the butterfactory

restaurant · café
functions · catering

your perfect venue











welcome

Congratulations on your engagement! What a wonderful season of wedding planning ahead of you. We'd like to thank you for making an enquiry into holding your special day here at the butterfactory restaurant. With excellent facilities, an extensive range of service styles and menus, the butterfactory restaurant is *your perfect choice* for any family, corporate or other group gathering. We trust the following information will inspire you and your taste buds.

All food is prepared in our award winning kitchen by our innovative and experienced team of chefs. We use estate grown and regionally sourced produce where possible. We pride ourselves on only using the freshest seasonal ingredients. Your chosen menu will be expertly presented and served by our professional staff.

We understand the importance of creating a truly unique and special day for every couple. That is why the butterfactory is more than happy to tailor a menu to your desires and create your perfect day. From a breakfast party to roving canapés or formal dining, our creative and professional team looks forward to working with you. We are happy to consider any special dietary requirements and discuss options that will cater to your budget.

Our venues are available seven days a week, all year round. We encourage you to talk with our friendly team to discover which season will best match your dream themed wedding. Plan a destination wedding for you and your guests and make a long and memorable weekend of your significant day. We also offer a 10% discount on wedding packages for receptions held from Monday through Thursday.

Once you have decided the butterfactory is to host your wedding day, opportunity to try the styles of food we create is welcomed. Please ask our team to book you in for our a-la-carte dinner at the butterfactory to taste our seasonal menus.

Once again, thank you for your enquiry, we look forward to assisting you in planning a happy and relaxed day with your family and friends. Should you have any questions or queries please do not hesitate to contact us, or make a time for coffee and a chat, to see how we can make the vision for your special day come true.

inclusions

- Exquisite food tailored to your vision, tastes and budget
- Service from friendly, experienced and professionally uniformed staff
- Fully air conditioned comfort throughout
- Venue room hire for up to 8 hours
- 7 seat courtesy bus available on request to the butterfactory
- Pre-dinner lounge or garden space for the bridal party including drinks and canapés
- Timber easel to display your seating plan
- White linen napery
- Dressed gift and cake tables, including cake knife
- Bridal table dressed and boxed in white linen
- Use of our beautiful garden settings
- Ample off street parking
- Portable PA system for your use for speeches and pre-dinner music
- Tea light candles to add to the atmosphere of the evening
- With seating for up to 110 and plenty of room for 150 in a cocktail / canapé wedding. There are two rooms (The Grand Gallery and The Sun Room) with different aspects to cater to your desires for the evening
- Antipasto platters after your onsite garden ceremony (only available with full menu package)
- Outdoor seating for your garden ceremony
- Menu tasting for two upon booking
- Stunning photography opportunities throughout the property
- Professional and experienced wedding coordinator
- Wood burning fire to warm you and your guests
- Private use of our moonrise deck with picturesque rural views
- Lawn games throughout our gorgeous gardens
- Qualified barista to serve the finest hot beverages

















the Pyree function

SAMPLE MENU

Please choose 3 canapés, 2 entrées, 2 mains and 2 desserts. This menu is priced at $64 per person.

canapés

please choose three from the extensive canapé menu

entrée

- tempura soft shell crab, vermicelli, nuoc cham, coriander peanut pesto, wakame
- crab + prawn tian, aragula pesto and concasse tomatoes
- house smoked trout, crostini, rocket, fennel, red onion caper vinaigrette
- thai beef salad nam jim fried shallots
- field mushroom pithivier gorgonzola cream, micro herbs, porcini oil
- double baked cheese souffle, rocket, grana padano, candied walnuts
- warm poached chicken, potatoes, rocket tarragon vinaigrette
- beef carpaccio, tomato + caper salad, honey dressing
- citrus cured kingfish, soy mirin emulsion, microherbs

main

- seared chicken breast, warm roast vegetable salad, wilted spinach tomato beurre blanc
- smoked lamb rump, garlic creamed potatoes, brocolini caramelised onion jus
- baked fillet of john dory, chat potatoes, chorizo, capsicum, zucchini meuniere butter
- sirloin chargrilled of beef creamy polenta, mushroom ragout, red wine porcini butter
- braised pork belly, caramelised kumara, apple puree, steamed greens + master stock

dessert

- sticky fig pudding, crème chiboust, toffee sauce
- double chocolate tart- clotted cream, raspberry coulis
- citrus + cardamom panna cotta, poached rhubarb
- lemon + vanilla poached pear, sticky ginger cake

the Brundee function

SAMPLE MENU

Please choose 3 canapés, 2 entrées, 2 mains and 2 desserts. This menu is priced at $74 per person.

