

Wedding Package



The South Australian Company Kitchen

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Congratulations

on your Engagement!

Your Wedding Day...

In the months ahead you will need to make many important decisions to ensure your wedding is all that you and your partner hope for.

We are delighted that you have considered allowing us to take care of one of the most important parts of your day – the reception. We understand that there are many options available for your wedding and our dedicated staff will be ready to help you at any stage with planning your special day.

Our professional staff including executive chef and venue manager Chris Wilksch will ensure that your guests receive high quality food and beverage service throughout the reception. We will ensure that you are able to relax and create long lasting memories of your wedding with your guests.

Please refer to our enclosed wedding information. If a package is not what you are looking for, we would be happy to discuss and tailor an event to suit you on your special day. An appointment can be arranged to meet with you both (or family and friends) to view our facilities and discuss your thoughts for your reception and the many options available to you.

Kind regards,

Sue Coomber

Managing Director



Terms and Conditions

TENTATIVE BOOKING: If you choose to book a function a 20% deposit is required to a maximum of \$400.00 plus a signed copy of the terms and conditions is required within 14 days of placing initial booking to secure the respective function date.

MINIMUM NUMBERS: As the venue will open exclusively for your booking a minimum charge is required. Therefore for less than 30 guests the minimum menu cost is \$45.00 per person. Functions of less than 20 guests will be by arrangement only.

FINAL NUMBERS: Guest numbers must be confirmed no later than 7 days prior to the reserved function after which time should cancellation occur there will be no refund or deposit paid or should the number of guests seated at the function be less than the confirmed number a charge for the full number of confirmed guests will be applicable. This clause is at the discretion of the venue manager and may under certain circumstances be changed.

DAMAGES: Guests are liable for any damages above normal cleaning costs which may occur as a result of the function. The Company Kitchen holds no responsibility for items brought by guests or other patrons. The use of confetti, foil scatters and rice is permitted outside only.

FINAL DETAILS: The Company Kitchen venue will be set to your specifications though table floor plan and settings cannot be changed after 12 noon on the day of the function.

MUSIC & DECORATIONS: Organisation and hiring of music and decorations, including all floral arrangements, place cards, menus, bonbonnières, etc. for tables is to be the responsibility of the booking party.

FUNCTION TIMES: Evening functions are book until 12 midnight strictly. Should the premises not be vacated within 30 minutes of the stated finish time, that being 12.30am, a fee of \$100.00 per half hour will apply.

PAYMENTS: The remainder of the payment is due on the evening of the function.

ADDITIONAL COSTS: There is no cost to hire the venue however there is a \$5.00 per guest charge for weddings to cover set-up costs. If additional table or glass wear or other equipment is required then this cost will be included in the function costs.

PRICES: All prices within the wedding package are valid until December 2011

I have read the above conditions and agree to comply with them.

Name: _____

Date: _____

Signed: _____

Date of function: _____

Approximate no. of guests: _____

Format: Formal Seated Dinner Cocktail Party

Gourmet BBQ Informal Regional Cuisine



Menu Options

PRE-DINNER MENU

HOT SELECTION *Assorted handmade pastries featuring*

- Chicken, basil and bailey bree cheese
- Sundried tomato, pine nuts, olive and fetta
- King prawns, lemon grass, coconut and ginger
- Shredded beef, oregano and sweet potato

GOURMET THAI PARCELS *with chilli and mango dipping sauces*

- Shredded chicken, sweet potato and coriander
- Pork and mint
- Beef with lemon grass and ginger
- Thai chicken with vermicelli rice noodles

THE COMPANIES GOURMET INDIVIDUAL BITE-SIZED PIZZAS

- Chicken with bacon, cherry tomatoes and basil
- King prawns with coriander
- Feta cheese, smoked salmon and dill
- Cured meat with olive and anchovies

VOL-AU-VENT PASTRIES

- Seafood mornay topped with melted cheese
- Chicken and sundried tomato
- Ratatouille vegetarian in rich Italian sauce
- Roast pumpkin, walnut and ricotta cheese



COLD SELECTION *all served on sundried tomato, olive and garlic croutons*

- King prawn smoked salmon and avocado
- Washington washed rind cheese with basil pesto
- Smoked turkey and cranberry
- Roast beef with dill and horseradish aioli
- Lachschinken with cottage cheese and dried apricots

OYSTERS

- Blackened with Barossa black sauce, Smokey bacon and Cajun spice
- Fresh topped with lime juice, coriander and quince paste
- Grilled topped with basil, baby spinach and mornay sauce
- Fresh with The Company's thousand island sauce

Choose from the above selection of pre-dinner hors d'oeuvres.

These will be served to your guests on the front decking of The Company Kitchen.

Cost for the above choices is \$2.90 per choices excluding oysters which are \$3.80 each



ENTREE OPTIONS

SOUP - \$8.60 per person (*choose one*)

- Cream of pumpkin, sweet potato and coriander
- German potato with bacon and caraway seeds
- Creamy chicken and vegetable
- Cauliflower with roasted almonds
- Country style cream of vegetable
- Homemade chicken noodle with egg noodles
- Tomato with bacon and fresh basil

ENTREE OPTION ONE - \$10.90 per person (*choose two*)

- Beef stroganoff
Tender strips of braised beef cooked the traditional way served on steamed rice topped with sour cream and fried leeks
- Sweet and sour chicken
Served on steamed jasmine rice
- Crumbed prawns
Served with crisp greens, lemon and tartare sauce
- Seafood mornay vol-au-vent
Delicious seafood Mornay served in a puff pastry vol-au-vent topped with melted cheese

ENTREE OPTION TWO - \$14.40 per person (*choose two*)

