



THE BOWER  
ESTATE

X

RIDGEWAY  
CATERING

*Catering*  
MENUS



# MENU *options*

## **COCKTAIL HOUR PACKAGE**

Min 40 guests, \$100pp (per person) 2025, \$110pp 2026

- Five canapés for cocktail hour
- Two-hour drinks package

## **FEASTING MENU**

2025 - \$9,000 for up to 40 guests, additional adult guest \$180pp

2026 - \$9,000 for up to 40 guests, additional adult guest \$190pp

- Four canapés for cocktail hour
- Entree, main, accompaniments served simultaneously
- Wedding cake cut and served
- Five-hour drinks package
- Alfresco bar

## **PLATED ALTERNATE MENU**

2025 - \$9,000 for up to 40 guests, additional adult guest \$190pp

2026 - \$9,000 for up to 40 guests, additional adult guest \$200pp

- Four canapés for cocktail hour
- Entree and mains served traditionally
- Wedding cake cut and served
- Five-hour drinks package
- Alfresco bar

## **COCKTAIL MENU**

2025 - \$9,000 for up to 40 guests, additional adult guest \$180pp

2026 - \$9,000 for up to 40 guests, additional adult guest \$190pp

- Four canapés for cocktail hour
- Substantial canapé dinner service
- Wedding cake cut and served
- Five-hour drinks package
- Alfresco bar

## **FOOD ONLY SERVICE**

2025 - \$6,500 for up to 40 guests

2025 - Additional adult guest \$130pp (Feasting/Cocktail) or \$140pp (Plated)

2026 - \$6,500 for up to 40 guests

2026 - Additional adult guest \$140pp (Feasting/Cocktail) or \$150pp (Plated)

- Four canapés for cocktail hour
- Choice of menu: Feasting, Cocktail or Plated
- Wedding cake cut and served

## **ALL MENUS**

Children aged 0-6 years - \$0pp

Children aged 7-14 years - \$60pp 2025, \$65pp 2026

Children aged 15-17 years - \$100pp 2025, \$105pp 2026

There is a 15% surcharge for Sundays and public holidays





# COCKTAIL HOUR *package*

## CANAPES

Please select 5 canapés to be served during Cocktail Hour.

### COLD CANAPÉ SELECTION

- Wagyu steak tartare, truffle mayonnaise, toasted brioche (gf available)
- Beetroot & goat's cheese tartlets (v)
- Salmon tartare blinis, caviar
- Freshly shucked oysters, ponzu & mignonette dressing (gf)
- Scallop ceviche, served on half shell (gf)
- Smoked salmon, creme fraiche & chive cornettos
- King prawn slider, mayonnaise, milk bun
- Bruschetta, grilled mushrooms, pine nut & goat's feta (v)
- Charcuterie selection, grissini

### HOT CANAPÉ SELECTION

- Jamon & mozzarella croquettes, aioli
- Confit pork belly, with sticky mustard soy dressing, pickled apple (gf)
- Crispy duck spring rolls, house made plum sauce
- Mushroom & mozzarella arancini, truffle mayonnaise (v)
- Miso glazed eggplant skewers, toasted sesame seeds, chives (v, gf)
- Chicken Teriyaki skewers, pickled ginger, fried shallots
- Seared wagyu beef, wasabi mayo, shiso leaves (gf)

2025 - Additional canapés can be added for \$8pp



# FEASTING *menu*



# FEASTING

## menu

*Enjoy several courses of fine dining laid out in beautiful, tiered displays on each table and shared amongst guests. This dining style allows guests to graze and choose menu items as they please. All menu items, aside from your wedding cake, are designed to come out at the same time.*

### CANAPES

Please select 4 canapés to be served during Cocktail Hour

- Select from Cocktail Hour Package canapes

### PLUS +

### BREAD & BURRATA

Pochon sourdough with burrata, olive oil, and aged balsamic (v)

### SALAD

Please choose one

- Butter lettuce, asparagus, pink grapefruit, mint, pickled ginger (v, gf)
- Grilled Zucchini, toasted pine nuts, currants, feta & macadamia nuts (v, gf)
- Cos radicchio and radish salad, Bower honey glazed walnuts and nasturtiums, buttermilk dressing (v, gf)
- Mixed leaves, soba noodles, avocado, cherry tomato, jalapeno, white sesame vinaigrette (v)

