

# NORTON ROAD WINES

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**BIGGIES BBQ @ NRW**

344 Norton Road  
Wamboin 2620

# THE VIEWS ARE SPECTACULAR

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# THE AMBIENCE

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# BESPOKE TABLE SETTINGS

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# TABLE ARRANGEMENTS



# CANAPES

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## SAVOURY EXAMPLES

- Beetroot, caramelized onion, fetta tartlets (V)
- Narooma Oysters w champagne vinaigrette (GF)
- Smoked Duck Bao w Hoisin
- Smoked Salmon & dill on roesti (GF)
- 12 Hour smoked Brisket slider w Jalapeno Salsa
- Paella Arancini (V)
- Smoked Lamb Cutlet w onion jam (+\$3)

## SWEET EXAMPLES

- Lemon curd tartlets w burnt meringue
- Bourbon Brownie w chantilly cream
- Melting moments w passionfruit frosting
- Lemon pistachio slice
- Chocolate ganache tartlets w raspberry curd
- Mini Chocolate Pavlovas w Strawberries
- Macarons – various (GF)
- Orange almond cakes w candied peel (GF)

# BESPOKE MENU DESIGN

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## STARTERS & SMALL PLATES

- Artisan bread with Pepe butter, olive oil and balsamic reduction (GFO)
- Seared Scallops on Crème Corn and Bacon Jam
- Narooma Oysters w Champagne Vinaigrette
- Herbed Goat cheese stuffed Mushrooms
- Burrata w Heirloom Tomatoes & Basil Oil
- Spicy Cajun Prawn Skewers w Mango Aioli

## MAINS

- Seared Tasmanian Salmon w Asparagus w Remoulade sauce
- Crisp Pork Belly w Crème Corn and Succotash
- Reverse Seared Beef Fillet w Confit Potatoes, Spring Vegetables & Chipotle Béarnaise
- Slow cooked Beef Cheeks w Pedro Ximenz on Polenta
- Smoked Duck Breast w Pinot Noir Reduction, Rocket & Walnut salad
- Roasted Pumpkin w Smoky Goats Curd, Almond and Sage Crumb

# DELICIOUSNESS ON A PLATE





# CHOOSE YOUR CAKE

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Classic Croquembouche



Fresh Flower Decorations



# DRINKS PACKAGES

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## PREMIUM

- Brown Brothers Prosecco
- Norton Road Wines Chardonnay
- Norton Road Wines Shiraz
- Altina Non-Alcoholic Selection
- Great Northern Mid-Strength
- Bentspoke Barley Griffin

## PLATINUM

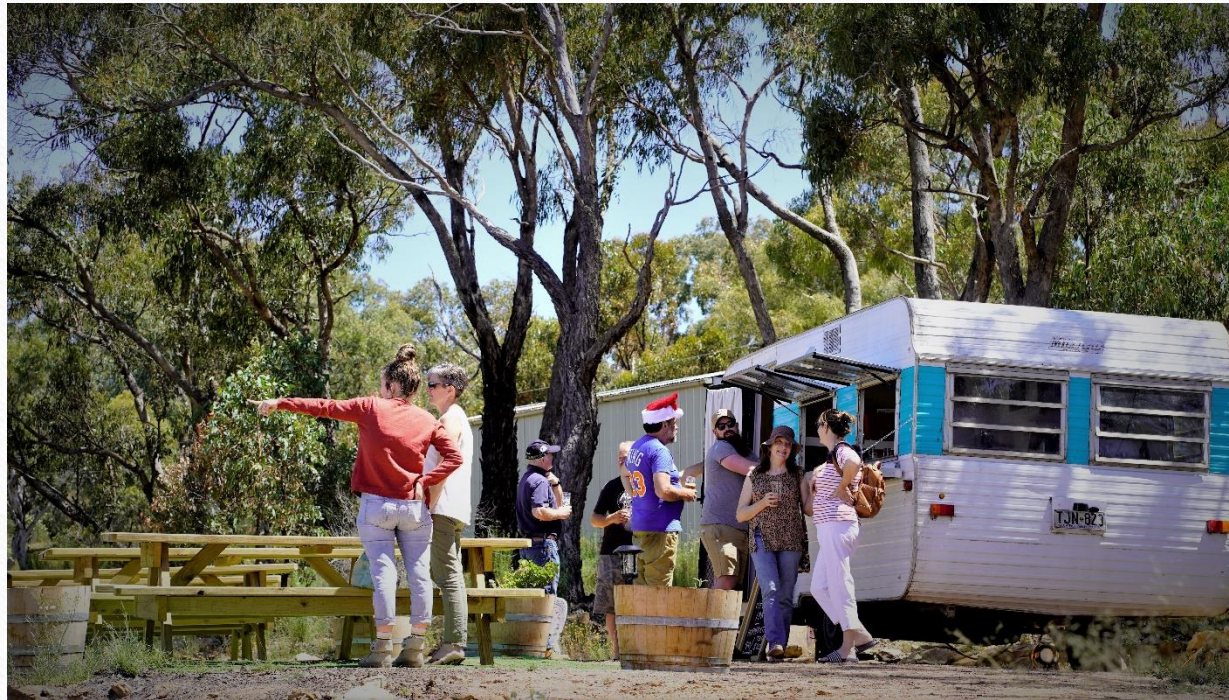
- Enotria Sparkling Pinot Noir
- Norton Road Wines Riesling
- Norton Road Wines *Frankie* CSM
- Altina Non-Alcoholic Selection
- Corona
- Great Northern Mid-Strength
- Premium Cider
- Bentspoke Crankshaft

