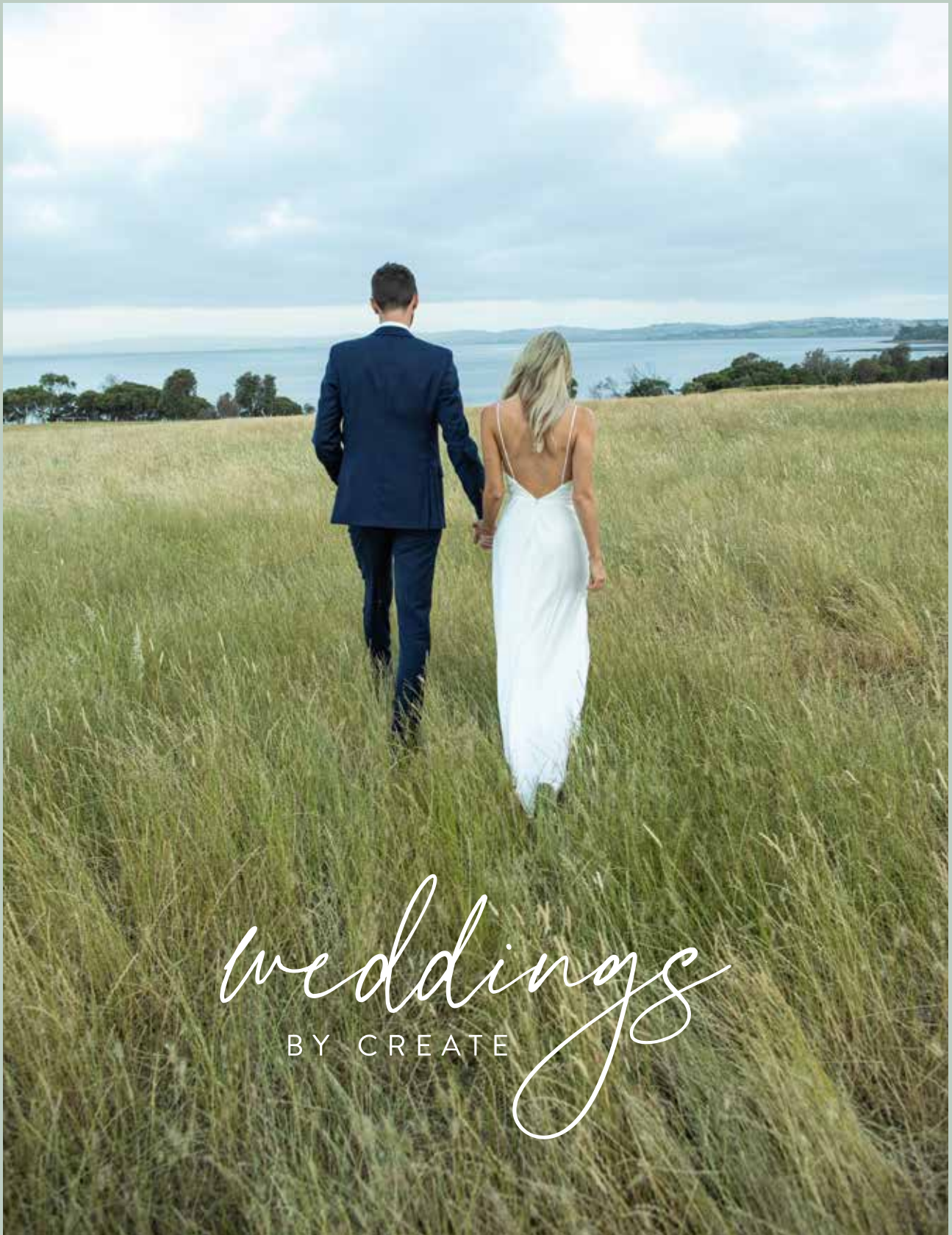


CREATECATERING



weddings
BY CREATE

CREATECATERING.COM.AU

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dare to be different



CREATE PHILOSOPHY

IT IS NOT ABOUT WHAT WE
HAVE DONE, IT'S ABOUT WHAT WE
CAN DO FOR YOU.

