

The Pickled Sisters Cafe



Weddings 2024

Weddings at The Pickled Sisters Cafe



Celebrate your wedding day with The Pickled Sisters Cafe. Located in the the Main St of Rutherglen, in the heart of the Rutherglen Wine Region and close to accommodation, our restaurant is ther perfect venue for smaller celebrations.



The Pickled Sisters Cafe can customize our wedding packages and menus to meet your needs, whether it be sharing platters, a cocktail style celebration or a more formal degustation dinner.



We have an outdoor vine covered courtyard adjoining the cafe which are perfect for champagne and canapes on arrival. There are two indoor areas available for your use. Our greenery filled enclosed courtyard is a romantic and relaxed rustic setting. The restaurant has a classic and elegant interior. Each area seats up to 50 guests, or you can use the entire space for larger celebrations.



Meals are expertly prepared by our kitchen team under Head Chef/Proprietor Stewart Gilchrist, utilizing wherever possible the fabulous array of local ingredients from Rutherglen and surrounds.



Each wedding is unique and special – we therefore do not have set menu options, but prefer to tailor a menu in consultation with yourselves so we can best meet your individual tastes and requirements. Our prices start at \$95 for three courses and \$65 for a cocktail style celebration. Please find attached some sample menu options to give you an idea of what is possible.



Drinks packages are available containing a selection of Rutherglen wines, or drinks can be charged on consumption basis. Our basic drinks package starts at \$50 per person for a five hour package. This includes sparkling wine on arrival, white and red wine, beer, soft drinks and fruit juice. We would be happy to match a selection of local wines to your chosen menu for you, or welcome you to taste our available selection.



Our experienced Pickled Sisters functions team offers a friendly, personalised service that gives you peace of mind. We can assist you with all aspects of wedding planning. From the food and wine, wedding cake, flowers and decorations, to music, transport and accommodation, trust us to take care of everything so you can relax and enjoy your special day. We would welcome the opportunity to discuss with you your particular ideas and wishes for your wedding. Our aim is to ensure that your wedding day is a truly special one.



For further information or to arrange an appointment to discuss your wedding, please contact Marion Hansford on 02 6033 2377 or email cafe@pickledsisters.com.au.

The Pickled Sisters Cafe
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ABN 76 963 210 420 ACN 111 736 380



Pickled Sisters Weddings 2024

Please find below details of our standard menu packages. We are happy to tailor an individual package specifically for you, in order to best meet your particular ideas and budget.

The prices below are for an alternate service or pre-order, or served as sharing platters per table. Dietary requirements can be catered for if known in advance.

Offsite catering is also available upon request.

~ 3 courses \$98 per person

~ 2 courses with wedding cake served as dessert \$85 per person

~ A choice of 3 canapes to start an additional \$15 per person

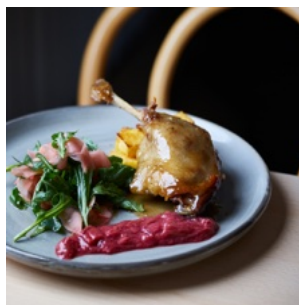
~ Cheese platters (per table to share) \$15 per person

~ Cocktail/buffet style reception \$65 per person

All our packages include tea and coffee served with a sweet treat.

Children's meals can be provided at \$35 for 2 courses (12 and under).

Please contact us to discuss your specific requirements. We welcome the chance to work with you to create an individual menu and experience.



Pickled Sisters Drinks Packages



Please find below details of our current beverage packages. Our beverage packages start at \$50 per person for a 5 hour period.

\$55 Drinks Package:

Core Wines: 1 x sparkling, 1 x red and 1 x white wine, 1 x heavy beer (ie Melbourne Bitter, Carlton Dry) and 1 x light/mid strength beer, soft drinks and juices

\$65 Drinks Package:

Standard Wines: A choice of 1 x sparkling, 2 x red and 2 x white wines, 2 x heavy beer (ie Melbourne Bitter, Carlton Dry) and 1 x light/mid strength beer, soft drinks and fruit juices

\$70 Drinks Package:

Standard Wines: A choice of 2 x sparkling, 2 x red and 2 x white wines, 1 x standard and 1 x premium heavy beer of your choice (ie Bridge Rd Beers, Corona, Peroni) and 1 x light/mid strength beer, soft drinks and fruit juices

\$80 Drinks Package:

Premium Wines: A choice of 2 x sparkling, 2 x red and 2 x white wines, 2 x premium heavy beer of your choice (ie Bridge Rd Beers, Corona, Peroni) and 1 x light/mid strength beer, fortified selection served with dessert/coffee, soft drinks and fruit juices

For the table wine selection we can match wines to your chosen dishes, or you may prefer to choose the wines yourself from our range of local wines.

