

A woman with long, straight, vibrant red hair is the central focus. She is wearing a white strapless top and has bright red lipstick. She is smiling slightly and holding a large, round, red lollipop on a wooden stick in her right hand. The background is a dark, textured wall. The entire image is framed by white L-shaped corner brackets in the top-left, top-right, bottom-left, and bottom-right corners.

BUTCHERS DAUGHTER

CATERING & FLORIST

Beautiful days, wild nights.

A story about food and flowers.

Butchers Daughter curate beautiful events and parties in corporate footprints in Sydney and Newcastle

We design food and flower experiences for special dinners, cocktail parties, brand activation, press showings, launches, unique conferencing, and major corporate events.

Our approach is collaborative, with the intention to jerk hearts and evoke happiness through food and flowers.

Menus we create feature single-origin and grass-fed wagyu beef, and organic pork belly. Our fruits and vegetables are grown on a local farm in Dural, and are pesticide free. Our edible flowers and strawberries are homegrown.

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Price Guide

Cocktail Party

Butchers Table + 5 canapes <i>house specialty</i>	\$85 per guest
Butchers Table food bar	\$55 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>	\$85 per guest
Daughters Feast dessert	\$10 per guest
Black brioche and butter	\$ 3 per guest
Amuse bouche	\$ 6 per guest
1 course set menu	\$45 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	\$ 3 per guest
Dietary requirements	\$10 per guest
Cheese plate for 6 guests to share	\$14 per guest

Wildflower Drinks Package

1-hour Wildflower drinks package	\$ 25 per guest
2-hour Wildflower drinks package	\$ 35 per guest
3-hour Wildflower drinks package	\$ 45 per guest
4-hour Wildflower drinks package	\$ 55 per guest
5-hour Wildflower drinks package	\$ 65 per guest

Celebration Cakes

9 inches serves up to 50 guests	\$ 180
11 inches serves up to 100 guests	\$ 280

Minimum Spend

Friday, Saturday, Sunday and Public Holidays	\$4,000
Monday to Thursday	\$2,500

Prices exclude GST, labour and equipment



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Daughters Feast, Dining & the Butchers Table

Starter

Clarence River prawns with lemon curd and herb salad
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 carrot puree and green goddess
Cauliflower steaks, fried walnuts, currants and labne
Grilled outside skirt steak, baby leeks and tarragon cider butter
Ocean trout pastrami, pickled apple and radish
Pork belly, strawberries and crackling
Silver dory with grilled peppers and jalapenos
Spiced chicken with roast peaches, grapes and cous cous
Suckling lamb, labne, pistachios and pomegranate

Side Dish

Balmy green slaw with egg and mustard dill sauce
Broad bean, pea and smoked stracciatella
Brussel sprout caesar salad
Charred green bean, cucumber and chive flowers
Green tomato, pickled pepper and minty oil
Pumpkin with truffle butter, pecorino and dill
Potato dumplings and lavender crumb
Speckled early autumn vegetables and garlic aioli

Yellow beet and orange

Dessert Trifles \$10

Burnt banana split with roast banana
Chocolate and cherry cranberry jelly
Iced coffee with whipped biscotti cream
Fig and salt caramel
Strawberries, passionfruit and lychee

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.

\$85 per guest

Select 2 entree, 2 main and 3 sides

Trifle dessert \$10 per guest

Bread + butter \$3

Palate cleanser \$3

Additional dishes \$10 per guest

Dining

1 course set menu \$45

2 course set menu \$60

3 course set menu \$85

Bread + butter \$3

Palate cleanser \$3

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 \$55 per guest

Butchers Table + 5 canapes \$85 per guest

Select 2 mains, 2 sides and 1 dessert

Additional dishes \$10 per guest

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Canapes

Savoury Canapes \$6

Barbeque duck, lychee and jackfruit betel leaf

Beef and beets with charred sawsawan red onions

Crunchy batter zucchini flowers with herb ricotta and passionfruit powder

Lamb and brisket jus on fried potato bread

Prosciutto crostini with pickled cherries

Tuna tartare nori chip

Mortadella skewers with pine syrup

Mozzarella and parmesan jalapeno pop with passionfruit powder

Speck bomb with mustard chilli sauce

Stone fruit, ricotta, honey and pistachio crunch tart

Oysters with citrus pearls

Tomato, feta and truffle honey tart

Teriyaki chicken, black rice with roast plum

Savoury Substantial Canapes \$8

Beef brisket, chipotle slaw and sweet cucumber slider

Cheeseburger with pickles and BD sauce

Clarence River prawns with black garlic mayo and cracker

Fish and chip with tartare dip

Grilled salmon tataki with lime and jalapeno ponzu

King prawns and crackers with chipotle aioli

Pork collar chop with sauce charcuterie

Prawn cocktail with thousand island dressing

Pumpkin three way

Sand whiting, tartare and pickled onion slider

Seared scallops with green goddess butter

Veal sausage with broad beans and gravy

Sweet Canapes \$6

Blue cheese crumble butter puff

Candied rockmelon with mint

Chocolate buttermilk sponge with chocolate ganache

Goat curd on brioche with grilled honey pear

Lemon and candied orange meringue pie

Parmesan cup stuffed with gorgonzola and pickled apple

Roast grapes with caramel and coconut

Salt caramel and white chocolate mousse

Strawberry, raspberry and jelly trifle

Stone fruit and berry curd tart

Sour cherry dumpling

Triple fudge pudding

Substantial Sweet Canapes \$8

Blueberry and mulberry cheesecake taco

Burnt banana split and strawberries

Chocolate ganache butterfly cake

Creme brulee with caramel grapefruit

Cranberry and brie pillow

Dark and white chocolate cannoli

Hazelnut custard cigar

Toff apple with glitter gloss

Pavlova with all the fruits

Rum plum biscuit with double cream

Strawberry and donut kebab

Vincotto berry and malibu cream trifle



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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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Wildflower Drinks Package

There are over 12,000 species of wildflowers that grow in Western Australia,
over half of which cannot be found anywhere else on earth.

The native bush surrounding our vineyards abounds with these vivid blooms providing a distinctive wine landscape like no other.
Vineyards are tended as organically as possible and wines are made with minimal intervention,
reflecting a dedication to sustainable grape growing and wine production practices.

1 hour \$25

2 hour \$35

4 hour \$45

5 hour \$55

Inclusions

Wildflower Cuvee Brut, Margaret River *infused with hakea*

Wildflower Rose, Margaret River *infused with feather flower*

Wildflower Shiraz, Margaret River *infused with brown boronia*

Wildflower Cabernet Sauvignon, Margaret River *infused with Sturt's desert pea*

Corona, Asahi and James Boags Light

Coke, Diet Coke and Lemon, Lime & Bitters

Select 2 whites :

Wildflower Chardonnay, Margaret River *infused with flame pea*

Wildflower Sauvignon Blanc, Margaret River *infused with kangaroo paw*

Wildflower Sauvignon Blanc Semillon *infused pincushion cone flowers*

Wildflower Pinot Grigio, Margaret River *infused with Slender smokebush*

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