canapés

please choose three from the extensive canapé menu

entrée

- tuna nicoise, quail eggs, microherbs, balsamic glaze
- smoked duck salad, watercress, pears
- house smoked salmon, potato pancake, wild rocket + horseradish cream
- hoisin glazed quail butterflied, poached shitake, bok choy
- confit pork belly, seared scallop, pea puree

mains

- blue eyed cod, chat potatoes, shaved fennel salad, cherry tomatoes, chive caper dressing
- seared salmon, riesling veloute, roasted zucchini, spinach saffron risotto
- char grilled eye fillet, kipfler pancetta crush, green asparagus, truffle butter
- roast lamb backstrap, smoked paprika ratatouille, green beans, jus
- confit duck leg, parsnip puree, steamed greens, artichoke beignets
- poached chicken, dutch carrot, red onion, caraway, wild rocket tart

desserts

- bread + butter pudding, cinnamon apples, raspberry cream
- white chocolate panna cotta, pistachio ice cream, pistachio praline
- deconstructed cheesecake, lemon curd, strawberry coulis
- dark chocolate mousse, mixed berries, orange curd ice cream, white chocolate shavings









canapés

Canapés are a fantastic way to relax into your wedding reception. Whether you're after an entire evening of roving canapés and mingling with family and friends or canapés to begin the evening before sitting down to an exquisite meal prepared for you by our talented and experienced team of chefs.

Canapés hosted by the butterfactory restaurant allows you and your guest the opportunity to enjoy all our property has to offer, including entertaining games throughout our gardens and mingling in our stunning rural surrounds. Soak up the relaxed atmosphere that this style of service allows for and be ready to create an idyllic event.

The following is an impression of the canapés available at the butterfactory, please ask to see our extensive canapé menu.

blue cheese + tomato parmesan tuile cones

crab, cucumber + chilli wonton basket

chicken + pistachio terrine on crisp bruschetta

seared tuna, pernod + shaved c elery tartlette

rock oysters with trout roe, chives + champagne

chilled pea soup with spanner crab

goats curd tortellini with brown butter + muscatel raisins

pork + lemongrass won tons with nam jim

potato + horseradish rosti with rare roast beef, tomato + rosemary jam

grilled swordfish with salsa verde on sourdough toast

sweet corn + coriander fritters with asian pepper prawns

seared scallops with chilli lime creme fraiche + baby herbs

crisp seafood noodle cake with coriander + kecap manis

spinach + taleggio arancini









beverages

We understand the importance of choosing the most suitable beverages to make up your wedding day selection. The butterfactory offers an exciting range of Shoalhaven regional wines, as well as delectable wines from across Australia.

Our beverage packages are designed to best suit the style of service you request to satisfy the success of your special day. These packages range from a one hour champagne and beer bar to an all-inclusive package over five hours.

You may also choose a consumption bar to operate for your guests throughout the evening. You can elect to have only a selection of beverages, alternatively, you can request to open the full range that is the butterfactory bar.

Our qualified and experienced baristas will also be available at your function to provide the finest hot beverages.

Welcome your guests with a selection from our ever changing wine list, we look forward to discussing your needs and are more than happy to guide you with suitable beverages.





