

# GOURMET VACATION

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## WEDDINGS

*Congratulations on your engagement and upcoming wedding, we look forward to working with you to create a wedding package to cater for you and your guests on this special day. We arrive fully equipped with a professional team of Chefs and Wait staff that take care of the complete set up and clean down of the dining area and kitchen leaving you to relax and enjoy the day.*

*At Gourmet Vacation we strive to make each wedding unique, moulded around the style and tastes of the bride and groom. We have put together a selection of our most popular designed packages to give you a starting point on design and costs associated.*

*Please have a look at our latest menu suggestions and packages and please do not hesitate to contact us at any time if you have any questions or queries.*

Ph. 0409 492 529

Email. [info@gourmetvacation.com.au](mailto:info@gourmetvacation.com.au)

*Warren and Katie Blackwell*

GOURMET VACATION

# GOURMET VACATION

## WEDDING PACKAGES

We have put together some of our most popular personalized packages to give you an idea of costs associated. Please keep in mind that these are not set in stone, we are more than happy to create an original package designed around your individual wedding ideas.

### Cocktail Weddings

#### *Package One*

*\$60/person*

**Post Ceremony Nibbles + Service of your Champagne (approx 1hrs)**

Your choice of 3 Ceremony Nibbles

**Canapé Service + Service of your Beverages\* (approx 5hrs)**

~Includes your choice of

3 cold canapés

3 hot canapés

#### *Package Two*

*\$70/person*

**Post Ceremony Nibbles + Service of your Champagne (approx 1.5hrs)**

Your choice of 3 Ceremony Nibbles

**Canapé Service + Service of your Beverages\* (approx 5hrs)**

~Includes your choice of

3 cold canapés

3 hot canapés

1 bowl dish

**Cake Service**

~Cutting & Plating of your Wedding Cake  
includes your choice of garnish

## Package Three

\$80

### Post Ceremony Nibbles + Service of your Champagne (approx 1.5hrs)

Your choice of 3 Ceremony Nibbles

### Canapé Service + Service of your Beverages\* (approx 5hrs)

~Includes your choice of

3 cold canapés

3 hot canapés

2 bowl dishes

### Cake Service

~Cutting & Plating of your Wedding Cake

includes your choice of garnish

### Signature Cocktail service (approx 5hrs)

Includes hire of Cocktail glass, Ice, Shakers, Nip Measures, Jugs, Straws, Garnishes, Cocktail Barman (5hr service) \*note this doesn't include alcohol or mixers

**All Cocktail wedding Packages include:** Personalized Menu Choices, Chefs, Bar Man, Wait staff, Outdoor kitchen Set up, Bar Set up, Ice, Table with tablecloth for post ceremony drink service, Cool room, Large wine bucket, Glassware (Champagne, Wine & Water/soft drink), Cocktail Napkins, Service Platters, Food, Beverage service \*(Wine, Beer, Soft drinks), Meeting with you to discuss menu, format and timing, Full clean down and rubbish removal.

## Add on

Local Cheese and Fruit Platters	\$4/person
Gourmet Antipasto Platters	\$4/person
Cake Service	\$4/person
Cutting and Plating of your wedding cake with choice of Garnish	
Signature Cocktail Service	\$6/person
Includes hire of Cocktail glass, Ice, Shakers, Nip Measures, Jugs, Straws, Garnishes, Cocktail Barman (5hr service)*note this doesn't include alcohol or mixers	
Spirit Service	\$4.50/person
Includes Tumblers, Ice, Nip Measures, Straws, Garnishes, Extra Barman (5hr service)	
*note this doesn't include alcohol or mixers	

## Additional Services

Chair with White Linen Cover & Organza/Satin Sash (your choice of colour)	\$9.50
White Linen Chair Cover & Organza/Satin Sash (your choice of colour)	\$6.50
Tall Dry Bar w White Linen Tablecloth	\$39
Floral Arrangements	from \$40
Candles with Holders	from \$3

