

# Weddings at The Green Herring Restaurant



**(02) 6230 2657**

[www.thegreenherring.com.au](http://www.thegreenherring.com.au)

At The Green Herring restaurant we offer a truly unique wedding venue. This historic venue offers the perfect location for the more intimate wedding reception. With the ability to host 65 guests inside, and an additional 30 guests in our courtyard, the Green Herring offers a dining experience not matched elsewhere in Canberra.

At The Green Herring restaurant we cater to your needs. Each wedding package is able to be modified to make your day truly special. Contact our function specialist and make an appointment to discuss your wedding today on **(02) 6230 2657**.

Our menu options are flexible and tailored to your individual preferences. We allow each couple to create a wedding menu that is perfect for both you and your guests. Guests are given the opportunity to select their dining options on the day. Vegetarian, gluten free and dairy free options are also available.

Our packages offer a variety of combinations including two course menus, two course + wedding cake, three course and three course + wedding cake options. Alcohol packages can also be designed to your taste. Options for alcohol packages include a per head price (based on the alcohol your chosen to serve), bar tab options and fully closed bar. Our staff are more than happy to discuss options for your wedding day.



All any inquiries please contact us view email on [info@thegreenherring.com.au](mailto:info@thegreenherring.com.au)

Or via phone on **(02) 6230 2657**





## Canapés

(Optional, A selection of 4 canapés for 15)

### Cold Canapes

Smoked salmon pancake wrap

Sweet soya duck salad mini pappadums

Rare beef, horseradish crème choux pastry

Mini yorkshire pudding, rare venison, beetroot chutney

Potato rosti, smoked salmon, dill mascarpone

Five spiced pork rice paper roll, sweet chili sauce

Brioche, sugar cured trout, orange crème fraîche

### Hot Canapes

Moroccan lamb cigar, mint yogurt

Steamed chicken dumpling, soy and lime sauce

Shot sweet corn chowder, crispy duck

Pork and fennel sausage roll, tomato chutney

Salt and pepper squid, lime aioli

Spiced chicken skewer, tzatziki

Assorted mini pizza

### Vegetarian Canapes

Cauliflower fritters, spiced yogurt

Salt and pepper tofu

Mushroom and caramelised onion, polenta finger

Pumpkin, baby spinach & feta arancini, roast capsicum relish

Black olive crostini, roast capsicum & persian feta

Chickpea chips, garlic aioli

### Sweet canapes

Doughnut bite, baileys dipping sauce

Salted caramel chocolate tart

Mini New York cheesecake

Tia Maria chocolate spring roll, white chocolate sauce

Roast cinnamon pear brioche toast

Mini sticky date pudding bites, caramel ganache, cinnamon cream

### Assorted Platters

**\$85.00 per platter will serve 10 people**

Anti-pasta

Cheese and fruit platters

**\$65.00 per platter will serve 10 people**

Assorted Sandwiches

Assorted Wraps

# Seasonal Wedding menu

## To Start

Fennel seed bread roll served with butter

## Entrée

Kangaroo fillet, macadamia nut rice pilaff, baby spinach pesto, port jus (GF)

Poached chicken breast, romesco cake, tomato sugo, parsley oil,  
lime yogurt gel (GF and DF Option)

Panko crumb prawns, pickled vegetable salad, citrus aioli (DF option)

## Main

Pork cutlet, potato rosti, peach gel, apple salad, cider cream (GF, DF option)

Blue eye cod, mustard crust, potato terrine, shallot puree, lemon cream (GF)

Chicken breast, duck ravioli, spinach puree, crispy duck, sherry jus

*(Served with seasonal steamed vegetables)*

## Dessert

Chocolate delice, coffee crumb, coffee ice cream, cocoa tuile,  
raspberry puree, white chocolate ganache

Mango parfait, coconut macaroon, chocolate sorbet, coconut gel,  
mango compote (GF option)

Blueberry cheesecake, macerated blueberries, blackberry puree, almond crumble,  
marzipan ice cream

## To Finish

A pot of english breakfast tea or black coffee

## Standard Wedding Menu

### To Start

Chive and parmesan bread roll with whipped butter

### Entree

Crispy pork belly, sage baked apple, spiced vanilla sauce

Prawns, squid ink rice, green chilli salsa, tomato aioli

Kangaroo fillet, bush tomato puree, beetroot gel, pickled beetroot

Lamb back strap, saffron potato puree, parsley and mint pesto, port jus

Mushroom carpaccio, persian fetta panna cotta, roast capsicum puree, red pepper crumb, truffle oil

Chicken breast, pistachio and date farce, pumpkin puree, sage crumb, port jus

### Main

Lamb back strap, zucchini and potato rosti, pumpkin puree, garlic crumb, balsamic and thyme jus

