

WEDDING MENUS

DONOVANS
Link
Eatery & Grounds

PRE RECEPTION

The below options can be served to your guests in one of The Links beautiful pre reception spaces whilst the married couple are having photos taken.

CANAPES

2 X SELECTIONS \$13 PER PERSON

3 X SELECTIONS \$20 PER PERSON

4 X SELECTIONS \$24 PER PERSON

Tomato, Spanish onion, basil bruschetta (V, GFO)

Arancini risotto balls, feta, sundried tomato, pumpkin (V)

Tempura garden squash, cashew cheese, pomegranate (Vegan, GF)

Prosciutto toast, seasonal fruit, honey ricotta (V, GFO)

GRAZING TABLE \$20 PER PERSON

A selection of deli meats, cheese, olives, Mediterranean vegetables, fruit, crackers, bread

CHEESE PLATTERS \$150 PER PLATTER

Caters approximately 15 guests

Combination of cheeses, fruit, nuts, crackers and bread

BANQUET MENU

\$79 PER PERSON
ADDITIONAL MAIN MEAL OPTION \$90 PER PERSON

A selection of mains and sides to be served on platters to the centre of each table. Please select 2 x mains and 2 x sides.

Menu includes artisan bread rolls & salted butter

MAINS

Master stock braised pork belly,
pomegranate molasses & fried shallot
(GF, DF)

Crispy skin salmon, fennel salt, capers,
soft herbs, lime butter (GF)

Slow braised lamb, rosemary, pickled
onions & jalapeno jus (DF, GF)

Roasted scotch fillet with a mustard
crust, horseradish & chimichurri (DF,
GF)

Turmeric chermoula chicken breast,
lemon, herbs, spices & yoghurt (GF)

SIDES & SALADS

Green beans with lemon, feta &
almonds (GF)

Panzanella salad, tomato, croutons,
basil, house pickled onions, cucumber,
red wine
vinegar & olive oil (V, DF)

Tuscan roasted crispy chat potatoes
(V, DF, GF)

Mixed leaves, walnuts, apple, pecorino
& balsamic (DF, GF, V)

Roasted Mediterranean vegetables,
sea salt & fig balsamic glaze (Vegan)

Warm pumpkin salad, chickpeas,
beetroot, feta cheese & balsamic (V)

DESSERT

Additional \$15 per person a selection of
desserts

Decadent chocolate brownie stack
with warm chocolate sauce (GF)

Berry & white chocolate cheesecake

Citrus Tart

Chocolate Tart

Dulce de leche tart w berries & cream

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ALTERNATE DROP MENU

2 COURSE- \$75 PER PERSON

3 COURSE- \$90 PER PERSON

(3 course includes complimentary Chef's Canape - 2 pieces per person)

PLEASE SELECT 2 MEALS OF EACH COURSE TO BE SERVED ALTERNATIVELY TO THE TABLE

PLATED MENU

ENTREE

Harissa Lamb, hung yoghurt, cashew dukkah (GF)

Cured Kingfish tostada, avocado, corriander & lime (GFO)

Split king prawns, grilled with caponata, white balsamic (GF)

Pork belly, crisp crackling, master stock, noodle slaw (GF, DF)

Miso glazed pumpkin, coconut caramel, pepita and sesame praline

Three cheese arancini, sugo rocket, apple (V)

Spinach and ricotta raviolo, hazelnut and sage butter (V)

MAINS

Pork loin, mustard crust, caramelised apple, jus, herbed potato (GF, DF)

Beef sirloin, pressed potatoes, seasonal greens, truss tomatoes, jus (GF)

Atlantic salmon, nori, coconut rice, greens, yellow curry sauce

Butterflied snapper, verjuice braised fennel, tomato, olive, potato (GF)

Salt water barramundi, spinach & herb risotto, green pea, crispy capers (GF)

Roast chicken breast, potato colcannon, seasonal greens, pan gravy (GF, DF)

Panko eggplant, ratatouille vegetables, pecorino, rocket salad (V)

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ALTERNATE DROP MENU

DESSERTS

Dark chocolate mousse, raspberry, choux pastry

Pavolva, seasonal fruit, chantilly cream, vanilla meringue (GF)

New York baked cheesecake with choice of topping

- Citrus salad, orange syrup
- Macerated berries, white chocolate
- Strawberry & rhubarb compote

Dulce de leche tart, vanilla bean icecream, macadamia crumb

Triple chocolate brownie, honeycomb, chantilly cream

Individual cheese plate, fresh and dried fruit, crackers

CHEF'S COMPLIMENTARY CANAPES

Vine ripened tomato bruschetta

Maple & pumpkin arancini

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COCKTAIL MENU

GOLD - \$65 PER PERSON

*4 x small bites, 3 x large bites & 2 x desserts
(served over a 2 hour period)*

PLATINUM - \$85 PER PERSON

*4 x small bites, 2 x large bites, 2 x desserts + grazing table (3 x cheeses, deli meats, vegetable crudites, olives & breads)
(served over a 2 hour period)*

