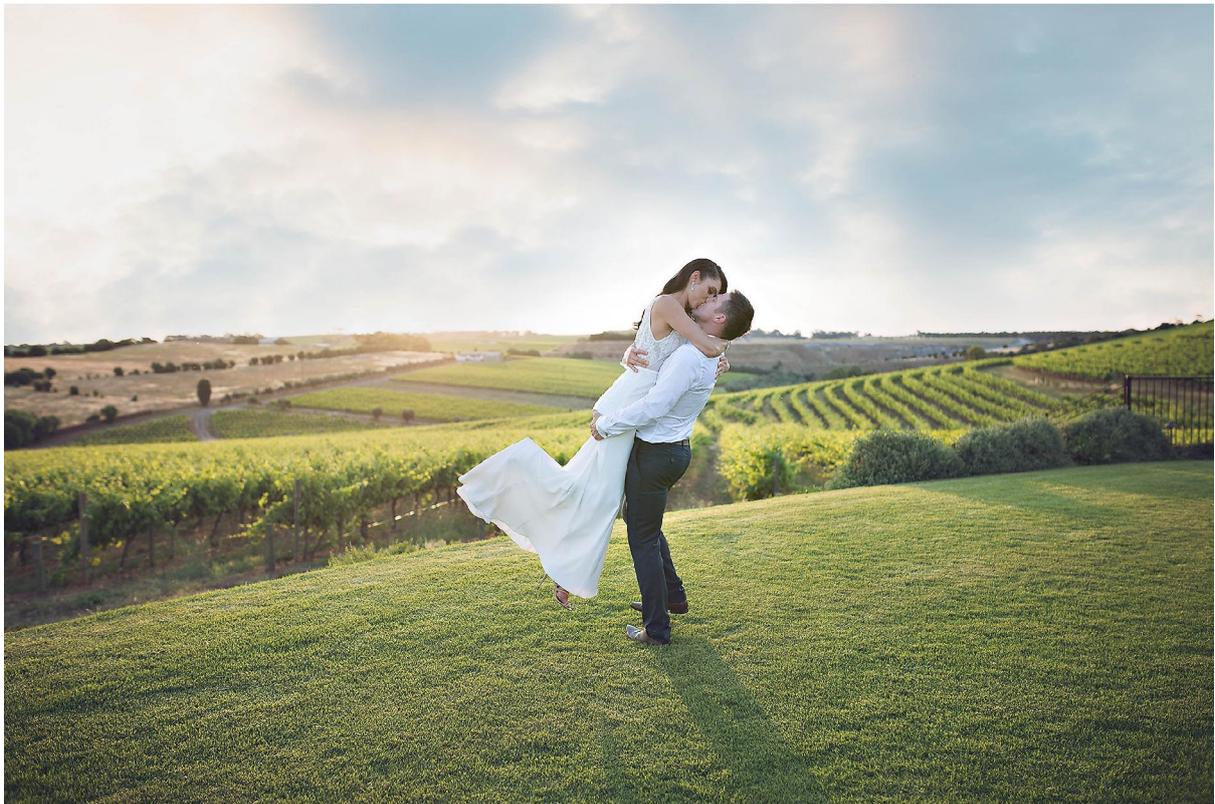


# CORIOLE WEDDINGS

## FOOD & BEVERAGE PACKAGES

October 2018 – April 2019



**Sample Sharing Menu One | \$95pp**

**To start**

House baked bread, churned butter, herb salt  
Coriole 'First' EVO Estate grown kalamata olives

Pork rillettes, stone fruit, sourdough

Ocean trout, fennel, orange, puffed rice

Beetroot, Woodside chevre, caramelized puff pastry

Beef carpaccio, tomato, fried capers, onion jam

**To Follow (please select 2)**

Fish, potato galette, cider beurre blanc, crispy salt bush

Beef, potato puree, malt roasted onions, beef jus

Chicken breast, herb paste, leek fondant, jus gras

Lamb, miso, lemon, cucumber, roasted seeds

Pork loin, grilled apple, radicchio slaw, crackling

**Sides**

Garden harvest salad, Stout Rd almonds, citrus

Potatoes, lemon, oregano, aioli

**Dessert (served on buffet table)**

Wedding cake

**Sample Sharing Menu Two | \$105pp**

**To start**

House baked bread, churned butter, herb salt  
Coriole 'First' EVO Estate grown kalamata olives

