

## Beautiful days, wild nights.

Welcome to Butchers Daughter, located in the village of Crows Nest, a delightful exclusive hire venue filled with sentimental charm.

### Stands 120. Seats 50.

This rare find venue is a comfortable setting for corporate events, bridal and baby showers, engagements, birthday parties, and intimate weddings.

We curate meaningful occasions showcasing the best of the season food and flowers matched with our kind-hearted customer service.

Our house specialty, the Daughters Feast and Butchers Table, are shared dining experiences celebrating the land, sea and garden.

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A story about food and flowers.





# Price Guide

Cocktail Party	Stands 120	Florals & Styling	
Butchers Table + 5 canapes <i>house specialty</i>	\$84 per guest	Beautiful flowers, foliages, décor and candles	\$1,600
Butchers Table food bar	\$54 per guest	We pull from your colour palette to create you	ır setting
4 canapes + 2 substantial canapes	\$40 per guest	Venue Hire	
6 canapes + 2 dessert canapes	\$48 per guest	2 to 4 hours exclusive hire	\$ 900
6 canapes + 2 substantial canapes	\$52 per guest	5 hours exclusive hire	\$1,200
Savoury canapes	\$ 6 per guest	Per hour extension	\$ 300
Substantial canapes	\$ 8 per guest	Drinks	
Dessert canapes	\$ 6 per guest	Beverage on consumption minimum spend	\$ 34 per guest
Substantial dessert canapes	\$ 8 per guest	Bring your own drinks	\$ 19 per guest
Dietary requirements	\$10 per guest	4-hour Wildflower drinks package	\$ 40 per guest
Feast or Dine	Seats 50	5-hour Wildflower drinks package	\$ 50 per guest
Daughters Feast share menu house specialty	\$84 per guest	Celebration Cakes	
Daughters Feast dessert	\$10 per guest	9 inches serves up to 50 guests	\$ 180
Black brioche and butter	\$ 3 per guest	п inches serves up to 100 guests	\$ 280
Amuse bouche	\$ 6 per guest	Hot House	
2 course set menu	\$60 per guest	Cappuccino, flat white, latte, espresso	\$ 4
3 course set menu	\$85 per guest	Strawberry milk shake, iced coffee	\$ 5
Side dish	\$12 per guest	Black and herbal tea	\$ 4
Alternate serve	\$10 per guest	Minimum Spend	
Palette cleanser house specialty	\$ 3 per guest	Friday, Saturday, Sunday and Public Holidays	\$4,000
Dietary requirements	\$10 per guest	Monday to Thursday	\$2,500
Cheese plate for 6 guests to share	\$14 per guest	All Prices exclude GST	





### 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 biscoff 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.

\$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

(BUTCHERS DAUGHTER)







## 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: II 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





## Florals & Styling

Your floral experience at Butchers Daughter will be personalised around your colour palette and include :

Beautiful flowers, foliages and ingredients
Our collection of flora from the land, sea and garden
An abundance of candles
Lush floral backdrop for photographed moments

Flowers will be wrapped for you to collect next day.

Butchers Daughter is a special setting and looks wonderful in all shades of colour.

\$1,600 excluding GST

# Goldie Bar Drinks List

### Sparkling Wine & Champagne

Clover Hill Tasmanian Cuvee, Tasmania \$70 Josef Chromy Sparkling Cuvee, Tasmania \$60 Piper Heidsieck Cuvee Brut, France \$120 Verve Clicquot Brut, France \$125 Moet & Chandon Brut, France \$120 Billecart Salmon Brut Reserve, France \$140 Charles Heidsieck Brut Reserve Nv, France \$150 Ruinart Champagne Blanc De Blancs, France \$210

#### White Wine

Oakridge Over The Shoulder Chardonnay, Yarra Valley \$48 The Lane Block 1a Chardonnay, Adelaide Hills \$40 Santi Sortesele Pinot Grigio, Venezie, Italy \$42 Oakridge 'Over The Shoulder' Pinot Grigio, Yarra Valley \$48 Giesen Small Batch Sauvignon Blanc, Marlborough \$49 Pedestal Semillon Sauvignon Blanc, Margaret River \$46 Pikes Traditionale Riesling, Clare Valley \$55 Robert Oatley Signature Series Riesling, Margaret River \$46

### **Drinks Package**

Wildflower Cuvee Brut, Margaret River
Wildflower Rose, Margaret River
Wildflower Chardonnay, Margaret River
Wildflower Sauvignon Blanc, Margaret River
Wildflower Cabernet Sauvignon Blanc, Margaret River
Asahi + James Boags Light
Sparkling water + lemon, lime & bitters + coke

Rose Wine

Wildflower Rose, Margaret River \$45 Luna Rosa Rose, Orange \$48

Red Wine

Philip Shaw Wirewalker Pinot Noir, Orange \$48
Oakridge Over The Shoulder Pinot Noir, Yarra Valley \$48
Gemtree Bloodstone Shiraz, Mclaren Vale \$46 Vegan
Rymill The Yearling Cabernet Sauvignon, Coonawarra \$35
Oakridge Over Shoulder Cabernet Merlot, Yarra Valley \$48
Bremerton Cabernet, Shiraz, Malbec, Merlot \$39
Pikes The Assemblage Shiraz, Mourvedre, Grenache \$44
Apostrophe Possessive Reds Shiraz, Grenache, Mataro \$38

### **Bottled Beer**

Crown Lager	\$8	
Corona	\$10	Cocktails
Great Northern Lager	\$8	\$18 for cocktails \$16 for mocktails
Peroni	\$ 9	Select 2 cocktails,
James Boags Light	$\$\ 6$	charged on consumption
Asahi	\$10	5 <b>5</b>
Spirits		Apple martini
All the suspects	\$12	Cosmopolitan Mary's bloody drink
Soft Drinks		Candied orange negroni
Lemon, Lime + Bitters	\$ 5	Kiwi fruit colada
Coke + Fanta	\$ 4	Lychee margarita
Sparkling Mineral Water	\$ 4	Pineapple mojito





# 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.

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, Peroni, Great Northern Lager 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

