



"THE FOOD WAS ABSOLUTELY INCREDIBLE, FIVE STAR, AND ONE OF THE REASONS WE CHOSE TO HAVE OUR RECEPTION ONSITE ALONG WITH THE CEREMONY AND PHOTOS IN THE STUNNINGLY BEAUTIFUL GARDENS. WE'VE HAD MANY GUESTS COMMENT ON HOW OUTSTANDING BOTH THE FOOD AND SERVICE ON THE NIGHT WAS."

HAYLEY AND LUKE

"THE FOOD WAS AMAZING, IT WAS FRESH AND FLAVOURSOME AND THE WINES COMPLEMENTED THE DISHES. THE CHEF SHOULD BE COMMENDED ALONG WITH THE GREAT SERVICE STAFF."

GILLIAN

"I JUST WANTED TO SAY A HUGE THANK-YOU FOR A WONDERFUL FUNCTION AT CARRICK HILL. THE STAFF WERE AMAZING ON THE DAY, THE VENUE WAS BEAUTIFUL AND THE FOOD WAS GREAT! WE HAD SUCH A WONDERFUL TIME CELEBRATING AND OUR GUESTS LOVED IT TOO—NO-ONE WANTED TO LEAVE!"

HAMDAM

FOR MORE INFORMATION
EVENTS@TABEL.CATERING

Tabel Catering Weddings

We manage the catering at Carrick Hill for all events. Founded on decades of experience in our own restaurants and award-winning catering company and borne from a genuine love of cooking, our business model is simple – generous, flavoursome and authentic food, crafted from fresh, seasonal and ethical ingredients showcasing the bounty of premium local produce available to us.

Our food is served platter style with something for everyone, making for a convivial and enjoyable experience for you and your guests. Service is undertaken by friendly, passionate and knowledgeable staff who take pleasure in ensuring every detail is considered, all with a sense of style and occasion.

Please note, we have a minimum spend of \$10,000 for all events held on Saturdays and Fridays during daylight-savings months. There is also a \$5,000 minimum spend for exclusive daytime events in the marquee on weekends.



Option No.01 / Canapés / \$100 per person

Equivalent to a main meal

Choose 10 items from our Canapé Menu

Beverages additional - please refer to our Beverage Package

Option No.02 / Canapés / \$60 per person

Equivalent to a light supper

Choose 6 items from our Canapé Menu

Beverages additional - please refer to our Beverage Package

Option No.03 Three Course

Sit Down Dining / Shared Platters / \$110 per person

Canapés

Choose 3 items from our Canapé Menu

Main course served to the table on shared platters

Choose 3 main course items from our Dining Menu

Housemade sourdough bread

Choose 2 sides from our Dining Menu

Your supplied wedding cake served on platters to each table

Beverages additional - please refer to our Beverage Package

Option No.04 Four Course

Sit Down Dining / Shared Platters / \$150 per person

Canapés

Choose 3 items from our Canapé Menu

Entrée served to the table on shared platters

Choose 2 items from our Entrée Menu

Main course served to the table on shared platters

Choose 3 main course items from our Dining Menu

Housemade sourdough bread

Choose 2 sides from our Dining Menu

Your supplied wedding cake served on platters to each table

Beverages additional - please refer to our Beverage Package



"I WAS SO IMPRESSED WITH AMY. SHE COULD NOT HAVE BEEN MORE HELPFUL OR EASY GOING. ABSOLUTELY NOTHING WAS TOO MUCH TROUBLE AND THE FOOD WAS DELICIOUS. ALL OUR GUESTS COMMENTED ON THE FOOD. WE HAD FRIENDS COMING BACK TO OUR HOUSE AFTER CARRICK HILL AND I HAD NOTHING PREPARED FOR THEM SO AMY PACKED UP THE LEFTOVERS AND THE KIDS ENJOYED IT ALL AGAIN FOR SUPPER. I HAVE ABSOLUTELY NO HESITATION IN RECOMMENDING CARRICK HILL AS A VENUE AS OUR EXPERIENCE WAS WONDERFUL."
MICHELLE

Option No.05 / Weekday Wedding Food and Beverage / \$80 per person

Canapés

Choose 5 items from our Canapé Menu

Includes 3hr Carrick Beverage Package

Option No.06 / Post Ceremony (Off-site Reception)

Canapés \$10 per person per choice

Sweet Treats \$5 per item, per person

Sparkling wine and beer \$35 per person for 2 hour minimum service

Additional Extras

Sweet Treats Station \$5 per item, per person

Late Night Snack \$15 per item, per person

Cheese platter \$15 per person

Additional canapé choice \$10 per person (two pieces supplied per choice)

