



eat your
greens

FUNCTION CENTRE & CATERING

WEDDING MENU 2018

Weddings

OUR VENUE & CATERING

Eat Your Greens Function Centre is the perfect location to celebrate your wedding. Located just outside Eugowra, Central West NSW, this unique location will give you privacy and freedom to add your own individual touch to your special occasion.

Your hosts Jess and Ben Stanley specialise as wedding caterers in this private location. Garden wedding ceremonies are often catered for at this stylish function centre. The modern cuisine ranges from flowing finger food to a lavish banquet of several courses.

With over 15 years experience in outside catering at your location, Eat Your Greens catering handles all events, private or corporate, in a professional manner every time. We are able to travel to Bathurst, Orange, Dubbo and Young areas, as well as servicing our local areas of Forbes, Parkes and Cowra. Cooking is done on site, guaranteeing freshness every time. Be it marquees, an auditorium, town hall, pavilion, gymnasium, or a shearing shed, the list goes on. We have the most up-to-date equipment necessary to deliver hot fresh meals, for which Eat Your Greens is renowned, to large numbers of guests at weddings, balls, graduations and parties. All this while enjoying your own location.



THE FOOD

Fresh seasonal produce is at the heart of all our menus. Tailor your own menu or use our flexible menus, the choice is yours. The following menu covers antipasto platters, hot and cold canapés, entrée, main course, and desserts. Our wines are available to accompany your menu or pay corkage and bring your own, again the choice is yours.

Our chefs have created several different menu options for you. We can also arrange a specific menu to suit your needs catering for special requirements and requests, for example; children, vegetarians and photographer meals. Please advise of any special requirements in advance.



Antipasto

To start your day
Roving Hot & Cold Antipasto platters

A selection of meats, cheeses dips, bread and crackers,
which may include some of the following:
Spiced pumpkin and yogurt dip, labne and olive oil Romesco dip, smoked hommus
Shaved prosciutto salami chorizo
House cured trout
Truffled arancini
Warm olives
Semi roast tomatoes
Crisp asparagus and mayonnaise
Pitta bread, crackers and crusty breads



Canapés

Hot and cold Canapés

Cold

Smoked lamb rump with salsa verde
Salmon rillettes crustini and chives
House made ricotta and sweet onion brushetta
Labna, housemade crackers, sumac and dukkah

Hot

Pork cigars with apple sauce
Spiced lamb ribs with lemon yogurt
Beetroot arancini with herb aioli
Parsley and chickpea falafel, coriander salsa



Table Grazing

Platters of meats, salads and vegetable dishes, sent to each of your tables for guests to share

