



## *Wedding Food Packages*



At Mimosa we offer a range of food packages to suit all wedding styles and budgets. Menus are based on seasonal local produce and are aimed to please all food preferences, with the flexibility to adapt to any dietary requirements.

**The Piazza Package Small Functions ( max 60 )**

**\$65.00 per person**

Romance your guests with a range of exotic flavors straight from the wood fired oven in the piazza at Mimosas Dry Stone Restaurant.

**Gourmet Cocktail**

**\$70.00 per person**

Indulge in a tantalizing selection of gourmet finger food as you mingle with your guests in a relaxed, sophisticated atmosphere.

**Platters to Share and Indulge**

**\$85.00 per person**

Enjoy mouth watering canapés whilst circulating with your friends and family before sitting to share generous platters in a very social dining experience.

**'Taste of the Coast' Package**

**\$90.00 per person 3 course**

**\$105.00 per person 4 course**

Your selections of canapés, entrees, mains and desserts served as a combination of roving, alternate drop and platters to each table, served with elegance and flair.

**'This package is a gourmet indulgence with the very best regional produce sourced, prepared and served in the elegant Mimosa style.'**



## *The Piazza Package*

*(Wood Fired Option)*

**\$65.00 per person**

### **Starters**

*(Choice of 4 from canapé selection )*

### **Mains**

*( Served for 2 hours )*

A selection of Tuscan style  
wood fired Pizza's  
from the clay oven in the Piazza

Local garden salad  
Caesar salad  
Greek salad  
Potato salad  
Pasta salad

### **Dessert**

Bridal Wedding Cake cut and served  
w/ cream and berry compote

**Menu includes brewed tea and coffee**

**All meals subject to seasonal availability. Menus and Prices subject to change with prior notice.**



## *Gourmet Cocktail Platters*

**\$70.00 per person**

### **Dips and Breads**

House made dips, warmed breads, lavosh and vegetable crudité

### **Antipasto plate**

Cold slice cured meats, pickled mushrooms, marinated feta  
Kalamata olives, pickled- cucumbers & onions

### **Canapés**

A selection of 5 hot and 5 cold canapés for 3 hours

### **Fresh Fruit Platter**

An array of carved seasonal fruit w/ whipped cream

### **An Extra treat to finish**

Pizzas or Cheese plate option (\$10.00 p.p)

**Menu includes freshly brewed tea and coffee w/ petits fours**  
**All meals subject to seasonal availability. Menus and Prices subject to change with prior notice.**



## *Platters to Share and Indulge*

**\$85.00 per person**

**Choice of 4 hot or cold canapés**

Choice from the canapé lists

### **Mains**

**Choice of 2:**

**Chargrilled local aged eye fillet** (cooked medium rare) w/ Mimosa Premium Blend red wine jus

**Chargrilled pork sirloin** w/ apple sage & feta crumble & Beurre noisette

**Confit duck leg** w/ miso & honey glaze

**Dukkha crusted Atlantic salmon** w/ dill hollandaise sauce

**Chimichurri marinated lamb** rump w/ minted yoghurt & tomato chutney

**Vegetarian option** if requested

### **Served with:**

**Potatoes 'any way'** w/ rosemary and garlic

**Roasted root vegetables** w/ extra virgin olive oil

**Local Garden Salad** w/ vinaigrette

**Seasonal greens** tossed through herb butter

### **Dessert**

**Bridal Wedding Cake** served w/ berry compote and whipped vanilla cream

Please note: Mimosa can make your Wedding Cake. Price list attached.



## *Taste of the Coast Package*

**3 Course \$90.00 per person**

**4 Course \$105.00 per person**

**(Combination of roving, alternative service & platters to each table)**

### **Canapés**

**Choice of 4:**

**(Choice from canapé selection)**

### **Entrées**

**Choice of 2:**

**King prawn & avocado tian** w/ cherry tomato & gazpacho dressing

**Twice cooked pork belly** w/ fennel, pear, rocket & citrus sauce

**Salmon carpaccio** w/citrus, fennel, dill & ponzu

**House gnocchi** w/ pumpkin puree, pinenuts & Beurre noisette w/ crispy sage

**Pan seared scallops** w/ sweet corn puree, cauliflower, caviar & salmon crackle

**Coconut King prawns** w/ saffron aioli & green mango salad

### **Mains**

**Choice of 2:**

**Confit duck breast** w/ bok choy, roast quince, baby carrots  
and miso honey glaze

**Barramundi** w/ fondant potatoes, green bean, sage butter  
and salsa verde

**Moroccan marinated lamb rump** w/ warm chick pea & sweet potato salad  
watercress, fennel & yoghurt sauce

**Char grilled local eye fillet steak** w/ mashed chat potatoes, glazed eschallots  
and mixed mushroom jus

**Pork belly** w/ roasted fennel, pickled parsnip, ginger & grapefruit glaze

### **Dessert**

**Choice of 2:**

**Pavlova** w/ seasonal fruits & Chantilly cream

**Citrus tart** w/ candied nuts & crème fresh

**Dark chocolate mousse** w/ macerated berries

**Chocolate Whisky cake** w/ salted caramel, crushed nuts,  
strawberries & double cream

**Lemon & vanilla panna cotta** w/ strawberries, lychees & salsa



### Cold Canapé Options

- Wapengo oysters w/ginger, lime & chilli
  - Wapengo oysters natural or mornay
  - Wapengo oysters w/ prosciutto & balsamic
  - Salmon & avocado sushi rolls w/wasabi & soy
- Bruschetta w/olive oil tapenade, cherry tomato & bocconcini
  - Crostini of roast capsicum , basil & white anchovies
    - Blue cheese & caramelized onion tartlets
    - Watermelon & prosciutto skewers
    - Crostini of crab w/ aioli & caviar
    - Cucumber w/basil, feta & pomegranate
  - Smoked salmon, cucumber, sour cream & chives



### Hot Canapé Options

- Bacon & thyme crumbed scallop w/ siracha aioli
  - Cambodian style King prawn skewer
  - Fried squid, kampot peppersauce
  - Roast tomato and bocconcini tart
- Thai fish cakes w/ caramelized Nam Jin
- Mixed mushroom arancini balls w/ aioli
- Harissa spiced beef skewers w/ yoghurt
  - Pumpkin and blue cheese tart
  - Satay chicken skewers w/ honey soy
- Roasted cauliflower florets w/saffron mayonnaise



## WEDDING CAKES

Type	Shape	Size	Base Tier 1	Middle Tier 2	Top Tier 3	Serves Pax	Price inc Decoration
round 2 tier		small	L 10" (25cm) D 4" (10cm)	L 6" (15cm) D 4" (10cm)	-	~70	\$275
round 2 tier		medium	L 12" (30cm) D 4" (10cm)	L 8" (20cm) D 4" (10cm)	-	~100	\$340
round 2 tier		large	L 14" (42cm) D 4" (10cm)	L 8" (20cm) D 6" (15cm)	-	~170	\$460
round 3 tier		medium	L 12" (30cm) D 4" (10cm)	L 8" (20cm) D 4" (10cm)	L 5" (13cm) D 4" (10cm)	~120	\$440
round 3 tier		large	L 14" (42cm) D 4" (10cm)	L 10" (25cm) D 4" (10cm)	L 6" (15cm) D 4" (10cm)	~190	\$550
round 4 tier Styrofoam base tier		large	L 14" (42cm) D 4" (10cm)	L 10" (25cm) D 4" (10cm)	L 6" (15cm) D 4" (10cm)	~190	\$590

