

WEDDING PACKAGES

Embark on your journey of love with The Convent Brewery's exquisite wedding catering services. Our team understands the significance of your special day and is dedicated to crafting a culinary experience as unique as your love story.



SIT DOWN DINNER

Package Price: Starting from \$80 per person Ideal for Groups of 30 or more

CANAPÉS

QUESADILLAS

Small soft flour tortillas filled with cheese and...

Pollo: Tender chicken cooked in achiote spice and Mexican chillies **Birria:** Slow-cooked beef in traditional Northern Mexican spices **Mushrooms:** Fresh local Mushrooms marinated in Mexican spices (vg)

MINI TOSTADAS Small hard shell corn tortillas topped with...

Nopales: Earthy cactus, Mexican corn & baked potatoes (vg) **Calabacitas:** Grilled zucchini, mexican corn, sautéed onions, grilled tomatoes (vg)



MAIN COURSE

Pollo: Grilled chicken seasoned in Mexican flavours **Birria:** Slow-cooked beef in traditional Northern Mexican spices **Pastor:** Marinated pork in a sweet and sour Mexican salsa **Calabacitas:** Grilled zucchini, mexican corn, sautéed onions, grilled tomatoes (vg)

Nopales: Earthy cactus, Mexican corn & baked potatoes (vg)

Served with: Tostadas, Red Mexican Rice, Green Salad, Corn on the cob, rosemary fried potatoes, onion, coriander, red salsa, green salsa and guacamole

Please note: Bar Tap prices are not included

COCKTAIL STYLE

Package Price: Starting from \$60 per person Ideal for Groups of 30 or more

CANAPÉS AND FINGER FOOD

QUESADILLAS

Small soft flour tortillas filled with cheese and...

Pollo: Tender chicken cooked in achiote spice and Mexican chillies **Birria:** Slow-cooked beef in traditional Northern Mexican spices **Mushrooms:** Mushrooms sautéed in Pipian sauce (vg)

MINI TOSTADAS

Small hard shell corn tortillas topped with...

Nopales: Earthy cactus, Mexican corn & baked potatoes (vg) **Calabacitas:** Grilled zucchini, mexican corn, sautéed onions, grilled tomatoes (vg) **Pollo:** Tender chicken cooked in achiote spice and Mexican chillies **Birria:** Slow-cooked beef in traditional Northern Mexican spices

MEXICAN STREET CORN

Grilled corn on the cob coated with black mayonnaise, cheese and chilie powder

CORN CHIPS Crispy corn chips with a side of red salsa

JALAPENO PEPPERS

Jalapeño Peppers filled with a rich creamy cheese

PASTOR PORK SKEWERS

Skewers loaded with chunks of marinated pastor pork and pineapple chunks

Please note: Bar Tap prices are not included



Our wedding packages include a range of special services that elevate the experience for you and your guests:

Cake Cutting:

Let us add a sweet touch to your celebration. Our team can coordinate and execute a beautiful cake cutting ceremony, making it a memorable moment for you and your guests.

Specialised Drink Options:

Raise a toast to love with our curated selection of specialized drinks. From signature cocktails to premium beverage options, we ensure your wedding has a drink menu as unique as your love story.

Personalized Menu Consultations:

Your wedding menu should reflect your taste and style. Our catering specialists offer personalized consultations to tailor the menu to your preferences and dietary needs

Unforgettable Atmosphere:

The Convent Brewery provides not just exceptional cuisine but also a picturesque setting. Our venue exudes charm, creating the perfect backdrop for your special day.

TAILORED PACKAGES

At The Convent Brewery, we believe in the power of personalization. Our catering packages are flexible and can be tailored to suit your preferences, dietary requirements, and budget. From craft beer pairings to elegant hors d'oeuvres, we collaborate closely with you to curate a menu that reflects your vision for the perfect event.

Ideal for Groups of 30 or more

Contact our wedding catering specialists today to discuss how The Convent

Brewery can make your wedding day truly unforgettable. Let us bring the perfect blend of flavors to your celebration of love.

Email: info@thehappymexican.com.au