



GARNISHES CATERING COCKTAIL WEDDING PACKAGES

In this busy and budget conscious time, a cocktail reception is fast becoming the most popular option for modern weddings – and for a few good reasons!

- **Flexibility** - The bride & groom and guests are able to mingle and enjoy the occasion with all family and friends present, not just who they are sitting with at a table (Also, how fantastic to avoid the sometimes nightmare of a seating plan☺)
- **Exciting food** – from canapés to fork dishes, cocktail items are nothing if not diverse and are presented in unique and artistic ways which creates a talking point for your guests
- **Variety** – having so many small items throughout the night allows for a large variety of flavours. No one will complain that they could only have either chicken or beef!
- **Budget** – depending on your specific requirements, cocktail receptions can be much more affordable than a table service wedding

Specialising in cocktail events, the team at Garnishes Catering look forward to being a part of your special day!



"I would like to thank you all for the absolutely fantastic wedding reception for Dan and Susie. Your attention to detail with the venue, the exceptional food and your staff's most courteous service was greatly appreciated. You really did make my son and daughter-in-law's wedding a very special occasion" Lylia Taylor



SAMPLE MENU

\$49.50 per person, based on a minimum of 60 guests

Canapés

4 x COLD

- ❖ Smoked Salmon Rosti
- ❖ Peking Duck Noodle Rolls
- ❖ Blue Swimmer Crab Corn Cakes
- ❖ Trio of Bruschetta

4 x HOT

- ❖ Parmesan, Prosciutto and Truffle Arancini Balls
- ❖ Camembert, Sun-dried Tomato and Caramelized Onion Quiche
- ❖ Three Cheese Herb Potatoes
- ❖ Thai Chicken Curry Puffs



Fork Item

(One per person/alternate serve, vegetarian option available on request)

- ❖ **Moroccan Lamb** with chic peas and vegetables in a Moroccan inspired sauce served with lemon, herb & almond cous cous
- ❖ **Chicken Satay** Chicken breast pieces with crisp Asian vegetables in a light peanut, coconut sauce finished with coriander leaves and served with jasmine rice



Still struggling to choose a venue for your reception? Check out our [venues](#) page for some fantastic venues around Brisbane for inspiration



SAMPLE MENU CONTINUED

Cake

- ❖ Your wedding cake cut and served on platters to your guests

Supper

- ❖ Selection of local and imported cheeses, including Maleny Double Brie, seasonal fresh and dried fruit with cracker biscuits and lavosh

The above is only a suggested menu - to discuss your requirements and how we can help please don't hesitate to contact our experienced consultants or [email us](#) for a personalised quote.

For more menu options and exciting “wow factor” items to add to your wedding reception please see our [Celebration menus](#)

Why not add a beverage package and let us take care of everything for you! See our beverage options [here](#)

