

the secret ingredient is...

yarra valley  
CATERING

# Wedding



# Packages

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# Firstly, Congratulations...

... on your recent engagement.

The countdown has begun towards the momentous moment when you marry the partner you love the most.

Get ready to start planning one of the most memorable and meaningful days of your life, your wedding day. . .

## It all starts here...

Whether it is your own private property or a location throughout the picturesque Yarra Valley, Yarra Valley Catering is the perfect choice for your special occasion.

Yarra Valley Catering aim is, to provide first class catering for every occasion, by offering exceptional quality in every food item we create, to presentation, to the way we deliver it to you.

Executive Chef Andrew Forrer and his team of staff have designed the following Wedding Menus to suit a wide range of taste buds, whether it be – a casual wedding or a lavish affair or if you prefer, we can create a personalised menu to suit your event.



## A day to remember. . .

Yarra Valley Catering realises that your wedding day is a very special occasion. From the moment you make contact through to the day your event takes place, everyone at Yarra Valley Catering will be doing their utmost to ensure that your event is a truly memorable experience.

We understand that it is a very personal and an important day, which requires a lot of thought and planning to ensure it will be a day to remember for all. We ask that you start by, going back to your original list of wedding priorities and thinking about the overall style for your wedding you see in your dreams.

Our experience Functions & Events Manager welcomes the opportunity to meet with you and discuss with you directly all the niceties of your wedding day, ensuring you the confidence and support to make your wedding a day to remember.

# We love to create for couples who want at truly stunning and memorable wedding...

## Our Wedding Packages include;

- A Functions & Events Co-ordinator to help you organise your wedding day. We will work with you to help create your own personal touches using our Wedding Packages as a great starting point.
- Ceremony Registry setup
- Function Room Setup or Cocktail Room Setup
- Wedding Menu
  - Choose from a wide range of menu options or
  - Allow our Chef to tailor a menu just for you
- Meals for Children under 12 years of age will be charged at 50% of the total pp head price
- Bar Serviced
- All staff included; Kitchen & Floor Staff
- Stanley Rogers Cutlery, Churchill Crockery and condiments



# Garden Wedding Ceremony Packages



Yarra Valley Catering loves to create for couples who want a truly stunning memorable wedding.  
With locations throughout the picturesque Yarra Valley with panoramic views, Yarra Valley Catering is the perfect choice for your special day.

	PRICES TO 30/06/2011
<b>Package 1 – GARDEN WEDDING CEREMONY SETUP</b> Suggested layout three rows of five either side of aisle - 30 White Folding Chairs - Registry Table, Line and two chairs Includes – setup and pack down	<b>\$650.00</b>
<b>Package 2 – GARDEN WEDDING CEREMONY SETUP</b> Suggested layout three rows of five either side of aisle - 30 White Folding Chairs - 10mtr Red Carpet Runner - Registry Table, Line and two chairs Includes – setup and pack down	<b>\$750.00</b>
<b>Package 3 – GARDEN WEDDING CEREMONY SETUP</b> Suggested layout three rows of five either side of aisle - 30 White Folding Chairs - 30 Chair Covers & Sashes - Registry Table, Line and two chairs Includes – setup and pack down	<b>\$1050.00</b>
<b>Package 4 – GARDEN WEDDING CEREMONY SETUP</b> Suggested layout three rows of five either side of aisle - 50 White Folding Chairs - 10 Clusters of Roses (Aisle Chairs only) - 10mtr Red Carpet Runner - Registry Table, Line and two chairs Includes – setup and pack down	<b>\$1450.00</b>

Wedding Function Room Prices are based on 100 people  
\*Pricing Excl. GST

# Wedding Function Room Packages



Our qualified team of staff will look after every minute detail to ensure that your event runs smoothly and is a day to be remembered for you and your guests

	PRICES TO 30/06/2011
<b>Package 1 – WEDDING ROOM FUNCTION SETUP</b> <ul style="list-style-type: none"> <li>- White Damask Linen</li> <li>- White Damask Linen Serviettes</li> <li>- Bridal Skirting (Bridal Table)</li> <li>- Present table &amp; Bridal Cake Table</li> </ul> Includes – setup and pack down	<b>\$18.50</b>
<b>Package 2 – WEDDING ROOM FUNCTION SETUP</b> <ul style="list-style-type: none"> <li>- Linen Underlay &amp; Table Runner</li> <li>- White Damask Line Serviettes</li> <li>- Bridal Skirting (Bridal Table)</li> <li>- Present table &amp; Bridal Cake Table</li> </ul> Includes – setup and pack down	<b>\$22.50</b>
<b>Package 3 – WEDDING ROOM FUNCTION SETUP</b> <ul style="list-style-type: none"> <li>- Linen Underlay &amp; Overlay</li> <li>- White Damask Line Serviettes</li> <li>- Bridal Skirting (Bridal Table)</li> <li>- Chair Covers/Sashes</li> <li>- Present table &amp; Bridal Cake Table</li> </ul> Includes – setup and pack down	<b>\$26.50</b>
<b>Package 4 – WEDDING ROOM FUNCTION SETUP</b> <ul style="list-style-type: none"> <li>- Linen Underlay &amp; Overlay</li> <li>- White Damask Line Serviettes</li> <li>- Bridal Skirting (Bridal Table)</li> <li>- Chair Covers/Sashes</li> <li>- Candelabra's with candles</li> <li>- Bridal Table</li> <li>- Present table &amp; Bridal Cake Table</li> </ul> Includes – setup and pack down	<b>\$30.50</b>

