

Feast caterers weddings

At Feast caterers we pride ourselves in ensuring that your wedding day is exactly how you imagined it and that you and your guests enjoy every moment. Whether you are having an intimate wedding with 10 guests or a large wedding for five hundred, we aim to tailor a menu to suit your taste and imagination as well as your budget.

We cater to indoor, outdoor, formal, buffet or cocktail style weddings, as well as champagne breakfasts, brunches and post ceremony champagne canapé service. We aim to create a menu that suits your individual taste that you and your guests will savour.

Feast caterers have a large range of equipment available for hire and can assist in organising larger items such as marquees should you require it. Our event manager can offer suggestions or take care of not only on food and beverages, but other integral wedding requirements such as venues, celebrants, wedding and engagement jewellery, entertainment, decorations, florists, hairdressers, car hire and photographers.

One of our happy customers

“We had a brilliant day. Everything I hoped for.

Our guests haven't stopped commenting on the variety and quantity of food. Your staff were very professional and still relaxed and friendly - always smiling.

Thank you for your fine contribution to my wedding day. I can't thank you enough. Well done!!!!!!”

Thanks again,

Karen

Menu style options

Canapés and cocktail food

This is a popular choice that allows the bridal party and guests to mingle freely whilst being served beverages and delicious canapés over a two or three hour period. Your menu is pre selected by you with advice from our chef to suit your personal taste and ensure you get plenty of variety. Menus start at \$28.50 with food lasting for between two and three hours.

Pre reception champagne and canapés service

If you would like a post wedding ceremony toast before heading off to your wedding reception, feast caterers offer a special champagne service. The service commences at the end of your wedding ceremony and lasts for approximately one hour.

Champagne breakfast or brunch

Champagne breakfast and brunch wedding receptions are a great alternative to a lunch or evening reception. Some venues offer less expensive rates for the room hire and your alcohol and food bill are

usually lower than a lunch or dinner reception. Please see our 'champagne breakfast, brunch and lunches' menu.

Buffet style

You may prefer a more casual style of dining where guests help themselves or are served from a communal buffet table. You will require seating and tables for your guests to eat at with this style of dining. Menus are tailored individually to suit your taste and budget. You may decide to start with some pre buffet canapés as your guests arrive to give them some time to mingle and then enjoy a sumptuous buffet.

Sit down or formal dining

Enjoy an expertly prepared two or three course meal in the privacy of your own home or special venue. Whether you desire a three course sit down affair or prefer to begin with roving canapés as an entrée then move on to a seated main and dessert. Alternatively you may like your wedding cake served for dessert or an indulgent dessert bar. We will tailor a menu that you will remember.

Staff

The quantity of staff you will require depends on which style of menu you select, where you have your reception and how many guests you have. Receptions with canapé and buffet style menus require less staff than a reception with the sit down and more formal dining menus. The venue you book may also include bar service staff in their hire package so this will also reduce the number of staff you will need to hire from us. Due to all these varying factors we quote on staff requirements and costs on an individual basis. Our staff rates are \$40 per hour for chefs and supervisors, \$35 per hour for other wait staff. We have a minimum of three hours per staff member.

Equipment hire

We have a large range of equipment available for hire including indoor and outdoor chairs, tables, linen, glassware, eating utensils, etc. For chair covers and sashes we recommend the services of 'Chair covers & candelabra' (email info@cc-c.com.au or phone 95179000) and for marquees and dance floors we recommend 'butlers hire' (www.butlershire.com.au or phone 97231799) or 'dance time' (www.dancetime.com.au or phone 95401011). If you prefer we can make these arrangements for you once you have chosen your venue.

Venues

We can cater at almost any location and turn average premises into something special. If you require any assistance in finding or booking a venue please let us know and we can assist once we have particulars regarding numbers, dates, times as well as the style of wedding you have in mind.

