



POP UP WEDDING PACKAGES

NOTE: ALL ARE SUBJECT TO VENUE AND TRAVEL COSTS

DELUXE – CEREMONY AND RECEPTION SET-UPS INCLUDE:

Ceremony Inclusions:

Ceremony inclusions

Seating on White American chairs for up to 40 guests

Chair covers and sashes (if required)

Choice of arbour

- *Wooden four posted arbour with white chiffon and / or small dried flower arrangement*
- *Silver hexagon metal arbour with white chiffon and / or small dried flower arrangement*
- *White round metal arbour coloured chiffon and / or small dried flower arrangement*
- *Tiki Bamboo Poles*

Choice of aisle decorations (shepherd hooks, wooden stumps, flowers, candles)

Red, white, purple/pink or Boho carpet for aisle

Signing Table and 2 chairs

Items for signing table (pen/pen holder, tablecloth, small decoration if wanted),

Welcome sign on easel

Set up, and pack down

Reception Inclusions:

Bridal table with American chairs

Bar tables with tablecloths (numbers vary depending on size of wedding)

Personalised signage with matching easel

Cake table with cake stand and knife

Present table with styling

Styling matched to the colour scheme of bridal party

Fairy lights

Ottomans for seating

Vases of flux flowers

**Deluxe- Costs: price is ex GST
(Food Not Included)**

- \$69pp for up to 20 or 30 people
- \$59pp for 40 or 50 people
- \$49pp for 60 or 70 people
- \$39pp for 80, 90 or 100 people



*Wild Cherry
Events*



Deluxe – Menu Options

PRICES ARE PER PERSON – DIETARY AT NO EXTRA CHARGE

Choose one of the following \$39.95pp ex GST

All Selections are Cold and set up Buffet Style on Platters and decorated with Edible Flowers and Fresh Herbs. Buffet Table will be Boutique Styled to suit Colour Scheme Chosen for Wedding. Stand and Eat Service

If choosing to have your reception at a different site or on a hired vessel these options will be served into Catering Trays that are disposable.

- Antipasto Platter: Selection of Italian Style Deli Meats, Marinated Roasted Antipasto Veg, Local Sourced Cheese, Seasonal Organic Fruit. Served with a selection of Condiments and Bread/Crackers.
- Gourmet Platters: Selection of Cold Meats, French Tarts, Organic Seasonal Salad Selection accompanied with Seasonal Organic Fruit & Chefs duo of Seasonal Pavlova and Organic Cacao Choc Mousse.
- Deluxe Finger Food: Chefs Selection Premium Finger Food including Smoked Salmon Vol au Vents, Thai Beef Salad, Pumpkin Quinoa Cups, Spanikopita, Assorted Savoury Tarts with Mini Selection of Boutique Sweet Treats (Mini Citrus Tarts, Mini Pav, GF Orange Cake & Seasonal Fruit Skewers)

Require a Drinks Package

We Recommend "Little Rum Runner" for an Alcohol Beverage Service

For something Softer

Nutmeg and Pepper can provide a selection of Juice, San Pellegrino, Bundaberg, Bottled Water and other Assorted Soft Drink Packages. Served in Large Silver Ice Troughs and Juice Dispenser

From \$15 per person for a mixed selection which will provide approx 3-4 drinks per person.

Tea and Coffee Service

Requires a power point to be provided by vendor or area chosen for reception from \$4.20pp

Selection of Organic Tea/Coffee, Milk, Dairy Free Milk, Stevia, Raw Sugar, Disposable Cups with Lids, Urn - Self Service Only

