



Alternate drop menu

A formal sit down meal is an elegant and sophisticated way to bring your family and friends together to celebrate your special day.

Our menu is constantly evolving, utilising the beautiful produce that the seasons and the Southern Highlands provide us with. We pride ourselves on being able to source the freshest local produce to make your dining experience one to remember.

If you have a family favourite that you would like to incorporate into your menu for your special day, all you need to do is ask. At Violets and Vinegar we are more than happy to make sure that your celebration meal is a reflection of who you are as a couple.

A two, three or four course menu may be selected from the options that follow.



Following your ceremony guests can indulge in some beverages and a selection of canapés while you have photographs taken.



Canapés (choose 4)

Puffed rice, sashimi & smoked butter

Ox tail dumplings, spiced vinegar & anchovy crackle

Seared mackerel, burnt apple emulsion, apple textures & dill

Sous vide lemongrass prawns, green mango pork scratchings in betel leaf

Hiramasa kingfish ceviche, salted grapes, zucchini & oyster cream

Olive tapenade, shiraz poached pear & beetroot crisp

Sweet potato, cinnamon & crème fraîche tartlet w/ whiskey glaze

Beetroot cured ocean trout w/ avocado lime mousse

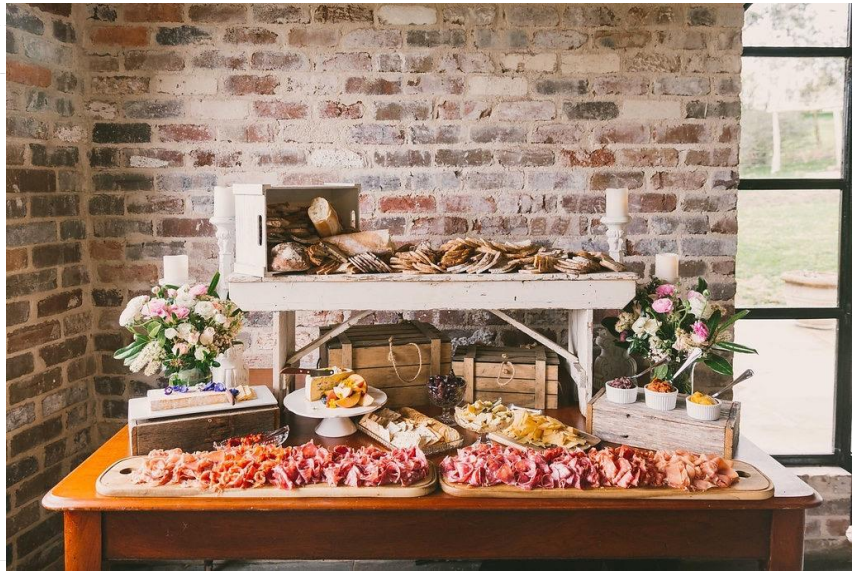
Seared scallop, crushed peas, pickled zucchini

Asian pork spare ribs w/ buckwheat noodles

Crispy pork belly w/ apple, watercress & chipotle emulsion

Chamomile duck breast, salted plum, onion sauce & lobster crackle

A grazing table is a spectacular way to begin your reception. The table is set prior to your ceremony so that it is ready for your guests to feast on immediately after. Picnic baskets are a great summer alternative to the grazing table.



Violets and Vinegar Grazing Table

Our grazing table consists of items such as jamon, sopressa, manchego, camembert topped with honey and figs, local blue cheese, marinated olives, chargrilled capsicum, fresh and dried fruits, an assortment of nuts and a range of wood fired breads. Our dips and relishes are house made with favourites including pumpkin hummus, semi-dried tomato pesto and Sicilian olive tapenade.

You can leave the styling of your grazing table up to us or we can incorporate elements of your own wedding styling to ensure your look is consistent.

Flowers and styling available upon consultation.

