



BURNHAM ESTATE

Burnham Estate offers exclusive in-house food and beverage services, curated by our exceptional food & beverage teams to best compliment your big day.

Two to six months prior to your event, you will be invited to attend a menu tasting evening. Our Chef will showcase a selection of items from the menu, offering couples an experience of the quality of meals. Please note, the tasting is not an offering of all items from the menu.

Six to eight weeks prior to your event, you will meet with a member of our Coordination Team to select your food and beverage offerings.

Food menu selections are as follows:

Choice of 5 canape selections
served to guests following your ceremony.

Choice of 2 entrees & 2 main meals
served alternately to guests

or

Choice of 3 entree platters, 3 main platters & 3 side platter options
served as share-style dining

Note: Share Platter style incurs an additional charge of \$15pp

Dietary requirements are also available and may incur an additional cost.

Your package also includes cutting & serving your wedding cake on platters for guests. Alternatively, you are able to select a dessert course in addition to your food package at an additional cost.

The Beverage Packages listed in this document are inclusive of food price per person. The beverage packages increase in price based on the beverage inclusions.

The premium beverage package includes all options available in the standard package with the addition of premium beverage selections. The platinum package includes all selections from both standard and premium packages, with the addition of platinum beer & wine selections.

All beverage packages include soft drink, juice, and a tea & coffee station.



Cold Canapés

Roast capsicum, onion & goats curd tartlet (V)

Wagyu bresaola & ricotta crostini

Poached prawn nigiri & tamari (GF)

Spanner crab, dill & creme fraiche crepe roulade (GF)

Cherry bocconcini, heirloom tomato & basil skewers (V, GF)

Smoked salmon blini & creme fraiche

Mini prawn cocktail, cos lettuce & avocado mousse (GF)

Hot Canapés

Sun dried tomato & basil arancini (V)

Moroccan lamb skewers & mint yoghurt (GF)

Mini cauliflower & cheese pies (V)

Tandoori chicken filo & mango chutney

Thai vegetable curry puff & sweet chilli sauce (V)

Smoked salmon & leek quiche

Prawn & chorizo skewers, romesco sauce (GF)

Substantial Canapés +\$6pp-\$12pp

Pulled pork shoulder & apple slaw sliders

Jerk chicken, grilled pineapple & rice (GF)

Asparagus & cheese macaroni (V)

Chinese BBQ chicken & wombok bao buns

Hummus bil lahmeh (GF)

A substantial canapé option can be substituted for one of your five hot/cold options at \$6pp or added as an additional option for \$12pp.



Selection of 2 options. served alternately to guests.

Entrées

Tasmanian salmon pastrami (GF)

Pickled radish, cucumber, caper berries & horseradish cream

Skull Island tiger prawns (GF)

Celeriac remoulade, salsa verde, lumpfish caviar & fried onion

Roasted duck leg (GF)

Black cherry puree, watercress, warm quinoa & toasted almonds

Smoked Spanish chorizo

Heirloom tomato & preserved onion, sourdough crumble &
sherry vinegar glaze

Sticky pork belly

Poached pear, wombok, spring onion & coriander puree

Fresh local cows milk burrata (V)

Beetroot puree, baguette chips, orange & fennel salad

Braised lamb shank (GF)

Warm chic peas & raisins, pine nuts, mint & cumin yoghurt



Selection of 2 options, served alternately to guests.

Mains

Free ranged chicken supreme (GF)
Broccolini, ratatouille & rosemary gravy

Cone Bay barramundi (GF)
Potato soufflé, buttered leek & spinach

Riverina lamb loin (GF)
confit potatoes, charred greens & red wine jus

Roasted Mediterranean vegetable lasagne (V)
Buttered silverbeet, Grana Padano parmesan & tomato sugo

Pasture fed beef eye fillet (GF)
Potato gratin, red wine glazed eschallots & watercress

Roasted Berkshire pork loin
Herbed crushed potatoes, asparagus & cumberland jus

Confit salmon fillet (GF)
Saffron risotto, asparagus & baby capers



Selection of 2 options. served alternately to guests.

Additional 3rd course

+\$12pp

Chocolate & hazelnut brownie
Vanilla ice cream & chocolate sauce

Warm sticky date pudding
Butterscotch sauce & vanilla ice cream

Lemon & lime curd tart
Orange zest mascarpone

Peach melba pie
Glazed raspberry & whipped cream

Sliced seasonal fruit & berries



Our share platter menu encompasses the choice of 3 entree options, 3 main options and 3 side options to be served.

