



the
cove

J E R V I S B A Y

MENUS AND CATERING

WEDDING RECEPTION CATERING

Catering Options:

Food Station :	\$55 per person
Cocktail Style:	\$65 per person
Shared Feast:	\$85 per person
Plated 3 course:	\$105 per person

All options include:

Wedding Cake service:

Wedding cake cut and served on platters

Tea, coffee and biscotti served at the end of the meal with wedding cake

Late-night Snack:

A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments.





WELCOME NIGHT

\$3,000

Many of our couples love getting the celebrations started with an arrival gathering on the first night. As the sun sets and the fairy lights come to life, your guests will love soaking up the Cove vibe as the excitement builds for the next day.

The BBQ Pavilion has an undercover pergola, lounge settings, BBQs, pizza ovens, fairy lights, white beaded chandeliers, and the salty air giving those coastal vibes.

Our amazing welcome night grazing table includes a selection of cheeses, deli meats, quiches, pizza bread, dips and crackers, chips, olives, bread sticks, french sticks, cold roast chicken pieces, fresh bread rolls, sauces and spreads, pasta salad, rice salad, dessert pastries, sweets and lollies, soft drinks and more. There will be two staff members around all the time to assist with any questions related to food allergies, cleaning up, topping up etc.

WEDDING BREAKFAST

Our standard wedding package includes a continental grazing table breakfast for up to 111 people, plus fresh bacon and egg rolls straight off the BBQ.

We set up the whole thing around the tree bar and have a staff member there to cook the bacon and eggs on the BBQ for your guests.

The buffet includes hot and cold items such as:

- Cereals, granola, muesli, nuts, yoghurts and milks.
- Pastries, danishes, banana bread, muffins, breads and croissants.
- Pancakes, maple syrup, fresh berries and Nutella.
- Fresh and dried fruit, cheese and cold cuts.
- Smoked salmon, cucumber, cherry tomatoes, green leaves and bagels.
- Bacon and Egg rolls with sauces and condiments.
- Apple juice, orange juice, water, coffee and tea.

+ \$2500 for an extra breakfast on an additional day

+ \$20 per guest for any extra over 111

+ Add Sparkling champagne & Mimosa bar for \$15pp





AFTERNOON GRAZE

\$3,000

Grazing table for your cocktail hour which is served straight after the wedding ceremony.

GRAZING TABLE

Brie Cheese with fresh fruits
Blue Cheese with quince and dried fruits
Goats Cheese, Labneh, fetta, Cheddar Cheese
Breads, Grissini, sourdough, lavosh, pretzels, and crackers
Pancetta, salami, leg ham, prosciutto
Olives, semi-dried tomatoes and antipasti
Chargrilled and marinated vegetables: eggplant, zucchini, capsicum,
marinated and pickled vegetables: carrot, radish, cucumbers, onions, turnips
Seasonal fresh fruit
A selection of dips and crudite

+ Oyster Station (2 per person) \$10pp

+ Cooked Cold Prawn (2 per person) \$10pp

FOOD STATIONS

\$35 per person

Host a welcome party and soak up all the Cove vibes. We can do the arrival night by the glamping area or BBQ Pavilion or you could add a third night and have a beach recovery party the day after the wedding!

Tacos and Tequila

Tacos and nachos station including beans, beef, pork, chicken, cheese, lettuce, tomatoes, guacamole, sour cream, tortillas, tortilla chips, salsa, queso, jalapenos, herbs, sauce, churros, chocolate fudge sauce, dulce de leche, whipped cream and fresh strawberries.

Margherita Bar: Add a Margs bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

Bougie Burger Bar

The coolest burger bar with fresh burger patties (chicken, beef, fish, veggie), burger buns including brioche, crusty rolls, milk buns, and all the fixings: sliced cheeses, tomato, bacon, lettuce, pickles, onions, jalapenos, relish, mustards, aioli, chilli mayo, burger sauce, tomato sauce, bbq sauce etc.

Aperol Bar: Add an Aperol bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

Mediterranean Mezze

A fun mezze bar and DIY souvlaki/kebab station including chicken, lamb and beef skewers, pita bread and Lebanese bread, hummus, baba ganoush, garlic dip, spinach dip, halloumi, Greek salad, fatoush salad, tabbouli, grilled octopus, tomatoes, cucumbers, carrots, pickled veg, sauces and condiments

Gin Bar: Add a Gin bar for an extra cost. \$16 per cocktail (Set up a tab or guests can pay on consumption)

Please note there is a 50 person minimum spend. These catering options can be adapted for your wedding reception dinner for a cocktail style wedding with a fun and themed food station and would be much more substantial to suit for a wedding reception and would be priced from \$55pp.





