



# B A R E F O O T

AT B R O K E N H E A D

## Simple Wedding Plan

### CANAPÉ or SIT DOWN RECEPTION

#### CANAPÉ (17 - 70 guests)

*Price includes food, waitstaff, bar staff, glassware, disposable plates & cutlery made from wood and paper, and "two -month out planning".*

*Alcohol and soft drinks are purchased by you, and served by us by RSA certified staff. Excess purchases can be refunded by our suggested supplier.*

(Cocktail glassware additional)

#### CANAPÉ RECEPTION PRICES

**Standard:** 2 canapes, 2 medium, 1 substantial, 1 dessert  
**\$205.00 per person**

**Deluxe:** 2 canapes, 2 medium, 1 substantial, 1 dessert  
and a grazing table **\$227.00 per person**

**Grazing table for later in day: extra \$50 per person**

### **Children's Pricing**

0 - 4 years: Free // 5 - 10 years: one-quarter price // 11 - 15 years:  
two thirds price

These prices exclusive of GST

### **Canapes (First Bites)**

Tequenos

Haloumi sticks wrapped in wonton pastry, deep fried and served  
with guacamole

Fish ceviche

Fresh diced fish in a citrus dressing served in spoons

Oysters

Served with either vinegar mignonette or natural

Mushroom arancini

Served with arrabiata dipping sauce

Stuffed mushrooms

Grated in the oven and filled with ricotta and thyme

Tomato bruschetta

Tomato basil and ricotta served on crostini

Fish tartare causa

Potato and yellow chili dough, topped with finely diced fish

Satay chicken

On skewers served with satay sauce

Fried wontons

Pork and prawn, sweet and sour dipping sauce

### **Mediums (Gourmet Tastes)**

Fish taco

Served with coleslaw, chili mayo and mango salsa

Crispy squid

Served with tartare sauce and lemon

Popcorn chicken or cauliflower

Served with lemon and 5 spice sauce

Empanadas

Beef or cheese and corn

Sliders

crispy pork belly, onion salsa and mayo

Corn fritters

served with chili mayo

Salmon gravlax

Served on costini with sour cream and dill

### **Substantial (Fork Food) served in small bowls**

Miso eggplant or pork char siu

Served with pickled daikon

Jamaican style jerk chicken

Served with apple coleslaw

Fried rice

Prawn and Chinese sausage

Thai noodle salad

Vegetarian or chicken

BBQ steak

Served with chimichurri and potato salad

### **Desserts**

all served individually

Alfajores

shortbread cookie sandwich with dulce de leche in the middle

Cheesecake

Topped with seasonal fruits

Chocolate tarts

Topped with strawberries

Mini lemon tarts

Topped with meringue

### **Grazing Table**

Late night Feast or Graze for a few hours throughout  
Canapé Service

**Bbq table:** bbq meats, veggies and salads

**Mexican table:** tacos, nachos, dips, pickles, toppings

**Antipasti:** cheese, cured meats, fruits, nuts, crackers

### **SIT-DOWN RECEPTION ( 6 - 32 guests )**

*Price includes tables and chairs, linen, food, waitstaff, bar staff, deluxe crockery & silverware, glassware, and “two-month out planning”.*

*Alcohol and soft drinks are purchased by you and served by us.*

*(Cocktail glassware & garnishes are not included)*

### **SIT-DOWN RECEPTION PRICES**

**for 6 - 16 guests add chefs' supplement \$550**

#### Pricing

Standard - Choice of 2 Canapés, 2 Mains, 2 Sides, 1 Dessert **\$232  
per person**

Deluxe - Choice of 2 Canapés, 2 Mains, 2 Sides, 1 Dessert **\$261 per  
person**

Luxury - Choice of 2 Canapés, 2 Mains, 2 Sides, 1 Dessert **\$283**  
**per person**