IF YOU ARE EXCHANGING VOWS,
ENJOYING COCKTAILS ON A TERRACE
OR ARRIVING TO A STYLISH AND
UNFORGETTABLE EYE OPENING
SETTING, WE WILL EFFORTLESSLY
PERFECT YOUR OCCASION TO LEAVE
A LASTING IMPRESSION.

WELCOME

Create design and deliver innovative and contemporary event wedding packages that showcase local produce infused with seasonal flavours.

We offer exceptional service, attention to detail and are passionate about delivering an event for you and your guests as you imagined it to be. Be it a wedding breakfast, cocktails or dinner we will work with you to design an event that will delight your guests.

The one thing we don't do: is offer you something anybody else can.

Allow us to create a wedding ceremony or event for you or selection one of our packages that meets your needs and budget.

SERVICE



WE ARE WITH YOU EVERY STEP OF THE WAY

Our team is here to ensure we plan every detail. We care and are passionate about delivering your day the way you imagined it to be.

CATERING



WE BRING A FRESH APPROACH

Our packages are flexible and we work together to design a menu package that works for your budget and your guests.

EXPERIENCE



EXPERIENCE WITH PASSION

Our team is experienced and can assist you with the smallest details. It all starts with listening to what you see.

DELIVERY



OUR SERVICE PROMISE

Every step of the way we are there to exceed your expectations and ensure every guest is looked after.

CEREMONY PACKAGES

SELECT A CEREMONY PACKAGE TO MEET YOUR NEEDS OR ALLOW US TO DESIGN ONE THAT CREATES A MEMORY.

DELUXE

9m carpet or floral path
Signing table with 2 chairs
Welcome board
24 guest chairs
\$1,200.00

ROMANCE

9m carpet or floral path
Signing table with 2 chairs
Welcome board
24 guest chairs
Decoration or floral arrangement for chair rows
Reserved signage for front row
\$1,500.00

ELEGANCE

9m carpet or floral path
Signing table with 2 chairs
Welcome board
24 guest chairs
Floral arrangement for chair rows
Reserved signage for front row
Wedding arch for couple to stand under
\$1,800.00

Additional chairs are available for hire and theming can be designed around your colour scheme.



FULL SERVICE SUITE

FULL SERVICE ALTERNATE PLATED

3 COURSE MENU

\$165 person based on 100 guests

THE FULL SERVICE SUITE INCLUDES:

- Venue table settings
- White tablescape with floral centre piece and candle light
- Alternate drop three course menu including Artisan breads, tea and coffee
- 4 hour classic beverage package
- Placement of place cards
- Printed menu
- Service team
- Cake table and gift table
- Cake cut and served with hot beverages
- Seating plan display easel
- Microphone and speakers for speeches

Enhancements and additional extras can be added to your day

- Petite fours garden \$15 per person
- Gin botanicals bespoke cocktail bar \$12 per person
- Late night slider bar \$12 per person
- Shared sides \$4 per person
- Tablescape upgrade \$10 per person
- Bonbonniere \$10 per person

Add a ceremony option

\$35.00 per person based on 1 hour package

- Ceremony venue
- Rose petal walk way
- 24 chairs
- Sparkling wine, beer and refreshments
- 3 canapes



PLATED MENU

ENTREES

Grilled Harvey Bay scallops, cauliflower puree, baby coriander, salmon caviar, crisp cauliflower chips (gf) (served hot)

Seared mountain pepper crusted beef carpaccio, crispy capers, aged parmesan, pesto music bread (gf without music bread)

Citrus cured Tasmanian salmon, Israeli cous cous, shaved fennel, citrus pearls (df)

Crisp pork belly, roast white onion puree, cider caramelised apples, puffed quinoa (gf) (served hot)

Smoked tangerine tea sesame crust tuna, cous cous, yuzu aioli, pickle lemongrass, cucumber, tangerine jelly, purple shiso (gf/lf/df)

Pumpkin gnocchi, white wine sauce, candid walnut, crisp basil (v) (served hot)

King fish ceviche, baby coriander, lemon, ginger dressing, heart of palm (gf)

Six freshly shucked pacific oysters, shallot, verjuice dressing (gf)

Roasted baby beet, heirloom carrot, goats curd, eschallot jam (v, gf)

Char Skull Island prawns, wilted warrigal greens, smoked egg plant puree (gf) (served hot)

