



# BUTCHERS DAUGHTER

WEDDINGS

# Beautiful days, wild nights.

Butchers Daughter design beautiful weddings for couples in Sydney, Newcastle, Hunter Valley, Southern Highlands and the Hawkesbury River.

Our style is thoughtful with the intention to  
jerk hearts and evoke happiness through food and flowers.

We assist with catering, floristry and styling decor, customer service team, and tableware.

One of the things we love most about weddings is the fact they provide  
a platform to honour all the love and relationships in your life.


A chance to be celebrated and lifted by the community that built you.

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[www.butchersdaughter.com.au](http://www.butchersdaughter.com.au)

## A story about food and flowers.







Urban Winery Sydney, Moore Park  
SEATS 180 . STANDS 300

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# Catering

## Cocktail Party

Butchers Table + 5 canapes <i>house specialty</i>	Stands 120 \$84 per guest
Butchers Table food bar	\$54 per guest
4 canapes + 2 substantial canapes	\$40 per guest
6 canapes + 2 dessert canapes	\$48 per guest
6 canapes + 2 substantial canapes	\$52 per guest
Savoury canapes	\$ 6 per guest
Substantial canapes	\$ 8 per guest
Dessert canapes	\$ 6 per guest
Substantial dessert canapes	\$ 8 per guest
Dietary requirements	\$10 per guest

## Feast or Dine

Daughters Feast share menu <i>house specialty</i>	Seats 50 \$84 per guest
Daughters Feast dessert	\$10 per guest
Black brioche and butter	\$ 3 per guest
Amuse bouche	\$ 6 per guest
2 course set menu	\$60 per guest
3 course set menu	\$85 per guest
Side dish	\$12 per guest
Alternate serve	\$10 per guest
Palette cleanser <i>house specialty</i>	\$ 3 per guest
Dietary requirements	\$10 per guest
Cheese plate for 6 guests to share	\$14 per guest

## Drinks

4-hour Wildflower drinks package	\$ 45 per guest
5-hour Wildflower drinks package	\$ 55 per guest
Cocktails	\$18
Mocktails	\$16

## Celebration Cakes

9 inches serves up to 50 guests	\$200
11 inches serves up to 100 guests	\$300

## Hot House

Cappuccino, flat white, latte, espresso	\$ 4
Strawberry milk shake, iced coffee	\$ 5
Black and herbal tea	\$ 4

## Tableware

Crockery, glassware, cutlery <i>for Butchers Table</i>	\$20
Crockery, glassware, cutlery <i>for Daughters Feast</i>	\$25
Place cards	\$ 4
Linen napkins	\$ 3

All Prices exclude GST and labour



Butchers Daughter Venue, Crows Nest  
Seats 50 + Stands 110





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# Flowers & Styling

Your floral experience with  
Butchers Daughter  
will be personalised around your  
colour palette.

Your setting will be lushly dressed  
in beautiful flowers and foliages,  
we grow on the North Shore of Sydney  
and beach town Old Bar.

We have a collection of logs, bush  
and sea flora, crystal and coloured décor  
we incorporate into our designs.

