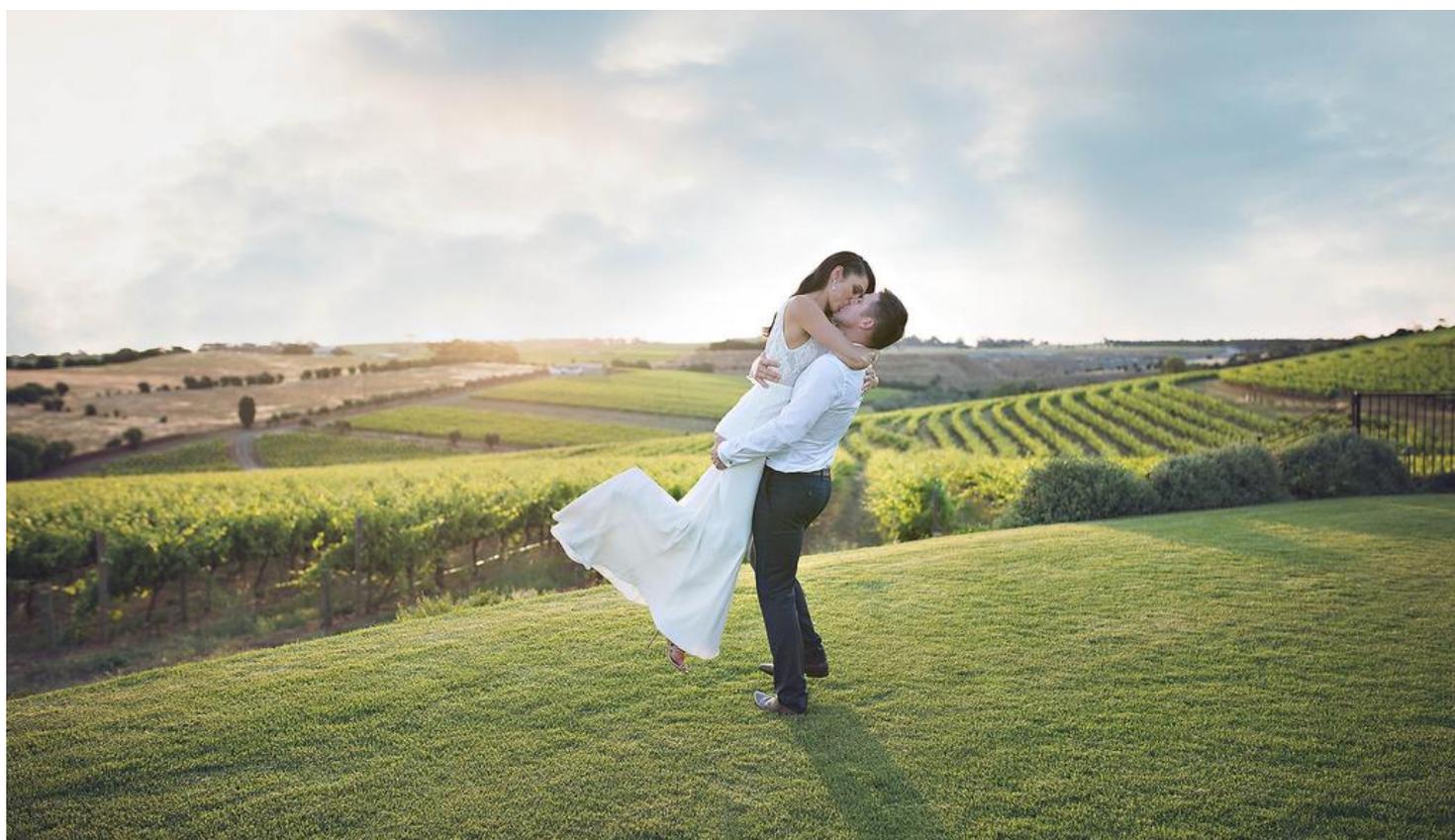




CORIOLE

McLAREN VALE

CORIOLE WEDDINGS



FOOD AND BEVERAGE PACKAGES

2021 - 2022

79 CHAFFEYS ROAD | GENEVIEVE@CORIOLE.COM

8323 8305 | WWW.CORIOLE.COM

MENU OPTIONS

Sample sharing menu one | \$95pp

To start

To start house-baked bread, churned butter, herb salt

Coriole 'First' EVO

Estate grown kalamata olives

Pork, mulled raisins, apple, mustard sourdough

Ocean trout, creme fraiche, chive oil

Buffalo curd, tomatoes, garden herbs, buckwheat

Beef carpaccio, pickled radicchio, orange, pecorino

To follow (please select 2)

Barramundi, fennel, pickled lemon, herb cream

Beef, preserved zucchini, beef jus, mustard leaf

Lamb rump, bean, pea salad and mint salad, gremolata

Pork loin, sweet corn and crisp pancetta salad, corn purée

Chicken breast, wood grilled peppers and onions, salsa verde

Sides

Morning harvest salad, yogurt dressing.

