

Est 1997

## Amazing Cocktail Weddings





Melbourne Waterfront

WWW.ALLSMILES.COM.AU

### YOUR BAR



#### Drinks package includes

On arrival - Aperol Spritz

Beer and Cider - Corona, Peroni, Carlton Dry, Great Northern Supercrisp, Victoria Bitter, Carlton Draught, Cascade Light and Apple and Pear Cider

Wine - Mc Williams Aura, Chardonnay, Moscato, Sauvignon Blanc, Shiraz Cabernet, Cabernet Merlot, Sparkling Brut & Prosecco & Rose

**Soft Drinks, Juice, Tea & Coffee** - Coffee is served from espresso machine so those who wish to indulge in a latte or cappuccino can do so

# Your Amazing Cocktail Wedding Package







## ON ARRIVAL

**Fresh Fruits, Assorted Aussie Cheeses, Antipasto and Dips** Served with a variety of crackers on grazing platters to get your guests started.

### SERVED THROUGHOUT

**Oven baked vegetable Frittata** with sweet potato, butternut pumpkin, baby spinach and Danish feta, dressed with garlic aioli and cherry tomato.

Smoked Salmon Roulade Rolled french crepe filled with caper and dill creme and Tasmanian smoked salmon Traditional Sushi rolls and Nigiri huge variety for the vegetarian, pescatarian, vegan and something for the carnivore. Gourmet Mini Pies and Rolls A bit more substantial, beef and Guinness, chicken and mushroom and cauliflower and leek pies. Together with spinach and ricotta and old school sausage rolls.

YOUR COCKTAIL STYLE MEAL

Authentic French Croquettes thick creamy bechamel combined with Blue cheese and mushroom or parmesan and leek, lightly crumbed.

**Marinated tenderloin chicken skewers** Lemon and oregano with basil aioli and spicy tomato and basil with tzatziki sauce.

King Prawns Cooked and Peeled Served with a squeeze of fresh lemon juice, cracked pepper.

Salt and Pepper Calamari (crowd favourite) Served with our caper and dill tartare.

**Spinach and Mushroom Tortellini** Cheese filled mini pockets served in a bamboo boat with a creamy Alfredo Sauce. **Pacific Oysters** Typically full and flavoursome, served natural with fresh lemon or a vinegarette.

**Fish and Chips** Beer battered flathead tales, crispy chips, fresh lemon and a squeeze of our Tartare sauce. SOMETHING SWEET

A delicious array of Petit 4 tarts together with Bambino Gelato mini ice cream cones to finish what has been a food journey.



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Sorrento Ocean Beach

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