We can also tailor a package specifically for you. We can include spirits and fortifieds, premium wines of your choice, and can also extend the length of the packages.

If you prefer not to have a beverage package, you can simply pay for what you use on the evening, or run a bar tab up to a certain amount.



Venue Hire

There is a venue hire charge of \$1000 for exclusive use of the venue.

The full set up and pack down of the venue is included in the package cost, including chair covers and fairy lights. Table centerpieces, flowers and additional decorations are not included.

Payment:

A \$500 deposit is required to confirm your booking. Final numbers are required 14 days prior to the wedding, with final payment 7 days before. We accept cash, bank cheque, credit card or direct bank deposit. Payment for bar tabs can be made on the evening by credit card or cash.





Local Wedding Services

Accommodation

For a full list of local accommodation in Wahgunyah, Rutherglen and Corowa please see the Rutherglen and Corowa Visitor Information Centres:

Rutherglen 1800 622 871 www.explorerutherglen.com.au

Corowa 1800 814 054 www.visitcorowaregion.com.au

Transport

Limousines/Cars

Old School Cruises

0412 947 537

www.oldschoolcruises.com.au

North East Limousines

0474 440 444

www.northeastlimousines.com.au

A-Lister Stretch Limousines

02 6032 8328

Buses

Rutherglen Bus and Tour

02 6032 8774

Canns Bus Lines

02 6033 2249/5973

Taxis

Corowa-Wahgunyah-Rutherglen

02 6033 1634

Flowers

Poppy Emporium

02 6033 2271

www.poppyemporium.com

Thistle & Fern

0408 862 788

www.rutherglenflorist.com.au

Wedding Cakes

Louisa Morris Cakes

0402 722 925
www.louisamorriscakes.com.au

Oh My Cakeness

0415 454 273
<https://jessicaflannery30.wixsite.com/mysite>

Naked Cakes

02 6024 2049
www.missnakedcakes.com.au

Photography

Briony Hardinge Photography

0402 066 917
www.hardinge photography.com.au

Georgie James Photography

0437 566 765
www.georgiejames.com.au

Sue Davis Photography

02 6033 5114 / 0410 216 130
www.suedavisphotography.com

Ruth Trevaskis Photography

0417 137 045
www.ruthtrevaskis.com.au

Blissful Love Photography

02 6021 0545
www.blissfullovephotography.com.au

Celebrants

Barbara Kruse

0438 296 484
www.barbarakruse.com.au

Kate Wilson

0427 032 271
www.facebook.com/pg/Celebrations-of-Life-Civil-Marriage-Celebrants-1178425392182267/posts/

Susan Roosenboom

0411 182 987
www.weddingsbysusan.com.au

Abi Archer

02 6033 3433 / 0418 385 459
www.cofieldwines.com.au

Music

Jo Ellis (violin, vocals, guitar & vocals duo)

