



EXTRAS – INTERACTIVE

Interactive food & beverage stations offer an engaging and fun way to let guests customize their meals while enjoying a unique culinary experience.

Oyster Bar

Live oyster shucking with local natural oysters & lemon

\$1200 - \$1800 pending guests

\$200 - \$500 dressing add ons

Sashimi Station & Sake Bar

An abundance of fresh sashimi, paired with Sake, to give guests a fun interactive moment to experience during cocktail hour.

Kingfish, Local tuna, Ora King salmon, Cooked prawns, Local Clyde River oysters, Japanese

condiments

POA

Upgrades

Caviar- salmon 30g-50g-100g, Oscietra 30g-50g-100g, Uni (sea urchin), Snapper

Caviar Bar

A luxurious and elegant addition to any event, offering guests premium caviar and providing a memorable, high-end tasting experience. Served with Crisps, Blinis, Crème fraîche, chives

From \$2,200 pending guests

Caviar & Vodka bar

An opulent and sophisticated feature that combines two indulgent luxury items.

From \$3,500 pending guests

Roving Caviar

Treat your guests to an interactive experience with caviar bumps served roving - POA



Charcuterie Corner

Variety of cheeses, meats, crackers, and fresh fruits - POA





EXTRAS

Our menu enhancements designed to elevate the dining experience and add a personal touch to your celebration. These additions offer a variety of options to customize the menu to your tastes, preferences, and the overall style of your wedding

After Party Platters

Trip of Dips & Breads

Pitta bread, Focaccia

serves 25 per tray

\$200 per tray, min 3 trays

Charcuterie Platter

3 cheeses, 3 cured meats, lavash breads, quince

etc

serves approx. 30 per board

\$250 per board min 2 boards

Midnight Snack

'The late night toastie'

Fancy cheese, smoked ham, sweet pickle

POA

Getting Ready Platters

Finger sandwiches, choose 3

- Roast beef, onion jam, rocket, mustard mayo
- Smoked salmon, crème cheese, cucumber, dill
- Double smoked leg ham, sweet pickle, cheddar
 - Roast chicken, celery, walnut, tarragon
 - Traditional egg mayonnaise

Small \$400 serves 10 | Large \$800 serves 20

Antipasto & Cheese

3 meats, 3 cheese, quince, fruit, mustatels, 3 dips, crackers & breads

Small \$450 serves 10 | Large \$800 serves 20

Tiramisu

Small oval display for cake cutting moment, 6 display coupes, 1 x kitchen slab for chefs to serves in coupes or as tower

Medium | 60 – 100 pax guestlist | \$950

Large | 100 – 150 pax guestlist | \$1,550

