

SIMPLE AND BEAUTIFUL


C A T E R I N G

Optional Upgrades

late night supper – \$7.5 / pp

Roast beef/lamb or pork & gravy rolls

Loaded hot dogs

American style cheeseburgers

Roast chicken and mayo soft rolls

Fried rice boxes

amuse bouche \$4.50 / pp

Allow our chefs to create & showcase their style with a creative taste sensation prior to entrée service.

additional menu items \$4 / pp

Add more variety to your buffet, banquet or canape menu with additional menu options starting from \$4 per person

oyster bar \$15 / pp

A selection of fresh Oysters, served with lemon, mignonette, bush tomato vinegar and other condiments

Note: Fresh oysters sourced are: Albany, Sydney Rock and Coffin Bay and subject to availability.

other items

Tablecloths \$15 / per table cloth

White linen napkins \$3 / per napkin

wedding cake cutting

Plated, with berries & cream, or bagged for guests \$3.50 / pp

Presented on platter to a buffet table \$1.50 / pp

Note: we are only able to add this to menus already serving dessert

dessert grazing table

Our artisan dessert buffet \$13 / 20 pp

Mini doughnuts, cheesecake tarts, artisan chocolates, Fresh fruits, nougat, chopped rocky road, honeycomb, lemon curd bites, caramel cheesecake & chocolate tarts.

hamper packs

Morning after wedding cook up packs \$15 / pp

Bacon, eggs, sausages, tomatoes, beans, bread rolls, water bottles, bio plates, napkins, cutlery and fruit

Morning after brunch \$10 / pp

Pastries, whole fruit, cereals, assorted milks and juices, muffins, muesli bars, bio bowls, napkins and cutlery