## Bridal Flowers

Bouquet for the bride \$ 330

Bridesmaid bouquet \$ 230

Flower girl bouquet \$ 130

Flower girl crown \$ 180

Buttonholes \$ 25

Wrist corsage \$ 60

## Ceremony

One metre flower tower \$1,000

Two metre flower tower \$2,000

Half arch \$ 900

Full arch \$1,800

Signing table flowers \$ 150

Scattered petals \$ 200

Pew end flowers \$ 40

Church plinth arrangements \$ 350

Bridal party car bonnet blooms \$ 600

Prices exclude GST and labour

## Reception Party

Cocktail tablescape \$ 150

Dining tablescape \$ 250

Dining tablescape for shared food \$ 200

Powder rooms \$ 150

Small floral design \$ 150

Medium floral design \$ 250

Large floral design \$ 350

Overstated floral design \$ 450

Cake florals \$ 90

Ceiling installation one metre \$1,000

Ceiling installation two metres \$2,000

Social media installation \$ 900

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# Packages

## Cocktail Party

100 guests for a 5-hour celebration

Butchers Table + 5 canapes *house specialty*

Bring your own drinks

Waiters, bartenders, chefs and florists

Florals and decor in your colour vision for a beautiful setting

Glassware, crockery, cutlery and cocktail napkins

\$208 per guest for Sydney

## Seated Occasion

100 guests for a 5-hour celebration

Butchers Feast share menu

Bread + butter

Bring your own drinks

Waiters, bartenders, chefs and florists

Florals and decor in your colour vision for a beautiful setting

Glassware, crockery, cutlery and linen napkins

\$248 per guest for Sydney

## Ceremony Styling

100 guests in attendance

One metre curved flower tower backdrop

Chair ends

Signing table florals

Buttonholes for the groom and three groomsmen

Bouquet for the bride and three bridesmaids

Florist to set up and dismantle

\$28 per guest for Sydney

## Reception Styling

100 guests for a 5-hour celebration

Bridal tablescape with lush backdrop

Ten tablescape florals and decor

Large bar design

Powder room flowers and scented candles

\$48 per guest for Sydney

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Mezzanine Level 75 King Street Sydney  
SEATS 50 . STANDS 150

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PEERSPACE

# Locations

Butchers Daughter, Crows Nest  
SEATS 50 . STANDS 120

Cell Block Theatre, Darlinghurst  
SEATS 200 . STANDS 320

MacLaurin Hall, The University of Sydney  
SEATS 320 . STANDS 450

Redleaf Wollombi, Hunter Valley  
SEATS 60 . STANDS 80

Machine Hall Precinct, Sydney  
SEATS 300 . STANDS 500

The Great Hall, The University of Sydney  
SEATS 350 . STANDS 650

Palm House, Royal Botanic Gardens  
SEATS 80 . STANDS 120

Convict Workshop, Cockatoo Island  
STANDS 500

Arrivals Hall, Overseas Passenger Terminal  
SEATS 400 . STANDS 700

La Porte, Rosebery  
SEATS 100 . STANDS 150

Rose Garden and Pavilion, Royal Botanic Gardens  
STANDS 200

Paddington Town Hall  
SEATS 500 . STANDS 750

Cooks Shed, Hawkesbury River  
SEATS 130

Mezzanine, Overseas Passenger Terminal  
SEATS 250 . STANDS 400

Fleet Steps, Mrs Macquarie's Chair  
SEATS 550 . STANDS 800 . Requires Marquee

The Grand Hall, Mosman Art Gallery  
SEATS 150 . STANDS 215

Bennelong Lawn, Bennelong Point  
SEATS 250 . STANDS 450 . Requires Marquee

Customs Hall, Overseas Passenger Terminal  
SEATS 700 . STANDS 1200

Naval Store, Cockatoo Island  
SEATS 150 . STANDS 200

The Whitehouse Institute of Design, Surry Hills  
SEATS 300 . STANDS 500

Turbine Shop, Cockatoo Island  
SEATS 800 . STANDS 2000

Urban Winery Sydney, Moore Park  
SEATS 180 . STANDS 300

Cargo Hall, Overseas Passenger Terminal  
SEATS 300 . STANDS 700

State Theatre, Sydney  
THEATRE 2000 . STANDS 250

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# Daughters Feast, Dining & the Butchers Table

## Starter

King prawns with preserved lemon and miso butter

Pickled watermelon with chimichurri

Sage and black pepper chicken with cherries

Salted ricotta tart with zucchini and black garlic

Silver dory with fennel and curry lime dressing

Watermelon, radish, cucumber and barbeque duck salad

Zucchini blossoms with buffalo mozzarella, pecorino and citrus

## Main Dish

14-hour beef brisket with shrimp and grits and gold

Boston pork butt, strawberries and crackling

Cauliflower steaks, fried walnuts, currants and labne

Lamb shoulder and labne with pistachios and pomegranate

Leek and gruyere pie with pretty flowers

Ocean trout pastrami, pickled apple and beets

Silver dory with grilled peppers and jalapenos

Spiced chicken with roast peaches, grapes and cous cous

Whisky glazed beef ribs with horseradish and green goddess

## Side Dish

Maple speck, sweet potato and dill dressing

Potato dumplings and lavender crumb

Crunchy radish and parmesan salad with warm butter dressing

Balmy green slaw with goat curd

Heirloom tomatoes and olive salad

Jacket celeriac with truffle butter, pecorino and chives

Onion rings with salt and vinegar

Speckled late summer vegetables and garlic aioli

Thyme and champagne roasted parsnips

## Dessert Trifles \$10

Burnt banana split with passionfruit truffles

Cinnamon peaches with ricotta, thyme and honeyed hazelnuts

Chocolate and cherry cranberry jelly

Espresso martini

Fig and salt caramel

Spiced sticky date pudding

## Bread + Table Salad

Black brioche rolls and butter \$3

## Palate Cleanser \$3

Roast grapes and lime curd

## Daughters Feast

Daughters Feast is our signature dining experience.

