ALTERNATING MENU

**Edge
Hospitality**

Melbourne, Australia

Start with freshly sourdough & cultured butter

// ENTREE

seared scallops, chorizo, carrot puree, creme fraiche GF/NF

heirloom beetroot salad, parmesan cracker, spiced almonds, burnt honey dressing V/GF

buttermilk poached chicken salad, walnut, sour celery, red pepper, apple chutney GF

crispy skin pork belly, herbs, braised mushroom, peanut lime caramel GF

pepper seared tuna, avocado, salsa rossa, pickled fennel, herb salad GF/NF

// MAIN

slow cooked pork scotch fillet, celeriac puree, beetroot pave, apple cider sauce GF/NF

black angus porterhouse, pomme puree, shallot jam & bordelaise sauce NF/GF

yingberg lamb leg, cooked with spices, cauliflower falafel, yogurt, almond & herb salad GF

roasted chicken, chorizo & whitebean ragout, lemon, capers, pepitas GF/NF

crispy skin barramundi, tomato & green olive sofrito, fennel, preserved lemon chutney DF/GF/NF

pan-fried house made gnocchi, mushrooms, peas, balsamic, & parmesan V/NF/*VG

eggplant milanese, red pepper sofrito, salsa verde, herb salad VG/NF

// SIDES

crispy twice cooked potatoes with confit garlic NF/GF/VG

roasted sweet potato, spiced yoghurt, chili ginger dressing NF/V/GF

ancient grain salad with currents, almonds, feta & herbs V

roasted green beans, dill, mint, hazelnut & orange VG/GF

butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF

kale slaw, snow peas, chili, ginger & crispy shallots VG/GF

// DESSERT

pavlova with lemon curd, cream pâtissier, rose jelly, fresh berries GF/NF

upside down pineapple cake, vanilla anglaise, peanut praline ice-cream

white chocolate & yogurt panna cotta, poached rhubarb, strawberries, & shortbread NF

milk chocolate torte, salted butter caramel, coffee ice-cream GF

pear & almond frangipane, passionfruit curd, lemon sorbet GF

coconut & lime panna cotta, vanilla rum sorbet, pineapple crumble VG



CANAPE MENU

// COLD CANAPES

kingfish ceviche, pickled cucumber, avocado GF/NF

heirloom tomato bruschetta, olive caramel, whipped goats cheese V

pork rillette, pumpernickel, apple, cornichon NF

sesame seared tuna, green bean salsa verde, cucumber GF/DF

smoked salmon on potato blinis, whipped crème fraîche

rice paper rolls, nouc cham; prawn or tofu or chicken GF/DF

// SUBSTANTIAL CANAPES

classic beef slider, cheddar, tomato relish, truffle aioli NF

pork belly bao, cucumber, spring onion, master stock sauce NF

katsu chicken bao bun, coriander, plum, pickled cucumber NF

katsu tofu bao bun, coriander, plum, pickled cucumber V/NF

// WARM CANAPES

charred tiger prawn, chorizo skewer, tomato & herb salsa GF/DF/NF

wild mushroom & parmesan arancini, aioli V/NF

house made beef sausage rolls, classic ketchup NF

chilli butter popcorn chicken, chipotle mayo GF/NF

lamb croquettes, spiced yogurt dip NF

satay chicken skewers DF/GF

zucchini schnitzel, tomato jam, rocket pesto V/NF/DF

// SWEET CANAPES

loukamades: greek donuts NF

chocolate delice bites, orange cream NF

lemon curd tartlets, burnt marshmallow NF

milk chocolate torte, salted butter caramel GF

pear & almond frangipane, passionfruit curd GF

**Edge
Hospitality**

Melbourne, Australia

// GRAZING TABLES

SAVOURY // 25 pp

antipasto, charcuterie, vegetables, fruits, lavosh

SWEET // 25 pp

house made mini cakes, dessert cups, slices, macarons

CHEESE // 35 pp

soft, hard & blue varieties of local & international cheeses, dips, dried & fresh fruits, grissini, lavosh, house made bread

// BIG SNACKS // 12 EACH

flame grilled king prawn caesar salad NF/GF

braised lamb shoulder, ancient grains, pomegranate, spiced yogurt

wood grilled zucchini, lemon & mint risotto V/NF

**min order of 50 pieces per variety*



ADD ON'S

// LATE NIGHT SNACKS

- chicago big dog; beef hot dog, caramelised onion, mustard, pickled chili, cheese NF //16
- beef wellington sausage rolls, with dipping sauce NF //12
- poutine in a box (french/canadian classic); fries with gravy & cheese curds V/GF/NF //10
- bahn mi; pork belly roll with mayo, pate, coleslaw & optional pickled chili NF //16

**min order 50 pieces per variety*

// KIDS MENU //28PP (up to 12 yrs)

MAIN

crumbed chicken, chips & salad

battered or grilled* fish fillet, chips & salad *GF

gnocchi with napoli, parmesan V

spaghetti bolognese, parmesan

DESSERT

ice-cream with sprinkles & waffle cone

banana split, with ice-cream

chocolate brownie with berries GF

Contact: Sara Morgan // sara@edgehospitality.com.au // 0414 866 448

Edge Hospitality

Melbourne, Australia

// VENDOR MEALS //40PP (main course, chef selection)

//ADDITIONAL CANAPE //6 EACH

//ADDITIONAL SUBSTANTIAL CANAPE //12 EACH

// DIETARY REQUIREMENT MEALS //10PP

(only applies to modifications made to your menu to accommodate the requirement specifically for the guest)

//GRAZING TABLES

SAVOURY // 25 pp

antipasto, charcuterie, vegetables, fruits, lavosh

SWEET // 25 pp

house made mini cakes, dessert cups, slices, macarons

CHEESE // 35 pp

soft, hard & blue varieties of local & international cheeses, dips, dried & fresh fruits, grissini, lavosh, house made bread