*2025 - Additional salads can be added for \$8pp*

### MAIN COURSE

Please choose two

- 5 hour braised lamb shoulder, cooking jus, macadamia nut gremolata (gf)
- Balmain bug & prawn agnolotti, mustard fruit beurre blanc, watercress
  - Sticky caramel pork belly with chili and candied native finger lime
  - Wagyu beef bourguignon – Alsace bacon and hinterland mushrooms
- Chicken saltimbocca – prosciutto and sage wrapped chicken breast, romesco sauce
  - Queensland barramundi curry – tamarind, coconut and Thai basil
- Handmade gnocchi, baby spinach, semi dried tomato, truffle cream sauce (vegan)

*2025 - Additional mains can be added for \$14pp*

### ACCOMPANIMENTS

Please choose one

- Twice cooked kipfler potatoes, thyme and bay leaves (v, gf)
- Steamed fragrant jasmine rice, fried shallots, bush mint (v, gf)
- Seasonal greens with lemon dressing, toasted almonds (v, gf)
  - Roasted pumpkin, persian feta, pistachios (v, gf)
  - Creamy mash potato, truffle oil, chives (v, gf)

*2025 - Additional accompaniments can be added for \$8pp*

### YOUR WEDDING CAKE

Individually cut & plated.

Served with vanilla double cream & raspberry coulis.



# PLATED ALTERNATE *menu*



# PLATED ALTERNATE

## *menu*

### CANAPES

Please select 4 canapés to be served during Cocktail Hour

- Select from Cocktail Hour Package canapes.

### PLUS +

### ENTRÉE

Please choose two for an alternate serve

- Pork hock terrine, dried cranberries, pistachios, truffle mayonnaise, house pickles (gf)
  - Beef carpaccio, quail egg, fried capers, balsamic jelly, red vein sorrel (gf)
- Hiramasa Kingfish sashimi, jalapeno, olive oil, pickled cucumber, yuzu aioli, ocean trout pearls (gf)
  - Variations of beetroot & goat's cheese, candied walnuts, sherry vinaigrette
  - Moreton Bay Bug & prawn tortellini, sweet mustard fruit beurre blanc
- Pan-fried quail breast, porcini mushroom risotto, red wine sauce, watercress (gf)

### MAIN COURSE

Please choose two for an alternate serve

- Confit duck leg, colcannon potato, red onion & currant chutney, jus de Provence (gf)
- Miso glazed king salmon, preserved lemon & dill risotto, watermelon radish salad (gf)
- Red wine braised beef cheek, potato gratin, carrot puree, sautéed mushroom & Alsace bacon, horseradish gremolata (gf)
  - Chicken ballotine, filled with truffle mushrooms, creamed potato, sautéed spinach, red wine jus (gf)
    - Confit Bangalow pork belly, Asian slaw, seeded mustard jus
- Beef eye fillet, served medium, truffle cauliflower puree, charred cauliflower, shallot & red wine jus (gf) (\$15pp supplement)
  - Baked eggplant, tomato & fregola fresh herb salad, ginger & soy dressing (v)
    - Roasted ratatouille cassarecce pasta, Napoli (v)
      - Mushroom & truffle risotto (v)
      - Seasonal vegetable risotto (v)
    - Sweet potato, chickpea & spinach curry, pasta orecchiette (vegan)
  - Potato gnocchi, enoki mushroom, braised heirloom tomato, spinach (vegan)
- Roasted field mushrooms, braised cannelloni beans, semi-dried tomato, white onion & sesame dressing (v)

### SIDE DISHES

Please choose two

- Steamed broccolini, green beans, confit garlic (v, gf)
- Kipfler potatoes, roasted in duck fat, fresh thyme & bay leaves (gf)
- Roasted field mushrooms, braised cannellini beans, semi-dried tomato, white onion & sesame dressing (v, gf)
  - Caprese salad - buffalo mozzarella, heirloom tomato, basil (v, gf)
- Rocket, pear & shaved Grana Parmesan salad, balsamic dressing (v, gf)
- Wedge salad, light blue cheese dressing, toffee Alsace bacon (gf)

2025 - Additional sides can be added for \$8pp

### YOUR WEDDING CAKE

Individually cut & plated

Served with vanilla double cream & raspberry coulis



# COCKTAIL *menu*





# COCKTAIL *menu*

## CANAPES

Please select 4 canapés to be served during Cocktail Hour

- Select from Cocktail Hour Package canapes

## PLUS +

### SUBSTANTIAL CANAPÉ SELECTION

Please select two

- Chicken Karaage bao, avocado, lettuce, tonkatsu sauce, Japanese mayonnaise
  - Chilli pulled pork taco, pickled wombok, chilli mayonnaise
    - Royale with cheese, pickles, house ketchup
    - Popcorn chicken, teriyaki or chilli mayonnaise
- Porcini mushroom risotto, poached organic chicken, red wine jus (v available)
  - Beef ragu casarecce pasta, Grana parmesan
  - Salt & pepper squid, yuzu mayonnaise
- Tempura barramundi slider, white kimchi slaw or Tempura marinated tofu slider, white kimchi slaw (v)

