

the butterfactory

restaurant • café
functions • catering

Thank you for your enquiry in regards to catering for your function at the Butterfactory Restaurant. The following information should help to inspire your taste buds with a view to firming up the details of your function.

All food is prepared in our award winning* commercial kitchen by our innovative + experienced team of chefs. *The Butterfactory Café + Restaurant + Restaurant + Caterers Awards Best Café, Contemporary Restaurant and Wedding Caterer 2006/07/08/09/10). We use estate + locally grown produce where possible + pride ourselves on only using the freshest seasonal ingredients. Your chosen menu will be expertly presented + served by our professional staff.

WELCOME

The Butterfactory Restaurant is more than happy to tailor a menu for you to help create your perfect event. From a breakfast party, roving canapés to formal dining, our creative and professional team is ready to work with you. We are also happy to consider any special dietary requirements and discuss your budget needs.

Please ask if you would like to see references from many of our more than satisfied clients from functions over the past 20 years.

Our wedding packages ensure all aspects are included, allowing you to plan your day keeping your budget in mind. Our function room is available 7 days a week and we offer a 10% discount on wedding packages for receptions held Monday to Thursday.

If you would like to try the style of food we create, you would be more than welcome to book for our regular a-la-carte dinner at The Butterfactory Restaurant.

THANK YOU

Andrew + The Butterfactory thank you for your enquiry, we look forward to helping you plan a happy and relaxed day with family + friends. If you have any questions or queries please do not hesitate to contact Andrew, or make a time for coffee and a chat, to see how we can make your vision for your day come true.

email andrew@butterfactory.com.au

1 Ph + Fax: 02 4447 1400 www.butterfactory.com.au
Please anticipate a possible increase in prices in line with the CPI.

modern australian cuisine

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OUR PACKAGES INCLUDE:

- Exquisite food tailored to your vision, tastes + budget
- Service from experienced and uniformed staff
- Fully air conditioned comfort throughout
- Function room hire for up to 8 hours
- 7 seat courtesy bus available on request to The Butterfactory
- Pre dinner lounge or garden area for the bridal party including drinks and canapés
- White linen napery
- Gift table and cake table including cake knife
- Bridal table dressed and boxed in white linen
- Use of our beautiful garden settings + ample off street parking. The Butterfactory is central to Nowra and the white sands of Jervis Bay
- Wedding receptions are held in 'The Grand Gallery' of our award winning Restaurant, a unique and airy space with views over the surrounding green pastures
- Portable PA system for your use for speeches and pre-dinner music
- With seating for up to 110 and plenty of room for 150 in a cocktail / canapé function. There are two rooms (The Grand Gallery + The Sun Room) with different aspects for you to enjoy + use as you choose

PLEASE ASK THE BUTTERFACTORY ABOUT OUR FANTASTIC WEDDING FUNCTIONS, OFFSITE CATERING, GOURMET BBQS OR BANQUETS

FROM \$35.00 PER HEAD

All menus and pricing valid until May 2012.

Whilst every care is taken in the preparation of food for allergy sufferers, all food is prepared in the commercial kitchen where eggs, seafood, soy, dairy products, nuts and seeds have also been prepared. We accept no responsibility for any accidental or incidental contamination. In the case of severe allergic reactions, we recommend that the individual's food be brought in by the individual.

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The Pyree Menu

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

HOT CANAPES

Served over a 45 minute period prior to being seated:

Lamb Koftas with Mint Yogurt [■]
Salt + Pepper Squid with Preserved Lemon Aioli
Grilled Scallop with Lemongrass + Coconut Sauce
Potato + Leek Soup Shots with Chives [▲]

COLD CANAPES

Caramelised Onion + Goats Cheese Tart [▲]
Basil, Ricotta + Red Pepper Frittata ^{■▲}
Chicken + Pistachio Terrine
Vitello Tonnato

ENTRÉE

Once your guests are seated entrées will be served with your selection from the following:

Thai Beef Salad with Glass Noodles, Nam Jim + Fried Shallots [■]
Field Mushroom + Gorgonzola Pithivier
Chermoula Chicken with Fragrant Magrabieh + Mint Yogurt
Double Baked Cheese Soufflé with Candied Walnuts + Rocket Salad [▲]
Smoked Salmon Salad with Shaved Fennel, Red Onion, Capers + House Vinaigrette [■]

