



# BAREFOOT

AT BROKEN HEAD



# Simple Wedding Plan

## CANAPÉ RECEPTION (17 - 70 guests)

**Standard:** 3 canapes, 2 medium, 2 substantial, 1 dessert  
\$196.00 per person

**Deluxe:** 3 canapes, 3 medium, 3 substantial, 1 dessert and a grazing table  
\$215.00 per person

**Children:** 0 - 4 years: Free // 5 - 10 years: 1/4 price // 11 - 15 years: 2/3 price

## SIT-DOWN RECEPTION (17 - 32 Guests)

**Standard** - Choice of 2 Canapés, 2 Mains, 2 Sides, 1 Dessert \$222 per person

**Deluxe** - Choice of 3 Canapés, 2 Mains, 2 Sides, 1 Dessert \$251 per person

**Luxury** - Choice of 3 Canapés, 2 Mains, 3 Sides, 1 Dessert \$273 per person

**Children:** Sit Down Menus seated at adults' tables

5 - 10 years: half price // 11 upwards: three quarters price

Children's meals for under 10 years fed separately to adult tables \$40

All prices are exclusive of GST

No swapping between tiers, unless swapping from the Standard tier to the Deluxe.

All Prices include food, waitstaff, bar staff, deluxe crockery & silverware,  
glassware, tables & chairs and "two -month out planning"

Alcohol and soft drinks are purchased by you and served by us.

(Cocktail glassware & garnishes are not included)

For questions about food choices please email [Andres.achefspocket@gmail.com](mailto:Andres.achefspocket@gmail.com)

Gluten-free, Vegetarian and Vegan options available.

All the items on the menu are subject to seasonal change.

Once you have decided on your preferred menu of Canape or a Sit-down Reception, and you have an estimate of your numbers please email: [Frances - barefoot6info@gmail.com](mailto:Frances - barefoot6info@gmail.com)

Barefoot at Broken Head will invoice you for the catering when the balance of your accommodation and reception fee are due on the first day of the month before your stay.



# Canapé

## Canapes (First Bites)

Tequenos and guacamole  
Fish ceviche on spoons  
Oysters with vinegar mignonette and ponzu  
Mushroom arancini, arrabiata sauce  
Stuffed mushrooms with ricotta and thyme  
Tomato bruschetta  
Fish tartare causa  
Cassava chips with cashew dipping sauce  
Satay chicken skewers  
Fried wontons with mushrooms, sweet and sour sauce

## Mediums (Gourmet Tastes)

Fish taco  
Crispy squid, tartare dipping sauce  
Popcorn chicken or cauliflower, lemon and 5 spice sauce  
Empanadas: beef or veggie  
Tostadas topped with prawn ceviche or watermelon feta salad  
Slider: halloumi or chorizo and chimichurri  
Chicken wings: achiote and orange  
Mushroom fritti: panko crumbed and served with garlic aioli

## Substantial (Fork Food)

served in small bowls

Miso eggplant or Pork char siu, pickles and rice  
Potato gnocchi, eggplant ragu  
Jerk chicken, apple coleslaw  
Sliced beef round, potato puree and gravy  
Stir fried noodles: beef or mushrooms  
Spaghetti frutti di mare: seafood pasta  
Prawn and chinese sausage fried rice  
Beef cheek stewed in red wine and tomato, creamy polenta

## Desserts

all served individually on small plates

Alfajores: shortbread cookie sandwich with dulce de leche in the middle  
Cheesecake with seasonal fruits  
Tres leches  
Chocolate cake  
Coconut sago, fresh fruits  
Tiramisu

## Grazing Table

Late night Feast or Graze for a few hours throughout Canapé Service

Bbq table: bbq meats, veggies and salads  
Mexi table: tacos, nachos, dips, pickles, toppings  
Sushi table: rolls, sashimi, sauces, pickles  
Antipasti: cheese, cured meats, fruits, nuts, crackers