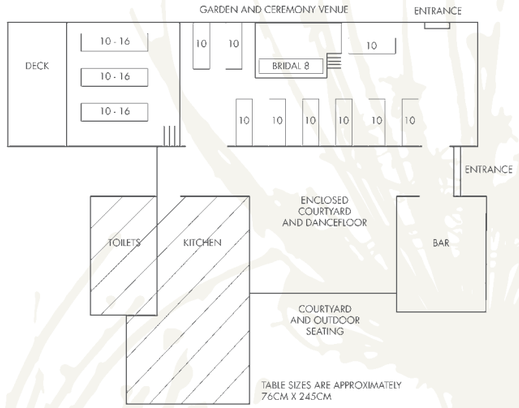




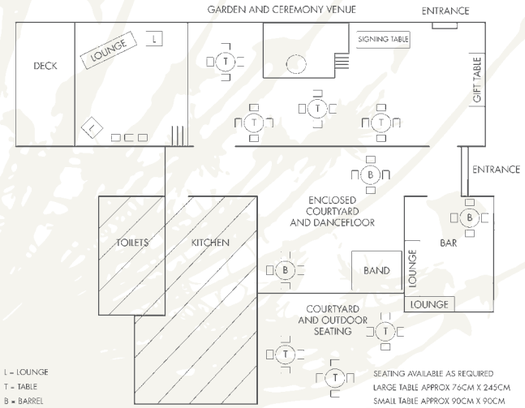
seating

Please see below our seating plans. These plans cater for sit down, as well as roving canapé style receptions. The layouts are only an indication and can be tailored to best suit your wishes. You'll have the choice between oval or rectangle tables.

SEATED FUNCTIONS



COCKTAIL FUNCTIONS









testimonials

To dear Andrew and the butterfactory crew, We just wanted to say thank you so much for making our wedding day so amazing. You went above and beyond what we expected and it turned out more beautiful than we ever could have imagined. The food, the atmosphere, the service, THE WEATHER! It was perfect. We couldn't have asked for anything more and we can't thank you enough.
Evan and Mel

Dear Andrew and all the beautiful staff at the butterfactory, thank you so much for the helping us create the perfect wedding reception. Everyone loved the food (it was amazing!), atmosphere and lovely staff. We are so glad we chose the butterfactory for our wedding, and will recommend you to everyone!
Love, Tanya and Sam

Dear Andrew and all the staff, Narelle and I would like to thank you all for making our big day so memorable. You were so accommodating and no job was a hassle for you. All our guests loved the location, ambiance and food that you provided and we would not change a thing! Also thank you for our dinner voucher, we will use it soon! Thanks again, Matt and Narelle

Dear Andrew and the staff, a huge thank you for creating the perfect wedding reception! We had a fabulous night and all of our guests commented on the beautiful setting, excellent service and delicious food. We found you super easy to work with and appreciate your calm and patient manner in the lead up to the big day. We look forward to spending some more special moments at the butterfactory. xxoo Catherine and Dan

















other functions

PRE WEDDING GATHERING

Why not enjoy the rural surrounds of the butterfactory restaurant with family and friends for the night before your wedding. With extensive menu options and styles of service from a BBQ banquet to a sumptuous seafood extravaganza we can help to make your weekend effortless and flawless.

THE DAY AFTER

Embrace the new day after a fantastic night. Whether you are after an early start with a Bridal Breakfast Basket relaxing with the paper, or your friends and family are gathering for brunch or lunch, the butterfactory restaurant and catering have the solution to make it as easy as getting out of bed. The day after catering can be hosted at the butterfactory restaurant or another private or outdoor location. Imagine a cocktail style brunch at your family home or a lunch buffet at your favourite local beach.

OFFSITE FUNCTIONS

butterfactory catering has over 20 years of offsite catering experience, offering original and unique catering for events at locations in and around the Shoalhaven Region. Venues and locations include private residences, marquees, outdoor and larger venues. With menus created and executed by our experienced team of chefs, coupled with professional service and management, butterfactory catering creates truly memorable events and experiences. We will bring a wealth of expertise and unique possibilities to make your function as joyful and exciting as you dreamed it would be.

HIGH TEA

The butterfactoy high tea is a sumptuous affair for yourself and guests, perfect for a baby shower or genteel gathering with friends. It is served in the relaxed surrounds of our Sun Room with white linen napery and views of our surrounding countryside. It includes everything you would expect such as freshly baked scones with a selection of home made jams and fresh cream, finger sandwiches, petit fours and champagne, teas and espresso coffee.

Please speak to your function coordinator to ask for more details and pricing on all of our function menus.



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