

Driftwood Restaurant Wedding Compendium

(Updated May 2021)

Congratulations on your engagement!

Driftwood Restaurant is located on the edge of Lauderdale Canal, only 20 minutes' drive from the Hobart CBD and 10 minutes from Hobart airport. We offer great food, beverage and service in a classy yet relaxed environment, allowing you to enjoy your special day and create wonderful memories.



We love to throw a good party: we offer intimate sit-down receptions limited (due to COVID-19 restrictions) to 55 guests.

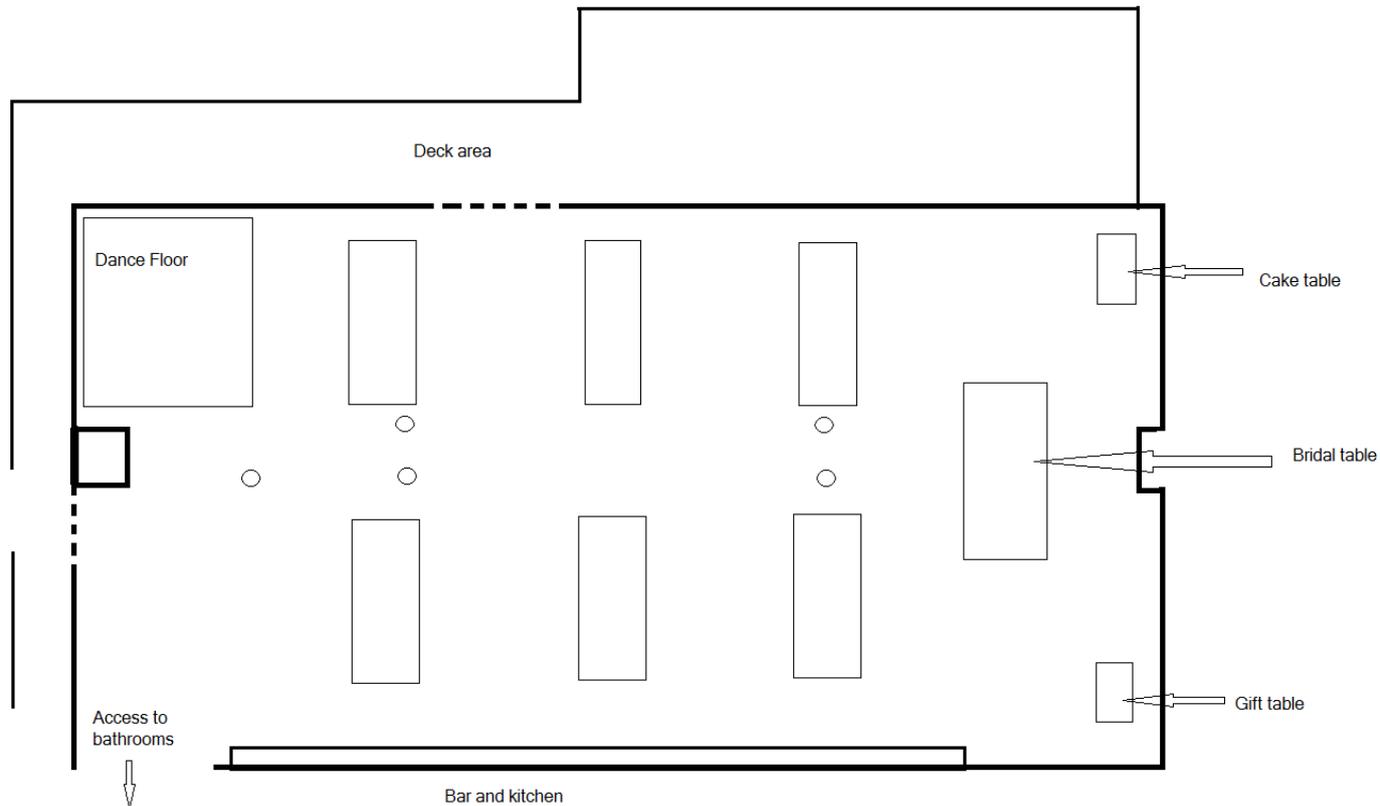
Thank you for the opportunity to help make your special day a truly memorable one. This compendium outlines a range of options designed to give you a feel for the style of reception we can provide.

Every wedding is unique: if there is anything you are looking for please talk to us and we will do what we can to accommodate it.



Seating options

Driftwood Restaurant can cater for a range of celebrations, from a small intimate family gathering to exclusive use of the whole venue. With floor-to-ceiling windows, beautiful polished timber floors and a neutral colour scheme, your special day can be as formal or relaxed as you choose.



Standard inclusions

- Reception room set up
- Linen tablecloths and napkins
- Glassware and crockery
- Four printed personalised menus for each table
- Microphone
- IPOD/ MP4 facility
- Gift table and cake table
- Onsite wedding coordinator

Optional extras

- Dance floor
- Round tables

Menus

We like to use seasonal, local, fresh produce and prepare as much as we can on site. This allows us the flexibility to change our menu to suit your tastes and guests' dietary needs.

Sit down menus

For a formal dining atmosphere, our sit-down menu gives the flexibility of having either a 2- or 3-course menu as alternate drop or table d'hôte. Guests can relax and socialise while enjoying full table service.

Pricing is per person and includes bread on arrival.