MAIN COURSE

Main course will follow served to your guests including your choice of the following:

Confit Chicken with Saute Potatoes, Seasonal Greens + Red Wine Jus
Lamb Rump, Rosemary + Lemon, Creamed Potatoes + Gremolata
Baked Fillet of John Dory on White Bean Puree with Crisp Prosciutto + Meuinere Butter
BBQ Sirloin of Beef with Creamy Polenta, Wild Mushroom Ragout + Porcini + Red Wine Butter
Soy + Aniseed Braised Pork Belly with Asian Vegetables + Master Stock Poached Shitake

DESSERTS

Once the formalities are completed desserts will be served including your selection of the following:

Double Chocolate Tart with Seasonal Ice Cream + Raspberry Coulis
Pavlova Roulade with Seasonal Fillings
Flourless White Chocolate Pudding with Macerated Berries + Double Cream
Vanilla Bean Panna Cotta, Poached Rhubarb + Almond Tuille

This menu is priced at \$58 per person

LEGEND:

■ gluten free ▲ vegetarian

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The Brundee Menu

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

HOT CANAPES

Served over a 45 minute period prior to being seated:

Lemon Pepper Crumbed Barramundi Goujons with Aioli
Wonton Wrapped Prawns with Chilli + Lime
Housemade Gnocchi with Tomato Chutney + Goats Cheese ▲
Indian Butter Chicken with Riata

COLD CANAPES

Mascarpone + Smoked Salmon Tart with Dill + Caviar
Chicken Pate on Toasted Brioche with Caper Berries
Rice Paper Rolls with Asian Herbs + Cucumber ▲■
Crab + Cucumber Wonton Baskets

ENTRÉE

Once your guests are seated entrées will be served with your selection from the following:

Chicken Pistachio Terrine with Red Onion Jam + Crostinis
Tuna Nicoise with Micro Herbs, Balsamic Glaze + Truffle Infused Oil
Smoked Duck Salad with Watercress, Pears + Candied Walnuts
House Smoked Salmon with Potato Pancake, Wild Rocket + Horseradish Cream
Seared + Peppered Beef with Salsa Verde, Sherry Vinegar + Shaved Grana Padano

MAIN COURSE

Main course will follow served to your guests including your choice of the following:

Seared Breast of Chicken with Pumpkin + Feta Royal, Wilted Spinach + Jus
Braised Pork Belly and Five Spiced Apple Puree with Calvados Reduction
Eye Fillet of Beef, Pancetta Roesti, Greens + Bernaise Sauce
Lamb Rump on Rosemary Mash with Seasonal Greens + Onion Jus
Roasted Salmon Fillet, Saute Potato, Zucchini Noodles + Tomato Beurre Blanc

DESSERTS

Once the formalities are completed desserts will be served including your selection of the following:

Vanilla Creme Brulee with Berry Compote
Lemon Meringue Pie with Creme Anglaise
Coconut Pannacotta with Caramelised Pineapple + Chocolate Wafer
Lemon + Vanilla Poached Pear with Sticky Ginger Cake
Strawberries with Passionfruit Cream + Shortbread

This menu is priced at \$68 per person

The Numbaa Menu

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

HOT CANAPES

Served over a 45 minute period prior to being seated:

Spiced Kangaroo Striploin on Roast Sweet Potato + Capsicum Chutney
Confit Pork + Lemongrass Wontons with Nam Jim
Involtini of Chorizo, Spinach + Ricotta
Grilled John Dory with Salsa Verde on Sourdough Toast

COLD CANAPES

Virgin Mary Oyster Shooters
Bruschetta Topped with Olive Tapenade + Goats Cheese
Medallions of Lobster, Tomato Concasse + Fennel
Carpaccio of Wagyu Beef Fillet, Pickled Beetroot + Horseradish Cream

ENTRÉE

Once your guests are seated entrées will be served with your selection from the following:

