

*Bridgewater*  
BRIDGEWATER  
COUNTRY ESTATE

WEDDING MENUS &  
BEVERAGE LIST





Please refer the list of Dietary and Allergen Abbreviations on the following page

## Wedding Menu 3 – Silver Seated Dinner

\$135 Per Person (Minimum of 80 adult guests are require for this menu)

### Canapés

Choose four from the selection below

- Assortment of Little Pinwheel Sandwiches including Sun-dried Tomato, Ricotta, and Chickpeas (Mi, Se, Wh, Vt)
- Crostini with Tomato and Pesto (Mi, Vt, Wh)
- Asian marinated Beef on toasted Bread (Mi, Wh)
- Mini Falafel, Capsicum Relish and Spiced Hummus (Vg, Vt)
- Fried Prawn Cutlet Rolls, Sweet Chili Sauce (Cr, Wh)
- Crispy Pork Belly, served with spiced Bread Sauce (Wh)
- Pork and Prawn Siomai topped with Black Bean and Tamarind Chutney (Cr, So, Wh)
- Smoked Salmon and Cream Cheese Profiteroles, Dill (Fi, Mi, Wh)
- Fresh Tuna, Soy Sauce and Wasabi, Pickled Cucumber (Fi, So, Wh)

*All Canapés will be served in the Garden after your Ceremony*

### Entrée

- Saffron Risotto, grilled Chicken Breast, Balsamic Vinegar Glaze and toasted Pine Nuts (Mi, Pin)

*Selection of Artisan Breads. Accompanied with Extra Virgin Olive Oil, Spiced Butter, homemade Dukkha*

### Main

- Braised Boneless Beef Short Ribs in Red Wine, Pickled Shallots, Mushroom Sauce and Crispy Pancetta on Creamy Polenta (Mi)

### Dessert *(Coffee and Tea will be served with your Wedding Cake)*

- Seasonal Fruit Crumble, Brandy Espuma (Al, Eg, Mi, Oa, Wh, Vt)

PLEASE NOTE: Whilst all care and attention is given in making sure your guests get their selection of choice, we cannot guarantee on the day that this may be the case. We cater for an over ratio of all choices, but do not know what your guests may choose until the day.





## Allergens and Dietary Abbreviations

Please find below the list of abbreviations describing allergens and dietaries used in the above menus

Al	Almond	Oa	Oats ( <i>Used to be known as Gluten</i> )
Ba	Barley ( <i>Used to be known as Gluten</i> )	Pae	Peanut
Br	Brazil Nut	Pec	Pecan
Ca	Cashew	Pin	Pine Nut
Ce	Celery	Pis	Pistachio
Cr	Crustacean	Ry	Rye ( <i>Used to be known as Gluten</i> )
Eg	Egg	Se	Sesame
Fi	Fish	So	Soy
Ha	Hazelnut	Sh	Sulphite
Lu	Lupin	Vg	Vegan
Ma	Macadamia	Vt	Vegetarian
Mi	Milk ( <i>Used to be known as Dairy</i> )	Wa	Walnut
Mo	Mollusc	Wh	Wheat ( <i>Used to be known as Gluten</i> )
Mu	Mustard		

*Despite careful preparation, products may contain traces of substances that are listed as allergenic*

