

Tamarillo wedding package - exclusively by NOSH *\$37.50 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
 - Select any 8 canapes from the available options below, including dessert canapes.
 - Select any 2 Tapas from the available options below. These items are larger and more substantive than canapé items but can still be can comfortably eaten when standing.
- 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.

"Ham buffet" option *extra \$15 per person, plus GST*

- Served later in the evening for those extra hungry guests.
- Glazed ham on the bone, served with a fresh garden salad, homemade chutneys and freshly baked bread rolls

"Platters" option *extra \$6.50 per person, plus GST*

- Served as additional nibbles to compliment your canape and tapas menu.
- A mix of antipasto and cheese platters.
- Each platter is suitable for up to 15 people. If your guest numbers are 100 for example, we will supply 7 platters.

Menu options

Canapes

Smoked salmon on homemade buckwheat blini with dill pickle GF Served cold	Spicy brown sugar prawns with mango chilli lime dip GF DF Served cold or hot	Salmon tartare with horseradish cream, avocado and crispy shallots served on an Asian spoon GF Served cold Requires chef on-site
Blini with goats cheese and cranberry GF V Served cold	Asian spiced duck rice paper wraps with mandarin, peanut, mint, spring onion, cucumber, hoisin and lime dipping sauce DF Served cold	Home-made flaxseed and oat crisp-bread, aged organic cheddar and quince jelly V Served cold

Open ficelle with roasted aubergine, preserved lemon, sour cream and flat leaf parsley V Served cold	Cream cheese, sticky beetroot and truffle tarts V Served cold	Spanish chorizo and potato tortilla GF Served cold or hot
Open ficelle with peppered rare beef, horseradish cream & dill pickle Served cold	Vietnamese wrap with red pepper, spring onion, orange, peanut and sprout with carrot and ginger dipping sauce V DF Served cold	Mediterranean vegetable pinwheel Served cold
Pumpkin arancini with pesto dipping sauce V GF Served hot	Mini venison and juniper ragu pies Served hot	Thai chicken tortilla cups with lemongrass, toasted cashew and sesame DF Served cold Requires chef on-site
Wild mushroom and truffle filo pastry cigarillo with romesco sauce V Served hot	Beef kebabs marinated in orange, honey, chilli and coriander GF DF Served hot	Chicken, coriander and lime quesadillas with salsa and guacamole cream Served hot Requires chef on-site
Persian feta, slow roasted tomato and caramelised onion tart with basil pesto V Served hot	Pulled beef and grilled cheese filled baby potato GF Served hot	Roast chicken on sage and onion stuffing with cranberry jam and crispy bacon DF Served hot Requires chef on-site
Pumpkin, spinach, feta and roasted cashew fritters with minted Greek yoghurt dip V GF Served hot	Beef and horseradish filled mini Yorkshire pudding Served cold	Chicken skewers in a parmesan and rosemary crust with a creme fraiche and lemon dipping sauce GF Served hot
Roasted baby potato filled with roasted vegetables, ricotta and basil V GF Served hot	Little red wine and beef pies with a mustard mash Served hot	Chorizo potato croquettes with paprika mayo GF Served hot
Roasted baby potato with portobello mushroom, kikorangi blue cheese and walnuts V GF Served hot	Char-grilled lamb rump on potato rosti with quince jam GF DF Served hot Requires chef on-site	Little lamb tagine in a roast baby potato, with raita GF Served hot
Red pepper tarte tatin with pesto V Served hot	Mini lamb, cashew and Kashmiri chili koftas GF DF Served hot	Crisp salt and pepper squid with lemon aioli GF DF Served hot Requires chef on-site
Crispy crumbed chili tofu GF Vegan Served hot	Mini lamb Cornish pasties with homemade spiced tomato jam Served hot	Gourmet fish and chip with lemon, dill and caper mayonnaise, served in a cone Served hot Requires chef on-site
Jalapeño, cheese and corn bomba with roast capsicum and coriander coulis GF V Served hot	Baby gourmet lamb burgers with spicy tomato chutney and grilled haloumi Served hot Requires chef on-site	New Zealand mussel fritters with sea salt and preserved lemon mayo GF Served hot
Steamed Asian dumplings with pork, five spice & orange scented hoisin DF Served hot Requires chef on-site	Prawn and chorizo skewers with gremolata GF DF Served hot or cold	Ratatouille vegetable tart V Served hot or cold
Pork belly with prune and armagnac jus GF DF Served hot Requires chef on-site	Thai shrimp cakes with kaffir lime and coriander GF DF Served hot	Croquemonsieur - Miniature Dijon mustard, glazed ham and gruyere cheese toasted sandwiches Served hot

Dessert canapes

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
Rhubarb and custard galette with cinnamon mascarpone Served cold or hot		

Tapas menu

Chili beef, chicken or bean with corn bread, guacamole & sour cream V	Vegetarian risotto with seasonal vegetables GFV	Crispy pork belly on caramelised apple & fennel with a cider jus GF
Nosh ground beef patties on ciabatta bun, aged cheddar, rocket, pickles and mayo	Thai chicken green curry with lime and coconut, served on cashew and coriander rice GF	Lamb tagine with date and preserved lemon cous cous served with mint & cumin yoghurt
Gourmet fish & chunky chips with tartare sauce & lemon	Brown sugar soused salmon with saffron aioli and fennel with radish and watercress salad GF	

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 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

- 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.