Additional main course choice \$10 per person

Additional Carrick Beverage Package \$20 per person/per hour

Additional Premium Beverage Package \$40 per person/per hour

Other Meals

Supplier Meals / \$50 per person

Chef's choice served to the table on shared platters

Children's Meals / \$50 per child 12 years old and under

Crispy fried chicken with chips and salad

Gelato

Juice



Canapés

Cold Selection

Vietnamese cold rolls – prawn and vegetable (ve, gf) *Contains peanuts and chilli*
Avocado salsa, flour tortilla crisp (ve)
Smoked salmon, potato cake, horseradish cream (gf)
Kingfish ceviche, lime, chilli, radish, cucumber (gf)
Rolled rare beef, horseradish, watercress (gf)
Smoked duck, beetroot relish, mustard, crouton
Spanish potato tortilla, carrot and ginger chutney (v, gf)
Witlof, candied walnuts, pickled cherry, goats cheese (v, gf)

Warm Selection

Spicy fried chicken, smoked tomato chutney (gf)
Chicken skewers, peanut satay sauce (gf) *Contains peanuts*
Fried vegetable gyoza, peanut and chilli sambal (v) *Contains peanuts and chilli*
Sweet potato and bacon fritters, crème fraîche, jalapeno
Pulled pork, spicy black eye beans, coriander, flour tortilla crisp
Candied pork, pineapple, chilli and mint sambal (gf)
Assorted little pies – chicken | beef | lamb | veg (v)
Duck puffs, hoi sin
Duck, coriander and ginger pancakes
Baked cocktail potato, Swiss cheese, Spanish anchovies (gf)
Crispy yellow curry marinated garfish (gf)
Tempura salmon nori roll, sesame soy
Spencer gulf coconut prawns, chilli caramel* (gf)
Lobster tail dumplings, black vinegar*
Cheese and zucchini quesadilla, green chilli (v)
Panzanella skewer (ve)
Mushroom and truffle arancini balls (v)
Blue cheese tart, apple, walnut (v)
Mushroom tart, goat cheese (v)
Red lentil tart, sweet onion, labne (v)
Crumbed cauliflower, truffle mayonnaise (v)
Spinach and feta pastry (v)
Tempura eggplant, chilli sambal (ve)
Falafel, hummus, tomato salsa (gf, ve, v)
Fennel fritters, chilli vinegar (ve, v)

*\$3 per head surcharge



Entrée

Blue swimmer crab, green papaya, peanut som tum salad (gf)

Tuna sashimi, ponzu jelly, seaweed, cucumber noodles, wasabi (gf)

Chargrilled octopus, avocado, basil tomato salad

Scallop and king fish ceviche, fennel, olive, orange, chervil (gf)

Smoked salmon, potato cake, horseradish cream, cucumber (gf)

Fried coconut Spencer Gulf prawns, chilli, pineapple mint sambal (gf)*

Lobster dumplings, black vinegar, radish*

Smoked duck, beetroot, mustard, crouton, walnuts, leaves

Slow cooked pork, pickled cherry, aioli (gf)

Blue cheese, puff pastry, spinach, apple, candied walnuts (v)

Mushroom ragu, truffle, chevre, bruschetta (v)

Pappardelle, truffle, butter, reggiano (v)

Crispy eggplant, tofu, sambal, fragrant salad (ve, gf)

Sweet potato and beetroot salad, chive dressing (v, ve)

Pesto spaghetti, reggiano (v)

Duck rillette, prosciutto, fennel grissini, pickled cherries, pâté

Corn and saffron arancini (v)

Rare beef gribiche and pickles (gf)

Seafood grazing platter

Antipasto grazing platter

**\$4 surcharge per person*



Main Course

Green olive gnocchi, green olive sauce (v)
Gnocchi with tomato and basil (v)
Spaghetti with Napoli sauce (v, vegan option)
Gnocchi with mushroom ragu (v)
Lamb rack, spicy red lentils, labne (gf)
Crispy barramundi fillet, kimchi, lime (gf)
Hot house smoked salmon, lentil vinaigrette, egg dressing (gf)
Parmesan and parsley crumbed SA King George whiting, olives, capers*
Fish en papillote – market white fish baked in paper, marjoram,
preserved lemon, butter (gf)
Slow roasted pork shoulder, crackling, sweet and sour red cabbage, apple chutney (gf)
Candied pork, cardamom caramel, chilli, mint, coriander, coconut (gf)
Slow cooked lamb, chickpea, mint, parsley, labne, capers, lemon salad (gf)
Crispy chicken thigh, sesame, soy, pickled vegetables, kewpie (gf)
Roast chicken, grapes, garlic, almond, saffron sauce
Roast duck, pickled cherries, candied walnuts, witlof (gf)
Slow cooked beef brisket, black beans, corn, tomato salsa (gf)
Scotch fillet (served pink) with French mustards, horseradish, shallot jus (gf)
Falafel, hummus, tomato, cumin, coriander salsa (ve)
Spiced rice kofta, onion sambal, cardamom sauce (ve)
Caramelised pumpkin, walnut skordalia, fennel salad, halloumi (v, vegan option)
Middle-Eastern fried chicken, soused eggplant, tomato salad (gf)

