

The Stables
at Sages Cottage Farm

Wedding Menu

Filling cups, bellies and hearts





You've got good taste

Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.



Anticipate: Mingle Hour

Mingle Hour Beverage & Canapés - \$1,500 for the hour

Your chosen beverage package will be served alongside a generous grazing station for cocktail receptions or four exquisite chef's selection canapés for those opting for plated, Texan BBQ, or feasting-style dining.

Savouri Reception Cuisine

Plated Menu - \$115pp

Entrée (Select 1)

- Porcini mushroom raviolo, sage roasted pumpkin, rocket & basil pistou, pancetta pangrattato
- Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette
- Ocean trout, Tasmanian smoked salmon, pickled kohlrabi & radish salad, lemon vinaigrette
- Crisp chickpea & green herb fritters, roast red bullhorn peppers, pickled shallots, herb aioli
- Gnocchi Romano, tomato basil sugo, baked ricotta, lemon, wild marjoram
- Cured yellowtail kingfish, dill, seeded mustard, cucumber, tobiko roe, coconut
- Pork belly, master stock, Asian slaw, nam jim, puffed rice
- Spanish ham, compressed rock melon with sherry vinegar, whipped goat's cheese, savoury buckwheat granola

Main (Select 2)

- Roasted free range chicken breast, mac & cheese, mixed cabbage & radish, roast chicken jus
- Grass fed beef cheek, risoni pasta, fresh pea, spinach, soft herb, gremolata
- Pan roasted Tasmanian salmon, burnt carrot purée, sauce romesco, nasturtium leaves
- Pan roasted barramundi fillet, lemon thyme leeks, Sebago potato terrine, tartare vinaigrette
- Roasted Victorian eye fillet, butter bean pepperonata, manchego crisp, salsa verde
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Handmade ricotta & soft herb tortelloni, caponata of eggplant, pinenuts, salsa verde
- Herb roasted free range chicken breast, citrus & herb skordalia, Mt Zero olive tapenade, crispy kale

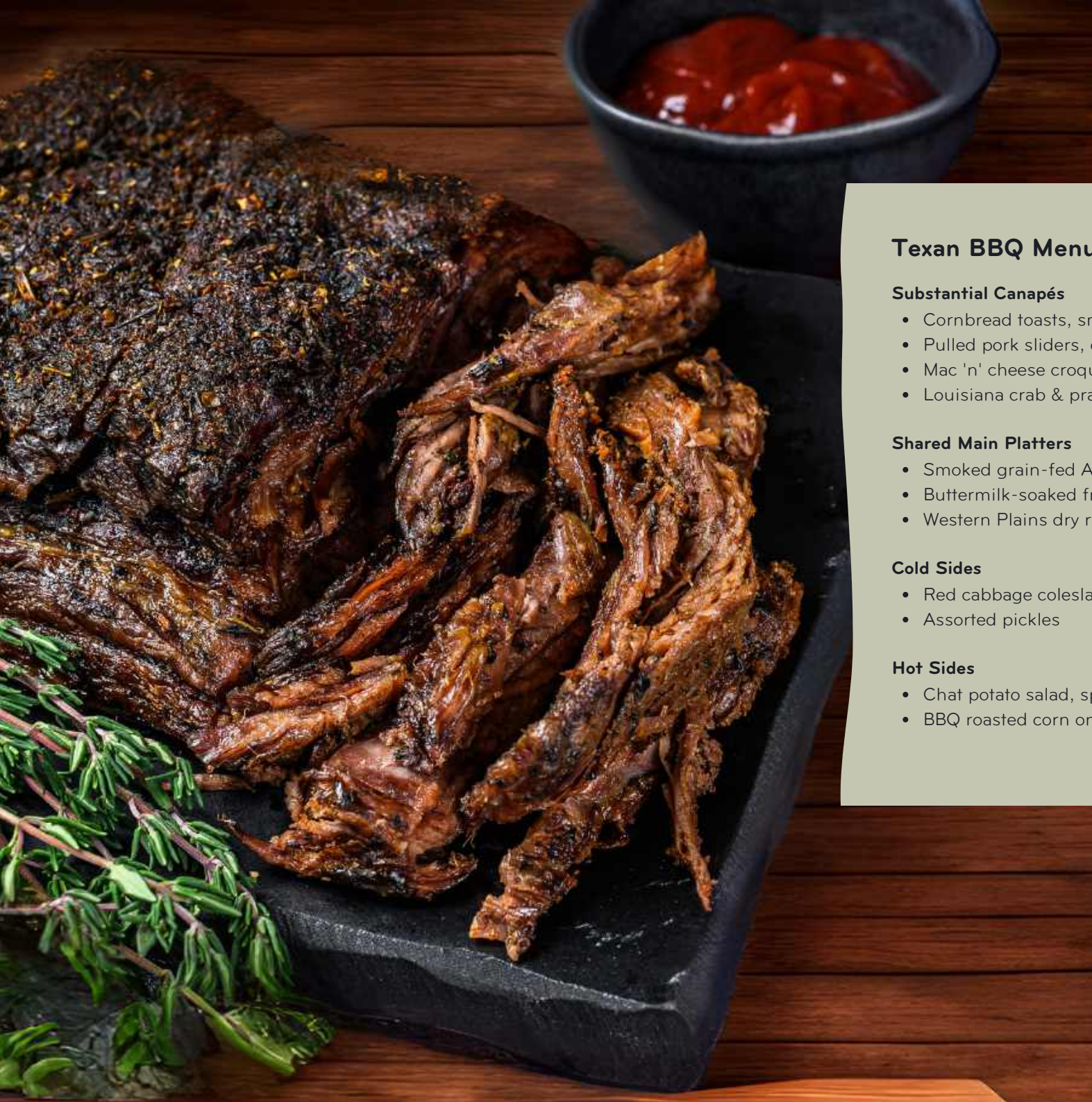
Cold Sides (Select 1)

- Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli
- Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing
- Watermelon, cucumber, feta, green chilli, mint, pickled red onion

Hot Sides (Select 1)

- Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate
- Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt
- Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses





Texan BBQ Menu - \$105pp

Substantial Canapés

- Cornbread toasts, smoked chicken, jalapeño aioli
- Pulled pork sliders, coleslaw
- Mac 'n' cheese croquettes, Big Mac sauce
- Louisiana crab & prawn cakes, spicy remoulade

Shared Main Platters

- Smoked grain-fed Angus brisket, tangy BBQ sauce
- Buttermilk-soaked fried chicken, chipotle aioli
- Western Plains dry rub smoked pork ribs, hickory apple chilli glaze

Cold Sides

- Red cabbage coleslaw, chimichurri dressing
- Assorted pickles

Hot Sides

- Chat potato salad, spring onion, herbs, gherkin, crispy bacon bits
- BBQ roasted corn on the cob, grated Manchego, lime



Feasting Menu - \$95pp

Grazing Station

- Grana Padano Parmesan
- Mt. Zero Olives
- Prosciutto
- Sopressa Salami
- Marinated Fetta
- Hummus with Dukkah
- Triple Cream Brie
- Roasted Bullhorn Capsicum
- Blue
- Gluten Free Crackers
- Cipolline Onions
- Artichokes
- Grissini
- Quince Paste
- Lavosh
- Sourdough
- Bocconcini with fresh herbs

Shared Main Platters (Select 3)

- Roasted free range chicken breast, mac & cheese, mixed cabbage & radish, roast chicken jus
- Grass fed beef cheek, risoni pasta, fresh pea, spinach, soft herb, gremolata
- Pan roasted Tasmanian salmon, burnt carrot purée, sauce romesco, nasturtium leaves
- Pan roasted barramundi fillet, lemon thyme leeks, Sebago potato terrine, tartare vinaigrette
- Roasted Victorian eye fillet, butter bean pepperonata, manchego crisp, salsa verde
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Handmade ricotta & soft herb tortelloni, caponata of eggplant, pinenuts, salsa verde
- Herb roasted free range chicken breast, citrus & herb skordalia, Mt Zero olive tapenade, crispy kale

Cold Sides (Select 1)

- Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli
- Rocket, red witlof, green apple, peppered pecorino, buttermilk chive dressing
- Watermelon, cucumber, feta, green chilli, mint, pickled red onion

