

# 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 by our innovative + experienced team of chefs in our award winning commercial kitchen (Restaurant + Caterers Awards Best Café Restaurant Lower Coast 2006/ Finalist 07/ Finalist 08/ Finalist 09) . We use estate + locally grown produce where possible + pride ourselves on only using the freshest seasonal ingredients.

## WELCOME

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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 every key aspect is included in the price, 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

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Andrew + The Butterfactory thanks 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.

phone 02 44471400

email [andrew@butterfactory.com.au](mailto:andrew@butterfactory.com.au)

*modern australian cuisine*

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## OUR PACKAGES INCLUDE:

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- 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 6 hours
- 7 Seat courtesy bus available on request\*
- Pre dinner lounge or garden area for the bridal party including drinks and canapés
- White linen tablecloths and napkins
- Gift table and Cake table including cake knife
- Bridal table dressed and boxed in white linen
- Wedding cake professionally cut and plattered by our head chef
- 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 our the Grand Gallery of our award winning Restaurant, a unique and airy space with views over the surrounding Farming land
- 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 \$30.00 PER HEAD

All menus and pricing valid until May 2010.

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# The Pyree Menu

This menu is priced at \$58 per person

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts  
Included in the price is the set up and a steward service until 10.00pm

## HOT CANAPES

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Served over a 45 minute period prior to being seated:

- Lamb Koftas with Mint Yogurt <sup>■</sup>
- Thai Chicken Cakes with Coriander + Sweet Chilli Sauce <sup>■</sup>
- Onion Bhajis with Red Capsicum Coulis <sup>▲</sup>
- Potato + Leek Soup Shots with Chives <sup>▲</sup>

## COLD CANAPES

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- Caramelised Onion + Goats Cheese Tart <sup>▲</sup>
- Basil, Ricotta + Red Pepper Frittata <sup>■▲</sup>
- Bruschetta with Roma Tomatoes, Basil + Balsamic Reduction <sup>▲</sup>
- Baguette with Rare Roast Beef, + Horseradish Cream

## ENTRÉE

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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 <sup>■</sup>
- Herb + Ricotta Stuffed Field Mushroom with Grana Padano + Rocket Salad <sup>▲■</sup>
- Chermoula Chicken with Fragrant Cous Cous + Mint Yogurt
- Double Baked Cheese Soufflé with Candied Walnuts + Rocket Salad <sup>▲</sup>
- Smoked Salmon Salad with Shaved Fennel, Red Onion, Capers + House Vinaigrette <sup>■</sup>

## MAIN COURSE

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

- Chicken Gallantine with Saute Potatoes, Seasonal Greens + Red Wine Jus
- Deboned Leg of Lamb, Rosemary + Lemon Rub, Creamed Potatoes + Gremolata
- Baked Fillet of John Dory on White Bean Puree with Crisp Prosciutto + Sage Butter
- Roasted Sirloin of Beef with Creamy Polenta, Wild Mushroom Ragout + Cafe de Paris Butter
- Pork Loin with Colcannon Potatoes, Mustard Sauce + Crackling

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

## DESSERTS

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

- Fresh Fruit Platters with Cream + Ice Cream
- Double Chocolate Tart with Ice Cream + Raspberry Coulis
- Poached Fruits in Vanilla Syrup with Chantilly Cream
- Pavlova Roulade with Seasonal Fillings

### LEGEND:

- gluten free
- ▲ vegetarian

**3** Ph + Fax: 02 4447 1400 [www.butterfactory.com.au](http://www.butterfactory.com.au)  
Please anticipate a possible increase in prices in line with the CPI.

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# The Brundee Menu

This menu is priced at \$68 per person

Choice of 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

Included in the price is the set up and a steward service for the evening until 10.00pm.