# COCKTAIL SAMPLE MENU ITEMS

## Post Ceremony Nibbles

Homemade Strawberry Marshmallow  
Chocolate Dipped Biscotti  
Petite Rosewater Doughnuts  
Fennel & Pink Sea salt Grissini  
Parmesan Crusted Olives  
Honey Roasted Cashews  
Tomato Basil Bruschetta  
Smoked Salmon, Blini, Salmon Pearls  
Pumpkin, Sage & Parmesan Fritters  
Prosciutto wrapped Fetta Stuffed Fresh Dates

## Cold Canapés

Oysters w Shallot and Ginger Dressing  
Crab & Watermelon Salad  
Vodka cured Salmon, Wakame & Avocado Salad  
Gazpacho Shot w Chilled King Prawn  
Duck Rillettes, Cherry Jam, Toasted Baguette  
Slow Poached Pork Fillet w Pomegranate & Mint  
Rabbit Dolmades, Mint Yogurt  
Roast Beef, Pepper Scone, Horseradish Crème Fraiche  
Pressed Tomato Terrine, Toasted Brioche, Eggplant 'Caviar'  
Avocado & Buderim Ginger Sushi Rolls

## Hot Canapés

Sesame Crusted Yellow Fin Tuna, Sweet Ginger Dipper  
Prawn & Scallop Sugarcane Sticks  
Baked Oyster with Salmon & Horseradish Crème  
Salt & Pepper Prawns  
Lamb & Rosemary Pies  
Peking Duck Pancakes, Shallot, Hoisin Glaze  
KFQ (Kentucky Fried Quail)  
Mini Chicken Burger, Pineapple Chilli Relish  
Mushroom Soup, White Truffle Oil  
Warm Pear & Tallegeo Tartlet

## Bowl Dishes

Fish & Chips  
Yellow Seafood Curry, Steamed Rice  
Prawn Sho Mai, Ginger Broth  
Coconut Poached Chicken, Fragrant Noodle Salad  
Thai Beef Salad, Red Nam Jim  
Duck & Shitake Mushroom Risotto  
Chicken Shanks, Pumpkin Herb Cous Cous  
Chilli Fried Tofu, Vegetarian Fried Rice

## Sweet Canapés

Vanilla bean Brulee Tartlets  
Baileys Jelly, Espresso Ice Cream  
Homemade Strawberry Marshmallow  
Chocolate Tarts, Rose Fairy Floss  
Pina Colada

## Cake Garnish

Sticky Oranges, Vanilla Cream  
Berry Sorbet, White Chocolate Chard  
Lemon Mascarpone, Macerated Strawberry  
Chantilly Cream, Fairy Floss

**\*\*all dishes are subject to seasonal availability of ingredients**

# Sit Down Receptions

*Package One*

*\$85/person*

**Entrees**

Your choice of 2 entrees served alternate drop

**Mains**

Your choice of 2 mains served alternate drop

**Cake Service**

Cutting & Plating of your Wedding Cake

~includes garnish of your choice

**Beverage Service**

Chilling, serving and glassware for your beverages

(champagne, wine, beer & soft drink)

*Package Two*

*\$100/person*

**Post Ceremony Nibbles + Service of your Champagne (approx 1.5hrs)**

Your choice of 3 Ceremony Nibbles

**Entrees**

Your choice of 2 entrees served alternate drop

**Mains**

Your choice of 2 mains served alternate drop

**Cake Service**

Cutting & Plating of your Wedding Cake

~includes garnish of your choice

**Beverage Service**

Chilling, serving and glassware for your beverages

(champagne, wine, beer & soft drink)

## *Package Three*

*\$130/person*

### **Post Ceremony Nibbles + Service of your Champagne (approx 1.5hrs)**

Your choice of 3 Ceremony Nibbles

#### **Entrees**

Your choice of 2 entrees served alternate drop

#### **Mains**

Your choice of 2 mains served alternate drop

#### **Desserts**

Your choice of 2 desserts served alternate drop

#### **Beverage Service**

Chilling, serving and glassware for your beverages  
(champagne, wine, beer & soft drink)

**All Sit Down Reception Packages include:** Personalized Menu Choices, Chefs, Bar Man, Wait staff, Outdoor kitchen Set up, Bar Set up, Ice, Dining Area Set up, Linen Tablecloths, Linen Napkins, Crockery, Cutlery, Cool room, Large wine bucket, Glassware(Champagne, Wine & Water/soft drink), Water Jugs, Salt & Pepper Dishes, Tea light Candles for Tables, Food, Beverage service, Meeting with you to discuss menu, format and timing, Full clean down and rubbish removal.