0437 625 453

Toucan Rock

0408 231 977
www.facebook.com/toucanrock

Keith Fischer

0459 511 577
www.facebook.com/keithfischermusic

Nathan Vaccaro Music

0400 336 358
www.nathanvaccaromusic.com

Lee & Paige

0408 322 992
www.leeandpaige.com

Southbound

0439 429 002
www.facebook.com/SouthboundAcousticDuo

Bowens DJ

02 6040 1234
www.bowensentertainment.com

Albury DJ Entertainment

0433 123 334
www.alburydj.com.au

Event Styling

Rutherglen Wedding Company
and Poppy Emporium

02 6033 2271/0401 536 260
www.rutherglenweddings.com

Enhance Styling & Events

02 6040 1234
www.enhancedesign.com.au

Gather Vintage Hire

0412 358 955
www.facebook.com/gathervintagehire

Fore|Thought by Samantha
Wedding Planner

0455 503 075
www.forethoughtbysamantha.com

Stationery & Signage

Enhance Styling & Events

02 6040 1234
www.enhancedesign.com.au

K.Y Designs

0421 397 686
www.k-y.designs.com

Hire

Momento Photo Booths

0409 556 178
www.momentophotoboosts.com.au

RBR Hire

02 6024 2507
www.rbrparty.com.au

Barlens

02 6041 5700
www.barlens.com.au

Federation Hire

02 6033 2501/0417 025 256
www.federationhire.com.au

Bourke Hire

03 58 721 433
www.bourkehire.com.au

Gather Vintage Hire

0412 358 955
www.facebook.com/gathervintagehire

Enhance Styling & Events

02 6040 1234
www.enhancedesign.com.au

Hair

Jack and the Fox

02 6032 7504
www.jackandthefox.com.au



Sample Menu Options

ENTREES

Thai Calamari & Lemongrass Salad with tatsoi, bean shoots, green papaya, coriander, chilli & lime

Salmon & Ricotta Panzotti with baby spinach, nutmeg & lemon beurre blanc

Twice baked Milawa Goat's Cheese Souffle with a panzanella salad

Smoked Chicken & Avocado Salad with soft boiled egg, croutons & Parmesan dressing

Cream of asparagus soup with poached egg & truffle oil

Chicken liver & Rutherglen Muscat pate with toasted brioche & raisin dressing

Pumpkin & goat's cheese tart with red onion jam & Gooramadda greens

Tartare of smoked salmon, ocean trout & prawns with crème fraîche, chilli, coriander & lime, Melba toast

Freshly shucked Oysters with red wine vinaigrette

Mediterranean Vegetable Terrine with basil dressing

Blue Swimmer Crab pasta mille feuille with cucumber, shallots & Dijon mustard mayonnaise

Caramelised Onion, Apple & Pinenut Tart with chevre crumble & rocket

Asparagus & Butt's Smoked Trout Salad with parmesan wafers & lemon oil

Baked Ricotta with sweet red pepper relish, slow roasted tomatoes and basil oil

Twice baked Pumpkin & Milawa Bianco Soufflé with baby spinach & toasted almonds

Smoked Trout Rilletes with rye bread & cucumber pickles

Char grilled asparagus with crisp prosciutto, soft boiled egg & truffle oil

Salt & Pepper Calamari with an Asian noodle salad

Vietnamese Rice Paper Rolls with home made chilli jam

Smoked Salmon with cauliflower pannacotta, caper dressing

Lightly Spiced Duck Terrine with apricot & orange chutney

Pork & Spinach Terrine with spiced apple chutney

Smoked Trout & Horseradish Mousse with oatcakes & lavosh

Baked Field Mushroom on polenta with thyme chevre, apple balsamic dressing

Herb crumbed Goat's Cheese with pickled beetroot, hazelnuts & rocket

Buffalo Mozzarella on heirloom tomatoes with olive & caper balsamic dressing

Milawa Free Range Chicken & Pistachio Terrine with Peach Chutney

Home cured Gravdax with baby beetroot, ruby grapefruit & citrus cream



Duck Rillettes with cranberry relish & cornichons
Pumpkin & walnut ravioli with sage & brown butter sauce
Zucchini Terrine with sweet roasted tomatoes and red peppers
Horseradish soufflé served with smoked salmon & a ravigote sauce
'Hot smoked' Salmon with lemon & horseradish cream, soft boiled egg, & watercress salad
Home cured Salmon with capers, citrus cream, shaved red onion & chargrilled bread
Cream of cauliflower soup with chorizo and chilli oil
Wild mushroom ravioli with tarragon butter
Butter poached asparagus, goats curd, chopped egg & toasted brioche crumb
Roast cauliflower with apple & leek quinoa, sunflower seeds, sultana & curry dressing
Asian beef, radish, ginger & coriander salad with a chilli, lime & sesame dressing
Cod & white truffle tortellini with a cucumber & ginger veloute
Roasted beetroot, goat's cheese & spinach salad with hazelnut dressing
Crisp pear & blue cheese salad with baby spinach & toasted walnuts
Pickled Sisters' Caesar Salad
Roasted pumpkin salad with toasted walnuts, spinach, shaved red onion & Milawa chevre, dukkah sprinkle

