ENTWINE
HUNTER VALLEY



Wedding & Events packages

Entwine Hunter Valley
at Calais Estate

A feast that feels different

Entwine brings together chef-led food, customised celebration cakes and flexible dining experiences designed around your wedding.
From relaxed food trucks and generous shared feasts to a classic or fine dining three-course menu, we create a food experience that feels personal, memorable and true to your event.











Designed around your Event

Choose the dining style that best suits your celebration, and we'll work with you to create a menu tailored to your preferences, guest numbers and dietary requirements. For events hosted by Entwine, we can manage both the food and drinks. For weddings at Calais Estate, our team takes care of the food preparation, presentation and service, while Calais Estate manages the venue, drinks and other wedding arrangements.

Planning your celebration somewhere else? We can come to you, too. Contact us to discuss bringing the Entwine food trucks and catering experience to your chosen venue.

Food Packages

Choose from five different dining experiences, each designed to create a memorable meal for you and your guests.

Food Truck Experience — $ 80 p/p + GST
Three savoury dishes, each from a different food truck, followed by dessert from our dessert trailer.

Share Style Feast Table — From $ 90 p/p + GST
A beautifully presented table filled with food for guests to help themselves, followed by dessert.

Banquet-Style Feast — From $90 p/p + GST
A selection of dishes served to each dining table for guests to share, followed by dessert.

Classic Three-Course Menu — From $100 p/p + GST
An individually served entrée, main course and dessert.

Fine-Dining Three-Course Menu — From $120 p/p + GST
An elevated three-course menu, individually plated and served to each guest.



Food truck experience

Food Truck Experience — $ 80 p/p + GST
Three savoury dishes, each from a different food truck, followed by dessert from our dessert trailer.

Native BBQ
Kangaroo Skewers
(Sticky Shiraz, native thyme, wattle-buttered hasselback potatoes and grilled asparagus)
Vegetarian Chico Roll
(Roasted winter vegetables, caramelised onion, desert lime aioli and outback chunky ketchup)

Fiano
Wagyu Tortellini
(Garlic sauce, balsamic mushrooms and chive oil)
Woodfired Venison Ragu
(Three-cheese arancini, truffle pecorino and rocket)

Cranky Frankies
Japanese Chicken & Waffle
(Okonomiyaki, bonito and soy barbecue sauce)
Handmade Dumplings
(White soy, edamame and chilli crisp)

Cinnamon Cloud Cakes
Orange & Almond Cake
(Strawberry coulis, meringue, toasted coconut and whipped cream)
Tiramisu
(Coffee-soaked sponge biscuit, Marsala and mascarpone cream, finished with cocoa)

These are sample menu options only. Dishes may change depending on seasonality and availability.

Share Style Feast Table

Share Style Feast Table — From $ 90 p/p + GST
A beautifully presented table filled with food for guests to help themselves, followed by dessert.

Shared build your own snack station

1. Build your own taco station – Pulled meats, smoked fish, selection of slaws, salsas, sauces, plus soft and hard taco shells
2. Build your own pancake station – Shredded BBQ Duck, soft pancakes, shredded salads, mixture of Asian sauces
3. Build your own slider station – Mini beef patties, fried chicken, soft mini brioche buns, cheeses, salads and sauces.

Antipasto platter

Meats - Prosciutto, salami soppressa, mortadella, coppa
Cheese – mozzarella, burrata, pecorino, provelone, blue
Vegetables – olives, char grilled artichoke, roasted capsicum, stuffed tomatoes
Pickles – gherkins, capers, baby onions
Breads – pizza bread rolls, grissini, crostini

Mains

Italian sausage stuffed porchetta - Lemon myrtle baked snapper - Texas baby back pork ribs - 12 hour smoked brisket - Whole Cantonese roast Duck - Saltbush baked lamb - Blackened eggplant baladi

Sides

Russian potato salad - Couscous, pea and mint salad - Charred greens with oregano, lemon and olive oil
Selection of breads

Accompaniments

Selection of sauces, jus and mustards

Dessert Table

Cheesecakes - Pavlova - Assorted slices

These are sample menu options only. Dishes may change depending on seasonality and availability.

Banquet Style Feast

Banquet-Style Feast — From $90 p/p + GST
A selection of dishes served to each dining table for guests to share, followed by dessert.

Entrée
Smoked beetroot with orange, fennel and salsa verde
Gin and tonic cured trout with remoulade and witlof
Confit chicken with charred corn salsa and togarashi
Seared tuna with sesame, miso and puffed rice
Charred baby octopus with lemon, olive oil and olive

Main
Market fish with shaved fennel salad and sauce vierge
Salt-baked pork belly with mustard greens and honey mustard jus
Lamb shoulder with cheesy polenta, feta and mint pesto
Braised short rib with charred greens, potato gratin and bois boudran

Dessert
Peach Melba Eton mess
Tiramisu
Brazilian chocolate pavé

These are sample menu options only. Dishes may change depending on seasonality and availability.

