

Grazing Table & Optional Upgrades



Grazing Table

\$18 per person

Our Grazing tables are composed of the finest ingredients Western Australia has to offer. We source the freshest produce and the most exquisite artisan goods to create a beautiful backdrop for your reception.

Oyster bar

\$20 per person

A selection of fresh Oysters, served with lemons, mignonette, bush tomato vinegar and other beautiful condiments

Dessert grazing table:

\$15 per person

Mini doughnuts, cheesecake tarts, artisan chocolates, Fresh fruits, nougat, chopped rocky road, honeycomb, lemon curd bites, caramel cheesecake & chocolate tarts.

Late night supper

\$10 each

Roast beef, soft bun, gravy

80/20 cheeseburger, American cheese, pickle, ketchup

Roast corn-fed chicken, mayo, soft rolls

Nasi goreng box

Hamper packs

Bridle hamper

\$15 per person

Selection of continental meats, blue cheese, double cream brie, marinated olives, mixed nuts, fresh fruit, nougat, fresh bread, lavosh, dry fruit

Morning after breaky cook up packs

\$20 per person

Maple smoked bacon, free ranged eggs, gourmet sausages, roma tomatoes, mushrooms, bread rolls, water bottles, juice, bio plates, napkins, cutlery and fruit

Morning after conti/brunch

\$15 per person

Assorted pastries, whole fruit, cereals, assorted milks, water, juices, muffins, muesli bars, bio bowls, napkins and cutlery