Beverages

Should you require any advice on beverage quantities or types please ask

Celebrants

We recommend Deborah Jenkins

www.deborahjenkins.com.au

ph:95234192 mob:0417021292

Exquisite wedding jewelry

We recommend Anne Macpherson of Annie Mac Designs

www.annemacpherson.com

ph:0412535245

Suite 804 level 8 Castlereagh St Sydney 2000

Feast caterers sample canapé or stand up menus

Below are some sample menus. All of our menus are tailored in consultation with the client. Menus start at \$28.50 and are the equivalent in quantity of lunch or dinner. Your guests will not be hungry at the end of food service which lasts between two and three hours depending on the menu selected. This style of reception requires less staff and no tables and chairs etc. Staff rates are not included in the menu cost. You will be advised how many staff are required during consultation with Feast caterers. Staff rates are \$35 to \$40 per hour for a minimum of three hours

Below are some sample Cocktail party wedding menus

Menu A \$31 per head (approx 2.5 hours food service)

- Sashimi tuna w pickled ginger on wasabi infused avocado & cucumber (c)
- Smoked salmon on corn cakes w chive crème fraiche & avocado (c,s)
- Goats cheese & roasted red pepper bruschetta (v,c,s)
- Thai pumpkin soup shots served in espresso glasses (h,v)
- Ginger prawn cakes w petit blue swimmer crab salad (v,s)
- Char Sui pork & coconut milk crepes (c,s)
- Thai chicken cakes w mild Thai yellow curry & coriander (h)
- Lamb and caramelised onion tart w crushed peas & pine nuts (h,s)
- Baby beef burgers with tomato, cheese beetroot & bacon (h,s)
- Mini gourmet rolls w assorted fillings tied w a string (c,s, v on request)
- Tandoori salmon skewers w Tzliki & raita served in espresso glasses (h)

Menu B \$32 per head (approx 2.5 hours food service)

- French Brie w quince paste & Corella pear on baguette rounds (c,v,s)
- Artichoke, white bean & parmesan tart w cherry tomato (v,c,s)
- Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c,s)
- Peking duck & coconut milk crepes w plum sauce (c,s)
- Prawn & papaya salsa in lettuce cups (c,s)
- Persian fetta, semi dried cherry tomato & olive pizzette (v,h,s)
- Thai fish cakes w lime and sweet chilli (h)

- Lamb & caramelised onion tart w crushed peas & pine nuts (h,s)
- Tandoori chicken skewers w tandoori sauce, mint yogurt served in a little glass (h)
- Mini lamb burgers w cucumber, tomato & tzliki (h,s)
- Fattoush salad (v,c,s) or Caesar salads (c,s) or Pumpkin Risotto (v,h) in a noodle box (others available)

Menu C \$33 per head (approx 2.5 hours food service)

- Thai chicken salad on crispy wontons (c)
- Tomato & basil bruschetta rubbed w garlic & drizzled w olive oil (v,c,s)
- Smoked salmon on corn cakes w chive crème fraiche & avocado (c,s)
- Seafood tartlet w crème fraiche & salmon caviar (c,s)
- Char sui pork & coconut milk crepe (c,s)
- Peking duck & spring onion rice paper rolls w hoi sin sauce (c,s)
- Prawn cocktail w Rose Marie sauce & avocado served in a glass (c,s)
- Persian fetta, roasted beetroot & pumpkin tarts w aged balsamic (h,v,s)
- Baby beef burgers with tomato, cheese beetroot & bacon (h,s,)
- Harissa spiced lamb skewers with eggplant caviar (h)
- Queensland scallops w prawn, mango a& chill jam salsa (h)

Don't forget dessert

Wedding cake, cupcakes, dessert canapés, cheese plates and fruit skewers are some of your options.

We recommend you check out the canapé and dessert section of our website and select items you like the sound of. Then we can tailor a menu with this in mind that you and your guests will savour.

