



Menu

From sit down meals to casual canapés,
choose the food to complement your
perfect wedding day.

MENU OPTIONS

CHOOSE THE MENU RIGHT FOR YOU



There are several menu options available delivered by our incredible in-house chef that can be tailored to any dietary requirements.

A selection of meals for children aged between 2-12 years are \$45. Supplier

meals can be provided at a discounted rate of \$45.

If you are only using wedding cake as dessert you will need to provide your own option for those with dietary requirements (eg. gluten free, dairy free, vegan).

SIT DOWN MAIN COURSE + CANAPÉS

WITH WEDDING CAKE AS DESSERT

\$110/PERSON

Canapés

1 hour chef's selection of hot and cold canapés (seasonal)

Main Course

Select **two** of the following to be served as an alternate drop:

- Crispy skin chicken with confit garlic mash and seasonal greens with gravy jus
- Fillet of beef, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Pork loin, fondant potato, baked pear, spinach and calvados jus
- Barramundi/Salmon, creamy mash, broccolini, crispy capers, orange beurre blanc
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Moroccan spiced pumpkin, lentil, baby spinach, onion jam filo, coriander yoghurt

Dessert

Your wedding cake served as dessert with:

- Ice cream and mixed berry compote

or

- Fresh strawberry compote and vanilla bean whipped cream

2 COURSE SIT DOWN + CANAPÉS

\$120/PERSON

Canapés

1 hour chef's selection of hot and cold canapés (seasonal)

Main Course

Select **two** of the following to be served as an alternate drop:

- Crispy skin chicken with confit garlic mash and seasonal greens with gravy jus
- Fillet of beef, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Pork loin, fondant potato, baked pear, spinach and calvados jus
- Barramundi/Salmon, creamy mash, broccolini, crispy capers, orange beurre blanc
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Moroccan spiced pumpkin, lentil, baby spinach, onion jam filo, coriander yoghurt

Dessert

Select **two** of the following to be served as an alternate drop:

- Baked cheesecake, spiced strawberry compote, toasted almonds, cream
- Warm banana, white chocolate bread pudding, peanut brittle
- Meringue, passionfruit, ice cream, pistachio anglaise
- Chocolate brownie, coffee cream, raspberry compote, hazelnut praline
- Lemon pannacotta, coconut curd, almond biscotti

COCKTAIL MENU

\$110/PERSON

Canapés

Select **six** of the following hot and cold canapés:

Cold

- Smoked salmon blini, avocado, crème fraiche mousse
- Pulled beef, crisp toast, chilli mayo, rocket
- Tomato, basil bruschetta, sweet balsamic glaze
- Assorted sushi, soy sauce, kewpie mayo

Hot

- Chilli caramel glazed pork belly
- Potato croquettes, sour cream, chives
- Vegetarian spring rolls, sweet chilli sauce
- Panko crumbed whiting, peri peri mayonnaise
- Indian vegetable pakoras, chutney, yoghurt
- Beef meatballs, smokey bbq sauce
- Mushroom arancini balls
- Mini sliders, brioche buns, slaw
- Assorted mixed quiches
- Moroccan spiced chicken skewers, coriander yoghurt

Fork Dish

Select **two** of the following fork dishes:

- Red Thai chicken curry, kaffir lime scented rice, coriander
- Beef strips, wild mushroom, marsala, sour cream, steamed jasmine rice
- Chicken, leek, mushroom, parmesan risotto
- Chicken penne, sun-dried tomatoes, basil, olives
- Crumbed fish with chips and tartare sauce
- Thai beef/chicken salad, rice noodles, fresh herbs, peanuts

Dessert

- Seasonal fruit and gourmet cheese platters
- Your wedding cake served with tea and coffee

GOURMET BUFFET

\$120/PERSON

Canapés

1 hour chef's selection of hot and cold canapés

Main Course

Meats

Select **two** of the following meats:

- Roast lamb, garlic, mint jus
- Succulent slow roasted beef, green peppercorn jus
- Tandoori chicken breast, chutney, yoghurt, cashews
- Roast pork, crispy crackling, spiced apple sauce
- Crispy barramundi, soy, ginger, chilli glaze

Wet Dishes

Select **one** of the following dishes:

