



Wedding Banquet

Tapas & Bar Snacks

mt zero olives & toasted almonds (complimentary)
coffin bay oysters, verjus mignonette
chilled watermelon, meredith feta, tapenade
spanner crab & green mango salad cup
duck liver parfait, olive oil toast, balsamic fig jam
camembert toastie, shallot marmalade, candied walnut, honey

Share Platters

crispy skin roast pork, apple slaw, tomato & chilli jam
flame grilled chicken, charred scallions, green goddess sauce
harissa spiced lamb, tabouleh, tahini yoghurt
grass fed beef, honey roast carrots, red wine jus
baked huon salmon, radish, cucumber, verjus dill
confit tomato tart, olives, basil, meredith feta (vegetarian option)

served with

pork fat potatoes & seasonal salad

Sweet

dark chocolate delice, salted caramel, macadamia
coconut pannacotta, mango, passionfruit
baked lemon tart, blueberry, double cream
warm banana pudding, butterscotch, vanilla bean ice cream
regional cheese selection & condiments

3 tapas, 2 main, 1 sweet
\$85



Cocktail Reception

Cold

coffin bay oysters, asian mignonette
chilled watermelon, meredith feta, tapenade
tomato & basil bruschetta, cannellini bean, rich glen evoo
spanner crab & green mango salad cup
duck liver parfait, olive oil toast, balsamic fig jam
salmon tartare, verjus, baby capers, dill
peppered rare beef, rocket, chimichurri

Hot

roast pumpkin tart, gorgonzola dolce, spinach & pinenut
pork belly open taco, black bean, charred corn pico de gallo
thai chicken satay, peanut sauce
spanish potato tortilla, chorizo sausage, fire roast red pepper, aioli
pork & ginger pot stickers, light soy, sriracha
harissa spiced lamb meatballs, coriander, tahini yoghurt
camembert toastie, shallot marmalade, candied walnut, honey

Sweet

lindt milk chocolate mousse, macadamia crunch
coconut pannacotta, mango, passionfruit (gf)

8 choices

(approximately 16 pieces per person)

\$50



Important Information

Confirmation & Deposit

Bookings are not confirmed until a \$500 deposit and signed contract are received by CocknBull Boutique Hotel.

This deposit will be allocated towards the total cost of your wedding.

Minimum Guests & Capacity

Banquet: banquet dining is for 25-46 people(dependant on bridal table requirements) .

Tapas: cocktail reception/tapas menu is for 40-80 people.

*Please note, children do not count towards minimum numbers if availing of a kids menu.

Menu Selection

Final menu selections are required 14 days prior to the function date.

Please advise of any known allergies for guests at this time.

If you would like your photographer or band etc. to receive a meal it will be charged at a 50% reduced rate.

Children aged 3-12 will be charged at \$25 each.

Final Numbers

The confirmed final numbers are required no later than 14 days prior to the wedding date. This refers to the total number of adult guests attending the event and is the number CocknBull will cater & charge for. If the actual numbers exceed that confirmed, the additional guest/s will be charged at the same price per person.

Final payment

Payment of the final account (food included) is due 7 days prior to the event. If beverages are on a consumption basis, the account must be paid on conclusion of function or the next day. Please be advised that credit card (Visa & Master Card) payments incur a 1.0% service fee and Amex a 3.5% service fee.