

Menu Introduction



At Weddings at Tiffany's we know that your decision to host your Wedding Celebration Function with us will, in large part, be (or was) based upon our promises in relation to our food offerings for you & your guests. In the menu selections following I have created a diverse range of dishes that will tantalise the taste buds of your guests utilising the finest free range meats, the freshest seafood and outstanding quality locally grown and sourced produce. At Tiffany's our aim is to provide you with a dining experience that will not only delight in terms of flavour sensation but also satisfy in portion size regardless of the Collection or style of function you have chosen to celebrate your special day. Along with my fellow chefs at Tiffany's I'm very excited & extremely proud to present our menu offerings to you. We eagerly look forward to preparing your meal course selections for you, your families, and friends and to contributing towards the success of your wedding day celebration function.

Bon appétit!

Lee Montague
Executive Chef - Weddings At Tiffany's



Mini Ceremony Celebration Collection Menu 2018-19

The Mini Ceremony Celebration Collection includes our Large Antipasto Board as well as your selection of either the Gourmet Wood Fired Pizzas or your choice of three (3) sliders.

Mini Ceremony Celebration Collection: Canapé Options
Please Select either the Gourmet Wood Fired Pizza Oven or three (3) sliders



GF = Gluten Free MGF = Can be made Gluten Free V = Vegetarian MV = Can be made Vegetarian H = Served Hot C = Served Cold

Sliders

Jack Daniel's Glazed Pulled Pork Belly with Apple Slaw

Coconut Poached Chicken with Mango & Chilli Salsa

Mini Steak Sandwich with Tomato, Swiss Cheese & Beetroot

Meatball Marinara with Buffalo Mozzarella

Tempura Whiting & Tartare Sauce

Grilled Mushroom, Vintage Cheddar & Caramelised Onion

V

Gourmet Wood Fired Pizza Oven

Our Chef will present you and your guests wood fired pizzas made in front of you whilst you enjoy your canape time. Made on hand made bases, using local free-range meats and seasonal produce available at the time of your wedding.

Antipasto Board

Our Antipasto Board is Presented by our Chefs to your Guests and contains a Gourmet Selection of Cold Deli Meats and Local Cheeses, a selection of Crackers and Dips, Locally Sourced Seasonal Whole Fruits and Salads with Fresh In House Baked Bread and Extra Virgin Olive Oil.