COCKTAIL STYLE WEDDING \$65 PP

DINNER SERVICE

For cocktail style dinner we set up an incredible feasting table which is laden with gorgeous foods of your choice including substantial canapes, bite sized canapes as well as sides and food that can be easily eaten while standing and mingling. Our team will also roam with canapes to serve your guests wherever they are within the wedding hall and deck. You choose:

- 3 substantial bowls
- 3 hot canapes
- 3 cold

DESSERT

Wedding cake cut and served on platters
Tea, coffee and biscotti served with wedding cake

- + You can add a dessert table for an extra cost
- + You can add sweet canapes for an extra cost

AFTER DINNER COMPLIMENTARY

Late-night Snack: A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments



SHARED FEAST

MENU \$85 PP

DINNER SERVICE

2 entrees, 3 mains, 3 sides - Shared between 10 people

ENTREES

Roasted Beetroot Carpaccio With Micro Herbs, Marinated Goats' Cheese, Candied Walnut
Porcini Orzo, Champignons, Shimeji, Parmigiano Reggiano
Pumpkin & Parmesan Ravioli, Burnt Butter & Sage, Almond
Shelled Prawn, Garlic Butter, Toasted Bread
Crispy Squid, Chilli & Garlic Salt, Garden Salad
Kingfish Carpaccio, Burnt Orange, Fennel, Pomegranate
Smoked Salmon, Traditional Condiments, Rye Bread
Tuna Tartare, Avocado, Potato Crisp, Furikake
Terriyaki Chicken, Asian Slaw, Aromatic Herbs, Sesame Seasoning Chicken
Tender Caesar Salad, Croutons, Parmigiano Reggiano, Bacon Crispy Slow
Cooked Pork Belly, Cauliflower Puree And Roasted Pears, Sage, Jus Charcuterie
Plate, Assortment Of Cured Meats, Condiments
Beef Bresaola, Fresh Burrata, Arugula, Medley Tomato, Horse Radish
Salad Of Roasted Beef Tenderloin, Vermicelli Noodles, Aromatic Herbs, Nam
Prik Dressing

MAINS

Gnocchi With Porcini Mushroom And Truffle Cream Sauce
Orecchiette With Prawn, White Wine, Chilli, Gremolata
Orzo With Pesto, Garden Vegetables, Parmigiano Reggiano
Spinach And Ricotta Cannelloni With Tomato Ragu And Bechamel Eggplant
Parmigiana, Tomato Sugo, Mozzarella Cheese (V)
Vegetable Curry With Coconut Rice (V, NF, DF)
Oven Roasted Barramundi, Medley Tomato, Fennel Veloute
Whole Side Of Smoked Salmon, Yoghurt, Lemon, Caper Berries
Pan Seared Snapper, Creamed Potatoes, Parsley Sauce

Breast Of Chicken, Polenta, Wild Mushroom Sauce
Chicken Piccata, Green Beans, Lemon, Caper, Butter Sauce
Roasted Chicken Breast, Truffle Potato Puree, Jus
Oven Baked Chicken Breast, Macadamia Stuffing, Thyme Gravy
Duck Leg Confit, Potato, Green Beans, Orange Sauce
Pan Seared Pork Tenderloin, Savoy Cabbage, Apple Cider Gel, Jus
Beef Schnitzel, Kipfler Potatoes, Chives, Mustard Sauce
Braised Beef Cheeks, Stoneground White Polenta, Red Wine Jus
Slow Cooked Lamb Shoulder With Tomato Ragu And Salsa Verde

SIDES

Smashed, Twice Cooked Roast Potatoes With Rosemary
Rocket And Pear Salad With Parmesan Cheese
Garden Salad With Mixed Leaves, Tomatoes, White Wine And Mustard
Vinaigrette
Mixed Roast Root Vegetables
Dutch Carrots With Labneh, Pistachios And Pomegranate
Asian Greens, Soy And Sesame Dressing
Green Bean, Truffle, Parmesan
Asparagus, Shaved Parmesan, Rocket, Lemon Dressing
Grilled Portobello Mushroom With Shaved Parmesan, Parsley Sauce

