

# Wedding Compendium

## A word from Nicholas and Sarah

We have been trusted restaurateurs in Launceston for the past 25 years. After spending 15 years running the successful Novaro's Restaurant we have decided to expand our business into catering. We look forward to hosting your wedding or event at the site of your choice.

Our focus is on food that is seasonal, local and yet edgy. Simplicity, style and elegance inspires our chefs to produce food that is clean in structure and our helpings are generous and flavoursome.

Whether your wedding ceremony take place outdoors, in a marque, or at your chosen venue, we will provide a day of decadence, perhaps hosting pre ceremony canapés for your guests or providing a chef to guest experience during your evening.

Your special day can be stylised by our professionals at your request.

## Brunch

Enjoy a lazy brunch with your wedding guests. Our menu includes mini Danishes, Italian frittata, cold roast chicken, savoury bread, tea and coffee.

\$95.00 per person +GST

(Minimum 60 guests)

Bloody Marys, Mimosa's, Tasmanian sparkling and still wine, beer and ciders.

POA

## Canapés

Freshly shucked Tasmanian oysters with smoked salmon, mascarpone and fish roe. (Cold)

Tasmanian smoked salmon roulade on house made rye crisp bread. (Cold)

Sushi rolls with dipping sauce (V) (Cold)

Aged Parma ham, Mozzarella and tomato antipasto skewer (Cold)

Peking duck rice paper rolls (Cold)

Tomato arancini with basil dressing (V) Hot)

Mushroom and thyme mini tartlets with Pyengana Cheddar. (V)  
(Hot)

Coconut prawns with mango salsa (Hot)

Mini Asian inspired fishcake (Hot)  
(Hot)

Seared local lamb kofta with parsley pesto and onion jam. (Hot)

Pulled pork parcels (Hot)

Lemon tartlets

Chocolate mousse tartlet

Mini Pavlova with seasonal fresh fruit

Choose **8** canapés for 2-3 hours \$110.00 per person  
(Based on 10-12 pieces per person)  
Alcohol not included

(Minimum 80 guests)

## **“Stand and Mingle” with something substantial**

### **Entree**

Selection of hot and cold canapés (3 Hot & 3 Cold) based on  
“Canapés in Garden” selection as listed

### **Mains**

Selection of 3 from the following;  
Spiced duck breast with orange and fennel salad  
Lemongrass pulled pork and salted apple slaw Banh mi. (Banh mi  
is a Vietnamese baguette)  
Lamb kofta on flat bread with Yorktown micro salad and hommus  
Yellow fish curry with wild rice and lime yogurt  
Salmon & Scallop ceviche with coconut noodle salad  
Beef Rendang with coriander sticky rice

### **Dessert**

Selection of 3 from the following  
Mini lemon meringue tarts  
Mini Chocolate puddings with salted caramel centre  
Apple tartlets  
Mini orange syrup cake  
Burnt honey panna cotta  
Mini jam donuts

120.00 per person  
(Excludes alcohol, packages available upon request)

(Minimum 50 guests)

## Fun food share platter experience

House smoked pork taco stand with our fresh salsa's and fillings. One of our chef's will build your ultimate taco entrée as you watch.

Allow our chefs to prepare colourful share plates served to the table using local Tasmanian produce. This will include various meats, seafood plates, paella pan, fresh local vegetables and salads.

Finish your meal with fun fresh fruit popsicles and local cheeses

\$130.00 per person

(Minimum 70 guests)

## Slow Food

This is a casual, personal way of celebrating your wedding meal. Enjoy the social feel of moving around interacting with your guests.

It is all about grass root dishes that emphasises the use of local meat. Enjoy the experience of spit roasted pork, slow roasted lamb, baked salmon with a selection of side dishes and house baked breads.

Finish you meal with an individual dessert taste plate.

\$135.00 per person

(Minimum 60 guests)

# The Tastes of Novaro's

## Entrée

Caramelized onion and cheese tartlet. (V)  
Roasted Balantine of free range chicken and a corn and cheddar puree.  
Tasmanian lamb medallions with a honey, mustard and aged balsamic vinegar dressing. (GF)  
Twice cooked pork belly with a apple slaw and Yorktown micro salads (GF)

## Main Course

Green pea and Parmesan risotto with Yorktown Organics baby herbs (V/GF)  
Tasmanian Atlantic salmon served with a cucumber, dill and lime dressing (GF)  
House smoked duck breast with a cinnamon crust served with a black cherry reduction and baked potatoes with summer herbs (GF)  
Tasmanian 220g eye fillet served with creamy local potatoes, wilted greens and herb butter

## Dessert

Raspberry brullee (GF)  
Kahlua pannacotta  
Chocolate pudding with vanilla ice cream  
Cheese platter

(We require this menu to be pre selected by your guests. Confirmation of meal numbers is requested three weeks prior to function day. This enables our chefs to deliver the best quality food to your guests, help customize any dietary needs and give a high level service to your wedding table.)

\$150.00 per person  
(Minimum 50 guests)

## Novaros's DEGUSTATION

This is a matched food and wine experience. This menu will be designed around the season of your wedding and the local produce available. Nicholas and our chefs will tailor make the menu to your requirements and allow to have an input to your special menu. The cost will include canapés, a 5 course degustation meal which will incorporate premium Tasmanian fare, be matched with premium sparkling or champagne wine, still wines and a dessert treat.

Includes cocktail mixologist to mix your favourite cocktails.

POA

## Beverage packages

\$45 per person

This package is calculated on 5 drinks per person. It includes non alcoholic beverages, Barossa Valley sparkling, white and red wines and beer

\$65.00 per person

This package includes non alcoholic beverages, sparkling wine, white and red wine, beer and cider. This includes quality Tasmanian choices and is calculated on 8 drinks per person over the course of the night.

\$85 per person

Serving premium Tasmanian sparkling wines, white and red wines from around our beautiful state, quality boutique beer and cider and finishing with a wee dram of locally produced whiskey.

This is calculated on 8 drinks per person.

## Terms and conditions

- ❖ Novaro's Catering staff retain the right to refuse the service of alcohol to those not compliant to the Responsible Service of Alcohol regulations.
- ❖ A 50% deposit is required to secure a booking. Payments can be made via direct deposit, EFT or credit card
- ❖ By paying a deposit it is an indication and acceptance of Novaro's Catering payment and cancellation policies.
- ❖ Novaro's Catering reserves the right to cancel a booking if payment is not received as stipulated.
- ❖ The deposit is non-refundable unless the date may be resold, in which a cancellation fee of 25% will apply and the balance refunded to the client
- ❖ The venue is available to 4pm for daytime use and 11pm for evening functions. An additional \$200.00 per hour will be charged as overtime fee.
- ❖ The client is liable for any breakages or damages occurred during the function.
- ❖ No Novaro's Catering items may be removed from the venue
- ❖ The wedding couple must appoint a family member/friend to be responsible for the wedding gift table.
- ❖ Novaro's Catering must be notified of any dietary requirements and allergies 14 days prior to the event.