A table laden with food and flowers from the land, sea and garden.

Guests share seven dishes over the course of the feast,  
and break bread in full merriment.

\$84 per guest

Select 2 entree, 2 main and 3 sides

Trifle dessert \$10 per guest

Bread + butter \$3

Palate cleanser \$3

Barista coffee + tea \$4

Additional dishes \$10 per guest

## Dining

2 course set menu \$60

3 course set menu \$84

Bread + butter \$3

Palate cleanser \$3

Coffee + tea \$4

Sides serve 6 guests \$12 each

Alternate service \$10 per guest

## Butchers Table

Our Butchers Table is a buffet for stand up occasions.

A table hampered with food and flowers,  
it pairs wonderfully with savoury and sweet canapes.

Butchers Table \$54 per guest

Butchers Table + 5 canapes \$84 per guest

Select 2 mains, 2 sides and 1 dessert

Additional dishes \$10 per guest

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# Savoury & Sweet Canapes

## From the Land

### Canape \$6

Beef and beets with charred sawsawan red onions  
Prosciutto crostini with pickled cherries  
Lamb and brisket jus on fried potato bread  
Speck bomb with mustard chilli sauce  
Ricotta stuffed pepper wrapped in pancetta

### Substantial Canapes \$8

Beef brisket, chipotle slaw and sweet cucumber slider  
Chuck cheeseburger with pickles and BD sauce  
Pulled lamb hot potato bread and garlic mayo  
Pork collar chop with sauce charcuterie  
Teriyaki chicken and coconut balm

## From the Sea

### Canapes \$6

Fish and chip with tartare dip  
Mahi mahi crudo with citrus ponzu and avocado  
Sydney rock oysters with passionfruit granita  
Tuna, avocado, wakame and pickled cucumber  
Lime muffin with smoked trout and wasabi caviar

### Substantial Canapes \$8

King prawns and crackers with chipotle aioli  
Sand whiting, tartare and pickled onion slider  
Seared scallops with green goddess butter  
Sea bream, daikon and sweet ginger

## From the Garden

### Canapes \$6

Apricot, ricotta, honey and pistachio crunch tart  
Cracker with cheddar and radish pickles  
Potato gaufrettes with vegetable tartare  
Tomato, feta and truffle honey pearl tart  
Zucchini blossoms, crunchy batter, ricotta and passionfruit powder

### Savoury Substantial Canapes from the Garden \$8

Broad beans with preserved snow vegetable hot potato bread  
Mozzarella and parmesan jalapeno pops with sunflowers  
Potsticker vegetable dumpling and chilli tamarind sauce  
Sauteed mushroom crisp rice cake and ponzu  
Herb and vegetable sang choi bau

## From the Tooth Fairy

### Sweet Canapes \$6

Goat curd on brioche with grilled honey pear and truffle honey  
Lemon curd pie with toasted meringue  
Strawberry, raspberry and jelly trifle  
Tiramisu with mascarpone mousse  
White peach and berry curd tart

### Substantial Sweet Canapes \$8

Burnt banana split and strawberries  
Dark and white chocolate cannoli  
Peanut butter parfait, chocolate ganache and butterscotch sauce  
Passionfruit pavlova with all the fruits  
Rum plums tart with double cream





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## Celebration Cakes

Butchers Daughter bake beautiful crazy cakes styled with gorgeous blooms and dusted in glitter.

\$180 : 9 inches serves up to 50 guests

\$280 : 11 inches serves up to 100 guests

### Bianca Cake

Barbecued banana , double cream and peaches

### Clare Cake

Red velvet and coconut with raspberry crumble

### Deb Cake

White chocolate + roast pineapple + passionfruit

### Heidi Cake

Hummingbird + carrot + cherry salsa + rum cream

### Jo Cake

Orange + almond + poppy seed + berry curd + jelly

### Sophie Cake

Caramel + dark chocolate + ganache + strawberries

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