

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 with who they are sitting with. (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.

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!



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

SAMPLE MENU

\$69.50 per person, based on a minimum of 50 guests.

CANAPÉ

COLD

- 🌿 **Prawn Fritters**
Diced Australian king prawns with chili, coriander, and tangy lemon, in light and fluffy fritters topped with creamy guacamole.
- 🌿 **Beetroot & Feta Tartlet (GF, V)**
Buttery gluten free pastry filled with a beetroot and feta compote finished with a dollop of natural yoghurt and micro mint.
- 🌿 **Peking Duck Noodle Rolls (GF)**
Rolled in house, glass noodles with Peking duck and crisp vegetables served with a peanut plum Sauce.
- 🌿 **Trio of Bruschetta (V)**
Basil pesto, fire roasted capsicum and mild Parmesan;
Pureed Hass avocado and crushed walnuts;
Vine ripened tomatoes, Spanish onion, chiffonade of basil and aged balsamic.

HOT

- 🌿 **Semi-Dried Tomato and Bocconcini Arancini (GF, V)**
Creamy tomato and bocconcini filled risotto ball served with paprika aioli.
- 🌿 **Beef Wellingtons**
Tender beef wellington topped with a mushroom duxelle and wrapped in light puff pastry.
- 🌿 **Creamy Pumpkin & Chickpea Scrolls (GF, DF, V, v, Nut Free)**
Pumpkin and chickpea with a mild curry flavour encased in a flaky gluten free pastry.
- 🌿 **Chicken Macadamia Balls**
Bite sized balls of chicken and roasted macadamia nuts with a light coriander dressing.



FORK MAIN

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

Thai Green Curry (avl GF)

Our favourite Thai dish, a refreshing mild curry with green beans, carrot, baby peas and your choice of beef, chicken or vegetarian.

Moroccan Lamb

Served with chick peas and vegetables in a Moroccan inspired sauce served with lemon, herbs and almond cous cous.

Chicken Satay

Chicken breast pieces with crisp Asian vegetables in a light peanut and coconut sauce, finished with coriander and served with jasmine rice.

Massaman Curry (avl GF, avl V)

Rich medium heat curry full of spices and herbs, served with potato, apple, tomato and your choice of chicken or beef.

Traditional Beef Stroganoff

Braised beef with gherkins, onions and mushrooms in gravy finished with red wine, sour cream and fresh herbs.

Spinach and Ricotta Cannelloni (V)

Vegetarian pasta tubes filled with spinach & ricotta cheese, in Napolitana sauce covered in melted mozzarella and a mild parmesan.

Butter Chicken

Creamy Indian dish with tender chicken pieces in a curry sauce.



CAKE

- 🌿 Our staff cut and serve your cake on to plates to serve to your guest.

FINISHING TOUCHÉS

🌿 Cheese & Fruit Platters (avl GF, V)

Our chef's selection of local and imported cheeses, which include Maleny Double Brie and Camembert, Kings Island Smoked Cheddar, Danish Blue Brie and Kenilworth Ginger, Garlic & Pepper and Sweet Chilli & Coriander. With seasonal fresh fruit, accompanied by crackers, grissini, 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](#).

