

GOURMET VACATION

WEDDINGS

Congratulations on your engagement and upcoming wedding, we look forward to working with you to create a menu 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 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 range of dishes and set packages to choose from, you can choose each dish for your menu combining your favourite flavours. We are more than happy to suggest menu combinations that work well together and should please most tastes.

Please let us know of any allergies, special dietary requirements that need to be catered for as we can adjust our menus to suit.

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

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Warren and Katie Blackwell










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Wedding Menu Sample Dishes

Canapés





COLD

-  Oysters w Shallot and Ginger Dressing
-  Crab & Watermelon Salad
-  Sm.Salmon, Blini, Salmon Pearls
-  Tuna Sashimi, Avocado Jelly
-  Rabbit Dolmades, Mint Yogurt
-  Roast Beef, Pepper Scone, Horseradish Crème Fraiche
-  Duck Parfait, Champagne Jelly
-  Avocado & Buderim Ginger Sushi Rolls
-  Brioche, Blue Cheese & Pear






HOT

-  Prawn & Scallop Sugarcane Sticks
-  Thai Fish Cakes, Nam Jim
-  Salt & Pepper Prawns
-  Lamb & Rosemary Pies
-  Peking Duck Pancakes
-  Pork Pot Stick Dumplings
-  KFQ (Kentucky Fried Quail)
-  Vine Ripened Tomato Tarte Tatin
-  Mushroom Demi Tasse, Truffle Oil

BOWL DISHES

-  Chicken & Coconut Noodle Salad
-  Fish & Chips
-  Chilli Fried Tofu, Vegetarian Fried Rice
-  Duck & Shitake Mushroom Risotto

SWEET

-  Rose Jellies, Pistachio Fairy Floss
-  Chocolate Dipped Baby Apples
-  Vanilla Bean Brulee Tartlets
-  Baileys Rocky Road
-  Blue Cheese, Walnut Bread

**All dishes are subject to seasonal availability of ingredients

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Wedding Menu Sample Dishes

ENTREES

- 📄 Mooloolaba King Prawn Cocktail
- 📄 Basil Cured Ocean Trout, Wakame Salad, Avocado Mousse
- 📄 Smoked Salmon Terrine, Pickled Beetroot Salad, Black Pepper Tuille
- 📄 Beef Carpaccio, Horseradish Cream, Parmesan Wafer, Micro Herbs
- 📄 Spiced Duck Breast, Vanilla Bean Gnocchi, Parsnip Cream
- 📄 Crisp Pork Belly, Caramelised Apple, Balsamic Crème
- 📄 Roast Beetroot & Fig Tart, Onion Marmalade, Rocket
- 📄 Goats Cheese Raviolo, Fennel & Citrus Salad, Warm Hazelnut Vinaigrette

MAINS

- 📄 Atlantic Salmon, Wakame, Corn Salsa, Capsicum Essence
- 📄 Reef Fish, Potato & Fennel Salad, Blood Orange Oil
- 📄 Veal Cutlet, Polenta Terrine, Porcini Cream
- 📄 Charmoula Rubbed Lamb Rump, Sweet Potato Rosti, Minted Yogurt
- 📄 Eye Fillet, Potato Galette, Fricassee of Forest Mushrooms
- 📄 Free Range Chicken Roulade, Creamed Leek, Honey Glazed Parsnips
- 📄 Slow Roast Tomato Risotto, Grilled Asparagus, Persian Fetta, Lemon E.V.O.O
- 📄 Yellow Curry of Butternut Pumpkin & Green Beans, Hot & Sour Paw Paw Salad

SIDES

- 📄 Sautéed Seasonal Greens
- 📄 Roast Baby Potatoes
- 📄 Local Green Leaf Salad

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

**all dishes are subject to seasonal availability of ingredients

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Wedding Catering Packages

Cocktail Package 1

Designed to supply nibbles with drinks
6 items per person

\$30 per person

Two Cold Canapés
Two Hot Canapés
One Sweet Canapé

Sit Down Package 1

Three course meal including your wedding cake

\$85 per person

Four Canapés (allowing guests to mingle)
Two Mains (served alternate drop)
One Side Dish (centre of the table)
Cutting and serving of wedding cake
(Wedding cake can be supplied at additional cost)

Cocktail Package 2

A light meal option
10 items per person

\$45 per person

Three Cold Canapés
Three Hot Canapés
Two Sweet Canapés

Sit Down Package 2

Three course formal meal

\$100 per person

Two Entrees (served alternate drop)
Two Mains (served alternate drop)
One Side Dish (centre of the table)
One Dessert

Cocktail Package 3

Premium Cocktail Package
12 items per person

\$60 per person

Two Cold Canapés
Two Hot Canapés
Two Bowl Dishes
Two Sweet Canapés

Sit Down Package 3

Four course premium package

\$120 per person

Four Canapés (allowing guests to mingle)
Two Entrees (served alternate drop)
Two Mains (served alternate drop)
One Side Dish (centre of the table)
One Dessert

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FAQ's

WHAT THE PRICE PER PERSON INCLUDES.

Set up and clean down of dining, kitchen and bar areas, Table Cloths, Napkins, Crockery, Cutlery, Glassware (wine, beer and water only), Kitchen set up and equipment, Bar set up and equipment, Chefs, Wait Staff, Bar Man, Ice, Refrigeration, GST, Meeting with you twice to discuss your needs and format of the day.

PRICE DOES NOT INCLUDE, BUT CAN BE ARRANGED AT ADDITIONAL COST.

Chair Covers or Bows, Marquee if needed, Flowers or Table Decorations, Alcohol, Wedding Cake.

DEPOSITS AND PAYMENTS

Final Cost will be quoted when menu, location and schedule of day has been finalised. A 25% Deposit is required to secure booking date with the balance due one week prior to wedding day. Deposits are refundable minus a 20% administration fee if notice is given two weeks prior to wedding day. Any breakages made by guests are the responsibility of you the client.

SPECIAL REQUESTS FOR MENU OR SERVICE

Please let us know in advance of any special requirements needed for the occasion, we will do our best to accommodate if appropriate notice is given. For example Guests with food allergies, Vegetarians, Kids Menus Etc.