Hand cut squid, lemon balm and chilli dust, lemon cream (gf) (served hot)

MAINS

Gippsland 150 day grain fed angus eye fillet, potato galette, wilted spinach, crisp onion rings, sticky jus

Blue eye cod, crisp, herb crust, crushed chats, lemon butter sauce (gf)

Lamp rump, roast kipflers, smoked carrot puree, mojo verde, rosemary jus (gf)

Corn-fed chicken supreme, bush honey baby vegetables, gratin potatoes, grain mustard jus (gf)

Cone Bay barramundi, smoked bacon, prawn and chive mash, beurre blanc (gf)

Crisp confit duck leg, le puy lentils, crisp pancetta, puree potato, balsamic jus (gf)

Shiraz braised lamb shank, colcannon mash, butter bean cassoulet (gf)

Tasmanian salmon, soba noodles, shiitake mushroom, bok choy

Seared mullet, warm olive, cherry tomato, snake bean salad, pomello dressing (gf)

Grilled romaine lettuce, roasted red onion, avocado, organic macadamias (gf, v)

Goats curd coquette, saltbush, wild forged mushrooms, bush tomato jam (gf,v)

Braised beef cheek, white polenta, black garlic, samphire greens

Smoked chicken breast, fondant potato, grilled asparagus, romesco sauce (gf)

DESSERTS

Liquid centred chocolate cake, vanilla bean ice cream, forest berries (gf)

Pavlova, lemon curd, berry compote, fresh cream (gf)

Salted caramel chocolate tart, maple syrup and pecan ice cream

Mango chiboust, ginger and lime sable, blueberry sorbet

Classic vanilla crème brulee with seasonal berries

Deconstructed, tiramisu, chocolate crumb

Rose water panna cotta, caramelized pistachio, red currant compote (gf)

Kalamansi cheese cake, raspberry dust, honey oat crumb

Smoked chocolate delice, white chocolate cream, chocolate pearls

Artisan cheese selection, lavosh, chutney

Chef's selection of petit fours (3 per person)





TABLE SELECTION

SELECTION OF SHARED BOARDS AND PLATTERS

\$150 per person based on 100 guests

THE TABLE SELECTION SUITE INCLUDES:

- Venue table settings
- White tablescape with floral centre piece and candle light
- 3 entrees, 3 mains, 3 sides and 2 desserts
- 4 hour beverage package
- Placement of place cards
- Printed menu
- Service team
- Cake table and gift table
- Cake cut and served with hot beverages
- Seating plan display easel
- Microphone and speakers for speeches

Enhancements and additional extras can be added to your day

- Petit fours garden \$15 per person
- Gin botanicals bespoke cocktail bar \$12 per person
- Late night slider bar \$12 per person
- Shared sides \$4 per person
- Tablescape upgrade \$10 per person
- Bonbonniere \$10 per person

Add a ceremony option

\$35.00 per person based on 1 hour package

- Ceremony venue
- Rose petal walk way
- 24 chairs
- Sparkling wine, beer and refreshments
- 3 canapes

TAPAS

TAPAS BOARDS

Barramundi and crab cake with sweet corn relish (gf)
Olive, goats cheese and roasted vegetable tartlet (v)
Smashed chickpea and spinach fritters with sumac yoghurt (gf,v)
King fish ceviche, palm hearts and baby coriander (gf)
Beef carpaccio with truffle oil (gf)
Grilled garlic prawns and chorizo with crusty garlic bread
Grilled lamb cutlets with salsa verde or romesco sauce (gf)
Roasted cauliflower floret, toasted almond powder (v)
Thyme, black garlic and hassleback roasted potatoes (v)
Garden herb salad with a lime dressing (gf,v)
Smashed chickpea, spinach fritters, sumac yoghurt (gf,v)
Goats curd stuffed fig, wrapped in prosciutto (gf)
Sweet potato, cashew fillos
Rare roast beef, potato rosti, bush tomato chutney (gf)