### CHEF MANNED STATIONS

Please select two

- Charcuterie & Fromage: includes an array of hand sliced cured meats, international & Australian cheeses, fresh & fried fruits, dips, breads & water crackers
- Carvery: select two choices from: Roast beef, Turkey buffet, Honey glazed ham, Roast pork, Roast lamb. Served with a selection of condiments & petite milk buns
- Oyster Shucking: includes a Chef to live shuck 3 oysters per person. Served with condiments such as mignonete & tozasu dressings, fresh lemon. Each additional oyster is \$4.50 per person.

## OR

- Raw Bar: includes a range of freshly shucked oysters, peeled and cooked King prawns & a variety of sashimi. Served with lemon, cocktail sauce 7 mignonette. \*Based on 1 unit per person.  
(\$35 per person supplement)
- Gelato Station: select two flavours from: Chocolate, Vanilla bean, Cookies & cream, Wild berry sorbet, Lemon sorbet. Includes a Chef to scoop & serve along with cups & cones.  
(\$15 per person supplement)

### YOUR WEDDING CAKE

Individually cut & plated.

Served with vanilla double cream & raspberry coulis

# UPGRADES *feed*





# UPGRADES *feed*

## PLATED KIDS MENU

**\$30pp (Recommended up to 10yrs old)**

- Chicken tenders with chips
- Fish and chips
- Homemade potato gnocchi with tomato sauce
- Homemade potato gnocchi with cheese sauce

## UPGRADE TO INCLUDE LATE NIGHT SNACK

***\$10pp for one selection***

Late-night snacks can be ordered up until 8:30pm. Service time can be extended to 9:15pm for a fee of \$110 for up to 100 guests, and \$165 for 100+ guests.

- Karaage chicken bao buns, avocado, lettuce, tonkatsu sauce, Japanese mayo
- Cheeseburger sliders, lettuce, tomato, aioli
- Pulled beef tacos, jalapeno & tomato salsa, crispy shallots, mint yoghurt, coriander
- Tempura marinated tofu slider, white kimchi slaw (v)
- Moreton bay bug & king prawn sliders
- Pulled chilli pork tacos, pickled wombak, chilli mayonnaise
- Hot chips (*only \$5pp*)

## UPGRADE TO INCLUDE PETIT FOURS

***\$9pp for one selection or \$15pp for two selections***

- Sticky pear and date pudding (v)
- Chocolate mousse snobinettes, crystalized violas, gold dust (v, gf)
- Vanilla bean panna cotta, salted caramel, popcorn crumble
- Lemon meringue tartlets (v)
- Lavender pavlova, berries, Chantilly cream (v)
- Tiramisu (v)
- Imported French Macarons, selections of flavours that may include chocolate, raspberry, pistachio, vanilla & salted caramel (1.5 macarons/person)

# BEVERAGE

*menu*





# BEVERAGE

## menu

*5-hour beverage package included in the Feasting, Alternate Plate, and Cocktail menu*

### SPARKLING

*Please choose one*

- NV Redbank 'Emily' Chardonnay Pinot Noir, VIC
- NV Redbank Victorian Prosecco, Victoria

### WHITE & ROSE WINE

*Please choose two*

- Black Sheep, Sauvignon Blanc, South Australia
- Redbank Victorian Chardonnay, Victoria
- Christobels, Moscato, Western Australia
- Redbank Victorian Pino Grigio, Victoria
- La Vieille Ferme, Rose, France

### RED WINE

*Please choose one*

- Redbank, Merlot, Victoria
- Redbank, Shiraz, Victoria
- Redbank, Sangiovese, Victoria

### BEER & CIDER

*Please choose two full strength & one mid strength/light beer*

**Full Strength:**

- Peroni
- Corona
- Asahi
- Stone & Wood Pacific Ale
- Great Northern
- Strongbow Original Apple Cider

**Mid Strength/light:**

- Great Northern Super Crisp
- Peroni Leggera
- Coopers Light

### NON ALCOHOLIC

A selection of juices and soft drink

### YOUR ALFRESCO BAR

An alfresco bar is included in your package. Spirits and cocktails can be purchased from the bar by guests during your event, and the drinks included in your drinks package can be purchased from the bar outside of your beverage package time. The bar will open from the beginning of cocktail hour, and close service at 9:30pm.