Ocean trout, kipfler potatoes, prawn spring roll, verjuice beurre blanc

Fettuccine tossed through a hazelnut sauce topped with crumbled persian fetta finished with hazelnut crumble

Five spiced cocoa kangaroo fillet, fondant potato, baby spinach, chocolate chilli jus g/f

Pork fillet, caramelised onion tart, potato stack, baby spinach, port jus

### Dessert

Lemon curd cheesecake, mango puree, kaffir lime gel, vanilla bean ice cream

Blueberry mascarpone tart, raspberry jelly, lemon ice cream, cocoa crumbs

Sachertorte, coffee ice cream, white chocolate ganache, macerated strawberries

Turkish delight brulee, chocolate ice cream, honey panna cotta, tuille crisp g/f option

Lime tart, toasted meringue, liquorice panna cotta, liquid caramel, candied lime

Caramelised apple, coconut and almond crumble drizzled in saffron butterscotch sauce and vanilla ice cream

### To Finish

Tea and coffee



## Premier Wedding Menu

### To Start

Chive and parmesan bread roll with whipped butter

### Entree

Butter poached prawns, lemon goat cheese ravioli, carrot puree, roast macadamia nut crumble

Roast capsicum and chive goat cheese cigar, white onion purr, pickled zucchini ribbons, red pepper soil, balsamic reduction

Lamb back strap, pea puree, pumpkin rosti, mint gel, port jus

Sugar cured atlantic salmon, citrus salad, sumac and lemon myrtle aioli

Beef fillet, olive oil mash, red onion relish, port jus

Chicken breast, sweet corn puree, polenta disc, confit golden shallot, bread wafer, madeira sauce

### Main

Duck breast, pork belly, apple puree, cider gel, prosciutto crisp, port jus

Snapper fillet, salmon gnocchi, fennel broth, fennel crisp

Veal steak, roast beetroot, garlic dauphinoise, thyme jus

Lamb loin wellington, fondant potato, wilted watercrest, sherry mushroom glaze

Zucchini flowers, lemon, ricotta cheese filling, candied tomato, tempura zucchini, capsicum puree

Pork cutlet, chimichurri crust, pommes dauphine, tomato fondue, roast garlic aioli

### Dessert

Strawberry consommé, mascarpone sorbet, vanilla bean panna cotta, tuille crisp

Caramel & walnut mocha tart, liquid caramel, white chocolate ganache, roast walnut soil, butterscotch ice cream

Caramelised date tart, earl grey ice cream, chocolate ganache, orange syrup

Chocolate delice, caramel popcorn, liquid caramel, mascarpone ice cream

Peanut butter parfait, rum syrup, toffee shards, peanut soil, chocolate ice cream

White chocolate and crème fraîche mousse, passionfruit gel, lemon ice cream, coconut powder

### To Finish

Tea and coffee



## Testimonials

### April 2012

We celebrated our wedding day in April 2012 with 60 guests and The Green Herring Restaurant was exceptional. The service from day 1 (in organising) was friendly and flexible. It felt like we were in good hands from the beginning. The night went off without a hitch and even though our speeches ran over, the team were fantastic. Food was impeccable, service outstanding. We highly recommend The Green Herring for a wedding reception.

### December 2011

The Green Herring Restaurant hosted our special day in December 2011 and it was incredible. They were extremely professional and very accommodating. Our guests loved that they could choose their own meals on the day (and not have to worry about swapping with the person next to them). The food and service were impeccable. We couldn't have asked for a better day and are so glad that we chose The Green Herring as our wedding reception venue.

## Price list

(Prices Per Person)

	<u>Two Courses</u>	<u>Three Courses</u>
<b>Standard or Seasonal</b>	55	70
<b>Premium</b>	75	90
<b>Miscellaneous Costs</b>		
<b>Children's Menu (main + ice cream dessert)</b>	25	30
<b>Cakeage</b>	4	4
<b>Additional Option to Menu</b>	POA	POA

## Our Beverage Range

(Our wines range from \$20 - \$50 per bottle)

### White Wines

House Sauvignon Blanc  
House Chardonnay  
Yilgarnia Semillon  
Beechworth Pinot Gris  
Stockman's Ridge Rider Pinot Gris  
Taylors Riesling  
Barton Estate Sauvignon Blanc  
Villa Maria Sauvignon Blanc  
Yilgarnia unwooded chardonnay  
Bathe Chardonnay  
Brown Brothers Moscato  
Happs Verdelho

### Red Wines

House Shiraz  
House Cabernet Shiraz Merlot  
Ben Potts Cabernet Sauvignon  
Pepperjack Cabernet Sauvignon Merlot  
Mad Fish Cabernet Sauvignon Merlot  
Due South Merlot  
Gallagher Merlot  
Hirsch Hill Estate Pinot Noir  
Brown Brothers Tempranillo  
Penfolds Bin 28 Shiraz  
Granitevale Estate Shiraz  
Wirra Wirra Church Block Blend

### Sparkling

Yellow piccolo (200ml)  
Cofield Sparkling Chardonnay Pinot Noir  
Chandon brut n/v

Please note that if you have a favourite wine we are happy to order in specifically for your wedding. Our BYO price is \$9 per bottle.