Feast caterers sample buffets

Below are two sample menus. All of our menus are tailored in consultation with client. We recommend that you decide on your budget and any food preferences or dietary requirements you have. Menus will be created for you with this in mind. Plates, cutlery, coffee tea and GST are included in the cost of our buffets and formal dining options. Linen supplied at extra cost. Staff rates are not included in the menu cost. You will be advised how many staff are required during consultation with Feast caterers. Staff rates are \$35 to \$40 per hour for a minimum of three hours

Sample buffet menu

\$55 per head (see buffet attachment for more options)

- Antipasto - Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, frittata, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)
- Smoked salmon terrine with crisp bread and capers
- Prawn cocktails with Rose Marie sauce and avocado
- Bruschetta with tomato basil onion garlic and olive oil
- Veal loin with mushrooms and port sauce
- Atlantic salmon with Nicoise crust (hot or cold)
- Baked mushroom caps topped with ratatouille

- Roasted root vegetables with sea salt and rosemary
- Goat's cheese salad
- Fresh beetroot, roasted butternut pumpkin, avocado, semi dried tomato, mixed lettuce and artichoke heart with an aged balsamic dressing
- Caesar salad
- Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons, finished with lime Caesar dressing. Anchovies upon request.
- Fresh bread with butter

Feast caterers sample sit down/formal dining

All of our menus are tailored in consultation with client. We recommend that you decide on your budget and any food preferences or dietary requirements you have. Menus will be created for you with this in mind. Plates, cutlery, coffee tea and GST are included in the cost of our buffets and formal dining options. Linen supplied at extra cost. Staff rates are not included in the menu cost. You will be advised how many staff are required during consultation with Feast caterers. Staff rates are \$35 to \$40 per hour for a minimum of three hours.

The menu prices below are inclusive of GST

\$55 per head for food or two courses with breads, salads, petit fours and coffee,

\$62 per head for three courses with a standing entrée, breads, salads, petit fours and coffee,

\$67 per head for three courses with breads, salads, petit fours and coffee,

From \$2.60 per canapé for pre meal canapés

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Below are some menu items to choose from

Entrées

- Thai coconut milk and pumpkin soup (v)
- Blue swimmer crab, corn and scallop chowder
- Spicy tomato soup with king prawns
- Mixed bruschetta~ cherry tomato, onion and garlic, basil pesto with parmesan flakes, olive and Persian fetta (v)
- Pepper crusted beef Carpaccio with horseradish mascarpone, croutons and sweet potato crisps
- Fig, wild Roquette, avocado and Danish blue salad with fig infused balsamic (v)
- Grilled prawns with radicchio and Roquette salad with salsa verde
- Sydney rock oysters three ways
- Thai fish cakes with coriander, mint, cucumber, avocado and prawn salad with lime and chilli dressing
- Individual seafood plate of springs smoked salmon, King prawn, Pacific oyster, Salmon caviar, Chive crème fraiche, lemon, avocado and sourdough
- Tian of handpicked blue swimmer crab layered with mango and avocado salsa, topped with black tobiko and accompanied by Japanese soy and wasabi.
- Four individual canapés on a plate.

- Antipasto of figs, prosciutto, olives, slow roasted semi dried tomato, grilled eggplant and hand made grissini
- Goats cheese, beetroot, butternut pumpkin, avocado, roasted red pepper timbale with 'Manicardi' aged balsamic and salsa verde (v)
- Peking duck salad with hibachi plum dressing layered with crispy gow gees and mandarin
- Lamb and caramelized onion tart on mash with red wine sauce and sweet potato shards