- The Company's salt and pepper squid
Served with jasmine rice and sweet serendipity ginger chilli sauce
- King prawn cocktail
Served with a crisp salad topped with seafood dressing
- Thai chicken
Marinated tenderloins with a crisp mint and coriander salad and a tangy lime dressing
- Grilled Atlantic salmon
Served with steamed crisp greens and an onion and mint glaze
- Moroccan grilled chicken
Served with sweet potato crisps and mango hollandaise sauce



MAIN COURSE OPTIONS

MAIN COURSE OPTION ONE - \$24.00 per person (*choose two*)

- Roast saddle of beef
Topped with a rich roast gravy and horseradish sauce
- Grilled fillet of barramundi
Topped with a creamy chardonnay sauce
- Grilled chicken breast
Topped with a green peppercorn hollandaise sauce
- Crumbed silver whiting fillets
Served with lemon and homemade tartare sauce
- Rolled seasoned roast chicken
Served with an apricot and red currant glaze

MAIN COURSE OPTION TWO - \$35.00 per person (*choose two*)

- Terrossa grain fed beef fillet
Cooked medium topped with a creamy garlic and leek sauce
- Baked chicken breast
Pocketed with Barossa Cheese Company bails bree, fresh basil and pine nuts, topped with a roasted red capsicum and sundried tomato
- Baked Atlantic salmon
Served with a tangy Moroccan spiced lime and mango salsa
- Macadamia seasoned roast turkey breast
Served with a rich gravy and cranberry sauce
- Tender grilled pork fillet
Served on jasmine rice topped with a chilli plum sauce
- Roast chicken breast fillet
Wrapped with lachschinken pocketed with pistachio nuts and dried apricots topped with a red current and rosemary glaze
- Grilled lamb cutlets
Topped with a char-grilled Cajun spiced red capsicum coulis
- Grilled kangaroo fillet
With a rich onion and mint chutney

All main courses served with herb roasted Pontiac potato wedges accompanied with bowls of crisp garden salad and fresh steamed vegetables to the table



GOURMET BBQ OPTIONS

OPTION ONE - \$32.00 per person

This BBQ consists of:

- Grilled loin lamb chops
- Chicken spinach and pine nut sausages
- Homemade beef rissoles
- Pork chipolatas
- Grilled porterhouse steak

Accompanying this will be a selection of fresh homemade salads including:

- Potato salad
- Mediterranean tossed salad
- Pasta salad
- Beetroot
- Coleslaw

With crusty hot garlic bread, fresh fruit platter and condiments

OPTION TWO - \$43.00 per person

This BBQ consists of:

- Grain fed fillet steak
- Marinated loin lamb chops
- Gourmet chicken breast
- Cajun kangaroo fillet
- Rosemary and garlic sausages
- Garlic and basil char-grilled king prawns skewers

Accompanying this will be a selection of fresh homemade salads including:

- German potato salad
- Egg and lettuce
- Mediterranean tossed with fetta and olives
- Basil pesto noodle salad
- Coleslaw
- Waldorf Salad

With crusty hot garlic bread, fresh fruit platter and condiments



INFORMAL REGIONAL CUISINE OPTION

\$32.00 per person

Experience platters of the Company's regional cuisine served to your guests in the following order:

- Tepid marinated olives
Marinated in garlic, lemon and oregano slightly warmed to release the oils served with crusty dipping bread

- Dipping trio
With bush dukkah spice, olive oil and balsamic vinegar, Moroccan sundried tomato pesto and crusty bread

- Barossa long lunch platter
Experience the best of the Barossa's regional produce, produced by some of our most well known producers. With German cured meats, pear chutney, sauerkraut, pickles, gherkins, pesto bread and Lyndoch's crusty bread

- Cheese platter
With Washington washed rind, bailey bree, anwinn with fresh fruit and Barossa bark



DESSERT OPTIONS

OPTION ONE - \$8.60 per person (*choose two*)

- Homemade apple strudel
Served with whipped cream and fresh strawberries
- Fresh fruit salad
Served with vanilla bean ice cream
- Fruit pavlova
Topped with fresh fruit and Chantilly cream
- Apricot crumble
With vanilla custard and cream

OPTION TWO - \$11.50 per person (*choose two*)

- Sticky date pudding
With whipped cream and hot butterscotch sauce
- Mixed berry brandy snap basket
Topped with vanilla bean ice cream and mango coulis
- Lemon meringue pie
With citrus anglaise, Chantilly cream and fresh strawberries
- Chocolate mud cake
With double thick cream and chocolate ice cream
- Tropical fruit meringue
Topped with fresh tropical fruit, cream and passionfruit

WEDDING CAKE (*provided by the bride and groom*)

- Cake cutting, plating and serving - \$3.50 without garnish
- Cake cutting, plating and serving - \$4.60 with garnish

Garnish includes whipped cream, berry coulis and fresh strawberries



Additional Information

MENU CHOICES

Design your menu from the above course options. If an additional choice is requested above the number shown an additional charge of \$2.30 per guest per extra choice in each course is applicable.

BEVERAGE PACKAGES

Available upon request

Champagne and Orange Juice - \$7.00 per glass

Corkage for BYO (wine only) - \$10.00 per bottle

CHILDREN'S MENU

Available upon request

GARDENS

Free use of gardens when booking your reception at The Company Kitchen

FACILITIES

Dedicated facilities for the disabled with a baby change table inclusive

PARKING

Ample private parking with coach parking available



The South Australian Company Kitchen are committed to providing a stunning venue with professional staff to ensure that your wedding is all that you and your partner hoped for.

“There is no such cozy combination as man and wife” ~ Menander