Meat dishes

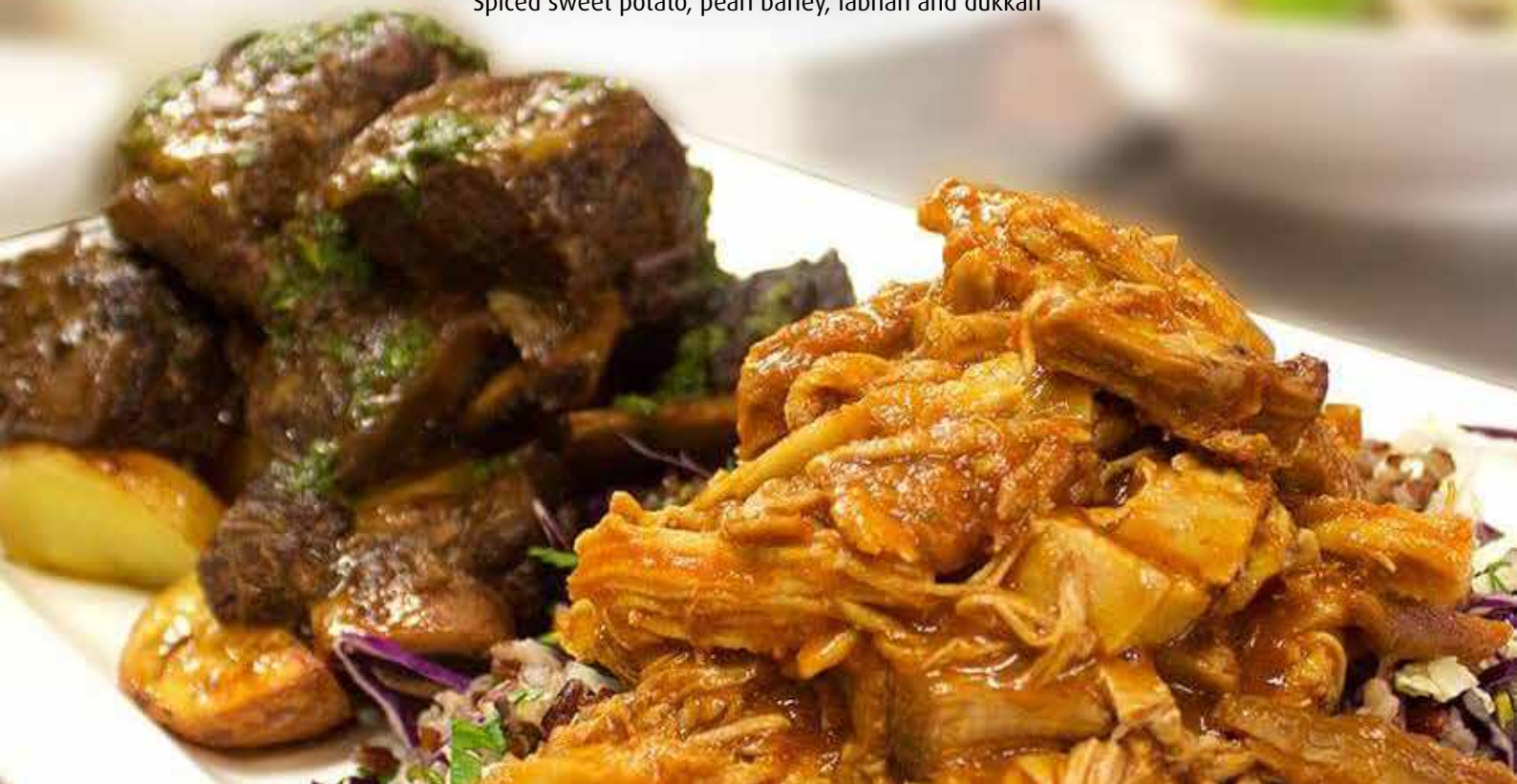
Slow roast lamb shoulder with harissa and flat bread
Roasted chicken with almonds, preserved lemon, and olives
Steamed salmon with lemon and baby herbs
Crispy pork belly, with apples and sticky onions
Scotch fillet with mustard and brandy sauce
Twice cooked beef cheeks with chimichurri sauce
Masterstock chicken, coriander, puffed rice and peanuts
Beef brisket with house made BBQ sauce and cornbread
Middle eastern lamb pie with filo and prunes
Spiced roasted lamb belly with almonds and pistachios

Vegetables please pick 2

Roast chat potatoes with rosemary sea salt
Steamed broccolini, and beans with toasted pumpkin seeds and vincotto dressing
Roast cob of corn with parmesan and lime
Roasted root vegetables with seeded mustard and honey
Butternut pumpkin mac and cheese

Salads please pick 2

Roast pumpkin, walnuts and rocket
Beetroot with lentils and whipped feta
Chargrilled asparagus, croutons, parmesan and watercress
Simple green salad with semi roast tomatoes herbs and raspberry dressing
Spiced sweet potato, pearl barley, labnah and dukkah



Menu 1

Roving platters of breads, spreads and cheeses

Main

Roast striploin served with root vegetables, cauliflower puree and greens in season

Roast Chicken Maryland served with root vegetables, cauliflower puree and greens in season



Image courtesy of Holly Bradford Photography

Menu 2

Entrée

- Masterstock fried chicken, with pickles and wasabi aioli
-
- Veal and ricotta meatballs with polenta and parmesan
-
- Olive oil and lemon squid, roast capsicum, olives, tomato, parmesan crumble and aioli
-
- Pork belly with mixed grains, silverbeet and pistachios
-
- Sumack roast tomatoes and labna tart with candied olive and herb salad

Main

- Prosciutto wrapped chicken breast, creamy polenta and mushroom ragu
-
- Pulled lamb shoulder, figs, olive and pearl barley salad, roast spiced carrots
-
- Crispy pork belly, creamed silverbeet, roast potatoes, peas and a sweet onion sauce
-
- Beef brisket with corn and tomato salsa, collard greens and cornbread
-
- Roasted pork loin, butternut pumpkin puree, thyme and bacon gratin



