

# dining abode

WITH THOMAS JOHNS

“ Weddings  
are a pinnacle  
moment in time, the  
ultimate celebration  
of love between  
2 people. ”







Whether you are seeking a traditional wedding or something a little outside the box, Dining Abode ensures that your special day is a magical and truly unforgettable experience.

Delivering a fully comprehensive wedding service including complete wedding planning, theming and styling, Dining Abode works effortlessly to provide the support, confidence and reassurance on the day you need it most.

Our elegant wedding packages include a dedicated wedding co-ordinator who can assist you every step of the way, so you can relax and enjoy the experience. From canapés to full sit-down or sharing menus, our catering and beverage packages are individually tailored to give your wedding its own signature style.

Accredited as a Gold License caterer, Dining Abode extends beyond fabulous food and impeccable service. With help from our trusted suppliers, we offer fully comprehensive and personalised packages to take care of all facets of staging, lighting, sound, furniture hire and entertainment, as well as bespoke flower arrangements, beautifully crafted wedding cakes and overall styling of your day. What's more, we can also help you source the perfect venue.

Under renowned two-hat chef, Thomas Johns, Dining Abode delivers a truly unique and bespoke concept, ensuring your wedding is a day to remember for all the right reasons.

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# WEDDING PACKAGES

## CANAPÉS

**\$165 per guest**  
(see inclusions)

**5 hour beverage package  
& canapés + substantial dishes**

- 6 cold canapés
- 3 hot canapés
- 3 substantials
- 4 petite desserts

## GRAZING

**\$185 per guest**  
(see inclusions)

**5 hour beverage package  
canapés on arrival  
& interactive/guest  
grazing table**

- 6 cold canapés
- Abundant selection of 11 grazing items with standard table styling to suit your theme
- 5 petite desserts

## SIT-DOWN

### SHARING

**\$185 per guest**  
(see inclusions)

**5 hour beverage package  
6 canapés on arrival  
& lavish platters to share**

- 3 entrées
- 3 mains
- 2 sides
- 4 dessert selections

### 3-COURSE PREMIUM

**\$195 per guest**  
(see inclusions)

**5 hour beverage package  
6 canapés on arrival  
& alternating 3 course menu**

Select from our contemporary range of entrées, mains, sides and desserts

## INCLUSIONS

### For the bridal couple

- site inspection
- planning and progress meeting with your wedding planner
- 5 hour event package including food and beverage
- dining abode chefs, kitchen assistants
- glassware, ice

We understand that one size does not fit all and will work with you to design a bespoke combination of tastes and visuals.  
All costings are based on a minimum of 60 guests.



# BEVERAGE







## BEVERAGE SELECTION

(included in packages)

Select sparkling, 1 white or 1 rose,  
1 red, 2 beers/cider

### **SPARKLING** included

Varichon et Clerc Blanc de Blancs NV, Burgundy, France

### **WHITE**

Geoff Merrill 'Pimpala Road' Chardonnay

Scorpius Sauvignon Blanc, Marlborough NZ

Kingston Estate Pinot Gris, Adelaide Hills SA

### **ROSE**

Bouchard Aine Rose, Burgundy, France

### **RED**

Twelve Signs Shiraz, Hilltops, NSW

Geoff Merrill 'Pimpala Road' Cabernet Merlot, McLaren Vale, SA

### **BEER**

Asahi Premium Dry

Corona

Surry Hills Pilsener

Hahn Lite

Peroni Leggera

### **CIDER**

Sydney Cider

### **NON ALCOHOLIC** included

Charlies Blood Orange or Orange Mango

San Pellegrino Sparkling Mineral Water

Capi Cola

# BEVERAGE UPGRADE OPTIONS

Upgrade your beverage package or add something unexpected to surprise your guests!