Potatoes with herb and lemon salt

Dessert (served on buffet table)

Wedding cake

Optional

Chef's selection of canapés served during
pre-dinner drinks charged at \$12.50 per person.

MENU OPTIONS

Sample sharing menu two | \$105pp

To start

To start house-baked bread, churned butter, herb salt

Coriole 'First' EVO

Estate grown kalamata olives

Pork, mulled raisins, apple, mustard sourdough

Ocean trout, creme fraiche, chive oil

Buffalo curd, tomatoes, garden herbs, buckwheat

Beef carpaccio, pickled radicchio, orange, pecorino

To follow (please select 3)

Barramundi, fennel, pickled lemon, herb cream

Beef, preserved zucchini, beef jus, mustard leaf

Lamb rump, bean, pea salad and mint salad, gremolata

Pork loin, sweet corn and crisp pancetta salad, corn purée

Chicken breast, wood grilled peppers and onions, salsa verde

Sides

Morning harvest salad, yogurt dressing.

Potatoes with herb and lemon salt

Dessert (served on buffet table)

Wedding cake

Optional

Chef's selection of canapés served during
pre-dinner drinks charged at \$12.50 per person.

MENU OPTIONS

Sample sharing menu three | \$115pp

To start

To start house-baked bread, churned butter, herb salt

Coriole 'First' EVO

Estate grown kalamata olives

Pork, mulled raisins, apple, mustard sourdough

Ocean trout, creme fraiche, chive oil

Buffalo curd, tomatoes, garden herbs, buckwheat

Beef carpaccio, pickled radicchio, orange, pecorino

To follow (please select 3)

Barramundi, fennel, pickled lemon, herb cream

Beef, preserved zucchini, beef jus, mustard leaf

Lamb rump, bean, pea salad and mint salad, gremolata

Pork loin, sweet corn and crisp pancetta salad, corn purée

Chicken breast, wood grilled peppers and onions, salsa verde

Sides

Morning harvest salad, yogurt dressing.

Potatoes with herb and lemon salt

Dessert (served on buffet table)

Wedding cake

Selection of house-made miniature desserts

Optional

Chef's selection of canapés served during
pre-dinner drinks charged at \$12.50 per person.

MENU OPTIONS

Sample Cocktail Menu

3 cold canapé items, 2 hot canapé items, 2 tray items: \$85pp

3 cold canapé items, 2 hot canapé items, 1 tray item, live cooking section @ \$95pp

Cold canapés

Beetroot and Woodside chevre tarts, crystallised walnuts

Eggplant and rainbow chard roll, chilli jam

Spencer gulf prawn, lemon cream, rice cracker, parsley salt

Pork rillettes, stone fruit, melba toast

Cherry wood smoked chicken, aioli, cos, toast

Rare beef, caramelised onion, mustard and cheddar open sandwich

Hot canapés

Polenta chips, pepperonata, manchego

Beef slider, grilled cheese, slaw

Salmon and nori spring roll, ponzu vinaigrette

Crumbed garfish, aioli, lemon

Potato croquettes, sauce romesco

Pork and fennel sausage rolls, roast tomato sauce

Lamb empanadas, chimi churri

Fried chicken wings, sriracha

Substantial items

Barramundi, fennel, pickled lemon, herb cream

Fennel and chilli orechiette, parmesan

Beef, preserved zucchini herbs and grains, mustard sauce

Lamb rump, bean, pea salad and mint salad, gremolata

Pork loin, sweet corn and crisp pancetta salad, corn purée

Chicken breast, wood grilled peppers and onions, salsa verde

Live cooking station

Authentic seafood paella – chicken, chorizo, SA prawns, Port Lincoln mussels

(vegetarian option available)

Dessert

Wedding cake

BEVERAGE PACKAGES

Event beverage packages are served for a 5.5 hour duration from 6.00pm to 11.30pm

Classic package | \$65pp

Prosecco
Chenin Blanc
Redstone Shiraz
Songbird Cabernet Sauvignon
Local beer selection
Soft drinks
Orange juice

Premium package | \$75pp

Prosecco
Choice of Chenin Blanc or Fiano
Rosé
Choice of two red wines:
Sangiovese, Nero d'Avola, Dancing Fig, Estate Shiraz, Estate Cabernet
Local beer selections
Swell Cider
Soft Drinks
Orange juice

Deluxe drinks package

Create your custom package, enquire for pricing.

Children aged 3 - 12 are provided with a children's meal and unlimited soft drinks at \$60 per head.

We provide all suppliers with meal and soft drinks at \$50 per head.

For all wedding enquiries, please contact Genevieve Liston at genevieve@coriole.com