### **Children's Pricing**

Sit down Menus seated at adults' tables

5 - 10 years: half price // 11 upwards: three quarters price

Children's meals for under 10 years fed separately to adult tables  
\$40

**These prices exclusive of GST**

## **STANDARD MENU**

### CHICKEN CAUSA

Potato and yellow chili dough, chicken salad with mayo and chives

### CHICKEN SATAY

*on a skewer, peanut, coconut and red curry sauce*

### FISH TATAKI

*Avocado cream, pickled daikon salsa, served on wonton crisps*

### CAULIFLOWER POPCORN

*crispy fried with chipotle vegan mayo*

## **MAINS**

### FLANK BEEF STEAK WITH CHIMICHURRI

*cooked on the grill, served with charred leeks, chimichurri*

### ROAST CHICKEN

*with achiote and orange spice rub*

### THAI GREEN CURRY

*vegetarian with coconut cream*

### WHOLE ROASTED CAULIFLOWER

*served over herbed chickpea hummus, nuts and seeds*

## **SIDES**

*GRILLED VEG SALAD*

*dressed with olive oil and sherry vinegar*

*ROASTED POTATOES*

*with rosemary, garlic, sour cream and chives*

*WOMBOK SALAD*

*coriander, peanut, orange dressing*

*ROASTED BEETROOT AND ONIONS*

*with thyme, balsamic vinegar and ricotta cheese*

**DESSERTS**

*CRÈME CARMEL*

*MERENGADO*

*Dulce de leche cream, seasonal fruit, meringue, pecans*

**DELUXE MENU**

**CANAPES**

*OCTOPUS CARPACCIO*

*kalamata mayo and crisps*

*BEEF TARTARE*

*Served on crostini*

*PRAWN COCKTAIL CAUSA*

*Potato, yellow chili dough, cocktail sauce*

*MISO EGGPLANT*

*Fried crispy and tossed with miso glaze*

## **MAINS**

### *PORK BELLY*

*crispy skin, tender meat, apple sauce*

### *WHITE FISH OF THE DAY*

*Clams, lemon, garlic, dill*

### *GRILLED JERK CHICKEN*

*jamaican style marinade, grilled pineapple salsa*

### *SAUTEED POTATO GNOCCHI*

*with sage and butter*

## **SIDES**

### *ROASTED CARROTS*

*honey and thyme*

### *BEANS & ROASTED ZUCCHINI SALAD*

*roasted zucchini, cannellini beans, green beans, mint*

### *ROASTED CHAT POTATOES*

*topped with salsa verde*

### *LEAFY SALAD*

*fresh leaves, seeds, lemon dressing*

## **DESSERTS**

### CHOCOLATE CAKE

*Caramel spread in the middle, chocolate sauce*

### LEMON TART

*Served with crème fraiche*

## **LUXURY MENU**

### **CANAPES**

#### TUNA NIKKEI CEVICHE

*yellowfin tuna or kingfish, asian ceviche dressing*

#### BEEF CARPACCIO

*topped with tonnato mayo, fried capers and shallots*

#### CRISPY SALT & PEPPER SQUID

*served with lemon wedges and tartare sauce*

#### STICKY SWEET AND SOUR PRAWN

*burnt avocado, coconut tiger's milk, herb and julienned veggie  
salad*

*FISH SASHIMI PLATTER*

*tuna, salmon and white fish (subject to availability) served with  
soy sauce,*

*ginger and wasabi*

**MAINS**

*CHAR SIU PORK*

*served with pickled daikon*

*LAMB SHOULDER*

*slowly roasted with garlic and rosemary jus*

*BUGS*

*pan fried and served with garlic butter*

*FISH STEAKS*

*with chimichurri*

**SIDES**

*THAI NOODLE SALAD*

*rice noodles, wombok, peanuts, crispy shallots, herbs, thai dressing*

### *ROASTED WOMBOK*

*grilled with miso butter, sesame seed*

### *SMOKED EGGPLANT*

*served whole with olive oil, salt and garlic*

### *GREEN SALAD*

*spinach, green beans, broccolini, asparagus, honey mustard*

### *ROASTED SWEET POTATOES*

*with citrus butter, herbs*

## **DESSERTS**

### *VANILLA BEAN PANNACOTTA*

*topped with seasonal fruits*

### *CRUNCHY CHOCOLATE MOUSSE*

*served to share with crunchy walnuts*

### *TIRAMISU*

*coffee soaked savoiardi biscuits and mascarpone cream*

*For questions about food choices please email Tim:  
tim@barefootbh.com.au*

*No swapping between tiers, unless swapping from the  
Standard tier to the Deluxe.*

*Gluten-free, Vegetarian and Vegan options available.*