

# THE **BLONDE** BUTLER

**WEDDING CELEBRATIONS**

**SAMPLE MENU & BEVERAGE PACKAGES**

2023



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## **WEDDINGS BY THE BLONDE BUTLER**

Your wedding day is a cherished celebration of love and commitment. At The Blonde Butler, our philosophy lies in delivering unforgettable hospitality, and there is no more important occasion than your wedding day to leave a lasting impression on you and your guests.

As one of Sydney's leading caterers, we know how to execute a wedding with precision and care. We offer exquisite food options for wedding packages of all styles to suit everything from casual and relaxed affairs to elegant, fine dining options.

You can find our wedding packages below, and we will happily create a bespoke menu if you've got big ideas and need help achieving them.

With us, choosing your menu is easy.

1. Select an option for post-ceremony canapes and drinks
2. Select your preferred style of dining for the reception
3. Consider whether you want any additional upgrades
4. Select a beverage package to complete the offering

## **PRICING**

Pricing starts from \$96 per person for an exquisite menu.

Staffing and equipment costs will be charged in addition to your menu selection, as they are dependant on your choice of menu, venue and facilities available.

Without further ado, let's dive in!



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## **LET THE FESTIVITIES BEGIN!**

Once your ceremony is over, you'll want to know your guests are comfortable and having fun. Choose from one of the following options for your guests to graze on following the ceremony.

### **OPTION 1: CANAPES – \$26 per person**

A choice of 4 canapés from the selection below:

#### **COLD CANAPES**

Peking duck pancake, hoisin sauce

Spring pea tart with whipped goats curd, lemon & mint (v)

Brioche toast, lemon ricotta, fresh peach, micro basil (v)

Chicken roulade, sweetcorn puree (gf)

Chat potato, horseradish crème, chives (v)

#### **HOT CANAPES**

Parmesan, pea and mint arancini with aioli (v)

Crumbed prawn, dill mayonnaise

Miniature beef bourguignon pies

Handcrafted pork and fennel sausage roll with apple chutney

Wagyu beef slider, aged cheddar, pickles

### **OPTION 2: GRAZING TABLE – \$40 per person**

#### **CHEESE, CHARCUTERIE & ANTIPASTO GRAZING STATION**

A stunning grazing table brimming with fresh produce, styled beautifully on wooden boards and ceramic platters with fresh produce to tie it all together. Your grazing table will include:

A selection of cheeses including vintage cheddar, triple cream brie, gorgonzola & creamy blue

Prosciutto, sopressa, truffle salami & bresaola

Quince paste, whole bunches of grapes, figs & strawberries

Marinated & roasted antipasti vegetables, olives, cornichons

Dried fruits & nuts

Crackers & sourdough



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## **THE MAIN EVENT**

Your Wedding Reception is the pinnacle of the day. You will have rejoined your guests, they are relaxed, and... it's time to let the party begin. We offer a two-course plated option or a shared dining banquet served down the centre of the tables.

## **OPTION 1: TWO COURSE PLATED DINNER –\$75 per person**

Your choice of entree and main, or main and dessert

## **TO BEGIN**

Sourdough bread & Pepe Saya Butter

## **ENTREE**

Beetroot, stracciatella, walnut, roasted grapes, vinaigrette (v, gf)

Kingfish, buttermilk, finger lime, jalapeno, micro coriander (gf)

Spring tart, peas, edamame, sumac, goats curd, pea tendrils (v)

Roasted chicken breast, textures of corn, Aleppo pepper (gf)

## **MAIN**

Barramundi, roasted heirloom carrots, romesco, pistachio dukkah (gf)

Chicken supreme, truffled parmesan polenta, new season asparagus, fresh peas, herb oil (gf)

Pepper crusted wagyu tenderloin, white bean puree, salsa verde, green beans (gf)

Pork belly, apple, braised pencil leeks, purple cabbage & cider jus (gf)

## **DESSERT**

Belgian chocolate tart, crème fraîche, peanut brittle

Eton mess, blackberry, passionfruit, mascarpone

Caramelised white chocolate panna cotta, malt biscuit, freeze-dried mandarin

A selection of artisan cheeses and accompaniments (v)



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## THE MAIN EVENT

### OPTION 2: SHARED DINING BANQUET – \$70 per person

Your choice of 2 mains and 3 sides to be served buffet style down the centre of each table

## TO BEGIN

Sourdough bread & Pepe Saya Butter

## MAINS

Miso barramundi, ginger, shallot (gf)

Roasted side of salmon, tahini yoghurt, fresh herbs, pomegranate, pistachio (gf)

Whole roasted chicken, sweet pea puree, fried cavolo nero (gf)

Slow roasted lamb shoulder, labne, wild oregano (gf)

Roasted porchetta rolled with wild garlic, fennel & rosemary, salsa verde, seasonal relish (gf)

Pepper crusted beef tenderloin, horseradish creme, watercress (gf)

## SIDES

Glazed Asian greens, sesame, soy (vegan, gf)

Roasted potatoes, rosemary salt (vegan, gf)

Red oak, radicchio and soft herb salad with chardonnay vinaigrette (vegan, gf)

Honey glazed pumpkin with feta and pepita's (v, gf)

Charred asparagus, lemon, pecorino (v, gf)

Heirloom tomato, peach, buffalo mozzarella & basil salad, vincotto dressing (v, gf)



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## **POST CEREMONY UPGRADES**

Increase the number of canapés you'd like to offer: enquire for pricing

Choose a fresh seafood grazing station instead of the cheese, charcuterie & antipasto grazing table: \$60 per person

## **RECEPTION UPGRADES**

Upgrade your plated 2 course dinner to 3 courses: additional \$15 per person

Add shared entrees to your shared dining banquet: additional \$30 per person

Add an additional main course option to your shared dining banquet: additional \$18 per person

Alternate drop service for plated menus: an additional \$10 per person

Add a dessert grazing table, filled with miniature sweet items: additional \$30 per person

Add a selection of 2 miniature sweet items to be roamed on platters: additional \$12 per person



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## BEVERAGE PACKAGES

### **HOUSE PACKAGE**

Da Luca Prosecco, Veneto Italy  
2021 Dusky Sounds Sauvignon Blanc, South Island  
2020 St Hallett Faith Shiraz, Barossa  
Peroni Nastro Azzurro & Peroni Leggera (light)  
Still & sparkling water  
Coca Cola, Coca Cola No Sugar, Sprite & Lift

### **PREMIUM PACKAGE**

Croser NV Adelaide Hills NV  
2021 Eddystone Point Pinot Gris Tasmania  
2020 Grant Burge Vigneron Collection z Miamba Shiraz Barossa  
Peroni Nastro Azzurro & Peroni Leggera (light)  
Still & sparkling water  
Lemon, lime & bitters, Coca Cola, Coca Cola No Sugar, Sprite & Lift

### **OPTIONAL UPGRADES**

Veuve Clicquot  
2020 Marquis De Pennautier Rosé, Languedoc-Roussillon  
2021 Mud House Claim 431 Pinot Noir, Central Otago

### **COCKTAIL MENU**

Seasonal Bellini  
Aperol Spritz  
Tommy's Margarita  
Passionfruit Caprioska  
Espresso Martini

Pricing starts at \$75 per person for a six hour package.  
Optional upgrades are priced per bottle, or ask us about including them in your package.  
Cocktails sold individually, starting at \$12 per cocktail.  
Contact us for a quote: [info@blondebutler.com.au](mailto:info@blondebutler.com.au)