### *Add on*

Spirit Service	\$4.50/person
Includes tumblers, Ice, Nip Measures, Straws, Garnishes, Extra Barman (5hr service)	
*note this doesn't include alcohol or mixers	
Signature Cocktail Service	\$6/person
Includes hire of Cocktail glass, Ice, Shakers, Nip Measures, Jugs, Straws, Garnishes, Cocktail Barman (5hr service)*note this doesn't include alcohol or mixers	

### *Additional Services*

Chairs with White Linen Covers & Organza Sash (your choice of colour)	\$9.50
White Linen Chair Covers & Organza Sash (your choice of colour)	\$6.50
Tall Dry Bar w White Linen Tablecloth	\$39
Floral Arrangements from	\$40
Table Centrepieces /Decorations	\$ POA

# *SIT DOWN RECEPTION SAMPLE MENU ITEMS*

## *Post Ceremony Nibbles*

Homemade Strawberry Marshmallow  
Chocolate Dipped Biscotti  
Petite Rosewater Doughnuts  
Fennel & Pink Sea salt Grissini  
Parmesan Crusted Olives  
Honey Roasted Cashews  
Tomato Basil Bruschetta  
Smoked Salmon, Blini, Salmon Pearls  
Pumpkin, Sage & Parmesan Fritters  
Prosciutto wrapped Fetta Stuffed Fresh Dates

## *Entrees*

Chilled Mooloolaba King Prawn, Fennel & Citrus Salad  
Basil Cured Ocean Trout, Wakame Salad, Avocado Mousse  
Smoked Salmon Terrine, Pickled Beetroot Salad, Black Pepper Tuille  
Boudin Blanc, Mushroom Carpaccio, Spinach, Truffle Cream  
Crisp Pork Belly, Qld Scallop, Soba Noodle Salad, Noc Nam  
Duck Rilette, Cointreu, Jelly, Grilled Brioche  
Wild Mushroom Raviolo, Wilted Chard, Roast Chestnut Cream  
Heirloom Tomato Salad, Goats Curd, Black Olive Chips

## *Mains*

Atlantic Salmon, Prawn Colcannon, Red Wine Caramel  
Grilled Reef Fish, Tomato & Lemongrass Broth, Steamed Jasmine Rice  
Veal Cutlet, Polenta Terrine, Porcini Cream  
Twice cooked Lamb Rump, Crushed Pea, Broad Bean & Mint Salad  
Eye Fillet, Pancetta & Thyme Bread & Butter Pudding, Roast Vine Tomato's, Red Wine Reduction  
Roast Stuffed Chicken Breast, Garlic Potato Puree, Fricassee of Mushroom  
Slow Roast Tomato Risotto, Grilled Asparagus, Persian Fetta, Lemon E.V.O.O  
Yellow Curry of Butternut Pumpkin, Israeli Cous Cous, Paw Paw Pickle

## Desserts

Turkish Delight Pannacotta, Glace Buderim Ginger, Rose Fairy Floss  
Flourless Chocolate Cake, Orange Puree, Clotted Cream  
Passionfruit Curd Tart, Pineapple Salad, Caramel Coconut  
Vanilla Crème Brulee, Berry Compote, Almond Biscotti  
Maleny Brie, Cabernet Paste, Walnut Bread

## Cake Garnish

Sticky Oranges, Vanilla Cream  
Berry Sorbet, White Chocolate Chard  
Lemon Mascarpone, Macerated Strawberry  
Chantilly Cream, Fairy Floss

**\*\*all dishes are subject to seasonal availability of ingredients**