



POP UP WEDDING PACKAGES

NOTE: ALL ARE SUBJECT TO VENUE AND TRAVEL COSTS

OPULENCE - CEREMONY AND RECEPTION SET-UPS INCLUDE:

Ceremony Inclusions:

Seating on White Americana chairs for up to 60 guests (optional extra setting available)

Chair covers and sashes (if required)

Choice of arbour

- *Wooden four posted arbour with white chiffon and / or small dried flower arrangement*
- *Silver hexagon metal arbour with white chiffon and / or small dried flower arrangement*
- *White round metal arbour coloured chiffon and / or small dried flower arrangement*
- *Tiki Bamboo Poles*

Choice of aisle decorations (shepherd hooks, wooden stumps, flowers, candles)

Red, white, purple/pink or Boho carpet for aisle

Signing Table and 2 chairs

Items for signing table (pen/pen holder, tablecloth, small decoration if wanted)

Plinths with matching decorations, candles and or flowers

Welcome sign on easel

Set up, and pack down

Reception Inclusions:

Bridal table with American chairs

Bar tables with tablecloths (numbers vary depending on size of wedding)

Personalised signage in matching gold frame and easel

Cake table with cake stand and knife

Present table with styling

Styling matched to the colour scheme of bridal party

Fairy lights or festoon lighting

Light Up LOVE Letters

Ottomans for seating

Vases of fresh seasonal flowers

**Deluxe- Costs: price is ex GST
(Food Not Included)**

- \$79pp for up to 20 or 30 people
- \$69pp for 40 or 50 people
- \$59pp for 60 or 70 people
- \$49pp for 80, 90 or 100 people





Deluxe - Menu Options

PRICES ARE PER PERSON - DIETARY AT NO EXTRA CHARGE

Choose one of the following \$69.95pp ex GST

All Selections are Cold and set up Buffet Style on Platters and decorated with Edible Flowers and Fresh Herbs. Buffet Table will be Boutique Styled to suit Colour Scheme Chosen for Wedding.

- Arrival Platters of Italian Deli Meat, Vegetarian and Vegan Antipasto Options, Local Sourced Cheese, Handcrafted Dips Plus Selection of Prawns and Oysters with Champagne Chicken, Cold Meat, Organic Salad and Organic Seasonal Frit plus Dessert Platter
- Grazing Table: Selection of Cold Meats, French Tarts, Organic Seasonal Salad Selection, Italian Antipasto Selection, Seafood and Condiments accompanied with Seasonal Organic Fruit, Chefs duo of Seasonal Pavlova and Organic Cacao Choc Mousse.
- Opulence Finger Food: includes Fresh Tweed Oysters, Smoked Salmon Blini, Thai Beef Salad Cups, Prosciutto wrapped Melon, Roasted Vege Tarts, Camembert en Croute, Mini Sweet Tarts, Organic Seasonal Pavlova, Mini Curd Tarts, Pannacotta and Chocolate Dipped Strawberries. Plus Chefs Arrival Platter.

Require a Drinks Package

We Recommend "Little Rum Runner" for an Alcohol Beverage Service

For something Softer

Nutmeg and Pepper can provide a selection of Juice, San Pellegrino, Bundaberg, Bottled Water and other Assorted Soft Drink Packages. Served in Large Silver Ice Troughs and Juice Dispenser From \$15 per person for a mixed selection which will provide approx 3-4 drinks per person.

Tea and Coffee Service

Requires a power point to be provided by vendor or area chosen for reception from \$4.20pp
Selection of Organic Tea/Coffee, Milk, Dairy Free Milk, Stevia, Raw Sugar, Disposable Cups with Lids, Urn - Self Service Only

