



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:

Tea and Coffee:

Tea, coffee and biscotti at the end of the meal.

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-dred tomatoes and antipasti
- Chargrilled and marinated vegetables: eggplant, zucchini, capsicum,
- marinated and pickled vegetables: carrot, raddish, 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, milks 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)

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 plates
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



SHARED FEAST

MENU \$85 PP

DINNER SERVICE

2 entrees, 3 mains, 3 sides

ENTREES

Roast Pumpkin and Sage Ravioli with a burnt butter sauce
Tuna crudo, avocado, lemon, ginger
Crispy Pork Belly, cauliflower puree and apple sauce
Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish
Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam
Duck liver Pate served with toasted brioche, cronichons
Chilli and salt squid with lemon tartare

MAINS

Gnocchi with Porcini mushroom and truffle cream sauce
Orecchiette with crab, white wine, lemon, chilli and garlic
Spinach and Ricotta Canneloni with tomato ragu and bechamel
Harissa marinated eggplant grilled and served with goats curd
Slow cooked lamb shoulder with tomato ragu and salsa verde
Snapper with zucchini salad and a lemon caper butter sauce
Steamed John Dory with red curry and green herbs
Whole side of Salmon with yoghurt, lemon, caper berries
Braised beef cheeks with shiraz and tarragon polenta
Roast Chicken with with sage and macadamia stuffing and thyme gravy
Chicken breast, polenta, wild mushroom cream
Duck L'orange with green beans and caramelised onions
Sweet potato, chickpea and vegetable curry with coconut rice
Wagyu with rice and a honey miso sauce and pickled radish
Tandoori Chicken with pickled onion and fresh lemon

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
Chinese Greens
Naan Bread
Basmati Rice
Steam Jasmine Rice

DESSERT

Wedding cake cut and served on plates
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



THREE COURSE MENU

\$105 PP

DINNER SERVICE

Choice of:

2 entrees, 2 mains, 3 sides, 2 desserts

ENTREES

- Roast Pumpkin and Sage Ravioli with a burnt butter sauce
- Tuna Tartar, avocado, lemon, ginger
- Crispy Pork Belly, cauliflower puree, balsamic brussel sprout
- Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish
- Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam
- Duck Rillettes served with toasted brioche and crème fraiche
- Chilli and salt squid with lemon tartare

MAINS

- Harissa marinated eggplant grilled and served with goats curd
- Snapper, garlic potato mash, zucchini salad and a lemon caper butter sauce
- Salmon with kipfler potatoes, green beans and bernaïse sauce
- Scotch fillet, with potato gratin, dutch carrots and shiraz jus
- Chicken supreme, polenta, broccolini, wild mushroom cream
- Duck L’orange with green beans and caramelise onions
- Sweet potato, chickpea and vegetable curry with coconut rice
- Wagyu with rice and a honey miso sauce and pickled radish
- Tandoori Chicken with pickled onion and fresh lemon
- Steamed John Dory with red curry and green herbs

SIDES

- Smashed, twice cooked roast potatoes with rosemary
- Rocket and pear salad with parmesan
- Garden Salad with mixed leaves, tomatoes, white wine and mustard vinaigrette
- Mixed Roast Root Vegetables
- Dutch carrots with labneh, pistachios and pomegranate
- Chinese Greens
- Naan Bread
- Basmati Rice
- Steam Jasmine Rice

DESSERTS

- Eton Mess
- Vanilla bean panacotta with raspberries
- Valrohna Chocolate Tart with hazelnut brittle and fresh cream
- Burnt Basque Cheese cake 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

Duck live parfait served on toasted bread with caramelised balsamic onions
Rice paper rolls with Asian dipping sauce-chicken - tofu - mushroom-pork
Bruschetta with fetta tomato onion balsamic
Broad bean bruschetta with pecorini
Rare roast beef crostini with horse radish crème fraiche
Smoked salmon blini with chives and roe
Goats cheese and beetroot tartlet
Duck Rillettes served with toasted brioche and crème fraiche
Tuna Tartar, avocado, lemon, ginger
Kingfish Ceviche cured in beetroot, finger lime, chilli, pickled raddish
Chicken Terrine with Pistachio and cranberry, crusty bread and onion jam
Duck liver Pate on crostini with onion jam

HOTS \$6 each

Celeriac remoulade with hot smoked trout
Spring roll with sweet chilli dipping sauce
Lemon pepper prawns with aioli
Szechuan squid with saffron aioli
Tempura asparagus with hollandaise
Assorted Asian dumplings with ponzu sauce
Street taco with tempura fish, pickled red cabbage slaw, chipotle aioli
Street taco with beans, pickled red cabbage slaw, chipotle aioli
Street taco with chicken, papaya salad and pico de gayo
Pork and Fennel sausage rolls
Yakitori chicken skewers
Porcini mushroom arancini with truffle aioli
Jamon and Manchego croquette
Croque Monsieur
Chicken Skewers, coconut satay sauce and fresh coriander
Crispy pork belly bite on betel leaf with caramelised balsamic
Salt and Pepper Calamari with chilli lime mayo
Hot dogs in brioche with mustard, aioli and ketchup
Seared scallop with pancetta and ponzu

SUBSTANTIAL \$11 each

Beef sliders with house pickles
Paella with chorizo and prawn
Fish and Chips
Chicken tikka massalla with white rice
Gnocchi with Porcini mushroom and truffle cream sauce
Orecchiette with crab, white wine, lemon, chilli and garlic
Roast Pumpkin and Sage Ravioli with a burnt butter sauce
Prawn and noodle salad, stir fried vegetables with nam jim dressing
Pulled pork slider with cabbage slaw and chilli aioli
Soy caramelised sticky lamb ribs with ginger, sesame and lemon
Panko crusted chicken with an avocado and iceberg salad and dill aioli
Fillet of fish with with brioche slider, tempura fish, melted cheese slice and tartare
Spicy fried rice nasi goreng style with mushrooms and sweet soy
Beef penang curry with kaffir lime and jasmine rice
Caesar salad with cos lettuce, crispy pancetta, anchovy emulson, egg
Roast dutch carrots with labneh
Thai beef rump with rice noodles, lime and crispy onions
Hot smoked salmon with soba noodles, cabbage and sesame dressing



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

A photograph of an outdoor cafe area. A large, thick tree trunk with green leaves and air plants is on the right. A curved white bar is in the foreground. Several white round tables and white metal stools with cane seats are arranged on a brick-paved patio. In the background, there's a white building with a corrugated metal roof and some greenery.

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