Macadamia and zucchini fritter, wattle seed aioli (v,gf)
Harvey Bay scallop, lemon aspen dressing, sealite (gf)
Karkalla rice paper rolls, sweet chilli (v,gf)
Loligo squid, pickled celery, macadamia (gf)
Fresh scallops, pickled baby veg, jungle curry dressing (gf)
Asparagus, peas, butter beans, radicchio, mint, yuzo dressing (v,gf)
Zucchini flowers, pecorino, truffle honey (gf, v)
Grilled haloumi, toasted organic hazelnuts, sherry reduction (gf, v)
Heirloom carrots, Persian fetta, baby rocket salad (gf,v)
Charred prawns, lemon aioli (gf)

DESSERT BOARDS

Holy Goat, cheese, rosemary salted lavosh, date, apple chutney
Dusted mini eclairs, coffee cream
Eton mess bowls (gf)

A JOY THAT IS SHARED
IS A JOY MADE DOUBLE.





COCKTAIL PACKAGE

COCKTAIL EVENT SELECTION OF CANAPES

\$150 per person based on 100 guests

THE COCKTAIL EVENT SELECTION SUITE INCLUDES:

- Venue table settings
- Venue florals and candlelight
- Selection of 6 canapes;
2 premium canapes;
2 substantial canapes; and
2 dessert canapes
- 4 hour beverage package
- Service team
- Cake table and gift table
- Cake cut and served as dessert canape
- Microphone and speakers for speeches

Enhancements and additional extras can be added to your day

- Petite fours garden \$15 per person
- Gin botanicals bespoke cocktail bar \$12 per person
- Late night slider bar \$12 per person
- Shared sides \$4 per person
- Tablescape upgrade \$10 per person
- Bonbonniere \$10 per person

Add a ceremony option

\$35.00 per person based on 1 hour package

- Ceremony venue
- Rose petal walk way
- 24 chairs
- Sparkling wine, beer and refreshments
- 3 canapes

CANAPE MENU



COLD SELECTION

- Vegetable sushi nori rolls (v)
- Smoked salmon blinis topped with chive cream, micro herbs
- Vegetarian rice paper rolls (gf, v)
- Rare roast beef rosti with horseradish cream (gf)
- Crisp corn tart with avocado, tomato salsa (gf, v)
- Spiced chicken tartlet topped with crispy shallot
- Pickled cucumber, roast vegetable ragout (gf, v)
- Caprese kebab, balsamic (gf, v)

COLD SELECTION PREMIUM

- Peking duck pancakes, hoisin sauce
- Fresh shucked oyster, shallot dressing (gf)
- Goats curd, fig, balsamic tartlet (v)
- Prawn rice paper rolls (gf)
- Smoked lamb with tuscan relish (gf)
- Salmon nigiri, honey soy (gf)
- Basil roasted cherry tomato, mascarpone tart (v)
- Minted pea, shaved pecorino crostini (v)

HOT SELECTION

- Mini wagyu slider on a brioche bun
- Salt and pepper squid, lime aioli
- Pea, mint rice croquette, spicy tomato jam (v)
- Potato wrapped prawn, yuzu mayo (gf)
- Blue cheese tartlet, caramelised onion (v)
- Roast vegetable frittata, lemon yoghurt (gf, v)
- Char siu barbecue pork bun, hoisin sauce
- Lamb fillet and eggplant skewers, harissa yoghurt (gf)
- Steamed vegetable bun (v)

HOT SELECTION PREMIUM

- Stuffed pumpkin flower, ricotta, corn (v)
- Cheese fatayer (v)
- Tender beef wellington, mushroom duxelle
- Honey lamb mignon, honey yoghurt (gf)
- Petite beef and red wine pies
- Petite moroccan lamb pie
- Grilled prawn cutlet, smoked romesco (gf)
- Crab spring roll
- French lamb cutlet, dukkha (gf)
- Crispy gruyere pattie, spiced jam (v)

SWEET SELECTION

- Mini lemon meringue tarts
- Petite chocolate caramel tarts
- Pistachio nougat (gf)
- Salted caramel & peanut squares (gf)
- Macaroon selection

SUBSTANTIAL SELECTION

- Battered flat head and chip box
- Thai beef salad box (gf)
- Braised beef and wet polenta bowl (gf)
- Kumara, pan-fried gnocchi, black garlic cream, shaved pepper pecorino (gf, v)
- Fresh herb, baby pea, pancetta risotto (gf)
- Heirloom carrot and baby beet salad, toasted pepitas, Puy lentils, smoked sheep feta (gf, v)
- Kale caesar salad, roasted pistachio, grilled ocean trout (gf)



BEVERAGE PACKAGE

CLASSIC

Ayana Sparkling Non Vintage - WA

This dry light bodied sparkling has fine bubbles providing a creamy texture, balance with delicate fresh fruit acidity.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2016 Worlds End Sav Blanc - SA

Gooseberry mixed with passion fruit aromas on the nose, followed by great fruit length on the palate.

