



WEDDING
CATERING
OPTIONS



THE MENU COLLECTION

Executive Chef, Brent Hudson, has an extensive and dynamic knowledge of Australian and South East Asian fusion style cooking. He leads a team of dedicated food professionals who use only the finest ingredients and, where possible, source excellent local produce. Not only do their dishes taste delicious, but they are also beautifully crafted and presented.

If you would like your guests to enjoy a formal sit-down meal, you have the option to select our 'Family Style Feast', which features an extensive choice of appetizers, generous main meals and side dishes, as well as beautiful desserts.

If the idea of something less formal appeals, why not consider a 'Buffet', or a cocktail reception with 'Passed Canapés'? All of our menus feature an extensive choice of enticing dishes from the garden, ocean and paddock to please the most discerning palates. We aim to make your event a bespoke occasion and we can customize any menu to suit your needs.

BUFFET

A selection of casual, approachable & tasty food options, laid out buffet style. Your guests will line up, and our fantastic team will serve you.

Starting at \$30 per person
(prices vary based on buffet selection)



Perfect for a relaxed wedding, with a selection of simple & tasty buffet options

FAMILY STYLE FEAST

A selection of chef-prepared appetizers & immaculately presented restaurant dishes served banquet style, in the middle of the table for you to feast on.

Starting at \$50 per person
Includes 2 canape appetizers, 2 mains, 2 sides, 1 dessert.



Perfect for a formal wedding reception, with a selection of appetizers, mains, & desserts to choose from, served in the center of the table

CANAPÉS/HORS D'OEUVRES

Exquisite chef-prepared passed hors d'oeuvres served by our team of culinary professionals. Can be served stationary, or passed by our team. (Minimum 4 selections required)

Starting at \$20 per person, for 4 selections



Perfect for a cocktail reception – our staff will pass around a selection of carefully curated canapes for you to enjoy

BUFFET

A selection of casual, approachable & tasty food options, laid out buffet style. Your guests will line up, and our fantastic team will serve you.

Starting at \$30 per person
(prices vary based on buffet selection)

SAMPLE \$30 PER PERSON BUFFET MENU

HB SIGNATURE PULLED PORK w tangy BBQ sauce

BANGKOK STYLE CHICKEN TENDERS w Thai style soy caramel

MARTINS POTATO ROLLS w butter

KAUFFMANS APPLE SLAW w cabbage, carrot & scallions

VEGETARIAN SPRING ROLLS w sweet & sour sauce

SMASHED FINGERLING POTATOES w herb salt

GREEK SALAD w local Bergam's lettuce, tomato, cukes & feta

BUFFET SELECTIONS ARE FULLY CUSTOMIZABLE



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Starting at \$50 per person

Includes 2 canape appetizers, 2 mains, 2 sides, 1 dessert.



MAINS (SELECT 2)

RED CURRY BEEF BRISKET w mixed veg & Asian herbs

ROAST CHICKEN BREAST w green beans & garlic parm cream sauce

BRAISED LAMB SHOULDER w red wine & rosemary reduction

* BAKED ATLANTIC SALMON w seared scallions & white soy dressing

* LOCAL ANGUS BEEF TENDERLOIN w pan jus & local mushrooms

SIDES (SELECT 2)

ROAST FINGERLING POTATOES w truffle, herbs, and garlic mayo

CHARGILLED BROCCOLINI w toasted almonds & lemon butter

ROASTED VEG MEDLEY w potato, butternut squash, & sweet potato

CLASSIC PARIS MASHED POTATOES w garlic butter

GREEK SALAD w local Bergam's lettuce, tomato, cukes & feta

FRIED RICE w pastured egg, sweet peas, Asian greens, crispy shallots

ALSO SELECT 2 CANAPE APPETIZERS

& 1 DESSERT FROM CANAPE MENU

* Upcharge of \$5 per person for salmon or steak

CANAPÉS/HORS D'OEUVRES

Exquisite chef-prepared hors d'oeuvres served by our team of culinary professionals. Can be served stationary, or passed by our team. (Minimum 4 selections required)

Starting at \$20 per person

\$20 per person
4 selections

\$25 per person
5 selections

\$30 per person
6 selections



CRISPY PORK BELLY, soy caramel, picked herbs + Kauffman's apple slaw

MINI ANGUS BURGER w bacon-onion jam, gherkins, cheddar, special sauce

GULF SHRIMP & CRAB BUN w brioche roll, togarashi, kewpie mayo, lemon

VERMICELLI NOODLE BOX w marinated shrimp, lettuce, slaw, crispy onions

NASHVILLE FRIED CHICKEN w hot honey glaze, mayo

BANGKOK CHICKEN SKEWERS w Thai style soy caramel

HOUSEMADE FALAFEL w beet hummus, spiced cauliflower, za'atar

BRUSCHETTA w local tomatoes, basil, mozzarella, balsamic glaze

BURRATA CROSTINI w prosciutto, peach, herb vinaigrette

SWEET CORN & ASPARAGUS FRITTER w green goddess dressing

CAROLINA BBQ PULLED PORK ROLLS w slaw, pickles, ranch

ARANCINI BALLS w wood roasted butternut squash, parmesan, fried basil



**GULF SHRIMP &
CRAB BUN** w
brioche roll,
togarashi, kewpie
mayo, lemon



**BANGKOK CHICKEN
SKEWERS** w Thai
style soy caramel



**CRISPY PORK
BELLY**, soy
caramel, picked
herbs + Kauffman's
apple slaw

