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| Feasting cateringAside from the ceremony, the second most important part of the wedding is the [reception meal](http://www.brides.com/wedding-ideas/wedding-meals-drinks) where for one special night, all of your friends, family, and loved ones will sit together in your honor, making it a truly magical night of re-visiting cherished memories and creating new ones. Feasting tables and long banquet style reception tables feel warm and intimate and are perfect for facilitating conversation among your guests. A feasting style reception allows for guests to share and pass along various dishes and choose their own portions and options. It is relaxed and abundant with a decadent sense of a kings feasting table and dressed up with greenery they look beautiful and romantic. No matter what the style of event long reception tables can make your guests feel right at home.Our feasting table catering offers generous share platters on each table and provide a lovely low key and social atmosphere.  |
| Package includes generous freshly baked bread, Warmed house made gourmet chilli garlic and rosemary olives & oil and a selection of: 3 mains & 3 sidesSIDESHasselback potatoes Roast almond and garlic green beansWarm flat breadSpiced Persian riceBeetroot, feta and mint saladRoast pumpkin and sweet potatoFennel and orange salad tossed with a citrus vinaigrette Fresh garden salad tossed with hazelnuts and dressed in a raspberry red wine vinaigretteOrganic roast eggplant, sumac and parsley salad with lemon dressingrocket, balsamic & parmesan salad with balsamic reductionMAIN PLATTERSFree range spiced chicken kofta & minted yoghurtFree range stuffed chicken breast with spiced hazelnut ricotta and cranberry garlic cream sauce6 hour slow cooked pulled beefPan seared tender lemon myrtle calamari drizzled in lemon myrtle glaze and side of house made smoked garlic aioliLemon and tarragon baked fish in a white wine saucevegetarian idea roast vegetable stack with pesto and feta and drizzled in balsamic vinaigrette $35 per personpackage price includes chef, kitchen staff, preparation and food, service staff booked to suit service required and size of event. |

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