Hot Sides (Select 1)

- Pearl cous cous, harissa dressing, dried figs, baby kale, pomegranate
- Roast baby chat potatoes, pickled shallot rings, saltbush, rosemary salt
- Roast Japanese pumpkin, sweet potato, spring onion, green chilli, date molasses

Cocktail Menu - \$80pp

Savoury Canapés (Select 6)

- Goat's cheese & caramelised onion tart, balsamic syrup, basil
- Pani puri cups, smoked pumpkin, fresh peas, Persian feta, shallot rings
- Chicken, pear, basil, beetroot & caraway cracker, chimichurri
- Tempura nori crisps, cured salmon ceviche, green goddess sauce
- Scallop crudo, beetroot watermelon, black tahini, pickled kohlrabi
- Chicken katsu bao, tonkatsu Kewpie, spring onion, cucumber
- Beef sausage rolls, tomato chutney
- Green chermoula prawns, saffron hummus
- Porcini mushroom arancini, citrus & jalapeño mayonnaise
- Mac & four cheese bites, harissa aioli

Savoury Bowls (Select 3)

- MEG butter chicken, fragrant rice, fried curry leaves
- Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette
- Gnocchi Romano, tomato basil sugo, baked ricotta, lemon, wild marjoram
- Grass fed beef cheek, risoni pasta, fresh peas, gremolata
- Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves
- Herb roasted chicken breast, citrus & herb skordalia, Mt Zero olive tapenade

Substantial Canapés (Select 1)

- Pulled pork slider, apple, mint, crackling, salad, aioli
- Mini steak sandwich, caramelised onion, melting cheese, jalapeño
- Slow cooked lamb 'burrito', cos leaves, feta, mint & dried oregano yogurt
- Fried buttermilk chicken tenders, Korean gochujang dipping sauce
- MEG's double pattie cheese burger, brioche slider, American cheese, pickles, onion
- Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce



Indulge: Sweet Endings

Dessert Grazing Station - \$25pp

- 100% cocoa chocolate panna cotta, Black Doris plum, coffee
- Belgian salted caramel chocolate delice, lychee & yuzu, black sesame & white chocolate brownie
- Iced chocolate hazelnut dome, citrus, chocolate soil
- Meyer lemon & raspberry semifreddo, roasted pistachio biscotti
- Grilled rum-glazed pineapple, coconut mousse, coconut crunch
- Tasmanian Leatherwood honey & saffron parfait, blackberry, miso puffed grains
- Fresh curd 'cheesecake', blood orange, hazelnut financier, rosemary
- Flavours of Florentine: Belgian chocolate, cherry mousse, orange & almond nougatine

Roving Desserts - \$16pp

(Select 3 items from Dessert Grazing Station Menu)

Churro Delight Station- \$15pp

- Warm churros dusted in cinnamon sugar
- Classic Chocolate Ganache
- Zesty Citrus
- Salted Caramel
- Dulce de Leche
- Vanilla Bean

Roving Choc Tops- \$10pp

- Blissful Berry Kiss (Boysenberry)
- Mint to Be (Choc Mint)
- Happily Ever After Crunch (Cookies & Cream)
- Sweet & Salty Union (Rock Salt Caramel)
- Vanilla Bliss (Vanilla)





Delight: Moonlight Munchies

Loaded Fries Station - \$12pp

- Sweet Potato Chips
- Shoe String Fries
- Lattice Potatoes
- Bacon
- Cheese Sauce
- Chili Con Carne
- Aioli
- Sour Cream
- Spring Onion
- Gravy
- Cheese
- Jalapeños

Late Night Bites - \$12pp

(Select 2)

- Pulled pork slider, apple, mint, crackling, salad, aioli
- Mini steak sandwich, caramelised onion, melting cheese, jalapeño
- Slow cooked lamb 'burrito', cos leaves, feta, mint & dried oregano yogurt
- Fried buttermilk chicken tenders, Korean gochujang dipping sauce
- MEG's double pattie cheese burger, brioche slider, American cheese, pickles, onion
- Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce



Filling cups, bellies and hearts



03 9819 1020 • events@melbourneeventgroup.com.au • melbourneeventgroup.com.au