## **COCKTAIL** on arrival + \$15pp

Bellini  
Aperol Spritz  
Lychee Martini

## **SPARKLING** + \$12pp

Jete by Howard Park Cuvee NV  
Methode Traditionelle

## **CHAMPAGNE** + \$18 – \$22pp

Veuve Clicquot NV, Reims, France  
Lanson Pere et Fis Brut NV, Reims, France

## **WHITE** + \$10pp

Astrolabe Pinot Gris, Marlborough, NZ

## **PINOT & RED** + \$10pp

Helen's Hill Estate 'Long Walk' Single Vineyard Pinot Noir, Yarra Valley, VIC  
Teusner 'Wark Family' Shiraz, Barossa Valley, SA

## **TROPICAL CHILL BAR** + \$30pp

Timber bar, sun umbrella, palm leaves decoration  
Fresh chilled coconuts – cut to order  
Traditional 'Island' staff included  
Icy Pops selection (2 flavours)

## **LATE NIGHT SPICE BAR** + \$25pp

Table styled accordingly with service staff  
Hot mulled wine – spiked with your choice of brandy or other spirit  
OR  
Hot chilli chocolate pot – condiments include marshmallows, cinnamon, chilli, nutmeg, liqueur shot to add







# FLORAL AND STYLING PACKAGES

## CANAPÉ WEDDING

### Floral Styling \$15 per guest

- Includes set up & bump out

Available in your choice of colour palette with the best seasonal flower selection

Candles and flowers for all high bar tables

Option of floral and candles on the bar or a wishing well entry table

## GRAZING WEDDING

### Floral Styling \$15 per guest

- Includes set up & bump out

Available in your choice of colour palette with the best seasonal flower selection

Cluster of 2 extra large vases with flowers and foliage as a centrepiece for the grazing table

Small vases/vessels with flowers placed around the grazing table

## SIT-DOWN WEDDING

### Premium Floral Styling

**\$160 per table**

### Bud Vase Clusters

**\$160 per table**

### Deluxe Floral Styling

**\$195 per table**

- Includes set up & bump out
- Flowers supplied in take – home vessels

Round OR long centerpieces per table in colour palette of your choice with the best seasonal flower selection and 5 tealights per table

**Deluxe or Premium flower options:**

### Deluxe Flowers

Lush, premium grade flowers

OR

Bud vase clusters per table

### Premium Flowers

Best seasonal selection

## P.O.A.

### Sit-Down Package Inclusion:

**Deluxe Flower** types including hydrangea, phalaenopsis orchids, David Austin roses, peonies, calla lillies, cymbidium orchids, ranunculus, double tulips, imported roses

**Premium Flower** types including local roses and garden roses, single tulips, hyacinth, anemones, natives, and all foliages

### Hanging installation:

central 2 metre installation with foliage and flowers





# SAMPLE CANAPÉ MENU

## COLD CANAPÉS

Spanner Crab, Sweetcorn Tartlet

Seared Beef Sirloin, Chimichurri

Kingfish Tostada, Avocado, Lemon Myrtle, Blood Orange

Peking Duck Rice Paper Rolls

Sydney Rock Oysters, Citrus Ponzu, Mignonette Crisp

Wonton, Asparagus, Baby Zucchini, Miso

## HOT CANAPÉS

Peking Duck Pancakes

Spinach, Fetta, Caramelised Onion Rolls

King Prawn Tempura, Chilli, Lime Mayonnaise

## SUBSTANTIAL

Pan fried Snapper Fillet, Oyster Mushrooms, Noodles, Xo

Crisp Pork Belly, Bean Shoots, Green Mango, Chilli, Lime, Coriander

## ROAMING DESSERTS

Roast Coconut Pannacotta, Pineapple, Passionfruit Foam, Lychee Sorbet

Berries, Crisp Meringue, Vanilla Cream, Edible Flowers

Mini Passionfruit Macaroons

White Chocolate, Cherry, Pistachio Nougat

## FLORAL & STYLING PACKAGE – includes set up & bump out

Available in your choice of colour palette with the best seasonal flower selection

