

Garry and
Trudy get
married



Director: Gary Thomas

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Land: 21a Raglan St
Daylesford 3460

Regional winery, Nov 3, for 124 guests, 6 kids, 6 babies

5 pescatarian. 9 vegetarian 2 vegan, 5 gluten free. 2 allergic to shellfish. 1 to eggs. 1 to sesame. 2 to garlic and onion

All drinks, glassware and bar staff supplied by family. Dining area setup also.

4 – 430 Ceremony under the trees

4 45 – 6pm canapes on the lawn. We use house kitchen to plate.

Little beef pies, some vegan tartlets

Pea risotto cakes, flower stock, beet salsa v, gf

Jars of kangaroo skewers with native dukkah gf

Asparagus and goats cheese brioche, grilled spears v, some gf

Panko nori roll and dipping sauce – some gf, v

Cauliflower fritters v, gf

700 pieces \$3500

CATERING

6 – 6 30 walk across paddock to dining shed. 3 rows plus bridal 12

Welcome and speeches, wine water and bread rolls on tables

7 – 8pm shared mains

Spring chicken!!! Gf

Grilled ocean trout fillets

Mt Beckworth free range porcetta gf

potato wedges roasted with fennel gf, v
root vegetable salad, Persian cress, strawberry vinegar gf, v
broccoli, spinach and balsamic reduction gf, v
veggie terrine w smoked tofu gf, v
Pumpkin tossed with spicy glazed lentils gf, v
\$59 per head
Inc crockery, cutlery, servingware

8pm speeches

8 30 cake moment

9 00 dessert table – bite sizes
classic profiteroles
nice little pear pastries
Chocolate brownie
lemon tartlets some gf
mini pavs gf

400 pieces \$2200

Tea and coffee station. We ask the elders for orders.

Staffing including bar, if required, at \$62 per hour

Pls supply bbq, 4 trestles and heatlie 12 shelf warming oven to kitchen to shed kitchen area