### Beer

Stone and wood Tongue, Cascade, Corona, Crown, , James Boags, Pigs Fly Pale Ale, Fat Yack Pale Ale , Miller chill , Sumerby Premium European Pear Cider

### Soft Drinks

Range of soft drinks by the glass, carafe or jug

Full range of spirits from \$6 per glass. No cocktails or pre-mixed drinks.

### Alcohol Packages

Alcohol packages are available and rates per bottle are offered at a discounted rate. Package prices vary depending on number of guests and number of bottles being purchased. These are discussed in person.

## **Frequently Asked Questions**

### **How many people can the Green Herring restaurant hold for a wedding?**

The Green Herring Restaurant is able to cater for 63 people inside, with an additional 30 seats available in our court yard area.

### **How are meals served and what choice do I have over the menu?**

At the Green Herring restaurant we offer the bride and groom the option of creating your own wedding menu from our list of function dinner options. You are asked to choose three entrees, three mains and three desserts for your guests. On the wedding day your guests are then provided with a menu to allow them to select which dish they would prefer to eat. Dairy free, gluten free and vegetarian menus are available upon request. We can also serve your wedding cake as a dessert option.

### **What alcohol packages do you offer?**

We have flexible alcohol packages available for you to choose from. Options include:

- Per head price- prices for this vary depending on the alcohol you choose to include.
- Set bar tab limit- after which guests are asked to pay for their own drinks.
- A closed bar- where guests are asked to pay for all drinks
- Open bar- where the drinks you select will be provided to your guests.

We are more than happy to tailor a package that best suits your needs. To discuss options for your special day contact our wedding specialist on 02 6230 2657.

### **How much does it cost?**

Wedding functions start at \$55 per head for a two course dinner for adults; kid's menus are available for \$25 per child. For a full price break down see the price list section of this document or contact the function manager on **6230 2657**.

### **Is there a minimum spend required to have my wedding at the Green Herring Restaurant?**

At the Green Herring restaurant we do our best to cater to any size wedding. Functions during the day do not have a minimum spend value for private use of the venue. For private evening use of the restaurant a minimum number of 55 guests are required. However we are able to negotiate private use of part of the restaurant depending on your number of guests. Please contact our helpful staff to discuss options for minimum seating arrangements.

### **Do you offer any decoration options?**

We are able to provide a choice of linen for your wedding, either white linen or our tradition printed linen. You are more than welcome to organise centre piece decorations, flowers or centrepiece decorations. At the green herring restaurant we aim to be as helpful as possible in the lead up to the big day. We are happy to discuss with you options for delivery of decorations and set up arrangements.

### **What options do we have for a dance floor?**

Depending on the number of guests we are able to turn one of the sections of the restaurant into a dance floor. We are able to provide tables, cords, etc to DJ/bands if required. Furthermore the use of our internal sound system can be made available if you do not wish to hire a DJ.

## **Terms and conditions**

### **Payment:**

To secure a booking a deposit of 10% of the estimated food cost is required.  
Full payment is required 7 days prior to the wedding date.

### **Confirmation of guest numbers:**

Final numbers must be confirmed 3 days prior to the event. Any guest cancellations after this time will not be refunded. Any additional guests after this time will be dealt with on a case by case basis.

### **Timing:**

Lunch time events must vacate the restaurant by 4pm.

### **Cancellations:**

In the event that the wedding is cancelled the booking deposit will not be refunded. If the wedding is cancelled within 7 days 50% of the full payment shall be refunded.

### **Damages:**

Any damage occurred during the function must be paid for by the organisers

### **Alcohol:**

It is The Green Herring's responsibility to comply with responsible service of alcohol laws. The Green Herring therefore reserves the right to refuse alcohol to any guest believe to be intoxicated at any point during the wedding. As part of this compliance, intoxicated guests causing disruption will be asked to leave the premises.

### **Dietary Requirements**

Special dietary requirements (e.g. lactose intolerance, allergies, etc) must be provided 2 days prior to the event.