# Sit-down Standard

## CANAPES

### RICE PAPER ROLLS

carrots, cucumber, noodles, asian herbs, hoisin sauce

### CHICKEN SATAY

on a skewer, peanut and red curry sauce, homemade pickles

### BEEF TATAKI

served with ponzu sauce and crackers

### CAULIFLOWER POPCORN

crispy fried with chipotle vegan mayo

## MAINS

### HANGER STEAK WITH CHIMICHURRI

cooked on the grill, served with charred leeks, chimichurri

### ROAST CHICKEN

marinated with achiote and orange spice rub

### THAI GREEN CURRY

vegetarian with coconut cream

### WHOLE ROASTED CAULIFLOWER

served over herbed chickpea hummus, nuts and seeds

## SIDES

### GRILLED VEG SALAD

dressed with olive oil and sherry vinegar

### ROASTED POTATOES AND PUMPKIN

with salsa verde and rosemary salt

### WOMBOK SALAD

coriander, peanut, orange dressing

### ROASTED BEETROOT AND ONIONS

with thyme, balsamic vinegar and ricotta cheese

## DESSERTS

### KEY LIME PIE

topped with meringue

### ALFAJORES

cookie sandwich, caramel filling and a side of vanilla ice cream



# Sit-down Deluxe

## CANAPES

OCTOPUS CARPACCIO

kalamata mayo and crisps

PERUVIAN STYLE FISH CARPACCIO

Lime, chilli and Olive Oil dressing

MINI BURGER

beef or halloumi

BUTTERFLY PRAWNS

brushed with smoky red chilli butter

## MAINS

PORK BELLY

crispy skin, tender meat, apple sauce

SALMON FILLET

lemon, garlic, dill

GRILLED JERK CHICKEN

jamaican style marinade, grilled pineapple salsa

BAKED GNOCCHI

with fresh tomato sauce, basil and cheese

## SIDES

ROASTED CARROTS

honey and thyme

BEANS & ROASTED ZUCCHINI SALAD

roasted zucchini, cannellini beans, green beans, mint

ROASTED CHAT POTATOES

topped with salsa verde

LEAFY SALAD

fresh leaves, blue cheese, walnuts, pear

## DESSERTS

STICKY DATE PUDDING

soaked in butterscotch sauce

CHEESECAKE

topped with berry compote



# Sit-down Luxury

## CANAPES

### TUNA NIKKEI CEVICHE

yellowfin tuna or kingfish, asian ceviche dressing

### BEEF CARPACCIO

topped with tonnato mayo, fried capers and shallots

### CRISPY SALT & PEPPER SQUID

served with lemon wedges and tartare sauce

### STICKY SWEET AND SOUR PRAWN

burnt avocado, coconut tiger's milk, herb and julienned veggie salad

### FISH SASHIMI PLATTER

tuna, salmon and white fish (subject to availability) served with soy sauce, ginger and wasabi

## MAINS

### CHAR SIU PORK

served with pickled daikon

### LAMB SHOULDER

slowly roasted with garlic and rosemary jus

### BUGS

pan fried and served with garlic butter

### FISH STEAKS

with chimichurri

## SIDES

### THAI NOODLE SALAD

rice noodles, wombok, peanuts, crispy shallots, herbs, thai dressing

### ROASTED WOMBOK

grilled with miso butter, sesame seed

### SMOKED EGGPLANT

served whole with olive oil, salt and garlic chips

### GREEN SALAD

spinach, green beans, broccolini, asparagus, honey mustard

### ROASTED PURPLE SWEET POTATOES

tossed with citrus butter, herbs

## DESSERTS

### VANILLA BEAN PANNACOTTA

topped with seasonal fruits

### CRUNCHY CHOCOLATE MOUSSE

served to share with crunchy walnuts

### TIRAMISU

coffee soaked savoiardi biscuits and mascarpone cream