**Wedding Packages**

Indulgence Food Design understands that every wedding is unique, which is why we offer a range of ﬂexible wedding catering solutions ensuring your wedding is a truly memorable occasion.

**PRICE GUIDE**

We like to be really honest and upfront so that you feel comfortable as you choose who you want to work with for your wedding. We are as transparent as possible with our pricing information, which you’ll find below. We understand the amount of planning that goes into a wedding and how confusing some quotes can be, so in the below packages we have tried to keep things simple. If you would like a proposal specific for your wedding and your individual requirements, please get in touch with us.

Our wedding packages include:  
- Delicious, indulgent Food  
- Experienced Kitchen staff  
- Drinks and Food waiters   
- Oven Hire (if required)  
- Menu accommodation for specific dietary requests  
  
Our wedding packages do not include:  
  
- Beverages  
- Marquee hire  
- Crockery, Cutlery  
- Glassware  
- Tableware  
- Other hire equipment  
- Lighting and Flooring  
- Staff Travel Time (If your wedding reception is 15 kms out of the CBD a travel allowance is also required depending on the distance)

Our prices usually come to about $50 - $100 per head, however the end price really can vary depending on how you choose to celebrate, so please use this as a guide, and please give us a call so that we can develop a proposal specific to you.

Here’s a rough estimate of how these prices are broken down:

**Food**  
The cost of a set 3 course menu is $62.50 per head (+ GST). BBQ and Buffet Menus are $45.00 per person (+GST) for cold platters and $50.00 per head (+ GST). A cocktail style wedding function starts from $45.00 per person (plus GST).

You’ll be able to read about our food and sample menus in the following pages, however for every wedding, part of our service is to allow you to make tweaks and changes to suit your event and guests. We want you to love your menu, not feel like you have had to compromise so if you’d like a themed function, we can tailor a menu to suit.

**Staff**  
Once we’ve met with you (or spoken over the phone), we can put together a proposal that shows you exactly the staffing that you’ll need.  
The amount of staff needed varies a lot depending on what kind of event you wish to have.  
Our wedding packages pricing includes our qualified kitchen chef’s time on the day.  
  
**Kitchen Hire**  
The amount you need to budget for can vary massively depending on your wants and needs for the day. We have equipment at our premises that we utilize and we also deal with some of Adelaide’s best suppliers. With all of the equipment that we source for you we charge what we get charged. We don’t take a cut. A minimum of around $10-$15 (plus GST) per head generally suffices.

To help you with your planning, please have a look at the following wedding packages / sample menus we have prepared to give you some ideas. Please feel free to contact us if you’d like further information or a specific proposal for your special wedding day.

**Finger Food Style Wedding Sample Menu  
$45 pp plus GST**

A finger food style reception will allow you and your guests the opportunity to mingle, savour and completely enjoy your special day.

Below is a sample menu that can be redesigned to suit your requirements and tastes.  
  
Based on 100 people, the per head cost includes food and staff (3 kitchen staff, 3 food waiters and 3 drinks waiters for 4 hours each).

**Cold Items**

King Prawns marinated in Dill, Lemon and Shallot served with a Tomato Aioli (**GF**)  
  
Tumeric Risotto Cakes topped with Wild Rocket, Huon Smoked Salmon Rosettes,  
Lemon Crème Fraiche and Chives

Paprika Crostini with Barbecue Lamb Fillet, Beetroot Onion Jam and Rosemary  
  
Corn, Red Pepper and Zucchini Cakes topped with Fresh Basil Pesto and Pecorino Shavings **(Veg & GF**)  
  
Poached Chicken, Brie and Spring Onion Finger Sandwiches

**Hot items**

Pork, Veal and Ricotta Meatballs with Gazpacho and Salsa Verde

BBQ Fillet Mignon with Hollandaise & Shiraz Glaze

Sweet Pea Mozzarella and Thyme Risotto Balls with a Tomato infused Marscapone **(Veg)**

**Substantial item**

Baked individual Pots of Gnocchi Ragu with Mozzarella and Salsa Verde

**Sweet**

Lemon Curd Tarts with Clotted Cream and Strawberry Mint Salsa

**Buffet & BBQ Style Wedding Sample Menu   
$75 per person (plus GST)**

A buffet style reception includes platters of delicious food to each table ensuring guests have a variety of menu options, encouraging interaction amongst your guests.   
  
