

COLLAGE CULINARY 2026
WEDDING SAMPLE MENU

Family Celebration

Cocktail reception to start, followed by a **family style** dinner, dessert and late night snacks.

FULL SERVICE

GRAZING TABLE

Sourdough Bread, Crackers, Oat Crisps
and assorted accompaniments

Nice Butter
flaky salt

Coco blanco hummus
chilli crunch

World Class Mixed Cheese & Charcuterie
preserves, seasonal fruit

ADD ON PINCHOS

Gilda
pickled pepper, green olive, white anchovy

Bococini skewer
gooseberry, basil

PASSED CANAPÉS

Samosa
yellow curry, triple-roast potatoes (mashed),
charred Spanish onions

Shrimp Tostado
salsa macha, guacamole, sweet peppers,
salted lime



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PASSED CANAPÉS CONT'D

Popcorn Chicken Skewer

27 spice, famous ranch

Lamb Kofta Skewer

blackened pepper sauce, herbs

Smoked Boneless Short Rib

demi-glaze, maple, chive

RAW BAR

Oyster Selection

aged cider mignonette, citrus, hot sauce
selection

Seafood Tower

selection of poached and raw seasonal
seafood, styled to fit the menu.

FAMILY STYLE

SALAD

Wedge Salad

iceberg, famous ranch, young spicy
vegetables

VEGETABLES

Chinese Broccoli

preserved lemon vinaigrette, dark soy sauce

STARCHES

Triple Roast Potatoes

paprika, lemon



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FAMILY STYLE CONT'D

PROTEINS

Roast Black Cod

miso, yuzu, scallion oil

Duck Confit +++

orange/maple gastrique, thyme

DESSERT

FAMILY STYLE

Terrimisu

good marsala wine

LATE NIGHT SNACKS

Fried Chicken

27 spice, famous ranch

Macaroni and Four Cheese

garlic, valentina's

Butter Crust Pan Pizza

good mozzarella, marinara sauce