Additional \$15pp

Share Platter Entree

Tasmanian salmon pastrami

w/ Pickled radish, cucumber, caper berries & horseradish cream

Smoked Spanish chorizo

w/ Heirloom tomato & preserved onion, sour dough crumble & sherry vinegar glaze

Roasted duck leg

w/ Black cherry puree, watercress, warm quinoa & toasted almonds

Buffalo mozzarella

w/ Beetroot puree, baguette chips, orange & fennel salad

Braised lamb shank

w/ Warm chic peas & raisins, pine nuts, mint & cumin yoghurt

Sticky pork belly

w/ Poached pear, wombok, spring onion & coriander puree

Skull Island tiger prawns

w/ Celeriac remoulade, salsa verde, lumpfish caviar & fried onion

Share Platter Main

Baked lamb shoulder & rosemary gravy

Pan fried barramundi fillets

Free range pork loin & apple sauce

Roasted pasture fed beef striploin & red wine jus

Orecchiette pasta, mixed mushrooms & broccolini

Seared Tasmanian salmon

Corn fed chicken breast & salsa verde



Share Platter Sides

Honey soy glazed carrots

Sautéed asparagus, lemon & parsley

Broccolini, fried onion & pinenuts

Baked potato gratin

Crushed herb potatoes

Mixed quinoa salad w/ pistachio, dates, mint & lemon dressing

Baby rocket salad w/ pecans, sun dried tomato, parmesan & red
wine dressing



Standard Beverage Package

2025 - \$160pp

2026 - \$170pp

Premium Beverage Package

2025 - \$175pp

2026 - \$185pp

Choice of 1 sparkling wine:

Cloud St Sparkling Brut
Motley Cru Prosecco

Choice of 1 sparkling wine:

Mountadam Pinot Noir Chardonnay Brut

Choice of 1 white wine:

Cloud St Pinot Grigio
Cloud St Chardonnay
Cloud St Sauvignon Blanc
Deakin Moscato

Choice of 1 Rose:

Petit Amour Rose

Choice of 2 white wines:

Keith Tulloch Per Diem Pinot Gris
First Creek Hunter Valley Chardonnay
Catalina Sounds Sauvignon Blanc
Mojo Moscato

Choice of 1 red wine:

Cloud St Pinot Noir
Cloud St Shiraz

Choice of 2 red wines:

Robert Stein Farm Series Merlot
Bruno Shiraz

Choice of 2 beers:

Great Northern Super Crisp
Carlton Dry
Tooheys Extra Dry
Pure Blonde
Peroni Nastro Azzuro

Alkoomi Collection Cabernet Sauvignon

Choice of 3 beers/ciders:

Somersby Cider
Stone and Wood
Corona



Platinum Beverage Package

2025 - \$190pp

2026 - \$200pp

Choice of 1 sparkling wine:

42 Degrees Sparkling NV

Choice of 1 rose:

Rameau d'Or Rose

Choice of 2 white wines:

Shaw + Smith Sauvignon Blanc

Nick O'Leary Heywood Riesling

The Other Wine Co Pinot Gris

Borgo Maragliano Moscato

Amelia Park Chardonnay

Choice of 2 red wines:

Craggy Range Pinot Noir

Ashbrook Cabernet Sauvignon

Two Hands Gnarly Dudes Shiraz

Choice of 4 beers:

Fat Yak

Little Creatures

Asahi

James Squire 50 Lashes

Spirits Options

Cash Bar

Guests to purchase their own spirits

Bar Tab

Pre-select a spend limit for consumption

Standard Package

+\$15pp

Smirnoff Vodka

Gordons Gin,

Bacardi Rum

Jack Daniels Whiskey

Jim Beam Bourbon

Johnny Walker Red Scotch

Premium Package

+\$30pp

Belvedere Vodka

Hendricks Gin

Captain Morgan

Gentleman Jack Whiskey

Makers Mark Bourbon

Johnny Walker Black Scotch

Midori

Malibu Rum



Cocktail Packages

Lawn Party

+\$20pp

1 hour of cocktails commencing at pre-reception

2 cocktail selections

Reception Party

+\$40pp

Cocktails for duration of your reception

2 cocktail selections

Bridal Party

+\$20pp

Cocktails for your bridal party for duration of your reception

2 cocktail selections

hire items



LED love lawn sign
\$150



Gold circle arbour
\$200



Timber hexagonal arbour
\$200



White 2 post arbour
\$200



Geometric triangle arbour
(set of 2)
\$200



Wooden 2 post arbour
\$200



Wooden trestle table
(1 included in package)
\$30



Easels
(2 available)
\$25

upgrades



Weather-proof your wedding **\$700**
Our outdoor marquee is a great option as the weather heats up or in case of wet weather. Our 9m x 9m marquee, situated in the Palm Garden ceremony area, offers the perfect garden ceremony while battling against the elements.



Palm Garden Marquee Draping **\$300 - \$700**
Transform our Palm Garden with the addition of your choice of black or white draping in our weather-proof marquee. The Palm Garden is available to you and your guests from pre-reception and throughout the entire evening.



Grand Marquee Draping **\$1500**
Available in white, romanticise your reception with silk drapery over our 20m long Grand Marquee. Ask our team about double draping!



Pre-Ceremony Catering **\$20pp - \$25pp**
Enjoy a Bridal breakfast or lunch spread in the Homestead while you get ready for your big day!!
Breakfast includes a variety of pastries, yoghurt & muesli and seasonal fruit. Lunch includes a cheese & antipasto board.
Breakfast - \$25pp
Lunch - \$20pp