Seafood Plate with Fresh Prawns, House Smoked Salmon + Seared Scallops
Thyme Marinated Spatchcock, Parmesan Polenta Cake + Wild Mushroom Ragout
Carpaccio of Smoked Duck with Balsamic Mushrooms + Black Olive Chutney
Confit Pork Belly with Seared Scallops, Pea Puree + Pommes Gauffrettes
Beetroot Cured Ocean Trout, Shaved Fennel Salad + Confit Lemon

MAIN COURSE

Main course will follow served to your guests including your choice of the following:

Blue Eye Cod on Rosemary + White Bean Puree with Caramelised Prosciutto, Toasted Pine Nuts + Beurre Noisette
Eye Fillet of Beef with Wild Mushroom Butter + Roasted Kipflers
French Trimmed Lamb Cutlets, Sauté of Provençal Vegetables with Tomato + Basil Vinaigrette
Confit Duck Leg with Roasted Pears, Gorgonzola + Walnut Salad
Veal Saltimbocca with Parmesan Polenta, Broccolini + Red Wine Jus

DESSERTS

Once the formalities are completed desserts will be served including your selection of the following:

Mille Feuille of Poached Nectarines with Vanilla Creme Patissiere
White Chocolate Bavarois with Raspberries
Rich Flourless Chocolate Pudding with Caramelised Pineapple + Rum + Raisin Ice Cream
Double Chocolate Tart with White Chocolate Ice Cream + Fresh Raspberries
Champagne Jelly with Mint Macerated Strawberries

This menu is priced at \$78 per person

OPTION 1 SALAD AND VEGETABLES

\$5 per bowl

Bowls of Steamed Fresh Seasonal Vegetables and/or Mixed Green Leaves + shaved Grana Padano with Butterfactory Dressing will be served to each table.

OPTION 2 OYSTER + PRAWN BAR

\$ Market Price, per person

Prawns (Your choice of Gold Coast Tigers, Crystal Bay, King, Local School) + Freshly shucked Oysters will be served from a Seafood Buffet with Lemon ; Pickled Ginger with Soy; Wakame; Salmon Pearls + Chive; Ponzu; Red Wine + Eschallot Vinaigrette, Housemade Cocktail Sauce

OPTION 3 GRAZING TABLE

\$16.50 per person

After Dessert a Grazing Table will be supplied in the room with the following for those who get a little peckish towards the end of the night.

Mezze plates of Felafel, Hommus, Stuffed Vine Leaves + Oven Crisp Flatbreads with Thyme + Sesame

Sliced Rare Roast Beef, + Roast Chicken Pieces (served cold), Sour dough bread and condiments.

OPTION 4 BREAD BOWLS

\$3.00 per person

A generous selection of the following will be on the table when your guests arrive to the Room, Turkish Bread, Sourdough, Fresh Baguette Slice with Extra Virgin Olive Oil, Balsamic Reduction + Dukkah

OPTION 5 ANTIPASTO OR TAPAS PLATTERS

\$7.00 per person

A selection of Antipasto or Tapas will be on the table for your guests to nibble on when they arrive.

OPTION 6 PALATE CLEANSER

\$4.00 per person

Fresh Fruit Sorbet served between Entree and Main Course

OPTION 7 CHILDREN'S MEALS

\$22.00 per person

Chicken Schnitzel with Chips and Salad followed by Ice Cream with Topping and Sprinkles

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BEVERAGE PACKAGES

There are several beverage packages available for a Butterfactory function.

PREMIER BEVERAGE PACKAGE

If you choose our Premier beverage package, the following will be served.

Selection of House Wines including Chardonnay, Semillion Sauvignon Blanc, Shiraz + Cabernet Merlot

Willowglen Sparkling Cuvee, De Bertoli Wines NSW*

Standard Beer, Cascade Light + Soft Drinks*

Three hour package \$26 per person

Four hour package \$30 per person

Five hour package \$36 per person

*or wine to equivalent value @ The Butterfactory's discretion

DELUXE BEVERAGE PACKAGE

If you choose our deluxe beverage package, the following will be served

Redbank Long Paddock Sauvignon Blanc*

Mawsons Cabernet Sauvignon*

Eternity Sparkling Cuvee, Griffith NSW*

Premium Beer, Cascade Light + Soft Drinks*

Three hour package \$32 per person

Four hour package \$38 per person

Five hour package \$45 per person

*or wine to equivalent value @ The Butterfactory's discretion

CONNOISSEUR PACKAGE

A connoisseur package to suit your tastes, budget + menu can be arranged by contacting our sommelier.

