**Wedding Packages**

|  |  |  |
| --- | --- | --- |
| Minimum  Spends | Sept to April | May to August |
| Mon to Thurs  4pm - Midnight | 5000 | 2500 |
| Fri to Sun  4pm - Midnight | 14500 | 6000 |

**The Acton**

Champagne at Ceremony

8 Canapes – Fox Canape Menu

Wedding Cake Served as dessert

3.5 hr Beverage Package

120 p/p

**The Lakeview**

Champagne at Ceremony

Oysters on Arrival

8 Canapes

Supper Bowl

Wedding Cake Served as dessert

4.5hr Beverage Package

155 p/p

Old Canberra House

Champagne at Ceremony

Antipasto Grazing Tables

3 Canapes - Fox Canape Menu

Dinner - 2 Choices, Alternate Drop Steamed Seasonal Greens accompany Main Meals

Wedding Cake Served as dessert

4.5hr Beverage Package

$160 p/p

**The Lennox**

Champagne at Ceremony

Antipasto Grazing Table

Aussie Seafood Station

6 Canapes (Ivy Canape Menu)

Dinner (3 Choices, Alternate Drop)

Steamed Seasonal Greens accompany Main Meals

Your Wedding Cake Served as Dessert

Petite Tarts

Cheese Platter

4.5hr Beverage Package

$195

**The Great Aussie BBQ Wedding**

Antipasto Grazing Table

Aussie Seafood Station

3 Canapes (Ivy Canape Menu)

Aussie BBQ

(Insert actual BBQ Menu Here)

Petite Tarts

Cheese Platter

4.5hr Beverage Package

$175 p/p Minimum

**Small Wedding**

Antipasto Grazing Station

5 Canapes (Fox Canape Selection)

Wedding Cake Served as dessert

Tea & Coffee Station

2.5hr Beverage Package

Max 40 Guests

**Fox Cocktail Menu**

Spanish Manchego Cheese Croquettes, Chipotle

Beef Shin Sliders, American Cheese, Relish & Beetroot

Fried Chicken, Jalapenos, Slaw, Soft Shell Taco

Salmon & Avocado Crostino

Polenta, Buffelo Mozzarella, Roasted Bell Peppers, Salsa Verde

Flash Fried Baby Calamari, Lemon, Parsley & Sea Salt

Grilled Chorizitos Dagwood Dogs

Caprese Heirloom Tomato, Pecorino, Basil & Balsamic Bruschetta

Prawn Goyza, Soy, Coriander & Shallot Oil

Corned Wagyu, Ghost Chilli Pickles, Skordalia

**Ivy Cocktail Menu**

Charred Scallops, Pea Puree, Morcilla

Grilled Australian King Prawns, Lemon & Parsley Butter

Lobster Sandwiches, Iceberg, Avocado, Tabasco Mayo

Grilled Morrocan Lamb Skewers, Chermoula

Hierloom Tomato, Cows Curd Crostino

Grass Fed Eye Fillet, Horseradish, Garlic Baguette

Spanish Manchego Cheese Croquettes, Chipotle

Beef Shin Sliders, American Cheese, Relish & Beetroot

Fried Chicken, Jalapenos, Slaw, Soft Shell Taco

Salmon & Avocado Crostino

Polenta, Buffelo Mozzarella, Roasted Bell Peppers, Salsa Verde

Flash Fried Baby Calamari, Lemon, Parsley & Sea Salt

Grilled Chorizitos Dagwood Dogs

Twice Cooked Berkshire Pork Belly, Ginger & Chilli Caramel, Fried Onion & Coriander

Caprese Heirloom Tomato, Pecorino, Basil & Balsamic Bruschetta

Prawn Goyza, Soy, Coriander & Shallot Oil Corned Wagyu, Ghost Chilli Pickles, Skordalia

**Dinner Menu**

Duck Maryland, Potato & Leek Rostii, Orange Glaze GF

Grass Fed Beef Fillet Tenderloin, Duck Fat Potatoes, Sauteed Mushrooms, Shiraz Jus

Seared Sashimi Tuna, Mango & Nashi Pear Salsa, Lime Vinaigrette

Twice Cooked Master Stock Duck Breast, Sticky Black Rice, Ginger & Shallot Dressing

Roasted Barramundi, Wombok, Pinenuts, Fragrant Rice, Yellow Curry Sauce

Fresh White Fish, Prawn & Black Mussel Bisque, Potato Rouille, Garlic Bread

Chargrilled Beef King Rib, Hassleback Potatoes, Truss Tomato & Mustard Herb Butter

Roasted Chicken Supreme, Prawn Stuffing, Spinach & Pinenut Risotto, Thyme Jus

Sticky Braised Pork Belly, Potato Gallette, Caramelised Apples

Roasted Lamb Rump, Pistacio Crust, Pommes Dauphinaise, Rosemary Jus

Veal Saltimboca, Proscuitto, Sage, Lemon and Paris Mash

Herb Crumbed Pork Cutlet, Lyonaisse Pototoes, Broccolini & Thyme Jus

Roasted Kent Pumpkin, Mint Crumb, Quinoa Tabouli, Lemon Yoghurt

Grilled Lebanese Zucchini, Hummus, Chickpeas & Pita

Confit Mushrooms with Spinach & Pinenut Pilaf, Meredith Goats’ Cheese Fetta

**Ivy & The Fox Beverage Package**

Beer – Boags Premium

White – Lark Hill “Dark Horse” Rhone Field Blend

Red – Lark Hill “Dark Horse” Shiraz, Sangiovese

Sparkling – Lark Hill NV Pinot Noir Pink

Juice, Softdrinks & Mineral Water

**Ivy & The Fox Premium Beverage Package (Additional Charges Apply)**

Beer – Asahi,

Sierra Navado IPA

Boag’s Lite

Cider - Montieths

Red – Nick O’Leary “Bolero”2012 Shiraz

White – Eden Road Riesling

Sparkling – Mount Majura Brut

Juice, Soft Drinks & Mineral

**Optional Extras**

Tea & Coffee Station by Five Senses

Lolly Bar

Lemonade Stand

Aussie Seafood Station

Antipasto Grazing Tables

Marquee Hire

Room Set Up

Terms & Conditions

1. Ivy & The Fox operates as Café serving the general public from 8am to 4pm, 7 days a week. Our Minimum Spends information clearly sets out the times our venue is accessible being from 4pm onwards. Where access is required to set and impacts on our ability to service our patrons, Minimums spends will need to be reviewed.
2. Where Ivy & The Fox is unable to trade due to an event, minimum spends are increased by $4,000 Monday to Friday, $6000 Saturday and Sundays.
3. Upon Receiving your Booking Deposit, we offer a 30 minute meeting up to 6 months prior to your event and a 1hour meeting, up to 4 weeks prior to your Wedding Day to finalise your plans. All other correspondence may be done via email and will be responded to in a timely manner.
4. Your total package will be inclusive of Set Up & Pack Down of your event. “Set Up” means the allocation of tables, Chairs, Glasses & Crockery. Where Additional equipment & decorative items are required to be placed, a Set Up fee of $800 is applicable