Alternate Drop Entrée

(alternate drop, choose 2)

Beetroot cured ocean trout, blood orange, beetroot & pomegranate

Crispy skin pork belly w/ diver scallop, apple puree, heirloom radish & apple cider reduction

Octopus, chorizo & grilled peach w/ smoked pecans & chimichurri

Baby calamari, endive, kipfler & herb salad w/ gribiche sauce

Potato, leek, manchego & mushroom tart w/ purple chard & honey chilli glaze

Rare beef, tomato, herb & chili salad w/ crisp flatbread

Hiramasa kingfish ceviche, edamame, cucumber & sesame w/ ponzu & finger lime

Alternate Drop Main

(alternate drop, choose 2)

Lemon verbena lamb rump, goats curd, peas & lemon dressing

Crispy skin Atlantic salmon, celeriac, grape, apple & radish remoulade

Duck confit, truffle cannellini, grilled beans, grape & macadamia

Lexington-style strip loin, eggplant & ricotta salata, fried onion & chermoula

Tunisian grilled chicken thigh w/ cauliflower, mixed grains, herbs

Pork belly, miso pumpkin & pomegranate w/ roasted pepitas, sesame & black tahini dressing

Grilled market fish, green mango, lychee & saffron sauce

Dessert

Dessert canapés, (choose 3)

Decadent dark chocolate torte

Fig, chocolate & almond strudel

White chocolate & raspberry tart

Banoffee pie

Citrus tart

Tea & Coffee included



Our desserts can be served on platters to share or as dessert canapés to accompany post main beverages. Dessert tables are also available.



Additional Items

The following items are available upon consultation:

Cheese towers

Wedding cakes

Mocktails / drink dispensers

Dessert tables

Supper

Post wedding brunch





Wedding Cakes

At Violets and Vinegar we custom make your wedding cake after discussing your favourite dessert memories. Any flavours, ideas or special family delicacies can be incorporated into a cake that is distinctly unique to you as a couple.



VIOLETS AND VINEGAR^{EST} TERMS AND CONDITIONS OF SERVICE

The following terms and conditions are a summary only. For full terms and conditions please see the Catering Agreement. By making a booking with Violets and Vinegar, you are agreeing to the Terms and Conditions listed on the Catering Agreement. All pricing is subject to GST. The Catering Fee is based on a minimum of 80 guests on a Saturday and 65 all other days of the week. A 10% surcharge will apply for all weddings that fall on a Sunday or public holiday. Smaller weddings of 64 people or less will be quoted on an individual basis. The A La Cruz menu is only available for functions of 80 people or more. All wait staff, kitchen staff and bar staff are included in the Catering Fee for up to 6 hours. If a time extension is required beyond 6 hours an extension fee will apply. Violets and Vinegar reserve the right to use the number of staff considered appropriate for each function. No catering from any other source permitted, including self-catering, with the exception of one wedding cake. Staff meals for suppliers are available at \$30 per head. Children over 5 years of age are charged at adult prices. No children are catered for separately. A \$2000 non-refundable deposit is required at the time of booking and The Catering Agreement must be completed and returned within 7 days of the booking being made. Minimum numbers in the Catering Agreement are the minimum numbers payable for any event. Packages cannot be downgraded. The Catering Information Form must be returned 30 days prior to the function date. Any dietary requirements must be made known 30 days prior to the event, otherwise it cannot be guaranteed that they can be catered for. No refunds or changes to bookings will be made after this time. Final payment and a \$500 bond must be paid 14 days prior to the function date. Entry to the kitchen is not permitted by clients or guests without the express permission of Violets and Vinegar. Additional kitchen equipment may be required at the expense of the client. Violets and Vinegar do not supply hire equipment including tableware, glassware or linen. All breakages must be paid for. Any hired equipment must be returned clean and in the same packaging as it was delivered. Violets and Vinegar do not accept responsibility for any misadventure to an individual or damage to property that may occur before, during or after a function as a result of a product, service or otherwise. Violets and Vinegar do not accept responsibility for any delay or cancellation in service that may occur as the result of extreme weather, natural disasters, road closures, accidents, other unforeseen, unavoidable circumstances or otherwise. Violets and Vinegar menus and pricing are subject to change without notice. Violets and Vinegar pricing and Terms and Conditions of Service are subject to change without notice. Violets and Vinegar reserve the right to refuse service to anyone not adhering to our Terms and Conditions.