



Jasmine wedding package - exclusively by NOSH
\$54 per person, plus GST

All of our food is made fresh using only quality ingredients and includes NOSH's experienced and professional event managers and talented chefs.

Package includes:

- Menu
 - 5 canapes to start. See table below for your available options.
 - Your choice of 2 buffet mains and 3 buffet sides. Served at a single buffet serverly where guest tables are separately invited by NOSH service staff to partake in the buffet.
 - Bridal table to be served "family style" rather than partaking in the main buffet, if preferred.
 - Variety of artisan breads included
 - 2 dessert canapes to end. See table below for your available options. If you preferred to serve your own supplied wedding cake instead of these dessert canapes, we are able to deduct the price of this package by \$5 per person.
- Wedding hamper for your wedding party to enjoy while you're having photos taken.
- Tea and coffee supplied
- Venue setup and pack down service.
- No corkage charge. You're welcome to bring your own beverages to be served by our licensed staff under NOSH's liquor licence.

*"Family style" option
extra \$3 per person, plus GST*

- Includes the same menu items, however each table will have the buffet options served direct to their table - essentially a mini buffet served at each guests table. Instead of your guests having to queue, the buffet is brought to them, and they then serve themselves, family style.



Menu options

Canapes - select any 5

Smoked salmon on homemade buckwheat blini with dill pickle GF	Chicken, coriander and lime quesadillas with salsa and guacamole cream DF	Vietnamese wrap with red pepper, spring onion, orange, peanut and sprout with carrot and ginger dipping sauce V DF
Salmon tartare with horseradish cream, avocado and crispy shallots served on an Asian spoon GF	Roast chicken on sage and onion stuffing with cranberry jam and crispy bacon	Cream cheese, sticky beetroot and truffle tarts V
Pork belly with prune and armagnac jus GF DF	Chicken skewers in a parmesan and rosemary crust with a creme fraiche and lemon dipping sauce GF DF	Open ficelle with roasted aubergine, preserved lemon, sour cream and flat leaf parsley V
Spicy brown sugar prawns with mango chilli lime dip GF DF	Open ficelle with peppered rare beef, horseradish cream & dill pickle	Roasted baby potatoes filled with roasted vegetables, ricotta and basil V GF
Asian spiced duck rice paper wraps with mandarin, peanut, mint, spring onion, cucumber, hoisin and lime dipping sauce DF	Beef kebabs marinated in orange, honey, chili and coriander GF	Blue cheese, caramelised onion and fig tart V
Mini lamb, cashew and Kashmiri chili koftas GF DF	New Zealand mussel fritters with sea salt and preserved lemon mayo GF	Wild mushroom and truffle filo pastry cigarillo with romesco sauce V

Buffet mains - select any 2

Chicken Chicken supreme with sage, onion and chestnut stuffing and a spinach velouté sauce GF	Beef Chargrilled beef sirloin with cherry tomato, mustard and tarragon sauce GF	Seafood King prawn with NZ fresh fish encased in buttery filo parcel and capsicum sauce
Chicken Pot-roasted pinot chicken breast with bacon & sticky onions GF	Beef Herb crusted roast beef eye fillet with port wine jus GF (\$3 per person surcharge applies)	Seafood Crab & salmon fishcake, creme fraiche and herb mayo
Lamb Manuka wood roasted lamb rump, tomato & cider vinegar chutney GF	Beef Roast beef wrapped in bacon with peppercorn sauce GF	Vegetarian Homemade gnocchi, roast pumpkin & pea, sage butter sauce
Pork Lightly cured roasted pork loin, rhubarb & spiced apple sauce GF	Seafood Maple glazed hot manuka smoked salmon served with horseradish cream and pea shoots GF (\$3 per person surcharge applies)	Vegetarian Thai red curry, brown rice cake, pan-roasted tofu GF



Buffet sides - select any 3

Potato	Vegetables	Salads
Roasted baby red potatoes, turmeric, lemon & honey VGF	Roasted portabello mushrooms with herb crumble V	Roasted vegetable salad with pesto dressing & marinated grilled halloumi VGF
Watercress & parmesan mash VGF	Grilled courgette with toasted nuts & balsamic VGF	Caesar salad with parmesan, croutons & soft boiled egg V
New potatoes with butter and fresh mint VGF	NOSH seasonal greens locally sourced, freshly cooked with either olive oil & lemon, or butter & herbs VGF	Orzo salad with pistachios, currants, mint and lemon V
NOSH's crispy garlic & thyme roast potatoes VGF	Brown sugar glazed carrots VGF	Classic greek salad with cucumber, red onion, tomato, black olives & oregano VGF
Dauphinoise potato with onion & garlic VGF	Oven roasted tomatoes with thyme & garlic VGF	Mixed seasonal salad with peppery micro herbs & NOSH's house dressing VGF
Red potato, baby pea, basil and parmesan salad with herb vinaigrette VGF	Sweet potato mash with creme fraiche & herb pesto VGF	Rocket, parmesan, pear and roasted walnut salad VGF

Dessert canapes - select any 2

Pecan and caramel tart with vanilla bourbon cream Served cold	Dark chocolate and kahlua cheesecake Served cold	Apple and nut cigarillos with vanilla custard Served hot
Little lemon and passion fruit meringue pie Served cold	New York style cheese cake with strawberry compote Served cold	Mini Gelatos in a waffle cone served in a painter's palette Requires chef on-site
Raspberry and white chocolate mousse in a chocolate cup with praline cream GF Served cold	Tiramisu in a chocolate basket Served cold	Yoghurt panna cotta with berry coulis GF Served cold

Staffing costs (indicative only)

	Less than 50 guests	50 to 100 guests	100 to 150 guest
Supervisor	1 person @ \$30 per hour each	1 person @ \$30 per hour each	1 person @ \$30 per hour each
Chefs	1 person @ \$30 per hour each	1 person @ \$30 per hour each	2 persons @ \$30 per hour each
Wait staff	1 person @ \$25 per hour each	2 persons @ \$25 per hour each	4 persons @ \$25 per hour each
Total	\$85 per hour	\$110 per hour	\$190 per hour

Additional staff may be required for drinks service.



Hire equipment

Nosh will be pleased to arrange the supply of any required hire equipment such as cutlery, glassware, linen etc at competitive pricing.

Beverage package

Our beverage packages provide our customers with an agreed hourly price for their guests' beverage consumption, regardless of how much is consumed. We arrange for all of the beverage to be delivered to the venue and we make sure it's chilled and ready to drink upon guest arrival.

With these packages, you will know exactly how much you will spend on beverages before your event, with the comfort of knowing you will not go over your budget, and at the same time, you will not need to concern yourself with not ordering the correct quantities.

Terms

- Quoted price is based on a minimum number of 75 guests. Price per person increases to \$57 + gst for guest numbers less than 75.
- An additional 20% charge applies to public holidays.
- Children aged under 12 years are charged at half price.
- Any breakage of hire equipment is charged at \$5 per broken item.
- A deposit of approximately 40% is required to secure our availability. The remainder of the invoice is due within 7 days after your wedding.
- The final invoice will be subject to any beverage consumption (if applicable), hire damage (if any) and final staff hours, which will be calculated after your event.