



BUTCHERS DAUGHTER

WEDDINGS

Beautiful days, wild nights.

Butchers Daughter design beautiful weddings for couples
in Sydney and Newcastle.

Our style is thoughtful with the intention to
jerk hearts and evoke happiness through food and flowers.

We assist with catering, floristry and styling decor, customer service team, and tableware.

One of the things we love most about weddings is the fact they provide
a platform to honour all the love and relationships in your life.

A chance to be celebrated and lifted by the community that built you.

(02) 9439 0045 contact@butchersdaughter.com.au
www.butchersdaughter.com.au

A story about food and flowers.

BUTCHERS DAUGHTER



Urban Winery Sydney, Moore Park
SEATS 180 . STANDS 300

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Catering

Cocktail Party

Butchers Table + 5 canapes <i>house speciality</i>	\$85 per guest
Butchers Table food bar	\$55 per guest
4 canapes + 2 substantial canapes	\$40 per guest
6 canapes + 2 dessert canapes	\$48 per guest
6 canapes + 2 substantial canapes	\$52 per guest
Savoury canapes	\$ 6 per guest
Substantial canapes	\$ 8 per guest
Dessert canapes	\$ 6 per guest
Substantial dessert canapes	\$ 8 per guest
Dietary requirements	\$10 per guest

Feast or Dine

Daughters Feast share menu <i>house speciality</i>	\$85 per guest
Daughters Feast dessert	\$10 per guest
Black brioche and butter	\$ 3 per guest
Amuse bouche	\$ 6 per guest
2 course set menu	\$60 per guest
3 course set menu	\$85 per guest
Side dish	\$12 per guest
Alternate serve	\$10 per guest
Palette cleanser <i>house speciality</i>	\$ 3 per guest
Dietary requirements	\$10 per guest
Cheese plate for 6 guests to share	\$14 per guest

Wildflower Drinks Package

1-hour Wildflower drinks package	\$ 25 per guest
2-hour Wildflower drinks package	\$ 35 per guest
3-hour Wildflower drinks package	\$ 45 per guest
4-hour Wildflower drinks package	\$ 55 per guest
5-hour Wildflower drinks package	\$ 65 per guest
Cocktails	\$18
Mocktails	\$16

Celebration Cakes

9 inches serves up to 50 guests	\$ 180
11 inches serves up to 100 guests	\$ 280

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9 inches serves up to 50 guests	\$180
11 inches serves up to 100 guests	\$280

Tableware

Crockery, glassware, cutlery <i>for Butchers Table</i>	\$20
Crockery, glassware, cutlery <i>for Daughters Feast</i>	\$25
Place cards	\$ 4
Linen napkins	\$ 3

All Prices exclude GST and labour

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Flowers & Styling

Your floral experience with Butchers Daughter will be personalised around your colour palette.

Your setting will be lushly dressed in beautiful flowers and foliages, we grow on the North Shore of Sydney and beach town Old Bar.

We have a collection of logs, bush and sea flora, crystal and coloured décor we incorporate into our designs.

Bridal Flowers

Bouquet for the bride	\$ 330
Bridesmaid bouquet	\$ 230
Flower girl bouquet	\$ 130
Flower girl crown	\$ 180
Pocket squares	\$ 25
Wrist corsage	\$ 60

Ceremony

One metre flower tower	\$1,000
Two metre flower tower	\$2,000
Half arch	\$ 900
Full arch	\$1,800
Signing table flowers	\$ 150
Scattered petals	\$ 200
Pew end flowers	\$ 40
Church plinth arrangements	\$ 350
Bridal party car bonnet blooms	\$ 600

Prices exclude GST and labour

Reception Party

Cocktail tablescapes	\$ 150
Dining tablescapes	\$ 250
Dining tablescapes for shared food	\$ 200
Powder rooms	\$ 150
Small floral design	\$ 150
Medium floral design	\$ 250
Large floral design	\$ 350
Overstated floral design	\$ 450
Cake florals	\$ 90
Ceiling installation one metre	\$1,000
Ceiling installation two metres	\$2,000
Social media installation	\$ 900

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Daughters Feast, Dining & the Butchers Table

Starter

Clarence River prawns with lemon curd and herb salad
Pickled watermelon and radish with chimichurri
Sage and black pepper chicken with cherries
Salted ricotta tart with purple cauliflower and black garlic oil
King dory with fennel and curry lime dressing
Zucchini blossoms with buffalo mozzarella, pecorino and citrus