Menu 3

Entrée

Smoked duck breast with maple roast beetroot and orange salad

Spiced lamb ribs, romesco sauce, almonds, beans, apple and shallot salad

Master stock chicken, chilli ginger and lime salad nahm jim dressing

Countrystyle pork terrine with english piccalilli and crustini's

Main

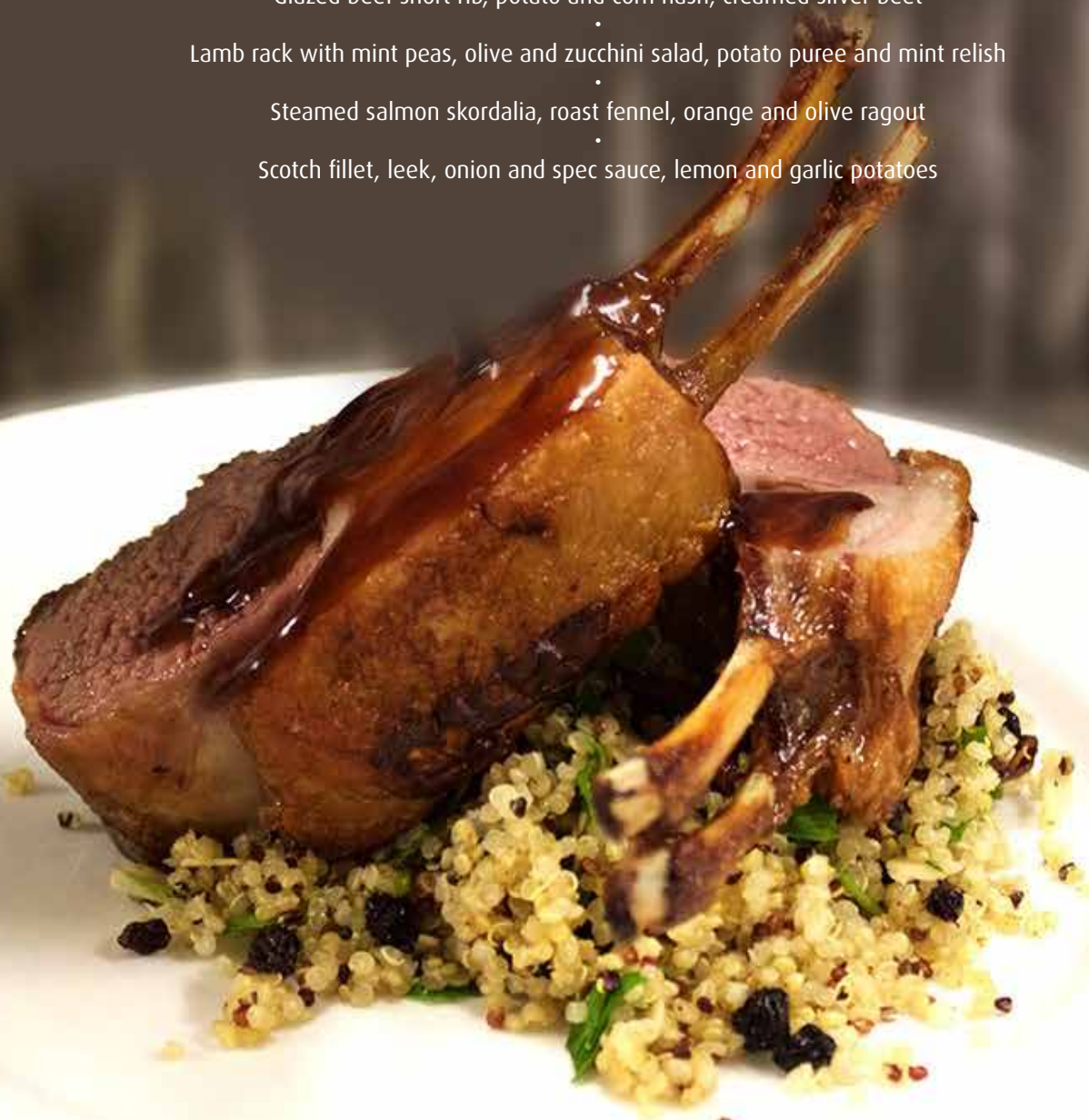
Herb rubbed spatchcock, pearl cous cous, grilled eggplant, pomegranate and tahini

Glazed beef short rib, potato and corn hash, creamed silver beet

Lamb rack with mint peas, olive and zucchini salad, potato puree and mint relish

Steamed salmon skordalia, roast fennel, orange and olive ragout

Scotch fillet, leek, onion and spec sauce, lemon and garlic potatoes



Cocktail

A selection of hot and cold canapes followed by bamboo boats
Service of menu not to exceed 3 hours.
Menu subject to seasonal variations.

