

Coriander wedding package - exclusively by NOSH
\$57.50 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. Great for mingling immediately after the ceremony while the bridal party is having photos taken. See table below for your available options.
 - Antipasto platters served at each table for your guests to graze on after canape service and before mains are served. Includes a selection of cured meats, smoked salmon, olives, brie, chutneys and breads.
 - Your choice of 2 main options, served as an alternate drop. All mains are served with a selection of seasonal vegetables. See table below for your available options.
 - Canape dessert platters, select any two options from the options below. See table below for your available options.
- 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.

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

Plated mains - select any 2, served as alternate drop

Chicken Maple-glazed chicken breast with wild mushroom parmentier potatoes, green beans and walnut sauce GF	Chicken Corn-fed chicken breast, stuffed with garlic butter & herbs, served on a sweetcorn fritter with smokey bacon	Lamb Rump of New Zealand lamb, with tarragon & white wine, truffle mash, baby peas & carrots GF
Beef Roast beef sirloin, Yorkshire pudding, duck fat potatoes, green beans & jus	Beef Fillet steak, caramelised onion, portobello mushroom & roasted cherry tomatoes GF	Game Confit duck leg, seasonal vegetable hash & jus GF
Seafood Roast salmon with wilted spinach, baby new potatoes, hollandaise sauce GF (\$3 surcharge applies)	Seafood Pan-fried market fish with steamed green lip mussels, steamed broccolini & spiced butter sauce GF	Pork Crisp rolled pork belly, sage & onion mash with slow-roasted tomatoes GF

Seasonal vegetarian option will be available on request.

Dessert canapes - select any 2, served on platters to each table

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
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	2 person @ \$30 per hour each	3 person @ \$30 per hour each	4 persons @ \$30 per hour each
Wait staff	2 person @ \$25 per hour each	4 persons @ \$25 per hour each	6 persons @ \$25 per hour each
Total	\$140 per hour	\$220 per hour	\$300 per hour

Additional staff will 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

- o Quoted price is based on a minimum number of 75 guests. Price per person increases to \$60 + gst for guest numbers less than 75.
- o An additional 20% charge applies to public holidays.
- o Children aged under 12 years are charged at half price.
- o Any breakage of hire equipment is charged at \$5 per broken item.
- o A deposit of approximately 40% is required to secure our availability. The remainder of the invoice is due within 7 days after your wedding.
- o 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.