

PORCUPINE VILLAGE EVENTS

GOLDEN NUGGET RESTAURANT



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Thank you for enquiring about holding your special event with us.

Porcupine Village is from a bygone era but we are proud to offer you a menu which is contemporary and modern Australian. Menus can be tailored to suit personal favorites and classics, and all dietary requests are cared for.

We source almost all of our fresh and seasonal produce locally and daily forage from our own organic kitchen garden located next to the restaurant. Our beverage list can include local vineyards, breweries and ciders.

Small intimate occasions can be catered for at the bespoke Golden Nugget Restaurant or larger gatherings in our beautiful silk lined marquee.

Make an appointment to view our historical property and to discuss your special occasion with us.

Sit Down Menu

ENTREE Choice of Two (alternating)

- Tempura prawns with an Asian salad topped with fried shallots and peanuts
- Pumpkin and thyme arancini Balls served with Napoli and layered on a rocket salad (vegan gf)
- Chicken and chestnut dumplings, sweet soy vinaigrette, daikon and spring onions
- Individual bacon, cheese, leek and cherry tomato tart with baby spinach and fetta (gf)
- Crispy pork belly on a bed of spiced Apple and Fennel with a ginger and miso glaze (gf)
- Spinach and Ricotta Ravioli with a burnt butter and sage sauce topped with fresh parmesan (v)

MAIN COURSE Choice of Two (alternating)

- Miso and honey glazed baked chicken breast fillet (gf)
- Baked fillet of salmon served with a lemon, butter and white wine sauce (gf)
- Roasted sirloin of beef with a mustard, rosemary and garlic crust served with a red wine jus (gf)
- Slow Cooked Lamb Shoulder served with a flaky puff pastry disc
- Crispy herb crumbed chicken breast fillet with a tarragon gravy
- Filo parcels filled with a creamy vegan curry (vegan)

DESSERTS Choice of Two (alternating)

- Warm apple and cinnamon crumble tarts with homemade crème anglaise
- Flourless orange, lime and pistachio cakes with vanilla bean ice cream (gf)
- Petite New York baked cheesecake with mango served with whipped cream
- Individual pavlova topped with passionfruit, lemon curd, toasted flaked almonds and cream (gf)
- Chocolate and hazelnut mousse duo served individually with a raspberry sauce (gf)
- Cinnamon and hazelnut Biscoff cake with orange garnish (vegan)

Fresh bread rolls and butter served with entree

All main courses served with fresh seasonal vegetables

\$60.00 per head (2 Courses)

\$90.00 per head (3 Courses)

\$3.00 per head Cake service – cutting, plating and serving

Please consider your guests with any dietary requirements when choosing your menu

Finger Food and Canape Menu

COLD

- Assorted rice paper rolls with Vietnamese dipping sauce (gf)
- Smoked salmon pikelets with dill and lemon mayo
- Mixed Sushi with light soy (gf and vegan available)
- Crème cheese and blistered cherry tomato on mini toast (vegan available)
- Thinly sliced rare roast beef with horseradish cream on mini toast

HOT

- Mediterranean lemon and oregano meatballs with tomato relish
- Mini beef dim sims with soy vinaigrette
- Cocktail vegetable spring rolls and sweet chilli sauce (v)
- Assorted mini quiches (v included)
- Steamed prawn and ginger dumplings with nuoc cham dipping sauce
- Petite beef pies and sausage rolls with tomato sauce
- Pumpkin and thyme arancini on Napoli sauce (gf vegan)
- Spinach and fetta parcels (v)
- Prawn twisters with sweet chilli sauce

DESSERTS

- Variety of sweet petit four cakes
- Assorted slices
- Filled and chocolate coated profiteroles

• SUBSTANTIAL CANAPE BOWL FOOD

- Battered fish bites and chips boxes with lemon wedges
- Creamy butter chicken on steamed rice bowls (gf)
- Mini beef, chicken or vegetarian cheese burger sliders – choose 2 split 50/50
- Vegetarian ratatouille on smashed potato bowls (gf vegan)

- Antipasto and dip boards on request – olives, breads, cheeses, cured meats, sundried tomatoes and dips

Choice of 4 items \$25 per head, 8 items \$60 per head, 10 items \$75

Substantial Bowl Food \$7.00 each

\$3.00 per head Cake service

Please consider your guests with any dietary requirements when choosing your menu

Beverage Packages

BASIC PACKAGE:

3 hours - \$35 per head

4 hours - \$55 per head

5 hours - \$60 per head

Wine - House red and white

Sparkling Wine - House sparkling white wine

Beers - Carlton Draught, James Boag Light beer,

Cider - Harcourt Apple Cider

Soft drinks

Apple and orange juice

PREMIUM PACKAGE

3 hours - \$45 per head

4 hours - \$70 per head

5 hours - \$80 per head

Red wine includes - Shiraz, Water Wheel, Bendigo and Pinot Noir, wine x sam, Strathbogie Ranges

Rose – Rose All Day, Panacea Estate, Welshmans Reef

White wine includes – Chardonnay, wine x sam, Strathbogie Ranges and Semillon, Chapple's Welshmans Reef

Sparkling White – Panacea Estate, Welshmans Reef

Beers – Carlton Draught, Corona Extra, James Boag Light, Shedshaker IPA

Ciders – Harcourt Apple and Pear

Soft drinks, apple and orange juice

We practice the responsible serving of alcohol, ID will be asked for if a guest looks under 18 years old, we reserve the right to refuse alcohol service to any guest who maybe intoxicated. Alcohol service stops at 10.30pm.

Finer details

A holding deposit of \$500.00 is required to hold your date for 30 days.

A deposit of approximately 50% of your total event cost is required to secure your preferred date and venue

Payment in full is required 5 business days before your event

Venue Hire Charges:

Marquee: \$2000.00 (mid 2023)

Our silk lined marquee can comfortably sit 180 guests, or 250 for a stand up canape event, there is an outdoor area where guests can walk out on to.

Golden Nugget Restaurant: \$500.00 (minimum of 30 guests)

Our bespoke restaurant can sit 38 guests on small tables inside. For a canape event, there is an undercover patio and pebbled courtyard directly of the restaurant doors where more guests can be seated or stand up for canapes up to 100 guests in total.

Onsite Ceremony: \$300.00

Ceremonies can be held around the harbour next to the marquee, under the covered patio of the restaurant. Arrangements can be made if you want your ceremony in the actual Historical Village, day and time permitting.

Cake service: \$3 per head, client to supply their own cake

Our pricing is inclusive of all food service, waiting staff, white linen tablecloths & napkins

Floral arrangements, decorations, musicians/bands, celebrants, Master of Ceremonies are not included in any packages.

Porcupine Historical Township Access – This needs to be pre-arranged with us. Guests will not be able to roam through the Village without a guide. This includes if you want access with a photographer. We are very happy to help you organise a tour and access. Alcohol is not permitted in the Historical Village itself.