Cold

Smoked lamb with salsa verde
Gin cured ocean trout with olive oil and lemon
House made Ricotta and sweet onion brushetta
Masterstock chicken rolls with hoisen and pickle cucumber
Chicken and Peppercorn boudin with aioli
Chefs selection of nori rolls with wasabi and pickled ginger

Hot

Pork cigars with apple sauce
Pork and ginger dumplings with ponzu dressing
Spiced lamb ribs with lemon yogurt
Beetroot arancini and herb aioli
Chicken and bacon sausage rolls
Pulled pork sliders with chipotle sauce

Bamboo Boats Please pick two
Spanish style chicken with dirty rice and chorizo
•
Chilli con carne beans, sour cream and flat bread
•
Mild lamb curry with yogurt sauce and rice pilaf
•
Pulled pork with wild rice salad and herbs



Desserts

Honey almond tart with poached pear and cream

Classic vanilla bean crème brulee

Sticky date pudding with butterscotch sauce and praline

Meringue roulade with vanilla cream and fresh fruit

Coconut panna cotta with pineapple salad

Chocolate and hazelnut tart

Apple and rhubarb crumble

New York cheesecake with sour cherries and chocolate crumbs

Wedding cake

Served with tea and coffee (no charge)

Plattered to each table with cream and fresh berries option

Individually served to each guest with cream and fresh berries option

Dessert tables

We can work with you to style a buffet table perfectly matched to your theme.
Choose up to 5 desserts from the following:

Lime and coconut panna cotta

Chocolate tarts with berries

New York style cheesecake

Mini pavs and berries

Passionfruit marshmallow

Giant choc chip cookies

Salted honey popcorn

Chocolate custards

Crème Brûlée

Pumpkin and goats cheese tart

Gingerbread cookies

Rich chocolate mousse

Old fashioned slices







ADDITIONAL INFORMATION

AT OUR VENUE

Venue hire fee's apply, please seek a formal quote for rates.

Linen hire charge is not included in this quote (we can organise this for you).

Bar staff wages @ \$30/hr /staff member is an additional charge to your account.

The venue is a fully air conditioned and licensed premises.

Public holidays and Sundays attract a 10% surcharge.

Final numbers given 7 days prior to the wedding. No reduction in numbers to the subsequent bill will be accepted after that date.

We require a \$500 booking non-refundable deposit to secure your date. See Terms & Conditions No.2 for further information.

Accounts must be settled on the wedding day.

Our minimum wedding menu selection and price is \$50 pp comprising roving antipasto and main from Menu 1.

Please read our standard terms and conditions prior to paying your deposit.

If the meal commencement time exceeds 20 mins to that specified, a penalty of \$30 per hour per staff member will be charged to your account. Minimum numbers for a Saturday wedding is 80 guests.

AT YOUR VENUE

Prices includes cutlery, crockery, GST and kitchen staff only.

Service staff to be supplied and paid by you. Sometimes we can supply service staff at an hourly rate of \$25 per staff member commencing at departure time from Eat Your Greens and finishing back at Eat Your Greens. We do not supply tea and coffee crockery or urn.

For Marquee weddings we require a kitchen tent approx. 6m x 5m with sides, a floor, drinkable running water, power, lights and located alongside the main marquee.

Travel charges are applicable and will be provided with the formal quotation.

Public holidays and Sundays attract a 10% surcharge.

Final numbers given 7 days prior to the wedding. No reduction in numbers to the subsequent bill will be accepted after that date.

We require a \$500 booking fee deposit to secure your date (refundable only up to 42 days prior to wedding day). See Terms & Conditions No.2 for further information.

Accounts must be settled on the wedding day.

Our minimum wedding menu selection and price is \$50 pp comprising roving antipasto and main from Menu 1.