# GRAZING PLATTERS



# BOOK THE WHOLE VENUE

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# BRING THE FAMILY

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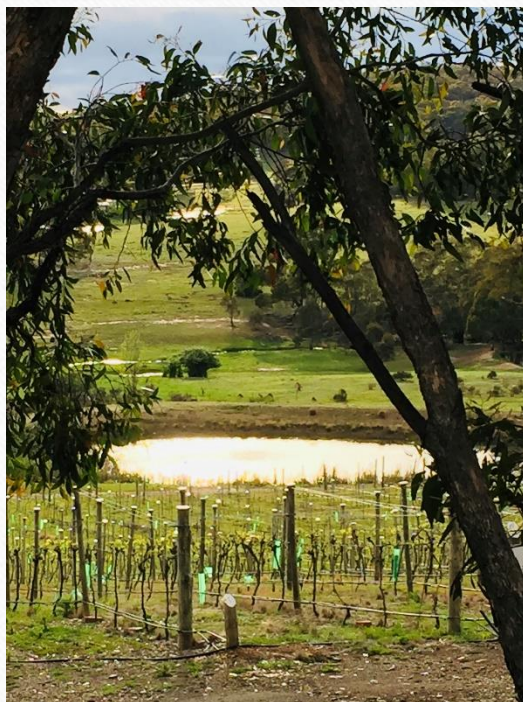
# COCKTAILS OVERLOOKING THE VINES

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# PICTURESQUE BACKDROPS

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# BEFORE THE BIG DAY – THE GIRLS

## Masterclass w Executive Chef Alaine

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- We are delighted to have Alaine Chanter special cooking classes for bridal parties in the lead up to their wedding.
- Alaine Chanter was the owner of Foodish at Belconnen Markets – Canberra’s pre-eminent cooking school.
- As Executive Chef at Biggies Alaine has taken our American BBQ to new heights.
- Masterclasses are limited, themes are tailored to your group and prices start at \$140pp
- Themed cooking class for 12-25 people:-
  - French
  - Italian
  - Ottolenghi
  - Spanish Tapas
- Be welcomed with a glass of champagne on arrival
- Finish the day with a long lunch enjoying the fruits of your labour.



# BEFORE THE BIG DAY – THE BOYS

## Biggie's Pitmaster Masterclass

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### SMOKED MEATS CLASS

Your selection with a pack to take home:

- 12 Hour Smoked Brisket
- 4 Hour Smoked Baby Back Pork Ribs
- 4-5 Hours Smoked Beef Shorties
- Beer 'Butt' Smoked Chicken
- Brined and Smoked Turkey
- Pair with Craft Beers, Wine or Bourbon

### BBQ RUBS, SAUCES AND PICKLES

Match to your meat selections:

- BBQ rubs
- BBQ sauces
- BBQ pickles
- Salsa
- Sides including Biggie's corn bread

# THE EXTRAS

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- If you're looking for transport options for your guests we recommend Bungendore Buses – call 0407 295 564
- If you're looking for the perfect garden wedding we recommend The Old Stonehouse in Bungendore – call 02 6238 1888
- For special bridal bouquets we recommend Hyacinth Bouquets – call 0403916058
- Let us take the pressure out of the day for you. We can arrange
  - a special Guest Book for your guests to sign
  - Polaroid cameras to capture all the special memories from your celebrations
  - Decorations that reflect you and your style
  - Signature cocktails for your event
  - We can open up the Baravan for guests to mingle and relax outside throughout

# TERMS & CONDITIONS

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## BOOKINGS & PAYMENT TERMS

- A deposit of \$1,000 (GST incl) is required to confirm the date. This is fully refundable up to 90 days prior to your event. After that 50% is refundable up to 45 days prior to your event.
- Final payment in full for your event is required 15 working days prior.
- A flexible payment plan can be negotiated with final payment due five days prior to your event, e.g. four instalments.

## MENU & DIETARY REQUIREMENTS

- Final menu selections and beverage packages must be finalised four weeks prior to your event.
- Final guest numbers must be finalised four weeks prior to your event.
- Dietary requirements will be required five days prior to your event.
- Note: we specialise in coeliac friendly dining.

# PRICING & CONDITIONS

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## PRICING, MENUS & RSA

- All prices are current and inclusive of GST.
- Prices may be subject to change without notice.
- Menus may be seasonally adjusted to reflect local produce and freshness of the season.
- We encourage responsible service of alcohol and reserve the right to refuse service to, and remove from the premises, any guests at the sole discretion of management.

## MENU OPTIONS

- A La Carte options: one choice/two choices (Coeliac Friendly and Vegetarian option)
  - Two Courses
  - Three Courses
  - Three Courses + cheese platters
  - Pitmaster

# PRICING & CONDITIONS

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## CANAPES

For a cocktail function for between two and four hours choose a package from below:

- Two hour function 8 canapes
- Three Hour function 10 Canapes
- Four Hour function 12 Canapes

## BEVERAGE PACKAGES

Your event coordinator will be happy to work with you to tailor a beverage package of Norton Road Wines and featuring Canberra Craft Beers. Signature Cocktails can be included at an additional cost.