

## FOOD ENHANCEMENTS

### CHEESE GRAZING 30pp

Minimum 30 guests

A curated cheese grazing table featuring French Comté, Bleu d'Auvergne, Australian brie, olive oil crackers, seasonal fruit, quince paste, raisins, and apricots.

### CHARCUTERIE GRAZING 25pp

Minimum 30 guests

A charcuterie grazing selection featuring mild capocollo, San Daniele prosciutto, smoked Spanish-style chorizo, pistachio mortadella, hummus, pickles, grissini sticks, water crackers, and seasonal fruit.

### OYSTER BAR 24pp

Minimum 15 guests

Three freshly shucked oysters per guest, served with mignonette, Tabasco, and lemon.

### PRAWN BAR 30pp

Minimum 30 guests

Three prawns per guest served with Marie Rose sauce and fresh lemon.

### CAVIAR BUMP 25pp

Enhance the Oyster Bar or Prawn Bar with caviar.

Large tins of Oscietra caviar available on request

### SPIT ROAST 45pp

Minimum 20 guests

Roasted pork belly, cooked on the spit over charcoal, served with pickled fennel slaw, romesco sauce, warm pita bread, guindilla peppers, and roast potatoes.

### KIDS MEAL 30pp

Children's meals are available for guests under 12 years of age. Includes 1 main, gelato, and soft drink

### VENDOR MEAL 30pp

### MACARON TOWER 15pp

Minimum 50 guests

An assorted macaron tower featuring guest favourites - caramel, chocolate, and fruit. Indulge with a side of fresh strawberries and warm chocolate.

### BRIDE & GROOM

### PICNIC BASKET 85pp

While getting your photos taken, take a quiet moment together and enjoy a beautifully prepared picnic basket with a selection of canapés and mineral water. You can also add a bottle of something nice to toast with.

\*Enhancements subject to seasonal changes