Classic three course menu

Classic Three-Course Menu — From $100 p/p + GST
An individually served entrée, main course and dessert.

Entrée

Smoked beetroot with orange, fennel and salsa verde
Gin and tonic cured trout with remoulade and witlof
Seared tuna with sesame, miso and puffed rice
Charred baby octopus with lemon, olive oil and olive

Main

Market fish with shaved fennel salad and sauce vierge
Grilled fish with potato, avocado and mojo roja
Beef picanha, parsnip gratin, zucchini, Swiss browns, bone marrow
Lamb rump with cheesy polenta, feta and mint pesto
Corn-fed chicken with peas, gammon and spring onion

Dessert

Crepes with peach, caramel, oat crumble and coffee cream
Chocolate olive oil mousse with berries and toasted marshmallows
Apple crumble, salted maple mascarpone, calvados sauce

These are sample menu options only. Dishes may change depending on seasonality and availability.

Fine Dining Three Course Menu

Fine-Dining Three-Course Menu — From $120 p/p + GST
An elevated three-course menu, individually plated and served to each guest.

Entrée

Strawberry tea smoked trout, wonton, cucumber, mache, wasabi
Confit chicken, celery, parmesan, raisin, chickpea
Confit octopus, squid ink, potato and Sichuan oil
Porcini pâté, smoked soy and potato tuile

Main

Grilled fish with kohlrabi, amaranth, warrigal, macadamia cream
Corn-fed chicken with scallops, heritage carrot, cashew, black garlic
Lamb rump with smoked potato, onion crisp, cabbage, currants
Porchetta with, buckwheat, mustard greens, honey, mustard
Eggplant with lentils, kale, olive, blackberry

Dessert

Smoked pineapple with honeycomb, raspberry, white chocolate, cinnamon
Chocolate olive oil mousse with popcorn praline and orange compote
Yuzu curd with meringue and sesame sponge

These are sample menu options only. Dishes may change depending on seasonality and availability.

Optional Food Add-Ons

Add something extra to your chosen food package and create a complete dining experience for your guests.

Pre-Dinner Bites
A selection of small bites served before the main meal while guests gather and enjoy the beginning of the celebration.

Late-Night Snacks
Keep your guests going with a relaxed late-night snack served later in the evening.

All add-ons can be tailored to your wedding and are quoted separately.



Pre Dinner bites

Pre-Dinner Bites (4 per guest) - From $25/pp
A selection of small bites served before the main meal while guests gather and enjoy the beginning of the celebration.

Cold
Balsamic fig and whipped feta tartlet
Salmon rillette en croûte
Black olive palmiers with cream cheese
Goat's cheese, black pepper and caramelised onion balls
Cured ocean trout with horseradish blini

Hot
Arancini with aioli and pecorino
Pork and chorizo sausage rolls
Chicken and kimchi croquettes
Buffalo cauliflower bites
Mushroom gougères
Buñuelos with spiced honey

Substantial (+$8/pp)
Chilli fried squid with kimchi mayo and lettuce
Pork and green onion dumplings with white soy and chilli crisp
Charred cauliflower with miso, sesame and onion crunch
Cheeseburger sliders
Korean fried chicken with gochujang glaze and pickled radish
Pickled fried oyster mushrooms with togarashi and aioli

Dessert Canapés (3 per guest) – $18/pp
Apple pie bites, dulce de leche
Churros, chocolate ganache
Rosemary & honey panna cotta
Cinnamon doughnut balls, raspberry coulis
Wattleseed brownie
Lemon curd Eton mess cups

These are sample menu options only. Dishes may change depending on seasonality and availability.

Late night snack

Late-Night Snacks (2 per person) - From $25/pp
Keep your guests going with a relaxed late-night snack served later in the evening.

Fried chicken burgers, with hash brown, cheese and smoky tomato relish

Wagyu beef slider, beetroot, pickles, cheese burger sauce

HSP (Halal snack pack) fries, grilled chicken, garlic sauce, hot sauce

Mini doner kababs, haloumi, hummus, fresh salad, yogurt sauce

Sausage sizzle, sliced bread, grilled onions, mustard and tomato sauce

These are sample menu options only. Dishes may change depending on seasonality and availability.

Customised Celebration Cakes

Complete your celebration with a customised cake created especially for you.
Choose your preferred flavours, size, colours and overall style, and we'll design a cake that complements your celebration and serves the right number of guests.
From simple buttercream finishes to more detailed designs, each cake is made to suit your vision.
Celebration cakes are quoted separately following a consultation.



ENTWINE



HUNTER VALLEY

Thank You

We'd love to help you create the perfect day.

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Entwine Hunter Valley at Calais Estate