

A woman with long, straight, vibrant red hair is smiling and looking towards the camera. She is wearing a white strapless top. In her right hand, she holds a large, round, red lollipop on a wooden stick. The background is a dark, textured wall. The image is framed by white decorative corner brackets in the top-left, top-right, and bottom-right corners.

BUTCHERS DAUGHTER

CATERING & FLORIST

Beautiful days, wild nights.

A story about food and flowers.

Butchers Daughter curate beautiful events and parties in corporate footprints in Sydney and Newcastle

We design flower experiences for special dinners, cocktail parties, brand activation, press showings, launches, unique conferencing, and major corporate events.

Our approach is collaborative, with the intention to jerk hearts and evoke happiness with interesting ingredients.

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Catering Price Guide

Cocktail Party

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

Feast or Dine

Daughters Feast share menu <i>house specialty</i>	\$85
Daughters Feast dessert	\$10
Black brioche and butter	\$ 3
Amuse bouche	\$ 6
1 course set menu	\$45
2 course set menu	\$60
3 course set menu	\$85
Side dish	\$12
Alternate serve	\$10
Dietary requirements	\$10

Wildflower Drinks Package

1-hour Wildflower drinks package
2-hour Wildflower drinks package
3-hour Wildflower drinks package
4-hour Wildflower drinks package
5-hour Wildflower drinks package

Celebration Cakes

9 inches serves up to 50 guests
11 inches serves up to 100 guests

Minimum Spend

Friday, Saturday, Sunday and Public Holidays
Monday to Thursday

Prices exclude GST, labour and equipment

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Flowers & Styling Price Guide

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

Your setting will be blossoming
in beautiful
flowers and foliages
we grow.

One metre flower tower	\$1,000
Two metre flower tower	\$2,000
Half arch	\$ 900
Full arch	\$1,800
Cocktail tablescapes	\$ 150
Dining tablescapes	\$ 250
Dining tablescapes for shared food	\$ 200
Powder room florals and candles	\$ 60
Small floral design	\$ 150
Medium floral design	\$ 250
Large floral design	\$ 350
Overstated floral design	\$ 450
Cake florals	\$ 100
Ceiling installation one metre	\$1,200
Ceiling installation two metres	\$2,200
Social media installation	\$2,000
Gift bouquet	\$ 150

Prices exclude GST and labour

Our handmade fabric flowers
add fabulous form and movement.

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

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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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Wildflower Drinks Package

There are over 12,000 species of wildflowers that grow in Western Australia,
over half of which cannot be found anywhere else on earth.

The native bush surrounding our vineyards abounds with these vivid blooms providing a distinctive wine landscape like no other.

Vineyards are tended as organically as possible and wines are made with minimal intervention,
reflecting a dedication to sustainable grape growing and wine production practices.

1 hour \$25 2 hour \$35 4 hour \$45 5 hour \$55

Inclusions

Wildflower Cuvee Brut, Margaret River *infused with hakea*

Wildflower Rose, Margaret River *infused with feather flower*

Wildflower Chardonnay, Margaret River *infused with flame pea*

Wildflower Sauvignon Blanc, Margaret River *infused with kangaroo paw*

Wildflower Shiraz, Margaret River *infused with brown boronia*

Wildflower Cabernet Sauvignon, Margaret River *infused with Sturt's desert pea*

Corona, Asahi and James Boags Light

Coke, Diet Coke and Lemon, Lime & Bitters

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