MAINS

Pan-fried Barramundi Fillet on a preserved lemon & basil risotto cake with mussel 'popcorn'

Lemon & Parsley crusted King Dory Fillets with garlic mash & baby spinach

Slow cooked Riverina Beef with parsnip & bacon mash, Shiraz jus & roasted shallots

Medallions of Beef with Milawa mustard mascarpone, crispy chats & roast vegetables Café de Paris

Milawa Free Range Chicken Breast with Milawa Bianco & prosciutto, garlic mash & tomato relish

Crispy skinned Fillet of Atlantic Salmon on steamed asparagus with blood orange hollandaise

Honey Muscat pork on potato rosti with 'toffee' apples & Nigella seeds

Slow cooked Beef Cheek in a chili & ginger coconut cream with cauliflower puree, roti bread & peanuts

Dukkah crusted Rack of Riverina Lamb on chickpea, chilli & coriander puree, sautéed spinach & rich tomato sauce

Seared Ocean Trout Fillet on a lemon risotto cake with avocado & pimento salsa

Braised Riverina Lamb Shanks on sweet potato & rosemary mash with sautéed spinach, apricot & orange chutney

Roast Loin of Venison with pickled beetroot rosti, carrot puree, redcurrant, ginger & peppercorn jus

Star Anise crusted Chicken stuffed with fennel & leek mousse, with creamy mash, spinach & ricotta

Braised Riverina Beef Cheek on roast garlic & celeriac mash with a mushroom & thyme pithivier, tarragon jus

Roast Saddle of Riverina Lamb with minted peas & broad beans, almond potatoes & Aperol jus

Pan fried Fillets of Sea Bream with soft herb mash, French beans & a lemon beurre blanc

Whisky & orange glazed Pork Belly on celeriac puree with braised red cabbage & crispy kale

Rock salted Breast of Duck with green peppercorn jus, apple & parsnip puree & apple crisps

Fillet of Salmon with fresh tomato salsa, rocket & crispy potato salad

Pan fried Fillet of Blue Eye on mash with sautéed spinach & Café de Paris butter

Twice cooked confit Duck with a Thai coconut cream, fried rice noodles, coriander, bean shoots, chilli & peanuts

Roast Rump of Riverina Lamb with sweet onion puree, cannellini bean ragout

Seared Fillet of Salmon on soft herb mash with citrus salsa

Confit Pork Belly with pineapple salsa, jasmine rice & Pickled Sisters barbeque sauce

Honey & Muscat Glazed Confit Duck with spiced cherries & rocket, polenta chips

Garlic & Herb stuffed Chicken Breast with crispy potatoes, olives, tomatoes, feta & parsley, lemon dressing

Grilled Backstrap of Riverina Lamb with Mediterranean vegetables, rosemary jus

Crispy skinned Fillet of Salmon on herb mash with chorizo & aioli

Milawa Free Range Chicken Breast stuffed with herb butter, with crispy chats, bacon, golden shallots & green beans

Ras el Hanout crusted Riverina Lamb with onion puree, dahl lentils & minted yoghurt dressing

Sticky braised Pork Cheeks with plum jam & peppercorn jus, sweet potato & feta crush, baby spinach

Honey & Muscat Glazed Duck with a spiced orange, fennel & rocket salad, crispy potatoes

Roast Riverina Lamb with tomato, olive & basil ragout, sweet onion puree, Rutherglen shiraz jus

Caramelised confit Pork Belly on creamy mash with a crisp Waldorf salad

Medallions of Beef on horseradish mash, with sautéed spinach, Bordelaise sauce

Medallions of Milawa Free Range Chicken with a wild mushroom pithivier & cumin cream

Slow cooked Beef Cheek on creamy mash with a roast carrot & avocado salad, chilli, caraway and citrus dressing

