

CONTENTIOUS CHARACTER WEDDING MENU

Grazing Table

Min 20 people

(For pre and post ceremony
or as an alternative to Entrees)

- House-made charcuterie, local cured meats, selection of artisanal cheeses, house-made preserves, house-baked breads, fresh fruit, toasted nuts (*)
- Dessert grazing table as an alternative to your wedding cake or in addition; a selection of house-made desserts and sweets with fresh seasonal fruits and/or cheeses

Canapés

Min 20 people

- Crispy polenta, parmesan, rosemary
- Seasonal arancini – ask for details
- Duck liver pâté, seasonal pickles, toast (*)
- Cauliflower fritti, tahini, local honey, sesame (v,df)
- Australian prawns wrapped in prosciutto
- Crispy squid with Tasmanian Mountain Pepper (df)

Entrees

Choose 2

- Seasonal arancini – ask for details
- Cauliflower fritti, tahini, local honey, sesame (v,df)
- Crispy squid, Tasmanian Mountain Pepper (df)
- House-stuffed vine leaves, local lemon, yoghurt (v)

Main Attractions

Choose 3

- Slow-cooked local lamb, with seasonal vegetables and flourishes
- Dewsbury free-range pork, with seasonal vegetables and flourishes
- Roasted free-range chicken, with seasonal vegetables and flourishes
- Seared tuna salad, brassicas, local leaves, vineyard egg
- Roasted carrot and barley salad, garden herbs, preserved lemon yoghurt
- Beetroot and lentil salad, feta, rocket, mint

Sides

Choose 1

- Dressed local leaves, toasted seeds (vg,df,gf)
- Hand-cut chips, Contentious Ketchup (vg,df)
- Garlic and rosemary roast potatoes (vg,df)

Desserts

Choose 2

(Alternate drop)

- Chocolate fudge brownie, vanilla bean ice-cream (v)
- Golden Gaytime – salted caramel semifreddo (v)
- Cheese selection (additional \$5pp)

Grazing Table: \$25pp. **Canapés:** \$25pp (4 canapés per person, 2 varieties).

2-course: Entree and Mains, (or Mains and Dessert): \$60pp. **3-course:** Entree, Mains and Dessert: \$75pp.

Vendor and Children's meals: \$35. **Cakeage:** \$5pp.

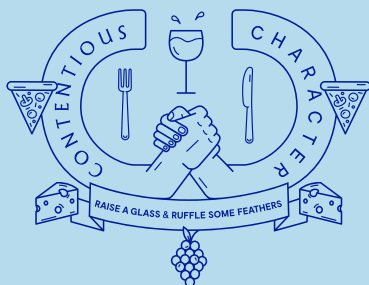
Tea & Coffee station: \$3pp. Espresso Coffee, Tea, all other drinks as per prices on Kitchen menu.

CONTENTIOUS FACTS – Please advise number & names of guests vegetarian or gluten free.

For those going against the grain, (*) indicates you can request gluten free for this plate.

Glossary – (gf) gluten free, (v)vegetarian, (vg) vegan, (df) dairy free.

Allergens – from time to time some dishes may contain traces of peanuts, tree nuts, eggs, milk, fish, crustaceans, sesame or soy. Please seek advice from us if you have a known allergy.



CONTENTIOUS CHARACTER

VENUE and DRINKS PRICING

Venue Hire

VENUE HIRE COST SCHEDULE
> 30 < 40 \$1,500
> 40 < 80 \$2,500
> 80 < 100 \$3,000
> 100 < 120 \$3,500
> 120 < 150 \$4,000

Venue hire is 6 hours, includes early arrival and set-up. If venue required more than 6 hours then \$200 p/hr additional.

Venue available 1 hour (or a time by arrangement) prior ceremony, subject to restaurant trading. All of property available for photography during venue hire period subject to restaurant trading.

Wedding Venue Capacity

- **Cellar (subject to vintage requirements):** 50 PAX sit-down, 65 PAX stand-up
- **Restaurant:** 90 PAX sit-down
- **Deck:** 40 PAX sit-down; 50 PAX stand-up
- **West & North Lawn areas:** 80-120 PAX stand-up

Additional Costs

- Stage hire & set up \$600
- Signing table & two chairs \$100
- Hire of chairs @ \$8 each
- Hire of carpet runner \$300
- Speaker & microphone \$100
- Wine barrels \$150 each

Drinks

All drinks and their prices are available on the Kitchen Menu. You can set a tab amount and we will advise when that amount is reached, and you can turn the tab into a cash bar. Special request beers or spirits purchased by us will be marked up accordingly.

Drinks Packages

Start half hour prior ceremony
(earlier arrivals to pay cash at bar until tab opens)

- **5 hrs – BASIC – \$75**

Soft drinks, juice, cider, Carlton Dry, Boags Light, two white wines and two red wines, and sparkling pre-ceremony, and for toasts. Contentious Character provides a selection to choose from. Local craft spirits charged additional at Kitchen Menu prices.

Additional hours add \$10 per head per hour.

- **5 hrs – PREMIUM – \$95**

As above, but add boutique seasonal craft beers from Bentspoke and Capital Coast Brewery. Sparklings pre-ceremony and for toasts. Contentious Character provides a selection to choose from. Local craft spirits charged additional at Kitchen Menu prices.

Additional hours add \$10 per head per hour.