- Italian beef meatballs, tomato, fresh basil, chilli
- Red Thai chicken curry, coriander, steamed jasmine rice
- Potato gnocchi, spiced pumpkin, baby spinach, feta
- Slow cooked lamb stew, rosemary, sweet potato, parsnip
- Macaroni cheese, bacon, onion, mozzarella
- Beef stroganoff, mushrooms, marsala, sour cream

Sides

Select **four** of the following sides:

- Mediterranean salad with tomatoes, cucumber, onion and mixed lettuce leaves
- Penne pasta with bacon, corn, shallots and creamy herb garlic dressing
- Salad of rocket, pear, and parmesan
- Saffron rice with fire roasted pepper and herbs
- Roasted pumpkin with pine nuts and baby spinach
- Baby beetroot with spinach, goat's cheese and mint
- Creamy potato gratin
- Roasted vegetables with thyme, garlic and sea salt
- Steamed seasonal vegetables with lemon oil
- Optional extra: freshly baked bread rolls and butter - \$2 per person

Dessert

Your wedding cake served with seasonal fruit and gourmet cheese platters

GOURMET BBQ

\$120/PERSON

Canapés

1 hour chef's selection of hot and cold canapés (seasonal)

BBQ Meats

Select **two** of the following meats:

- Slow barbequed beef sirloin with Mediterranean herbs and English mustard
- BBQ chargrilled tandoori chicken breast with herbed yoghurt sauce
- Gourmet beef sausages with caramelised onion
- Crispy barramundi with Asian herbs
- Lamb kofta skewers with minted yoghurt sauce

Sides

Select **four** of the following sides:

- Cos lettuce with creamy Italian dressing, fresh herbs, bacon and croutons
- Homestyle potato salad with egg, shallots, herbs and mustard dressing
- Creamy coleslaw
- Mediterranean salad with tomatoes, cucumber, onion and mixed lettuce leaves
- Penne pasta with bacon, corn, shallots and creamy herb garlic dressing
- Salad of rocket, pear, and parmesan
- Roasted pumpkin with pine nuts and spinach
- Baby beetroot with spinach, goat's cheese and mint
- Creamy potato gratin
- Rustic homemade chips with river salt
- Roasted vegetables with thyme, garlic and sea salt
- Macaroni cheese, bacon, onion, mozzarella
- Optional extra: freshly baked bread rolls and butter - \$2 per person

Dessert

Your wedding cake served with seasonal fruit and gourmet cheese platters

3 COURSE SIT DOWN + CANAPÉS

\$140/PERSON

\$130/PERSON USING WEDDING CAKE AS DESSERT

Canapés

1 hour chef's selection of hot and cold canapés (seasonal)

Entrée

Select **two** of the following to be served as an alternate drop:

- Chilli caramel glazed pork belly, cucumber, Asian herb salad
- Roasted sweet potato risotto, macadamia, spiced yoghurt
- Chicken, avocado, feta salad, honey pepper dressing
- Chargrilled lamb cutlets, smoked eggplant, Moroccan cauliflower rice
- Middle Eastern spiced chicken, dates, couscous, tzatziki
- Smoked salmon, capers, Spanish onion, mesclun, lemon dressing

Main Course

Select **two** of the following to be served as an alternate drop:

- Crispy skin chicken with confit garlic mash and seasonal greens with gravy jus
- Fillet of beef, honey mustard potatoes, beans, slow roasted tomato, red wine jus
- Pork loin, fondant potato, pear, silverbeet, calvados jus
- Barramundi/Salmon, creamy mash, broccolini, crispy capers, orange beurre blanc
- Rosemary lamb noisette, smashed potato, buttered peas, cherry tomatoes, red wine jus
- Moroccan spiced pumpkin, lentil, baby spinach, onion jam filo, coriander yoghurt

3 COURSE SIT DOWN + CANAPÉS

\$140/PERSON

\$130/PERSON USING WEDDING CAKE AS DESSERT

Dessert

Select **two** of the following to be served as an alternate drop:

- Baked cheesecake, spiced strawberry compote, toasted almonds, cream
- Warm banana, white chocolate bread pudding, peanut brittle
- Meringue, passionfruit, ice cream, pistachio anglaise
- Chocolate brownie, coffee cream, raspberry compote, hazelnut praline
- Lemon panna cotta, coconut curd, almond biscotti

Or have your wedding cake served as dessert with:

- Ice cream and mixed berry compote
- or**
- Fresh strawberry compote and vanilla bean whipped cream

Bundaleer
RAINFOREST GARDENS

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