2 Course Menu

Set 1 entrée, 1 main	\$55
Alternate drop 2 entrée, 2 main	\$62
Alternate drop 3 entrée, 3 main	\$68
Table d'hôte 2 entrée, 2 main	\$68
Table d'hôte 3 entree, 3 main	\$75

3 Course Menu

Set 1 entrée, 1 main, 1 dessert	\$60
Alternate drop 2 entrée, 2 main, 2 desserts	\$70
Alternate drop 3 entrée, 3 main, 3 desserts	\$80
Table d'hôte 2 entrée, 2 main, 2 desserts	\$80
Table d'hôte 3 entrée, 3 main, 3 desserts	\$90

Table share menu (banquet style) \$70

Antipasto platter (entrée)

Roast chicken platter (main)

Braised beef platter (main)

Sides of vegetable, salad and mash potato

Wedding cake

Cheese plate



Menu options

Some items are gluten free (gf) dairy free (df) nut free (nf) or vegetarian (v).

Entrée

Seared scallops with minted pea puree and prosciutto crisp (gf, nf)

Salmon ceviche with lime, salmon pearls and flaked chilli (gf, df, nf)

Vegetarian mezze plate with pickled vegetables, baba ghanoush and flat bread (v, df, nf)

Smoked chicken with pickled walnuts and apple celeriac remoulade (gf)

Beef carpaccio, citrus glaze and green leaf salad (gf, df, nf)

Soup (v, gf, df, nf)

Main

Lemon and garlic roast lamb shoulder with sweet potato gratin and sautéed baby spinach (gf, nf)

Confit ocean trout with green herb salad, orange and almond dressing (gf)

White fish with baked capsicum polenta, melitzano and green olives (gf)

Stout braised beef short rib with oyster mushroom and dauphine potato (nf)

Chicken supreme roasted with pearl cous cous and Moroccan BBQ sauce (df)

Seared duck breast with citrus and fennel salad, hazelnuts and salsa verde (gf)

Roast pork loin with braised red cabbage, green beans and pear puree (gf, nf)

Green pea and mint risotto with bitter chocolate dust (v, gf, df, nf)

Dessert

Duo of local cheeses, house made lavosh and fruit

Buttermilk panna cotta with spiced biscuit and Pedro Jimenez–soaked fig (nf)

Steamed persimmon pudding with butterscotch sauce and crème fraiche

White peach parfait, gingerbread and vanilla caramel (nf)

Pavlova with apricot cream and passionfruit (gf, nf)

Chocolate ganache tart with white wine poached pear and honeycomb



Cocktail party menus

Your guests can enjoy our drop platters, or we can offer them a selection of our individual canapés.

Drop platters

Prices per platter – each one serves 8 to 10 people

Bread and dips \$55

Cheese with house crackers, fruit paste and fruit \$85

Antipasto: sliced cold cut salumi, pickled vegetables, olives \$90



Canapés

Price per individual item.

Oysters natural (gf, df, nf)	\$4.50	Lamb koftas with raita (gf)	\$4.50
Kilpatrick oysters (gf, df, nf)	\$5.50	Soup sipping cups (v, gf)	\$3.00
Saffron arancini with roast capsicum aioli (v)	\$3.50	Crumbed fish goujons with tartare sauce	\$5.00
Chicken and corn tartlets	\$4.00	Five-spiced quail with carrot and ginger puree (gf)	\$5.00
Pork and fennel meat balls with provolone centre and Napolitana sauce (gf)	\$4.50	Confit duck rillettes on Melba toast	\$4.50
Pan seared scallop with cauliflower skordalia (gf, nf)	\$5.50	Baked polenta rounds with red peppers and black olive tapenade (v, gf)	\$3.50
Smoked trout pate on blini (nf)	\$4.00	Grilled chorizo and caramelised onion in puff pastry cases	\$4.50
Spicy BBQ beef rib skewers (gf, df, nf)	\$5.00	Cold rice paper rolls with nahm jim dipping sauce (v, gf)	\$4.50



Beverage options

On account

Your guests consume, over a nominated period, the beverages you select, with the account being finalised at the end of the function.

Fixed bar tab

A pre-decided set dollar limit with a pre-selection of beverage inclusions; when the limit is reached your guests purchase their own beverages.

Cash bar

Your guests purchase their own beverages as they go.



Overall cost

Minimum spend of \$3500 applies for exclusive use from May to August and \$5000 September to April. Access to the restaurant on the day is available after 4pm unless otherwise arranged with management.

Not just weddings

Of course we can also cater for birthdays, engagement parties, retirement celebrations or any other event you can think of.

Contact us

To discuss the details of your function, phone us on (03) 6248 1162, or use the contact form on our website driftwoodrestaurant.com.au

People we like to use

We recommend the following businesses.

Cakes

Addiction cakes

Jos Gysen

0400 861 371

www.facebook.com/JosGysen/

Flowers

Harmony Flowers

Great for centrepieces

450 South Arm Rd

Lauderdale

03 6248 1691

www.harmonyflowers.com.au

True Colours Florist

Bouquets and anything floral

Shop 313

70 Murray Street

Hobart

03 6231 1745

www.truecolorsflorist.com.au

Celebrant

Leanne Orr

Authorised Civil Celebrant

Tranmere

0408 139 123

www.tassiecelebrant.com.au

Buses

Coal River Coaches

(12-57 people)

97a Grove Road

Glenorchy

Free call: 1300 660 144

03 6272 2645

transport@coalrivercoaches.com.au

Red Decker Company

GPO Box 847

Hobart 7000

03 6236 9116

reddecker@bigpond.com

Photographers

Michelle Dupont

0400 103 345

www.michelledupont.com.au

Alan Moyle

0407 848 734

alanmoyle.com.au