DESSERT

Wedding cake cut and served on platters
Tea, coffee and biscotti served with wedding cake

+ You can add a dessert table for an extra cost

AFTER DINNER COMPLIMENTARY

Late-night Snack: A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments



TABLE
TWO

THREE COURSE MENU

\$105 PP

DINNER SERVICE

Choice of:

2 entrees, 2 mains, 3 sides, 2 desserts

ENTREES

Roasted Beetroot Carpaccio With Micro Herbs, Marinated Goats' Cheese, Candied Walnut

Porcini Orzo, Champignons, Shimeji, Parmigiano Reggiano

Pumpkin & Parmesan Ravioli, Burnt Butter & Sage, Almond

Shelled Prawn, Garlic Butter, Toasted Bread

Crispy Squid, Chilli & Garlic Salt, Garden Salad

Kingfish Carpaccio, Burnt Orange, Fennel, Pomegranate

Smoked Salmon, Traditional Condiments, Rye Bread

Tuna Tartare, Avocado, Potato Crisp, Furikake

Terriyaki Chicken, Asian Slaw, Aromatic Herbs, Sesame Seasoning

Chicken Tender Caesar Salad, Croutons, Parmigiano Reggiano, Bacon

Crispy Slow Cooked Pork Belly, Cauliflower Puree And Roasted Pears, Sage, Jus

Charcuterie Plate, Assortment Of Cured Meats, Condiments

Beef Bresaola, Fresh Burrata, Arugula, Medley Tomato, Horse Radish

Salad Of Roasted Beef Tenderloin, Vermicelli Noodles, Aromatic Herbs, Nam

Prik Dressing

MAINS

Gnocchi With Porcini Mushroom And Truffle Cream Sauce

Orecchiette With Prawn, White Wine, Chilli, Gremolata

Orzo With Pesto, Garden Vegetables, Parmigiano Reggiano

Eggplant Parmigiana, Tomato Sugo, Mozzarella Cheese (V)

Vegetable Curry With Coconut Rice (V, NF, DF)

Oven Roasted Barramundi, Medley Tomato, Fennel Veloute

Pan Seared Salmon, Celeriac, Fennel, Apple, Walnut, Lemon Butter Sauce

Pan Seared Snapper, Creamed Potatoes, Parsley Sauce

Breast Of Chicken, Polenta, Wild Mushroom Sauce

Chicken Supreme, Truffle Potato Puree, Broccolini, Porcini Jus

Duck Leg Confit, Potato, Green Beans, Orange Sauce

Pan Seared Pork Tenderloin, Savoy Cabbage, Apple Cider Gel, Jus

Braised Beef Cheeks, Stoneground White Polenta, Red Wine Jus

Lamb Cutlet, Globe Artichoke, Peas, Broad Bean, Jus

SIDES

Smashed, Twice Cooked Roast Potatoes With Rosemary

Rocket And Pear Salad With Parmesan Cheese

Garden Salad With Mixed Leaves, Tomatoes, White Wine And Mustard

Vinaigrette

Mixed Roast Root Vegetables

Dutch Carrots With Labneh, Pistachios And Pomegranate

Asian Greens, Soy And Sesame Dressing

Green Bean, Truffle, Parmesan

Asparagus, Shaved Parmesan, Rocket, Lemon Dressing

Grilled Portobello Mushroom With Shaved Parmesan, Parsley Sauce

DESSERTS

Eton Mess

Almond Milk, Honey & Saffron Panna Cotta With Mixed Berries

Valrhona Chocolate Tart With Hazelnut Brittle And Fresh Cream

Burnt Basque Cheesecake With Passionfruit

Apple Crumble With Cream Anglaise

WEDDING CAKE:

Wedding cake cut and served on plates

Tea, coffee and biscotti served with wedding cake

AFTER DINNER COMPLIMENTARY:

Late-night Snack: A whole leg of ham carved, served with crusty bread rolls, pickles, sliced cheese, mustards and condiments



SELECTION OF CANAPES

If you are going with cocktail, choose 3 of each of these categories which is included in the package.

