

# A COUNTRY WEDDING



## THE EVENT

120 people  
An evening in April  
A farm at Red Hill



## TOAST THE BRIDE & GROOM

5:30pm  
Billecart Salmon, Brut Reserve  
Freshly shucked oysters  
Gruyere Gougeres

## IN THE GARDEN

6:30pm  
Negroni spritz  
Watermelon babe  
Asahi  
Rice paper rolls  
Spring green tarts, parmesan cream  
Herb-crusted fish fingers

## AT THE BAR

*All night long:*  
Domaine Laroche 'St Martin' Chablis  
Scorpo, Pinot Gris, Mornington  
Onannon, Pinot Noir, Mornington  
Balgownie Estate, Shiraz, Bendigo  
Cheese & jalepeno empanadas  
Asahi

## FROM THE SPIT

7:30pm:  
Hot roast rolls with suckling pig, whole  
roast lamb, Picanha beef  
Slaw, pickles, caramelised onions,  
cheese, sauerkraut, Sriacha, mayonnaise,  
jalepeno hot sauce, wholegrain mustard,  
dijon, tomato sauce, tatziki  
Roasted potato salad with honey  
mustard dressing  
Spiced cauliflower & fried lentil salad



## GRAZING THE NIGHT AWAY

*All night long:*  
Antipasto – prosciutto, bresola,  
spicy lamb sausages, salami, hummus,  
beetroot dip, olives, potato tortilla  
Cheeseboard

## JUST ONE MORE

10pm:  
Cheese & jalepeno emapanda (vegan)  
Brandade croquettes  
Prosciutto & mozzarella arancini

## TAKE ME HOME

11pm:  
Wedding cake – Italian sponge,  
Prosecco syrup, raspberry mousse,  
vanilla frosting



# A VINEYARD LUNCH



## THE EVENT

80 people

A Sunday in November

A winery on the Mornington Peninsula



## THE BAR

Negroni spritz

'Watermelon babe'

Asahi

Rice paper rolls – assorted

Squid ink crisps, tuna sashimi

Spring tarts, parmesan cream

Herb crusted fish fingers



## THE PROGRAM

Guest arrival

12:15pm: Canapés under the Eaves

Lunch in the barrel room

12:45pm: Entrée

1:00pm: Musical performance

1:15pm: Main course

1:45pm: Soloist performance

2:00pm: Cheese course

2:30pm: Dessert

3:00pm: Coffee



## THE FOOD

Gougeres & freshly shucked oysters

Ricotta tortellini, burnt butter & sage

Confit chicken with roasted grapes

Truffled duck-fat potatoes

Baby broad beans, mint, pistachio salad

Peperonata

Black barley, currant & almond salad

Holy Goat cheese, rye, chestnut honey

Baroque trifle with gold leaf

Coffee