

WOODLANDS ESTATE

Homestead, Gardens, Venue, Café

WEDDING PACKAGE MENU

MONTANA
FOOD AND EVENTS

WEDDING PACKAGE MENU

Design your own menu using the outline below.

Make a menu unique to your special day, by selecting your own items for fingerfood, buffet dinner and supper on the following pages.

COCKTAIL OR MOCKTAIL (POST CEREMONY)

Guest's choice of one of the following:

Cocktail; bubbles with grenadine garnished with crumbled freeze-dried raspberry and mint

Mocktail; sparkling grape juice with grenadine garnished with crumbled freeze-dried raspberry and mint

FINGER FOOD (SELECT THREE FINGER FOOD ITEMS FROM PAGE 3)

Three Finger Food items

BUFFET DINNER (SELECT FIVE BUFFET DINNER ITEMS FROM PAGES 4 & 5)

One Carvery item

One Main dish

One Farinaceous dish

Two Vegetable/Salad dishes

Buffet Dinner also includes:

Selection of condiments

Selection of breads

BUFFET DESSERT

Individual dessert selection (CHEFS CHOICE, WITH THREE OPTIONS. 1 SERVE PER PERSON)

Wedding cake cut and served to the dessert buffet on platters

Fresh fruit

SUPPER (SELECT TWO MORE FINGER FOOD ITEMS FROM PAGE 3)

Two Finger Food items

Tea selection and filter coffee from the beverage buffet

— WEDDING PACKAGE MENU

Make a menu unique to your special day.

Select three post-ceremony finger foods, and two additional finger foods for supper.

V = Vegetarian GF = Gluten free DF = Dairy free

FINGER FOOD OPTIONS

Braised pork bao bun, red slaw, coriander, sriracha aioli

Mini hotdog, kranzky, sauerkraut, McClure's pickles, mustard

Braised beef croquette, salsa verde

Lamb meatball skewer, gremolata dressing (GF)

Mini beef burger, cheddar, pickle, onion relish

Lamb mini burger, mint mayo, brie

Thai beef salad rice paper roll, mint, peanuts, sweet chili (GF)

Thai buttermilk-fried chicken, spicy coconut dipping sauce

Five-spice duck pancake, spring onion, cucumber, hoisin

Hot smoked salmon crostini, goat cheese, beetroot pickle

Poached prawn, herb mayonnaise and soft roll

Mexican spiced fish mini burger, slaw, aioli

Breaded calamari, creamy ponzu dressing

Roast pumpkin bao bun, chilli, ginger, soy, toasted cashews (V)

Tikka paneer skewer, lemon, mint raita, cumin seeds (V, GF)

Wild mushroom vol au vent, thyme and corn granola (V)

Smoked cheese and spinach empanada, chimmi churri sauce (V)

BBQ pulled jackfruit slider, carrot salad, chipotle aioli (V)

Caramelised onion and mushroom tart, feta whip (V)

WEDDING PACKAGE MENU

Make a menu unique to your special day.

Select one carvery item and one main dish for your dinner buffet service.

V = Vegetarian GF = Gluten free DF = Dairy free

BUFFET OPTIONS

CARVERY

Brown sugar and mustard glazed ham (GF)

Herb crusted beef scotch fillet (GF)

Five-hour riesling and bay lamb shoulder (GF)

Rosemary salt roasted lamb leg (GF)

Rolled roast pork loin, salmoriglio rub

Garlic and mustard roast beef sirloin (GF)

Chermoula rubbed whole chicken carvery (GF)

MAINS

Massaman beef curry, baby potatoes, cinnamon, coriander

Chicken cacciatore, Kalamata olives, basil (GF, DF)

Korean braised beef short rib, spring onion, toasted sesame

Confit chicken leg, pistachio gremolata, gravy (GF, DF)

Spanish chicken casserole, cannellini, oregano (GF)

Beef bourguignon, baby carrots, pearl onions, red wine

Roast lamb rump, red currant, minted peas, jus (GF, DF)

Braised lamb shoulder, tagine sauce, apricots, preserved lemon, parsley (GF)

Thai green chicken curry, lime leaf, baby corn, basil (GF)

Miso and honey glazed salmon fillet, lime and chilli aioli

WEDDING PACKAGE MENU

Make a menu unique to your special day.

Select one farinaceous dish and two vegetable/salad dishes for your dinner buffet service.

V = Vegetarian GF = Gluten free DF = Dairy free

BUFFET OPTIONS

FARINACEOUS

Salt and vinegar roasted baby potatoes (V, GF, DF)

Basmati rice pilaf, cinnamon, turmeric (V, GF, DF)

Beauregard gratin, caramelised onion, cheddar (V, GF)

Fried brown rice, edamame, carrot, spring onion (V, GF, DF)

Bombay korma roasted potatoes, coriander (V, GF, DF)

VEGETABLES & SALADS

Roasted root vegetables, olive oil, garlic, rosemary (V, GF, DF)

Roast beetroot, goat cheese, chive crème fraîche (V, GF)

Roasted eggplant, tomato and coconut curry, crispy shallots,
baby spinach (V, GF)

Stir fried Asian vegetables, hokkien noodles, kecap manis, spring onion (V)

Roast pumpkin cannelloni, chilli tomato confit (V)

Seasonal green vegetables, garlic olive oil, fresh herbs (V, GF)

Green bean salad, cranberries, feta, toasted walnut, lemon dressing (V, GF)

Cauliflower, grape and lentil salad, curry vinaigrette (V, GF, DF)

Roast Moroccan carrot salad, harissa, olive oil, toasted sesame (V, GF, DF)

Gem lettuce, celery and toasted sunflower seed salad, buttermilk
dressing (V, GF)

Iceberg, crispy shallots and tomato salad, Italian dressing (V, GF, DF)

Cos, almond and orange salad, citrus dressing (V, GF, DF)

Rocket and parmesan salad, pear vinaigrette (V, GF)