Mains

- Seared Tuna fillet with salad Nicoise and Paris mash.
- Tandoori spiced salmon on coconut infused basmati rice with raita and Tabouli.
- Pan fried snapper fillet on tomato, chilli and seafood risotto
- Sumac and cumin spiced swordfish skewers on white bean and parsley mash with lemon, chickpea, mint, tomato, coriander, and avocado, onion and eggplant salad
- Seafood Bouillabaisse of mussels, fish, prawns and squid in a spicy tomato sauce with crusty bread
- Grilled rib eye veal cutlet with olive and semi dried tomato butter and thyme scented smashed kipfler potato
- Veal Osso Buco with winter vegetables, pearl barley, red wine sauce and mashed potato
- Tender lamb shanks in a pie with chive and potato mash, spring vegetables cabernet sauce and puff pastry.
- Moroccan spiced lamb back strap on mashed chats with a chickpea, artichoke, and tomato parsley salad.
- Rack of lamb with rosemary and pine nut crust on potato mash with slow roasted truss tomato and red wine jus
- Veal with green olive tapenade and Persian feta wrapped in prosciutto with balsamic slow roasted tomato, veal jus and mash
- Fillet Mignon on leek and potato mash with cabernet sauce, prosciutto and smashed peas.
- Corn fed chicken breast on zucchini and ricotta fritters with rich tomato sugo
- Stracchino Italian cheese, butternut and roasted beetroot tart on mash with wild roquette salad and balsamic reduction (v)
- Char grilled vegetable stack with grilled eggplant, zucchini, butternut pumpkin, kumara and fetta with zesty tomato sauce. (v)

Desserts

- Tiramisu with Bailey's cream and chocolate coffee beans
- Cointreau mud cake with dark chocolate ganache and orange scented cream
- Cherry and dark chocolate fudge
- Black forest mousse with cherries and Belgian chocolate shavings
- Wild berry and mascarpone tartlet
- Sticky date, fig and walnut cake with butterscotch sauce
- Lemon cheesecake with white chocolate mousse and blueberry sauce
- Honey comb cheesecake with caramel sauce
- Strawberry cheesecake

- Cinnamon glazed strawberry tarte with vanilla bean ice cream
- Individual dark chocolate fondue with fresh fruit and marshmallows
- Vanilla meringues with raspberry reduction, Chantilly cream, fresh berries and Persian fairy floss
- Australian cheese and fruit plate with muscatels and Lavosh
- Chocolate dipped strawberries and kiwi fruit in a dark 'Lindt' chocolate cup with mango cream
- Vanilla Panna cotta with cherry sauce
- Pecan and walnut pie with caramel sauce and vanilla bean ice cream
- Fresh fruit platters
- Cheese boards

Dessert canapés.

Min numbers apply. We also make a large variety of cakes and cupcakes.

- Chocolate dipped strawberries 2.9 to 3.5 (seasonal variation)
- Vanilla meringues with Berry cream 3.5
- Dark chocolate fondue with fruit skewers and marshmallows 5
- Cranberry and orange jelly in Martini glasses 6
- Scones with blackberry jam and cream 3.5
- Strawberry and custard tartlets 3
- Raspberry and white chocolate muffins 2.5 Small 3 large
- Blueberry and buttermilk pikelet stacks 3
- Pecan pies 2.9
- Lemon curd tartlets 2.9
- White chocolate mascarpone tarts with forest berries 2.9
- Petit mud cupcakes with mango icing 2.5 small 3 large (tiny \$2 min30)
- Honeycomb cheesecake bites 2.9
- Mini strawberry cheesecakes \$2.9
- Coconut cream tarts with glazed berries \$3
- Dark or white chocolate cup cakes 2.9
- Dark chocolate and cherry fudge brownies 2.9
- Raisin and pistachio chocolate slices 2.9
- White chocolate rocky road 2.9
- Blueberry and lemon cheesecake bites 2.9
- Caramel slice 2.9
- Apricot, ginger and white chocolate slice 2.9
- Sticky date and fig cakes with caramel glaze 2.9
- Banana cakes with passion fruit & coconut icing 2.9
- Gourmet smartie cookies 2.9
- Almond and vanilla biscotti 2.9
- Pistachio bread dipped in dark chocolate 2.9
- Individual fruit cakes \$4.5 with wedding cake icing \$5.5
- Vanilla panna cotta with cherry sauce 4.5
- Lime panna cotta with passionfruit sauce 4.5
- Fresh fruit skewers platters 3.5 small 4.5 large