## HOT CANAPES

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Served over a 45 minute period prior to being seated:

Salt + Pepper Squid with Lemon Ailoi

Crumbed Prawns with Sweet Chilli + Lime

Brochettes of Satay Chicken Fillet ■

Housemade Gnocchi with Tomato Chutney + Goats Cheese ▲

## COLD CANAPES

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Mascarpone + Smoked Salmon Tart with Dill + Caviar

Chicken Pate on Toasted Brioche with Caper Berries

Rice Paper Rolls with Mint + Cucumber ▲■

Crab + Cucumber Wonton Baskets

## ENTRÉE

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

Chicken Pistachio Terrine with Red Onion Jam + Crostinis

Grilled Tiger Prawns with Vegetable Noodles + Sweet Soy Dressing

Smoked Duck Salad with Watercress, Pears + Candied Walnuts

House Smoked Salmon with Potato Pancake, Wild Rocket + Dijonaise

Carpaccio of Peppered Beef with Caperberries + Shaved Asparagus

## MAIN COURSE

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

Cajun Spiced Chicken Breast with Mango + Watercress Salad

Braised Pork Belly with Pea Puree + Red Wine Jus

Eye Fillet of Beef, Pancetta Roesti, Greens + Bernaise Sauce

Lamb Rump on Rosemary Mash with Onion Jus

Roasted Salmon Fillet, Saute Potato, Zucchini Noodles + Tomato Beurre Blanc

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

## DESSERTS

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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

# The Numbaa Menu

This menu is priced at \$78 per person

Choice of 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

Included in the price is the set up and a steward service for the evening until 10.00pm.

## HOT CANAPES

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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

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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

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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

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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 + Burnt Butter

Eye Fillet of Beef with Wild Mushroom Butter + Roasted Kipflers

French Trimmed Lamb Cutlets, Saute 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

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

## DESSERTS

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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

## OPTION 1 SALAD AND VEGETABLES

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\$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

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\$ 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

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\$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, Hommos, 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

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\$3.00 per person

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

## OPTION 5 ANTIPASTO OR TAPAS PLATTERS

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\$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

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\$4.00 per person

Fresh Fruit Sorbet served between Entree and Main Course

## OPTION 7 CHILDREN'S MEALS

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\$22.00 per person

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

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## BEVERAGE PACKAGES

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There are several beverage packages available for a Butterfactory function.

### PREMIER BEVERAGE PACKAGE

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

Tyrells Classic Dry White, Hunter Valley NSW\*

Tyrells Shiraz Cabernet, Hunter Valley, NSW\*

Eternity Sparkling Cuvee, Griffith 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

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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

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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 your 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

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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

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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

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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

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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

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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

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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

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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

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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

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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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## STATIONERS + PRINTERS

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South Coast Printers 4421 5466

Bomaderry Printing

## PAMPERING

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Jonathon Salon + Spa 4423 4886

Ella Bache 4422 1532

En Vogue 4423 2378

## MUSIC

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Bands – [www.musicforweddings](http://www.musicforweddings) 4455 7748 The Escalators

Cam + Pat Little 0418 264 845

Jaybees Entertainment (Ricky Lynch) [www.jaybees.com.au](http://www.jaybees.com.au)

Richard Manns 0414 654 137 [www.musicmanns.com.au](http://www.musicmanns.com.au)

DJ's Disco 0414 929 960

## PHOTOGRAPHY

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Phil Harris Photography 0408 412 143

Lily's Door Photography 0400 386 122

## FLORISTS

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Botanic Art 4464 2635

Flamingo Florist 4423 3511

## CELEBRANTS

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Robyn Lenehan 4448 6074

Paul Meagher 4423 0905

## CAKES

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Kerry Schlick 0413 046 399

Ingrid All Occasion Cakes 4423 7495

Sinplivity Cakes 4421 5151

## HIRE

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Shoalhaven Party Hire 4443 3840

Kennards 4421 6155

Go Hire 4272 9911

## DECORATING

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D'S Decorations 4421 4472

Chair Dressers Lyn 4446 1162

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