Grass fed Beef on horseradish mash with a port wine & forest mushroom jus



Caramelised confit Pork Belly with braised red cabbage, potato & sage croquettes, citrus and cardamom sauce

Slow cooked Beef Brisket on mash with braised red cabbage, home made BBQ sauce & broccolini

Shiraz marinated Milawa Free Range Chicken Breast on roast garlic mash with caramelised shallots, crisp pancetta, Portobello mushrooms & Passchendaale vercotto jus

DESSERT

Passionfruit & Strawberry Meringue Roulade

Chocolate Meringue Truffle Cake

Walnut & Caramel Tart with double cream

Chocolate & Almond Torte with rich chocolate sauce

Rum Baba with spiced apple compote & double cream

Herb & Honey Pannacotta with port poached quinces

Lemon Ricotta Cake served with lemon curd & confit lemons

Ginger Bread & Butter Pudding with poached rhubarb & palm sugar anglaise

Honeycomb Parfait with caramelised strawberries, rich chocolate sauce

White Chocolate & Pistachio Cheesecake, berry compote

Hazelnut Meringue with vanilla poached peaches, chocolate

Vanilla-bean Pannacotta with Blue Ox berry compote & brandy snaps

Spiced Plum Trifle with Muscadelle Jelly & Vanilla Bean Ice cream

Coffee & Cardamon Parfait with muscat soured dried fruit compote

Strawberry Tart with vanilla bean ice cream

Summer Berry Pudding with 'Blue Ox' berries & vanilla bean ice cream

Twice Baked Passionfruit Souffle with orange & almond tuille

Steamed Citrus & Treacle Pudding with rum & raisin ice cream

Peach Melba Pannacotta - vanilla bean pannacotta with roasted peached & raspberry jelly

Dark Chocolate Tart with confit oranges & Drambuie cream

Baked Orange Cheesecake with pistachios & honey syrup

Lemon Tart with Basil Sorbet

Peanut Butter Ice Cream Profiteroles with chocolate sauce

Warm Passionfruit Tart with Double Cream

"Iced" Summer Berries with a warm white chocolate sauce

Vanilla Bean Ice Cream Profiteroles with hot chocolate sauce & toasted almonds

White Chocolate Pannacotta with berry compote & chocolate cookies

Cardamon spiced Pannacotta with tropical fruit & rum caramel

Butterscotch Meringue Roulade with walnut cream, chocolate & butterscotch sauce

Warm Carrot Cake with peanut butter ice cream

Bread & Butter Pudding with crème Anglaise

Treacle Tart with Dundee Marmalade Ice cream

Blackberry Parfait with poached pears & honeycomb

Key Lime Pie with confit limes

Yoghurt Pannacotta with poached rhubarb & ginger snaps

Milawa & Boosey Creek Cheese Platter with fresh fruit & oatcakes



CANAPE SELECTION

Cold Canapes

Thai chicken salad in crispy wonton cups
Mussels with chilli & lime sauce
Prawn wontons with ginger & chilli
Potato Rosti with Smoked Trout, lemon & chive cream
Rocket, prosciutto & goat's curd bruschetta
Vietnamese rice paper rolls with a honey soy dipping sauce
Wild Mushroom & Milawa Bianco Roulade
Fresh oysters with red wine vinaigrette
Tartare of ocean trout, smoked salmon & prawns with chilli, crème fraiche & lime
Roulade of roasted capsicum & spinach with Milawa goat's cheese
Butt's smoked trout & horseradish mousse on buttery oatcakes
Chicken liver & muscat pate on brioche
Beef & roasted beetroot 'wraps' with horseradish cream
Milawa Free Range Chicken & Pistachio Terrine on bruschetta
Home made duck terrine with apricot & orange chutney
Wild mushroom pate on Melba toast
Smoked duck with cranberry relish
Watermelon squares with olives, feta & sumac
Seared beef with roasted tomato salsa
White bean & cherry tomato tartlets
Soy beef with pickled ginger