# UPGRADES *Beverages*





# UPGRADES *beverage*

Any of the below items can be added to your drinks package

## **ADD ADDITIONAL HOUR/S OF SERVICE**

*\$15pp/per hour*

- 30 minutes for \$7.50pp
- 1 hour for \$15pp
- 1.5 hours for 22.50pp
- 2 hours for \$30pp
- 2.5 hours for 37.50pp
- 3 hours for \$45pp

## **UPGRADE TO INCLUDE BASIC SPIRITS**

*\$30pp for the duration of your package*

30ml Standard Nips of House Spirits:

Vodka – Smirnoff  
Gin – Vickers  
Bourbon – Jim Beam  
Rum – Bundaberg  
Scotch – Johnnie Walker Red

## **SPRITZ**

*\$15 per spritz*

- Aperol Spritz
- Limoncello Spritz
- Ink Sloe & Berry Spritz

## **HOUSE COCKTAILS**

*\$20 per cocktail*

- Margarita
- Cosmopolitan – Vodka & Gin
- Espresso Martini
- Whiskey Sour
- Amaretto Sour
- Lychee Martini

## **SIGNATURE COCKTAILS**

*\$24 per cocktail*

- Lychee, Ink Gin & Tonic
- Mojito
- Elderflower Sour
- Pina Colada

# UPGRADES

## *beverage*

### MOCKTAILS

- 2x bottomless mocktail towers for guest self-service - **\$8pp**
- Individually shaken mocktails - **\$12 each**

### ADD DRINKS IN CEREMONY AREA

- 1 beer/1 glass of sparkling wine served post ceremony - **\$16pp**
- 1 beer/1 glass of sparkling wine served pre ceremony - **\$16pp + \$175 bar setup fee**
- Up to 2 types of cocktails served pre/post ceremony - **\$20/cocktail + \$175 bar setup fee**

### ADD A FRUIT INFUSED WATER STATION IN THE CEREMONY AREA

2x water dispensers with fruit, ice, and water. Includes disposable cups - **\$2pp**

### ADD A BAR TAB TO YOUR ALFRESCO BAR

A bar tab can be added to your alfresco bar for the purchase of drinks outside of your drinks package time, as well as spirits and cocktails. Please note that only the drinks you have selected to be in your drinks package will be available for purchase in addition to the spirits and cocktails. Please bring a card with you on the day of the event to place at the bar. Bar tab payments are not taken in advance and must be paid for on the day of your event.

### ADD A CHAMPAGNE TOWER

**(4-tier 30 champagne coupe tower)**

**\$500**

All-inclusive of set up, glassware & sparkling wine that has been selected in your package. If you would like all guests to have a glass of sparkling on top of the 30 poured glasses, if outside the beverage package time, the 1 drink pp price is charged. If during beverage package time, no additional charge required. Towers can be set up either at Hillview or Figtree.

### ADDITIONAL NON-ALCOHOLIC BEVERAGES

Still & Sparkling Water - **\$8pp**

Brewed Tea & Vittoria Pod Coffee - **\$6pp** (minimum of 30 guests)





# CATERING ITEMS

## *inclusions & upgrades*

### CATERING STAFF

All staff are included to fulfil the food & beverage service for your event - Chefs, Wait Staff, Bar Staff & a catering Supervisor to oversee the team. Timing for preparation, set up & pack down of standard items are all included in your package.

### KITCHEN & EQUIPMENT

All equipment for the kitchen, bar & to facilitate your event is all inclusive, unless discussed for special requests.

### CUTLERY & SERVING UTENSILS

- Silvery cutlery is provided
- All serving utensils and plates are provided with each menu
- Black 'star' stands are provided for the banquet menu

### PLATES

- White plates are provided

Please note that these are only set on the tables for the banquet menu. If you would like a plate to be set for the alternate plate menu, you can hire **additional plates for \$2 each**

### GLASSWARE

- Basic glassware is provided. A water glass and wine glass will be set at each place setting for the banquet and plated menus.
- Upgrade to premium glassware - **\$2pp**

### NAPKINS

- Hire either white or stone coloured cotton napkins for **\$2.20 each**

### COLD ROOM

- A cold room is provided for all beverages, so there is no need to hire one!