

Nicole and Heath get Married

March 2021. 70 guests

At home

Nicole is pescatarian

Canapes mingling

Kangaroo and mushroom skewers with borage hung yoghurt

Spag squash fritters and nectarine chutney

little beef pies with Nana's sauce

tomato olive herb calzone and parmesan crumb

panko crumbed kimchi nori roll

350 pieces \$1400

Plated mains alternate

Chicken: real pastured chicken pieces in walnut sauce with zucchini rounds, potatoes roasted with marjoram and carrots

Lamb: lamb shoulder, cooked overnight on a bed of aromats, roasted Mediterranean veg, salsa verde

Vego main: pan fried tempeh/grilled barramundi, apjapsandala, organic carrot and nigella salad, greens

\$48 per head, including crockery and cutlery

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

Plated dessert pieces to select and share



*Lemon tartlets, choccy brownie, stuffed nashi in
local honey, little meringues with fruit butter*

200 pieces \$1100

Staffing estimate: 5 @ 9 hours each, inc travel time. \$2340



Director | Gary Thomas m | 0448 483 616
e | info@spadetoblade.com
Land | The Woodshed, 21a Raglan Street, Daylesford 3460