Please read our standard terms and conditions prior to paying your deposit.

Tea, coffee and associated crockery are not available at Catering Events. If needed this must be provided by others.

If the meal commencement time exceeds 20 mins to that specified, a penalty of \$30 per hour per staff member will be charged to your account. Minimum numbers for a Saturday wedding is 80 guests.

Check out our web site on **www.eatyourgreens.com.au**

TERMS AND CONDITIONS

The contract between the patron and Eat Your Greens Function Centre is undertaken on the basis of our standard terms and conditions for all functions once a booking is accepted and/or deposit payment made. These are simple and straight forward and designed for both parties protection. Please read carefully.

1. Deposit: Payment of \$500.00 min. Within 14 days of booking to confirm your booking. If a deposit is not received by 14 days the date may be rebooked.
2. Cancellations: The \$500.00 deposit is non-refundable, a further \$500.00 will be billed to you as a cancellation fee, if notice of cancellation is given within 42 days of the function date and the date is subsequently rebooked. The full deposit will be retained in the event that the date is not rebooked.
3. Final numbers: A guaranteed minimum number of guests to attend the function will be given 7 days prior to the function date (this will be the minimum number for catering and accounting purposes and no reduction in this number will be accepted for the subsequent bill). Minimum number for Saturday weddings 80 guests.
4. Terms of payment: The balance of the account including any corkage charges where applicable is to be settled 7 days prior to the function date based on the "final numbers". Where beverages are charged on a "consumption basis" the account is estimated with any variation settled on the night of the function. We accept bank cheque, direct deposit, cash or EFTPOS (EFTPOS available at our venue only).
5. Our quotes clearly set out the menu prices and any extras are also clearly stated on the menu quote. The quoted price is subject to review and possible change without notice. Our minimum wedding menu selection and price is \$50.00pp comprising of roving antipasto platters and main from menu 1.
6. If function is held at Eat Your Greens a \$850.00 hire charge will apply for weddings and is payable with the main account.
7. A linen hire applies for wedding functions.
8. For all functions bar staff wages at \$30.00 / hour/ bar staff member will be charged to the clients account for the entire duration of the function.
9. The musicians award states all musicians booked for 4 hours or more are entitled to a meal. We can provide a main meal for \$30.00 / person including coffee and soft drinks. Any approved alcohol consumption will be charged to the clients account. Drink glasses are not permitted on the dance floor once the entertainment begins. Our policy is to change from glassware to plastic, following the completion of dinner and speeches at a time left to the management's discretion. This usually occurs sometime during dancing.
10. Patrons will conduct their function in an orderly and respectful manner and in full compliance of the law and Eat Your Greens management initiatives. We reserve the right to exclude or remove any person from the function or premises without liability.
11. The persons arranging the function will be personally responsible to fully compensate Eat Your Greens for any damage to or loss of Eat Your Greens property during the time the function guests are on the property other than damage or loss caused by Eat Your Greens principals or staff.
12. Eat Your Greens will not be liable to any claim for loss of or damage to property or injury to function organisers or guests while on the premises other than that directly caused by Eat Your Greens principals or staff. Eat Your Greens will not accept any responsibility for the loss or damage of personal property left at other function premises.
13. Eat Your Greens will not be liable for any claim for compensation for loss arising out of delay in delivering of the meals to the people at the function.
14. Social Media Clause. By engaging Eat Your Greens you consent to photographs taken at the function and commentary regarding the same being used on social media websites and in other print or web based publications.

The patron is responsible for advising Eat Your Greens as to whether any guests do not consent to having their photograph and or identity published.

Should a guest request that their photograph, identity or commentary on the same be removed from a social media site or online publication after publication or uploading, Eat Your Greens will take every reasonable step to adhere to the request within a reasonable time frame.

Eat Your Greens will not be liable for any claim for loss or damage as a result of publication of photographs, identities or commentaries on the same on social media websites or other print or web based publications.

15. Strictly no food* or beverages are to be brought onto the property of Eat Your Greens for consumption during the Conference/Event, or removed from the properties after the event unless approved by Function's Manager.

Eat your Greens Club reserves the right to request any guest not complying with the above policy to vacate the premises immediately, as per the Liquor Licensing requirements

*wedding cakes exempt.



FUNCTION CENTRE & CATERING

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www.eatyourgreens.com.au