Candles and flowers for all high bar tables

Floral and candles on the bar OR as a wishing well entry table

Food & Kitchen Staff **\$110 per guest**



# SAMPLE GRAZING MENU

## ARRIVAL CANAPÉS

Spanner Crab, Sweetcorn Tartlet

Seared Beef Sirloin, Chimichurri

Kingfish Tostada, Avocado, Lemon Myrtle, Blood Orange

Peking Duck Rice Paper Rolls

Sydney Rock Oysters, Citrus Ponzu, Mignonette

Crisp Wonton, Asparagus, Zucchini, Miso

## ENTRÉE GRAZING TABLE

Beetroot Cured Salmon, Fennel, Pomegranate, Myrtle

Honey, Yuzu, Mustard Glazed, Baked Leg Ham

Crisp Polenta, Pepperonata, Radicchio, Pesto

Organic Light Rye Sourdough Rolls

## MAIN GRAZING TABLE

Marinated Slow Cooked Lamb Shoulder, Charred Onions, Salsa Verde

Pan Fried Snapper Fillet, Asparagus, Succulents, lemon

Vegetable Tagine, Wild Rice, Coconut Yoghurt

Celeriac, Cabbage, Apple, Mustard Salad

Avocado, Baby Spinach, Radish, White Balsamic.

## DESSERTS

Coconut Pannacotta, Pineapple, Passionfruit, Lychee Sorbet

Chocolate, Mandarin, Pistachio

Raspberry, Peppermint Tartlets

Mini Passionfruit Macaroons

White Chocolate, Cherry, Pistachio Nougat

## FLORAL & STYLING PACKAGE – includes set up & bump out

Available in your choice of colour palette with the best seasonal flower selection

Candles and flowers for all high bar tables

Floral and candles on the bar OR as a wishing well entry table

**Food & Kitchen Staff \$135 per guest**

# SAMPLE SIT-DOWN SHARING MENU

## ARRIVAL CANAPÉS

Spanner Crab, Sweetcorn Tartlet

Seared Beef Sirloin, Chimichurri

Kingfish Tostada, Avocado, Lemon Myrtle, Blood Orange

Peking Duck Rice Paper Rolls

Sydney Rock Oysters, Citrus Ponzu, Mignonette

## SHARED ENTRÉES

Spiced Chicken, Corn, Puffed Grains, Roast Pumpkin, Lime Yoghurt

Crisp Polenta, Pepperonata,, Radicchio, Pesto

Beetroot Cured Salmon, Fennel, Pomegranate, Myrtle

Organic Sourdough Rolls

## SHARED MAINS

Slow Cooked Lamb Shoulder, Charred Onions, Salsa Verde

Pan Fried Snapper Fillet, Asparagus, Succulents, lemon

Asparagus, Peas, Zucchini, Spinach Risotto

Avocado, Baby Spinach, Radish, White Balsamic

## SHARING DESSERTS

Coconut Pannacotta, Pineapple, Passionfruit, Lychee Sorbet

Chocolate, Mandarin, Pistachio

Mini Passionfruit Macaroons

White Chocolate, Cherry, Pistachio Nougat

**Food & Kitchen Staff \$145 per guest**





## SAMPLE SIT-DOWN 3 COURSE MENU

### ARRIVAL CANAPÉS

Spanner Crab, Sweetcorn Tartlet

Seared Beef Sirloin, Chimichurri

Peking Duck Rice Paper Rolls

Sydney Rock Oysters, Citrus Ponzu, Mignonette

Crisp Wonton, Asparagus, Baby Zucchini, Miso

### ENTRÉE

Myrtle Cured Kingfish, Mandarin, Kombu, White Balsamic, Fennel

Roast Duck Breast, Szechuan, Blackberries, Beetroot

### MAIN

Ora King Salmon, Peas, Asparagus, Broad Beans, Finger Lime

Aged Angus Beef Sirloin, Hot Mustard, Parsley Emulsion,  
Charred Onions

Avocado, Baby Spinach, Radish, White Balsamic

### DESSERTS

Dark Chocolate, Coconut Mousse, Mandarin

Food & Kitchen Staff **\$155 per guest**

# THANK YOU FOR CONSIDERING DINING ABODE

Please note prices do not include GST

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WITH THOMAS JOHNS

Contact us about our bespoke wedding packages:

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