2015 Worlds End Chardonnay - SA

New wave of Chardonnay which are elegant, textured & lean.

2014 Worlds End Shiraz - SA

This bold Shiraz offers power, vibrancy & black currant concentration with a hint of white pepper on the nose.

2014 Worlds End Cabernet Sauvignon - SA

Good forward fruit driven Cabernet that is well balanced & extremely approachable.

Wild One Shiraz - SA

This shiraz has generous plum fruit aromas & a hint of cracked pepper.

The beverage package also includes Pure Blonde,

Cascade Premium Light & a selection of carbonate beverages.

PREMIUM

Mad Hatter Sparkling Blanc de Blanc Non Vintage - Orange

Lively lemon citrus flavours, enhanced with zingy acidity & exquisitely fine bubbles.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2017 Island Tide Sav Blanc - Marlborough

Classic Marlborough Sauvignon Blanc from a region that keeps on topping the charts in this varietal.

2016 Mad Hatter Pinot Gris - Adelaide Hills

Juicy pear & citrus aromas followed by a touch of zesty grapefruit on the palate.

2015 Mad Hatter Shiraz 2015 - Gandagai

Dark, Mysterious & dripping with black fruit.

2016 Delatite Pinot Noir - VIC

This delicious Pinot is a blend of 60% of fruit sourced from vineyards in Yea & 40% bio dynamic grapes grown in Vic High Country. Intense rich ripe cherry flavours.

Shottesbrooke Regional Shiraz - SA

Deep red in colour with delightful aromas of cherries & red berry fruits.

The beverage package also includes Peroni Nastro Azzurro,

Cascade Premium Light & a selection of carbonate beverages.

BEVERAGE PACKAGE

SELECT A BEVERAGE PACKAGE TO MEET YOUR NEEDS OR
ALLOW US TO DESIGN ONE THAT CREATES A MEMORY.

SUPERIOR

PLEASE SELECT ONE

Chandon Non Vintage Brut - VIC

A bright & fresh fruit bouquet of citrus blossom, subtle pear & white nectarine combines with savoury characters of roasted nuts & delicate spices.

Tramonti Prosecco Non Vintage - King Valley

A fresh & vibrant sparkling with a delicate nose of pear & apple.

PLEASE SELECT ONE RED AND ONE WHITE WINE

2016 Amelia Park Trellis Sauvignon Blanc Semillon -
Margaret River

Named as 10 best new wineries by James Halliday.
Very clean, crisp & fresh flavours, aromas of passion fruit.

2016 Norfolk Rise Pinot Grigio - Mount Benson.
Elegant citrus characteristics.

2015 Amelia Park Trellis Cab Merlot - Margaret River

Rich bouquet of dark berries & mocha. Soft delicate palate of
red currants & plums.

2015 Menglers Hill Shiraz - Barossa

A Shiraz from the Barossa packed with ripe plum &
blackberry vibrancy.

*The beverage package includes Peroni Nastro Azzurro, Cascade
Premium Light & a selection of carbonate beverages.*

BEER UPGRADES *Per Person*

4 Pines Craft Beer // \$2.5

Asahi // \$2.5

Corona // \$2.5

Heineken // \$2.5

FRENCH CHAMPAGNE *Per Bottle*

Moët & Chandon Brut Impérial, France NV // \$120

Piper Heidsieck Non Vintage- Reims // \$99

SPIRITS *Each*

Archie Rose Spirits // \$12

House selection of spirits // \$12

Top shelf spirits // POA

COCKTAILS *Each*

Mojito // \$12

Margarita // \$12

Cosmopolitan // \$12

Non-alcoholic cocktails // \$8.5

Minimum order of 50 per cocktail



OUR AWARDS



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