Below is a sample menu that can be redesigned to suit your requirements and tastes.  
  
Based on 100 people, the cost per head includes 3 kitchen staff, 3 food waiters and 3 drinks waiters for 4 hours.

**Canapés (100 of each item)**

**Hot items**

Italian Pork and Veal Meatballs with Ricotta and Gazpacho **GF**

“Chinese Dumplings” with Shredded Vegetables, and Asian Sticky Soy **V**

Tiger Prawns wrapped in Proscuitto with a Carrot Beurre Blanc **GF**

Tandoori BBQ Chicken with a Cucumber Raita and Toasted Sesame **GF**

**Mains - shared platters of…**

Orange, Dill and Macadamia Baked Atlantic Salmon with a Citrus Beurre Blanc **GF**

Basil and saffron chicken breast with a minted cucumber yoghurt

Peppered Fillet of Beef Fillet Mignon with a Red Wine Jus

**Sides/Salads**

Roasted New Potatoes with Wilted Spinach and Smoked Paprika

“Greek Salad” with Kalamata Olives, Red Peppers and Vine Ripened Tomatoes   
with Fetta and Spanish Onion

**Sweets**

Wedding Cake client supplied (our kitchen staff will cut and plate)

**Canapés with Sit Down Style Wedding Sample Menu   
$95 per person (plus GST)**

A more traditional style sit down reception provides a more formal dining experience and offers the classic Entrée (or alternatively a selection of hot or cold canape finger food items before guests are seated), Main Course and Dessert.  
  
Below is a sample menu that can be redesigned to suit your requirements and tastes.  
  
Based on 100 people, the cost per head includes 3 kitchen staff, 3 food waiters and 3 drinks waiters for 4 hours.

**Canapés**

Saffron and Taleggio Arancini Balls with Truffle Mascarpone and Tomato Jam

Leek and Gruyere Tarts with Tomato Jam and Smashed Turmeric infused Cashews

Rare Eye Fillet of Beef, Buttermilk Yorkshire Puddings with Chorizo Basil Pesto   
topped with Béarnaise

Tiny Saffron Potato Rosti with shredded Smoked Chicken bound with Mango, Ginger and Lime topped with Pickled Onion Jam **GF**

Little BBQ Fillet Mignon with Green Pepper Corn Sauce and Salsa Verde **GF**

**Entree - set and plated**

Jumbo Tandoori King Prawns Salad with Minted Raita and Red Pepper Cucumber Salsa

Winter Vegetable Stack with Ripped Buffalo Mozzarella and Wild Rocket Pesto (if there are any vegetarians or non-seafood eaters) – pre ordered.

**Mains - shared platters of…**

French Lamb Cutlets with Minted Glaze and Red Capsicum Beetroot Relish

Mexican Bbq Paprika Chicken with Corn, Red Pepper and Coriander Salsa Drizzled with a Lime Creme Fraiche".....

(Individual Main dishes can be selected from our menus instead of Shared Platters or alternate plate drop option)

**Sides/Salads**

Roasted Carrots and Potatoes with Wilted Spinach and Smoked Paprika

Shaved Fennel, Spanish Onion, Roasted Roma Tomato, Wild Rocket   
and Baby Spinach Salad

Cheesy Baked Feta with smashed Kalamata Olives and Romesco Sauces

**Sweets – platters to the table**

Mini French Meringue Nests with Vanilla Bean Curd and Pistachio Praline **GF**  
Chocolate tarts- with chocolate Crème patisserie, Hazelnut Praline and Vanilla Bean Cream

Tiny Crème Patisserie Tarts with Brandy Cream and Glazed Fresh Fruit (no apricots)

Dense Double Chocolate Fudge Cakes with Chocolate Ganache, Vanilla Bean Cream and Fresh Raspberries

**Cheeses – Platters to the table**

A selection of delicious cheeses can be selected based on seasonal availability and preference but we would recommend a Soft, a Semi-Hard and a Blue Cheese.

Fresh fruit, Lavosh and Quince Paste with the cheese platters.

Pricing based on 100 people, surcharges apply for smaller groups. Surcharges and additional equipment fees may apply, but vary depending upon locations & circumstances. Pricing effective to 30th June, 2017 and subject to change without notice. All pricing will be confirmed upon confirmation of your event.