Pork rillettes, stone fruit, sourdough

Ocean trout, fennel, orange, puffed rice

Beetroot, Woodside chevre, caramelized puff pastry

Beef carpaccio, tomato, fried capers, onion jam

**To Follow (please select 3)**

Fish, potato galette, cider buerre blanc, crispy salt bush

Beef, potato puree, malt roasted onions, beef jus

Chicken breast, herb paste, leek fondant, jus gras

Lamb, miso, lemon, cucumber, roasted seeds

Pork loin, grilled apple, radicchio slaw, crackling

**Sides**

Garden harvest salad, Stout Rd almonds, citrus

Potatoes, lemon, oregano, aioli

**Dessert (served on buffet table)**

Wedding cake

## **Sample Sharing Menu | \$115pp**

### **To start**

House baked bread, churned butter, herb salt  
Coriole 'First' EVO Estate grown kalamata olives

Pork rillettes, stone fruit, sourdough

Ocean trout, fennel, orange, puffed rice

Beetroot, Woodside chevre, caramelized puff pastry

Beef carpaccio, tomato, fried capers, onion jam

### **To Follow (please select 3)**

Fish, potato galette, cider buerre blanc, crispy salt bush

Beef, potato puree, malt roasted onions, beef jus

Chicken breast, herb paste, leek fondant, jus gras

Lamb, miso, lemon, cucumber, roasted seeds

Pork loin, grilled apple, radicchio slaw, crackling

### **Sides**

Garden harvest salad, Stout Rd almonds, citrus

Potatoes, lemon, oregano, aioli

### **Dessert (served on buffet table)**

Selection of miniature desserts

Wedding cake

## **Sample Cocktail Menu**

3 cold canapé items, 2 hot canapé items, 2 tray items @ \$85.00pp  
3 cold canapé items, 2 hot canapé items, 1 tray item, 1 live cooking section @ \$95.00pp

### **Cold Canapés**

Beetroot and Woodside chevre tarts, crystallised walnuts

Duck liver parfait, native fruit

Pork rillettes, stone fruit, melba toast

Cherry wood smoked chicken, celeriac remoulade, toast

Ocean trout, fennel, orange, puffed rice

### **Hot canapés**

Blue swimmer crab and snapper 'crab sticks', thousand island dressing

Beef slider, cheddar, slaw

Potato croquettes, sauce romesco

Pork belly, orange, pickled fennel

Lamb flat breads, salsa verde, spiced yogurt

Fried chicken wings, home made sriracha

### **Tray item**

Fish, potato galette, cider beurre blanc, crispy salt bush

Beef, potato puree, malt roasted onion, beef jus

Chicken breast, herb paste, leek fondant, jus gras

Crispy polenta, sauce Romesco, tomato, black olive, basil

Lamb, miso, lemon, cucumber, seeds

Pork loin, grilled apple, radicchio slaw, crackling

### **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 5.75 hour duration from 6.00pm to 11.45pm

### **Classic Package | \$65pp**

Blanc de blanc  
Chenin Blanc

Redstone Shiraz  
Songbird Cabernet Sauvignon

Coopers Pale Ale  
Coopers Session ale  
Coopers light  
Soft drinks | Orange juice

### **Premium Package | \$75pp**

Prosecco  
Chenin Blanc  
Rose

Dancing Fig Shiraz  
Sangiovese

Vale Brewing Ale  
Coopers Pale Ale  
Coopers Light Beer  
Swell cider  
Soft Drinks | Orange juice

### **Deluxe Package | \$95pp**

Prosecco  
Fiano  
Reserve Chenin  
Rose

Estate Shiraz  
Estate Cabernet Sauvignon

Vale Brewing Ale  
Coopers Pale Ale  
Coopers Light Beer  
Swell cider  
Soft Drinks | Orange juice