If you want extra canapes or want to add canapes to a different package, price are as below:

COLDS \$6 each

Bruschetta Of Whipped Goats Cheese, Onion, Roast Tomato, Basil (V, NF)
Bruschetta Of Broad Bean, Lemon Zest, Parmigiano Reggiano (V, NF)
Brie Cheese, Quince, Pecan Nuts, On Croute (V)
Goats Curd And Roasted Beetroot Tartlet, Walnut (V)
Smoked Eggplant, Dukkah, Crisp Tortilla (V, DF)
Freshly Shucked Oyster, Cucumber Relish (GF, DF, NF)
Chilled Prawn, Avocado, Cocktail Sauce, On Croute (DF, NF)
Crostoni Of Smoked Salmon, Pickled Cucumber, Dill Cream (NF)
Crostoni Of Tuna Tartar, Avocado, Ponzu (DF)
Duck Liver Parfait, Brioche, Onion Jam (NF)
Smoked Ham, Artichoke, Cherry Tomato, Pitted Olive, On Skewer (GF, DF, NF)
Crostoni Of Beef Bresaola, Horse Radish, Rocket (DF, NF)

HOTS \$6 each

Jalapeno Poppers, Ranch Dressing (V, NF)
Pumpkin, Goats Curd Arancini, Truffle Mayo (V, NF)
Crispy Cauliflower Floret, Dukkah (V, NF)
Vegetable Gyoza, Eschalot Ponzu (V, NF)
Truffle & Mushroom Croquette (V, NF)
Baked Oyster, Garlic Butter (GF, NF)
Lemon Pepper Prawn On Skewer (GF, DF, NF)
Crispy Squid, Chili And Garlic Salt (DF, NF)
Fish Beignet, Tartare Sauce (DF, NF)
Buttermilk Fried Chicken Pieces, Spicy Mayo (NT)
Terriyaki Chicken Skewer, Spring Onion, Sesame Seed (GF, DF, NF)
Pork Dim Sim, Sweet Chilli Sauce (NF, DF)
Mini Beef Sausage Roll, Spicy Ketchup (NT)
Beef Kofta, Baharat Spices, Tzatziki

SUBSTANTIAL \$11 each

Gnocchi With Porcini Mushroom And Truffle Cream Sauce (V, NF)
Roast Pumpkin And Sage Ravioli With A Burnt Butter Sauce (V, NF)
Mushroom Risotto, Grated Parmesan Cheese, Basil Oil (V, NF)
Street Taco, Refried Beans, Corn Salsa, Lettuce, Sour Cream (V, NF)
Vegetable Curry With Steamed Rice (V, NF, DF)
Eggplant Parmigiana, Tomato Sugo, Mozzarella Cheese (V)
Orecchiette, Prawn, White Wine, Lemon, Chilli And Garlic (NF)
Garlic Prawn, Cos Lettuce, Bacon, Crouton, Shaved Parmesan, Caesar Dressing
Battered Fish, Soft Tortilla, Slaw, Coriander, Chipotle Mayo (DF, NF)
Green Chicken Curry, Cucumber Relish, Coconut Rice (DF, NF)
Buttermilk Fried Chicken Slider, Cheese, Slaw, Spicy Aioli (NF)
Mini "Banh Mi", Crispy Pork Belly, Pickled Vegetables, Aromatic Herb, Chilli, Aioli (NT)
Beef Chipolata, Brioche Bun, Caramelized Onion, Ketchup (NT)
Beef Slider, Cheese, Burger Sauce (NT)

SWEETS \$6 each

Marble Chocolate Brownie
Warm Churros, Cinnamon Sugar
Passionfruit Tartlet, Torched Meringue
Fruit On Skewer (DF, NF, GF)
Almond Milk, Honey, Saffron, Panna Cotta (DF, GF)



ADDITIONS

You can add any of these items to your wedding reception

Kids menu (12 and under) \$15pp

- Spaghetti Bolognese
- Nuggets and Chips or steamed vegetable
- Fish and Chips or steamed vegetable
- Hawaiian or Margarita pizza

Supplier meals \$40pp

Plated selection of the wedding meal, plated by the chefs and non alcoholic beverages

Dessert Bar \$20pp

Select six of the eight choices below. They will be served on a table as a buffet and styled by our team:

- Vanilla bean panacotta with raspberries
- Valrohna Chocolate Tart with hazelnut brittle and fresh cream
- Burnt Basque Cheese cake with passionfruit
- Apple crumble tarts
- Banoffee Tart
- Lemon and passionfruit curd tart
- Selection of fresh fruit
- Cheese board with crackers and dried fruit

ADDITIONS:

Oyster Bar	\$10 per person
Prawn Bar	\$10 per person
Extra hot/cold canapes	\$6 per canape
Extra substantial canapes	\$11 per canape



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