Hot Canapes

Pumpkin, pinenut & parmesan risotto balls
Butt's smoked trout tartlets
Spicy Lamb Cigars with minted yoghurt
Fig, Caramelised Onion & Blue Cheese Pizza
Salt & pepper calamari with chilli dipping sauce
Dukkah crusted pumpkin & ricotta filo parcels with minted yoghurt
Fish gougons with lemon mayo
Fennel & blue cheese tartlets
Pea & mint veloute
Mushrooms stuffed with ricotta & herb oil
Mini beef burgers with Milawa cheese & red onion jam
Crispy Duck in Filo Pastry with ginger & spring onions
Coconut prawns with sweet chilli sauce
Creamy wild mushroom & black truffle soup
Home-made sausage rolls with tomato relish
Mini Fish cakes with garlic mayo
Beer battered Pork Cheeks with pickled vegetables & chilli jam
Zucchini & Milawa Bianco Tartlets
White anchovy 'cigars'
Mini Lamb Burgers with Milawa Cheese & mint pesto

Spring rolls with a soy & chilli dipping sauce
Thai chicken bites with chilli jam
Pork & hoisin pancakes
Parmesan crumbed chicken with a sweet red pepper relish
Chestnut & bacon soup
Baked Scallops with sea urchin butter and crisp apples
Seared prawns with wasabi mayo
Prosciutto wrapped asparagus spears
Cotechino sausage on garlic toast with tomato relish
Mussel 'popcorn' with lemon & chive cream
Dolmades with a spicy tomato sauce
Baked figs with Roquefort & walnuts
Roast tomato & basil soup
Seared Lamb on bruschetta with spiced eggplant & minted yoghurt
Mushroom & mozzarella risotto balls
Blue swimmer crab & sweetcorn shooters
Saganaki with a lemon, olive & fennel salata

Sandwiches

Tuna & cucumber
Corned beef & mustard
Chicken, watercress & lemon mayo
Smoked salmon & chive cream
Rare roast beef & horseradish
Mediterranean vegetable with basil pesto
Asparagus, artichokes & aioli
Prawn & avocado
Leg ham & tomato
Basil pesto, mozzarella & tomato

'Sweet Treats'

Mini Lemon Meringue Pies
Choux Buns with butterscotch sauce
Rich chocolate pots
Lemon & coconut slice
Old-fashioned 'yo-yos'
Monte-carlos
Strawberry Tartlets
Marmalade ice cream
Pineapple & mint sorbet
Fig, pistachio & chocolate slice
Chocolate Panforte
Vanilla Bean Pannacotta with berries
Raspberry sorbet
Profiteroles with rich chocolate sauce
Butterscotch kisses
Rich chocolate & hazelnut brownie
Shortbread

Lemon myrtle & pistachio biscotti
Mini Banana & Toffee Tarts
Citrus Pudding with butterscotch sauce
Mini Passionfruit Tartlets
Assorted ice cream 'sandwiches'

'Mains'

Chicken & Avocado Salad with soft boiled egg, herbed croutons & Parmesan dressing
Pumpkin, pinenut & Parmesan Risotto
Mini beef burgers with Milawa cheese & red onion jam
Harissa spiced Vegetables with saffron couscous, hummus & minted yoghurt
Wild Mushroom, Pinenut & Watercress Salad
Smoked Cod & caramelised Leek Risotto
Seared Coriander Beef with radish, ginger & chilli, sesame & lime dressing
Twice cooked duck with spiced orange, fennel & rocket salad
Mini Lamb Burgers with Milawa Cheese & mint pesto
Lamb Cutlets with Rosemary & Lemon
Fish Gougons & Fat Chips with Remoulade Sauce
Chicken Souvlaki with tzatziki & sweet red peppers
Thai Calamari & Lemongrass Salad with tatsoi, bean shoots, thai basil & coriander, palm sugar, lime & chilli dressing
New season Asparagus & Butt's Smoked Trout Salad with crisp pancetta & parmesan wafers, lemon dressing
Wild Mushroom Risotto
Mini Steak Sandwiches with mustard mayo & red onion jam
Salmon, mussel & prawn pithivier
Watermelon Curry with jasmine rice
'Hot smoked Salmon Salad with horseradish & lemon cream, watercress salad
Roast Cauliflower with apple & leek quinoa, curry & raisin dressing
Blue Cheese, spinach & walnut linguine
Forfar Bridies – lightly spiced lamb & root vegetable pastry parcels