

Garry and  
Trudy get  
married



Director: Gary Thomas

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Land: 21a Raglan St  
Daylesford 3460

Regional winery, Nov 3, for 124 guests, 6 kids, 6 babies

5 pescatarian. 9 vegetarian 2 vegan, 5 gluten free. 2 allergic to shellfish. 1 to eggs. 1 to sesame. 2 to garlic and onion

All drinks, glassware and bar staff supplied by family. Dining area setup also.

4 – 430 Ceremony under the trees

4 45 – 6pm canapes on the lawn. We use house kitchen to plate.

*Little beef pies, some vegan tartlets*

*Pea risotto cakes, flower stock, beet salsa v, gf*

*Jars of kangaroo skewers with native dukkah gf*

*Asparagus and goats cheese brioche, grilled spears v, some gf*

*Panko nori roll and dipping sauce – some gf, v*

*Cauliflower fritters v, gf*

*700 pieces \$3500*

CATERING

6 – 6 30 walk across paddock to dining shed. 3 rows plus bridal 12

*Welcome and speeches, wine water and bread rolls on tables*

7 – 8pm shared mains

*Spring chicken!!! Gf*

*Grilled ocean trout fillets*

*Mt Beckworth free range porcetta gf*

*potato wedges roasted with fennel gf, v*  
*root vegetable salad, Persian cress, strawberry vinegar gf, v*  
*broccoli, spinach and balsamic reduction gf, v*  
*veggie terrine w smoked tofu gf, v*  
*Pumpkin tossed with spicy glazed lentils gf, v*  
*\$54 per head*  
*Inc crockery, cutlery, servingware*

*8pm speeches*

*8 30 cake moment*

9 00 dessert table – bite sizes

*classic profiteroles*  
*nice little pear pastries*  
*Chocolate brownie*  
*lemon tartlets some gf*  
*mini pavs gf*  
400 pieces \$2200

Tea and coffee station. We ask the elders for orders.

Staffing, inc bar: 7 @ 11 hours each, inc travel time \$4656

Pls supply bbq, 4 trestles and heatlie 12 shelf warming oven to kitchen to shed kitchen area