You may choose to add the following selections to you drinks package to make to fun go a bit further:

- A **Champagne + Beer Bar** will be set up on arrival for your guests and will serve for 1 Hour @ \$12 per person
- To finish off the night you may choose to try our **Port + Local Dessert Wine Bar** for 1 Hour @ \$8 per person

The Butterfactory is also able to arrange a consumption bar to operate for your guests throughout the function using a selection or the full range of the Butterfactory Bar.

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THE PERFECT START

For the ideal beginning to your wedding day let The Butterfactory prepare your wedding breakfast. Spoil yourself, your bridesmaids + your family with gourmet breakfast baskets or a sumptuous champagne breakfast.

INVITATIONS, BONBONNIERE + THANK YOU CARDS

Our team has a large contact list for all of your stationery, from wedding invitations to thank you cards, we will help you wrap up all those loose ends and make your wedding experience a hassle free one.

PRE WEDDING PAMPERING

Revitalize your mind, body + soul. Treat yourself to a luxurious pre wedding massage, facial or manicure organised by The Butterfactory to suit your needs, from looking after the bride to the whole bridal party.

FLOWERS

No wedding is complete without the perfect flowers. At The Butterfactory we can assist with organizing floral arrangements or recommend a florist that suits your needs.

MUSIC

For the ideal mood on your wedding day we are able to put you in touch with a large variety of musicians + djs. Choose music that reflects the happy couple + sets the atmosphere for your special day.

PHOTOGRAPHIC + VIDEO SERVICES

To capture those precious moments + make your wedding day last a lifetime, The Butterfactory can assist you in organizing or recommending photographic + Video Services.

WEDDING CAKE

Make a statement with your wedding cake; let The Butterfactory ease the stress by recommending a wedding cake artist to bring your vision to life.

CARS

Travel in style make a grand entrance or simply enjoy the luxury you deserve, The Butterfactory has the capacity to find transport to the church, the reception + even the getaway car.

EXTRAS

Please contact The Butterfactory for any information you may require. With over 20 years experience in weddings on the Shoalhaven Coast we have the answer for any unexpected questions.

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ACCOMMODATION

Jindyandy Cottages	4447 0258	jindyandy@bigpond.com
Springs Resort	4422 4522	
Anchor Bay Motel	4447 1722	

CARS

Nowra & Shoalhaven City Wedding Cars	4423 2844	
Shoalhaven Prestige Wedding Cars	4421 6921	
South Coast Limousines	4421 4810	
Bentley Bridal Cars	4464 3156	

FORMAL HIRE - BRIDAL WEAR

Luscious Bridal & Formal Boutique	4422 0090	
Stanley Johns Menswear	4421 3573	

STATIONERS + PRINTERS

Beautiful Invitations	4443 2140	
South Coast Printers	4421 5466	
Bomaderry Printing	4421 0569	

PAMPERING

Ella Bache	4422 1532	
En Vogue	4423 2378	

MUSIC

The Escalators	4455 7748	www.theescalators.com.au
Cam + Pat Little	0418 264 845	
Jaybees Entertainment (Ricky Lynch)	4443 3422	www.jaybees.com.au
Richard Manns	0414 654 137	www.musicmanns.com.au
DJ's Disco	0414 929 960	

PHOTOGRAPHY

Shoalhaven Studios	4422 1441	
Phil Harris Photography	0408 412 143	
Lily's Door Photography	0400 386 122	

FLORISTS

Botanic Art	4464 2635	
Flamingo Florist	4423 3511	

CELEBRANTS

Robyn Lenehan	4448 6074	
Paul Meagher	4423 0905	

CAKES

Kerry Schlick	0413 046 399	
Ingrid All Occasion Cakes	4423 7495	
Simplicity Cakes	4421 5151	

HIRE

Shoalhaven Party Hire	4443 3840	
YES	4421 6155	
Go Hire	4272 9911	

DECORATING

D'S Decorations	4421 4472	
Chair Dressers Lyn	4446 1162	

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