Australian cheese, fruit, nuts and crisp bread platter

A selection of cheddar, brie and blue cheese with quince paste, fresh grapes, dried muscatels figs apricots and kiwi fruit, pistachios, crisp bread and almond biscotti

Small \$50 (4 to 8 people) Med \$75 (8 to 12 people) Large \$95 (12 to 16 people)
Extra large \$120 (16 to 20 people)

Formal dining sample Menus

3 course menu with a standing entree

Standing entree

- ~ Prawns in tomato and fetta soup served in espresso cups (hot)
- ~ Smoked salmon on a corn cake with chive crème fraiche and avocado
- ~ Mini tomato and basil bruschetta
- ~ Goats cheese, tomato and olive tarts (hot)
- ~ Peking duck salad in baby cos leaves

Mixed breads with Tasmanian butter

Mains

- ~ Lamb shank pies with roasted winter vegetables and mash potato
- ~ Stracchino Italian cheese, butternut and roasted beetroot tart on mash with wild roquette salad and balsamic reduction

Dessert

- ~ Sticky date and fig pudding with caramel sauce and double cream
- ~ Black forest mousse chocolate cups with cherries and Belgian chocolate shavings

Sample Menu Two -3 courses sit down menu

Mixed breads with Tasmanian butter

Entrées

- ~ Tian of handpicked blue swimmer crab layered with mango and avocado salsa, topped with black tobiko and accompanied by Japanese soy and wasabi. Or
- ~ Peking duck salad with hibachi plum dressing layered with crispy gow gees and mandarin

Mains

- ~ Rack of lamb with rosemary and pine nut crust on potato mash with slow roasted truss tomato and red wine jus
- ~ Stracchino Italian cheese, butternut and roasted beetroot tart on mash with wild roquette salad and balsamic reduction

Dessert

- ~ Sticky date and fig pudding with caramel sauce and double cream
- ~ Cheese plate with Gippsland brie, Danish blue and Mersey valley cheddar, muscatels, nuts lavosh and quince paste

Sample Menu Three - 3 course sit down menu with pre entrée canapés.

Canapés upon arrival

- Smoked salmon on a corn cake with chive crème fraiche and avocado
- Char Sui pork and coconut milk crepe

Mixed breads with Tasmanian butter

Entrées

- ~ Tian of handpicked blue swimmer crab layered with mango and avocado salsa, topped with black tobiko and accompanied by Japanese soy and wasabi. Or
- ~ Peking duck salad with hibachi plum dressing layered with crispy gow gees and mandarin

Mains

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~Atlantic salmon fillet and grilled artichoke heart with salad Nicoise and Paris mash. Or
~Grilled rib eye veal cutlet with olive and semi dried tomato butter and thyme scented smashed kipfler potato

Dessert

~Tiramisu with Bailey's cream and chocolate coffee beans. Or
~Chocolate dipped strawberries and kiwi fruit with mango cream in a dark chocolate cup
Coffee and petit fours

Champagne breakfast

Champagne breakfast, brunches and lunches are a great alternative to evening entertaining. Below are some champagne breakfast brunch or lunch menu items as well as some sample menus to give you some ideas. We offer coffee and tea service as well as staff and equipment hire. If you have a budget in mind let us know and we will tailor some sample menus to suit. Alternatively you may prefer to view some of our lunch and dinner cocktail menus.

please refer to the canapés section on our website

www.feastcaterers.com.au

Sample brunch and high tea menus

High tea sample menu one \$1.80 per head

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Petit rolls (1 roll per person)

Crab, Lemon, Lime, Coriander and Mild Chilli with Baby Spinach Leaves in a white roll

Rare Roast Beef with Caramelised Onion, Cherry Tomatoes, Baby Spinach, Horseradish and Light Cream Cheese in a Wholemeal Roll