ADD EXTRA SMALL BITES \$6.50 PER BITE PER PERSON

ADD EXTRA LARGE BITES \$8.50 PER BITE PER PERSON

SMALL BITES

- Prawn & chorizo skewers (GF)
- Tomato salsa bruschetta with basil pesto (V)
- Prosciutto wrapped melon (GF)
 - Prawn & avocado croute
- Rare roast beef & horseradish (GFO)
- Whipped Meredith's goats cheese & onion jam croute (V)
- Smoked salmon blini with chive cream cheese (GFO)
- Market fish ceviche tostada with lime, coriander and chilli
- Cucumber disc with salmon mousse and nori crisp (GF)
- Tomato and olive tart with balsamic glaze (V)
- Lamb kofta balls with tzatziki (GF)
- Loaded guac tostada with sliced jalapenos & tajin aioli (V)
- Chicken katsu sushi, fried onion & gouchujang
- Thai basil & sweet chilli marinated mussels (cold)
- Chickpea hummus and sumac tart (V)
- Spanish prawn cutlet with chorizo & manchego
 - Mini beef and red wine pies
- Smoked salmon & potato croquette
- Wild mushroom, parmesan and thyme arancini (V)
- Stone and Wood battered prawns with a dill aioli
- BBQ Pork spring rolls with a plum sauce
 - Beef sausage rolls, bush pepper caramelised onion, tomato relish

COCKTAIL MENU

LARGE BITES

- Pork & chive gyoza with soy and ginger
 - Grilled half shell scallops with lemon & herb butter (GF)
 - Butterflied whiting with macadamia crumb, lime aioli
 - Beef & smokey BBQ Sliders
 - Karaage chicken sliders with slaw & gochujang
 - Hoisin pork belly slider with slaw & crispy onions
 - Local prawn slider with shredded iceberg lettuce & marie rose
 - Chermoula pulled chicken and cous cous salad with spanish onion & green olive
 - Vietnamese noodle salad with roasted pork belly & Nuoc mam (GF)
 - Malaysian chicken skewers with peanut & lime satay (GF)
 - Roasted cauliflower san choy bow (GF,V)
 - Asian pork & cashew san choy bow (GF)
 - Fried potato cake with beef brisket and caramelised onion (GF)
 - Korean chicken salad with sesame slaw and Gochujang (GF)
 - Chefs selection of mixed rice paper rolls (GF, VO)
- Premium oysters mixture of 2 per person
- Kilpatrick, worcestershire and bacon
- Japanese, wakame, sesame, ponzu
- Natural oysters with mignonette

DESSERT BITES

- Mini tarts
 - Choc hazelnut
 - Dulce de leche
 - Lemon & passionfruit with meringue
- Mini churros tossed in cinnamon sugar
 - Apple pie bites
 - Citrus shortbread squares
- Chocolate ganache truffles (GF, VGO)
 - Triple chocolate brownie (GFO)
- White chocolate and raspberry blondie (GFO)
- Petite pavolva with chantilly cream, fresh berries & passionfruit (GF)
 - Cheesecake bites (GFO)
 - Biscoff & caramel
 - Basque
 - Lemon Meringue
 - Forest berry & white chocolate

BUFFET MENU

Executive Chef, Matt Donovan, along with his family and team of experts have designed the menu utilising the freshest local ingredients. By taking fresh, simple flavours and adding just a little flare, he and his team are confident that their creations will make you smile. That's what it's all about.

\$80 PER PERSON

BUFFET MENU

Artisan bread rolls & salted butter

Tossed green salad, creamy coleslaw, Greek salad (V)

Corn cobs with sea salt, smokey paprika and chilli butter (V)

Tuscan smashed chats and maple roasted pumpkin (V, GF)

Roasted pork belly and crackle (DF, GF)

Chermoula marinated chicken, lemon, spiced jasmine rice

Slow cooked smokey beef ragu and penne pasta

Mustards, gravy, and assorted condiments

DESSERTS

Pavlova and passionfruit (GF)

Selection of house-made mini tarts

Chocolate Brownie stacks (GF)

Forest Berry baked Cheesecake

Honeycomb sprinkle

Fresh cream

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BBQ BUFFET MENU

SILVER BBQ BUFFET- \$45 PER PERSON
GOLD BBQ BUFFET- \$65 PER PERSON

SILVER

Mixed bread basket & salted butter

Garden Salad

Coleslaw

Pasta Salad

Mixed gourmet sausages

Mixed flavoured chicken kebabs

Pavlova with cream and fruit

Baked Cheesecake

Bowls of whipped cream

GOLD

Mixed bread basket & salted butter

German potato, bacon & onion salad

Roasted pumpkin, chickpea, beetroot & fetta salad

Panzanella salad, tomato, cucumber, croutons, vinegar

Marinated minute steak with a mustard butter

Pork, garlic & mushroom gourmet sausage

Prawn & sausage skewers

Chocolate brownie bites

Meringue, passionfruit, berry cups

Mini citrus tarts

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DRINKS PACKAGES

The best way to drink merrily without worrying about the bar tab running dry!
Our drinks packages are charged per person and all guests must be on the same package, with the exception of minors.