**\$10 per head surcharge*

Sides

Garden leaves white, balsamic vinaigrette (ve, v)
Tomato and olive salad (ve, v)
Green vegetables, parsley vinaigrette (ve, v)
Fried potatoes, smoked paprika (ve, v)
Paris mash (v)
Caramelised carrots, smoked yoghurt, almonds, honey (v)
Warm sweet potato, beetroot, chive dressing (ve, v)



Cheese Platter / \$15 per person

A selection of our favourite cheeses from around the world served with housemade lavosh and accompaniments

Sweet Treats / \$5 per item, per person

Choose 3 from the following sweet treats...

Lemon curd tarts

Chocolate ganache cake

Orange and almond cakes

Lemon friands

Vegan chocolate brownies

Mini pavlovas with fruit and cream

Almond frangipane tarts with apple compote

Rose marshmallow with raspberry compote

Peanut butter parfait with dulce leche

Chocolate truffle terrine with candied quandong

Strawberry cream tarts

Late Night Snack / \$15 per item per person

Assorted pizza / ham and mushroom, margarita, prosciutto and rocket or salami, tomato and olive

Housemade Black Angus beef burger, cheese and tomato chutney

Lamb yiros with cucumber, garlic yoghurt, tomato and onion

Falafel wraps with hummus and tomato salsa

Spicy marinated chicken wings

Fish and chips with aioli

Malay chicken curry with rice

Risotto salsicce with tomato and olives

Pea and corn risotto

Mushroom and truffle risotto

Gnocchi with tomato and basil

Dahl with rice and pappadams



Premium Beverage Package

5.5 Hours Service / \$160 per person

4 Hour Service / \$130

3 Hour Service / \$100

Croser / NV Pinot Noir / Chardonnay / Adelaide Hills

Shaw & Smith / Sauvignon Blanc / Adelaide Hills

Teusner / Salsa Rosé / Barossa Valley

Vickery / Watervale Riesling / Clare and Barossa Valley

Parker Estate / Shiraz / Coonawarra

Round Two / Cabernet Sauvignon / Barossa Valley

Premium Beer - two from our list

Soft Drinks

Additional Premium Beverage Package \$40 per person/per hour

Additions / Purchased by the bottle

Pol Roger / Champagne / France

Carrick Package

5.5 Hours Service / \$65 per person

4 Hour Service / \$55

3 Hour Service / \$45

Second Nature / Sparkling White / McLaren Vale

Chalk Hill / Europa Chardonnay / McLaren Vale

Gisa / Arc Sauvignon Blanc / Adelaide Hills

Vickery Watervale Riesling / Clare and Barossa Valley

Teusner / Wild Bill Shiraz / Barossa Valley

Dowie Doole / Grenache Tempranillo / McLaren Vale

Teusner / Round Two Sauvignon Blanc / Barossa Valley

Beer - two from our list

Soft Drinks

Additional Carrick Beverage Package \$20 per person/per hour



Weekday Event Package / \$80 including canapés / 3 Hour Service

Second Nature / Sparkling White / McLaren Vale
Chalk Hill / Europa Chardonnay / McLaren Vale
Gisa / Arc Sauvignon Blanc / Adelaide Hills
Teusner / Wild Bill Shiraz / Barossa Valley
Teusner / Round Two Sauvignon Blanc / Barossa Valley
Beer - two from our list
Soft Drinks

BYO Cellars Wine / \$22 per bottle once opened

Unopened bottles may be taken at the close of the event

BYO Everything / \$40 per person

Spirits not permitted

On Consumption / Tab limit to be advised

We serve our package drinks to the limited decide. If/when the limit reaches 75%, staff will notify the client who can then decide if they'd like to increase the limit or cap it in which case we can ask guests to purchase their own beverages or we can stop service altogether.

Total payable at the close of the event.