Main Dish

14-hour beef brisket with carrot puree and green goddess
Ocean trout, pickled apples and radishes
Pork belly, strawberries and crackling
Butterfish, roasted grapes, parsley butter and green tarator
Spiced chicken with roast plums and currant cous cous
Suckling lamb, labne, pistachios and pomegranate salsa
Tomato gnocchi, spinach and hazelnut pesto, asparagus and olives

Side Dish

Balmy green slaw with egg and mustard dill sauce
Green tomato, pickled peppers, gorgonzola and minty oil
Pumpkin with truffle butter, pecorino and thyme
Saffron roast potatoes and lavender crumb
Speckled autumn vegetables, brioche crumb and garlic aioli
Yellow beets, oranges and fennel with pistachio cream

Dessert \$10

Little red dress chocolate cake
Granny smith apple pie with boozed cream
Pumpkin and chocolate eclairs
Stone fruit and passionfruit pavlova
White chocolate and rosemary panna cotta with pine nut praline
Whole pear and spiced brownie load with espresso mousse

Daughters Feast

Daughters Feast is our signature dining experience.
A table laden with food and flowers from the land, sea and garden.
Guests share seven dishes over the course of the feast,
and break bread in full merriment.

\$85 per guest

Select 2 entree, 2 main and 3 sides Trifle dessert \$10 per guest

Bread + butter \$3

Additional dishes \$10 per guest

Dining

1 course set menu \$45

2 course set menu \$60

3 course set menu \$85

Bread + butter \$3

Sides serve 6 guests \$12 each

Alternate service \$10 per guest

Butchers Table

Our Butchers Table is a buffet for stand up occasions.
A table hampered with food and flowers,
it pairs wonderfully with savoury and sweet canapes.

Butchers Table \$55 per guest

Butchers Table + 5 canapes

\$85per guest Select 2 mains, 2 sides and 1 dessert + 5 canapes

Additional dishes \$10 per guest

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Canapes

Savoury Canapes \$6

Barbeque duck, lychee and jackfruit betel leaf

Crunchy batter zucchini flowers with herb ricotta and passionfruit powder

Glazed root vegetable tarte tatin

Honey tart with figs and almonds

Parsnip, sweet potato and thyme pudding

Pork belly, strawberries and crackling

Prosciutto crostini with pickled cherries

Roast grape tart with gorgonzola

Salmon with baby capers, olives and preserved lemon

Spicy chickpea, harissa and cheddar cracker

Savoury Substantial Canapes \$8

Beef brisket, chipotle slaw and sweet cucumber slider

Cheeseburger with pickles and BD sauce Clarence river prawns with black
garlic mayo Fish pie with mashed celeriac crust

Goulash fried potato bread

Lamb shoulder and labne pie

Lobster roll with taramasalata butter

Cod, tartare and pickled onion slider

Seared scallops with green goddess

Sweet corn and sour cream loaf with candy bacon

Sweet Canapes \$6

Baked chocolate and cream fraiche cheesecake

Blackberry and basil honey jam toast

Blue poppy crumble cake and whipped sheep curd

Burnt butter banana puff and basil

Chocolate and hazelnut bombolini

Coconut and jam heart cookie

Custard kiss and passionfruit curd

Madeleines with miso caramel and sea salt

Raspberry shortbread with strawberry mousse

Dark chocolate and peppermint after dinner mint

Substantial Sweet Canapes \$8

Fig and date cake with brandy syrup

Little red dress chocolate cake

Granny smith apple pie with boozed cream

Pear, longan and rum balm custard tart

Pumpkin and chocolate eclairs

Stone fruit and raspberry pavlova

Three cheese cracker with quince

White chocolate and rosemary panna cotta with pine nut praline

Whipped ricotta blinis, dukkha and stone fruit

Whole pear and spiced brownie with espresso mousse

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Celebration Cakes

Butchers Daughter bake beautiful crazy cakes styled with gorgeous blooms and dusted in glitter.

\$180 : 9 inches serves up to 50 guests

\$280 : 11 inches serves up to 100 guests

Bianca Cake

Barbecued banana , double cream and peaches

Clare Cake

Red velvet and coconut with raspberry crumble

Deb Cake

White chocolate + roast pineapple + passionfruit

Heidi Cake

Hummingbird + carrot + cherry salsa + rum cream

Jo Cake

Orange + almond + poppy seed + berry curd + jelly

Sophie Cake

Caramel + dark chocolate + ganache + strawberries

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