BASIC DRINKS PACKAGE

4HRS – \$65PP

5HRS – \$75PP

Sparkling | Wine
Stonegate Cuvee Blanc
Studio Series Pinot Gris
Rhythm & Rhyme Rose
Stonegate Cabernet Sauvignon

Beer
Stone & Wood Pacific Ale
Great Northern Supercrisp
Corona
King Tide Crispy Larger

Non-Alcoholic
Lyre's 'Classico' Non-Alc Sparkling (0.0%)
Heaps Normal XPA (less than 0.05%)
Gordons Pink Gin (0.0%)
Soft Drink / Orange Juice / Tea / Coffee

PREMIUM DRINKS PACKAGE

4HRS – \$75PP

5HRS – \$80PP

Sparkling | Wine
Villa Jolanda Italian Prosecco
Bridgewood Marlborough Sauvignon Blanc
Lambrook Seed Adelaide Hills Rose
Bridgewood McLaren Vale Shiraz

Beer
Stone & Wood Pacific Ale
Great Northern Supercrisp
Young Henrys Newtowner
Balter Cerveza

Non-Alcoholic
Lyre's 'Classico' Non-Alc Sparkling (0.0%)
Heaps Normal XPA (less than 0.05%)
Gordons Pink Gin (0.0%)

COCKTAIL HOUR – \$30PP

One hour to follow on after the ceremony prior to the reception starting.
Limited to 2 cocktails per person

Couple can select 2 cocktails from our menu for their wedding day. If you choose to include this, it's an additional \$30pp.

Aperol Spritz
Vodka Cool Mint Fizz
Spiced Margarita
Espresso Martini
Cosmopolitan

COCKTAIL + OYSTER HOUR – \$42PP

2 cocktails + 2 oysters per person
Selection of 2 oyster styles (e.g. Japanese & Kilpatrick)

All add-ons are flexible – we're open to tailoring portions (e.g. more oysters or cocktails) depending on the couple's preferences and guest numbers.

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DRINKS PACKAGES

BAR ON CONSUMPTION

Perfect for relaxed celebrations, gatherings, or private functions. Pre set your tab limit and staff will notify you when it is approaching. Drinks are charged per bottle opened.

Please pre- select 3 x beers/cider, 1x sparkling, 3 x whites & 2 x reds to be served at your event..

BEERS

James Boags Premium Light Beer - \$9

Great Northern Super Crisp 3.5% - \$9

Corona - \$10

Stone & Wood - \$12

Coopers Pale Ale - \$10

Somersby Apple Cider - \$10

SPARKLING

Long Row Cuvée Brut SA \$45 Bottle/\$11 Glass

Pizzolato Prosecco -Veneto Italy \$55 Bottle \$13 Glass

WHITE

Long Row Moscato SA \$50 Bottle/\$11 Glass

Long Row Pinot Grigio SA \$50 Bottle/\$11 Glass

Long Row Chardonnay SA \$50 Bottle/\$11 Glass

Bridgewood Sauvignon Blanc- Marlborough \$50 Bottle/\$11 Glass

Angove Organic Rose SA \$54 Bottle/\$12 Glass

RED

Bridgewood Shiraz - McLaren Vale \$54 Bottle/\$12 Glass

Long Row Merlot SA \$50 Bottle/\$11 Glass

Long Row Cabernet Sauvignon SA \$50 Bottle/\$11 Glass

Little Birdie Pinot Noir, SA \$55 Bottle/ \$13 Glass

NON-ALCOHOLIC

Heaps Normal XPA (less than 0.05%) \$10

Gordons Pink Gin (0.0%) \$10

Lyre's Classico Non Alcoholic Sparkling (0.0%) \$10

Soft Drinks / Juices - \$6

BASIC SPIRITS - \$10 (please let staff know if spirits are permitted to be added to your bar tab or at your guests own expense.

Minimum spend applies:

\$800 (Minimum 3-hour service period). Looking for something extra special? Speak to our friendly team - we'll help you curate a custom beverage package to suit your style and budget.

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MENU NOTES

All menus are a minimum of 30 adults
All dietary requirements must be confirmed 7 days prior to the event with guest name and dietary requirement
Menu pricing valid for weddings held in 2026, please allow a price increase for weddings booked after 2026.
Menu selections may be subject to change due to seasons and availability

CAKEAGE - \$6.50 PER PERSON

your celebration cake to be cut and served with forest berries and cream

CHILDRENS MENU

**Children up to 12 years. Includes fresh fruit and a single scoop ice cream and topping
\$25 PER PERSON**

MEALS

Chicken Nuggets and chips,
Spaghetti Napoli
Crumbed whiting and chips

CHILDREN EATING FROM THE BUFFET

Up to 12 years of age @ \$3 per year of age
eg: 10 year child at \$3 per year of age is \$30

GELATO / SORBET CART - \$10PP

Served on the lawn for 1 hour
Pick up to 3 flavours

Gelato served for \$10pp for 1 hour, if catering is already supplied by Donovans.
If hiring just the Gelato cart then the cost will be \$10pp for 1 hour as well as staffing fees on top of cost per person.

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