Oven Roasted Turkey Breast with Swiss cheese, Alfalfa, Cranberry and Light Cream Cheese in a Multigrain Roll

High tea sample menu two \$11.65

½ sandwich per person (two triangles)

Scones with blackberry jam and cream

Strawberry and custard tartlets

Banana and walnut bread with passionfruit cream cheese

High tea sample menu three \$11.70 per head

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Petit rolls (1 roll per person)

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Crab, Lemon, Lime, Coriander and Mild Chilli with Baby Spinach Leaves in a white roll

Rare Roast Beef with Caramelised Onion, Cherry Tomatoes, Baby Spinach, Horseradish and Light Cream Cheese in a Wholemeal Roll

Oven Roasted Turkey Breast with Swiss cheese, Alfalfa, Cranberry and Light Cream Cheese in a Multigrain Roll

Sweet (select one variety per 12 guests)

Chocolate and caramel slice or white chocolate mud cupcakes with mango icing or lemon and passion fruit cheese cake bites or raspberry muffins or scones with jam and cream

High tea sample menu four \$13.70 per head

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Assorted gourmet sandwiches (1 sandwich per person)

Sandwich fillings (chefs daily selection or minimum of 6 per filling variety selected)

Sweet (select one variety per 12 guests)

Chocolate and caramel slice or white chocolate mud cupcakes with mango icing or lemon and passion fruit cheese cake bites or raspberry muffins or scones with jam and cream

High tea sample menu five \$13.75

Smoked Atlantic salmon w dill crème fraiche and avocado on a corn cake
½ sandwich per person (two triangles)

Raspberry and white chocolate muffins (small)

Blueberry and buttermilk pikelet stacks

Banana and walnut bread with passionfruit cream cheese

High tea sample menu six \$15 per head with fruit

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Sweet

Miniature muffins - blueberry raspberry and blackberry, apple raisin and cinnamon, date ginger and walnut

Banana bread with passionfruit cream cheese frosting

Fruit platter with melon skewers, kiwi fruit, mango, strawberries, grapes, pineapple and pink grapefruit

High tea sample menu seven \$20

Smoked Salmon on corn cakes with crème fraiche and avocado

French Brie w quince paste & Corella pear on baguette rounds

Smoked trout and dill crepes

Bagels bites with semi dried tomato cream cheese

Ham and cheese mini croissants

Banana and walnut bread with passionfruit cream cheese

Chocolate dipped strawberries

Please note;

You may like to add a fruit platter and cheese platter and/or dessert.
Please see website or call for information.

To select alternative canapés please refer to the canapé section of our website www.feastcaterers.com.au

Other information:

Cup, saucer and teaspoon sets are 75 cents each set

Urn is \$25

Plunger \$5

Large percolator \$55

Crockery is delivered in a tub with a lid. You are not required to clean them prior to returning them to us.

Alternatively our **Coffee and Tea service** \$2.75 for 12 to 50 people or \$2.50 for 51 people and up. (Includes a selection of Twinning's tea, Percolated coffee, sugar, milk, cups, saucers and spoons, urn and percolator)

Glasses;

50 cents each

Drinks tubs;

\$6 black plastic \$12 silver and black eskies on legs with lids

Tables;

Bar table with drinks stand \$25

Café table \$15

Trestle table \$12

Chairs;

\$8 indoor and outdoor

Cocktail plates \$6.50 for 50

Cocktail napkins \$6.50 for 200

Wine bucket (silver 8 bottle) \$15

Kids;

Recommend fruit skewers and soldier sandwiches

Staff rates: \$40 per hour for chef, \$40 per hour for supervisors - head waiter, \$35 per hour for wait staff.

Delivery charges apply depending on the destination

If you have any questions or would like to make an appointment please call or email Saeran.

Email address; orders@feastcaterers.com.au

Ph; 95440283 or 0425260199

Our website is; www.feastcaterers.com.au