Wedding Function Room Prices are based on 100 people  
 \*Pricing Excl. GST

# Fine Dining



	PRICES TO 30/06/2011
<b>Package 1 ~ FINE DINING 2 COURSE – 2hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Main Course – Choose 2 Mains	<b>\$45.00</b>
<b>Package 2 ~ FINE DINING 3 COURSE – 3hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Main Course – Choose 2 Mains Desserts – Choose 2 Desserts	<b>\$60.00</b>
<b>Package 3 ~ FINE DINING 4 COURSE – 4hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Entree – Choose 2 Entrees Main Course – Choose Mains Desserts – Choose 2 Desserts	<b>\$75.00</b>
<b>Package 4 ~ FINE DINING 5 COURSE – 5hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Appetiser – Chefs' Selection Entree – Choose 2 Entree Main Course – Choose 2 Mains Desserts – Choose 2 Desserts	<b>\$90.00</b>

Pricing Excl. GST

## FINE DINING PACKAGES INCLUSIONS;

- Chef and Kitchen Staff
- Food Service ~ Wait Staff Ratio 1:30 guests
- Crockery & Cutlery and napkins
- Menu choice of service;
  - ~ Traditional 50 / 50 Drop
  - or
  - ~ For the more Organised Bride to be; why not pre-send your Menu with the invitation and allow your guest to choose.
- For more details on how, contact Andrew Forrer 0417 928 338
- Condiments

## FINE DINING MENU

- Pre-Dinner Canapés** - Chefs' Selection  
- 3 types of Canapés
- Breads** - Bread Rolls served with portion butter
- Appetiser** - Chefs' Selection
- Entree**
- Grilled Porterhouse cooked rare served sliced atop a Greek salad
  - Carpaccio with fresh herbs
  - Cajun Chicken on a fresh green bean, avocado, semi sundried tomatoes, cashews with wholegrain mustard honey
  - Pesto Chicken Tenderloins atop a Walnut Salad
  - Zucchini Flowers filled with wild mushroom risotto ~ *Seasonal only*
  - Grilled Prawns on an avocado, tomato, cucumber & coriander salsa with a gremolata dressing
  - Agnoloni Roasted Pumpkin & Onion with a herbed ricotta
  - Gnocchi al quattro formaggi
  - Pumpkin Gnocchi with rocket pesto
  - Smoked Salmon stacks between crisp pita bread with wild rocket salad with a wasabi yoghurt
  - Coconut Prawns with turmeric coriander mayonnaise on a mesculin salad
  - Prawns with a spicy pesto cream sauce on a cous cous
  - Spiced Roasted Pumpkin and Spinach Risotto
  - Buttery wine risotto with smoked salmon and baby spinach
- Main Course**
- Grilled Barramundi with a lemon & caper berry sauce
  - Grilled Atlantic Salmon with citrus butter dill sauce and flake almonds
  - Blue-Eye with chilli sherry vinegar
  - Free Range Breast of Chicken filled with a crab filling served with a light hollandaise
  - Chicken Breast filled with baby spinach, Persian fetta, sundried tomatoes, served with a béarnaise sauce
  - Chicken Wellington; Breast of chicken filled with spinach, mushrooms, bacon & onion wrapped in pastry served with a cream mushroom sauce
  - Hazelnut Butternut Quail served on Asian greens
  - Traditional Beef Wellington served with a Hermitage jus
  - Filet Mignon wrapped in bacon grilled served with a pepper cream sauce
  - Eye Fillet topped with char-grilled vegetables & bocconcini served with a deep red wine jus
  - Kangaroo Fillet spiced with native pepper berry cooked medium-rare on potato & pumpkin mash with a beetroot relish
  - Roast Lamb Rump with a balsamic syrup on roasted beetroot & carrots
  - Rack of Lamb influenced with Native Australian flavours on a garlic & spinach mash potato
  - Grilled 2 Pt Pork Cutlet on a corn & potato mash served with a ginger plum sauce
- Desserts**
- Individual Chocolate Mousse Towers
  - Lemon & Lime Citrus Tart
  - Raspberry Mousse Pavlova Roulade
  - Wild Berry Baked Cheesecake
  - Rich Chocolate Decadence Mud Cake
  - Chocolate Profiteroles filled Gran Marnier crème patisserie

# Grazing Canapés Platters



PRICES TO  
30/6/2011

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## Short & Sweet – 1 hour service

\$25.00

8 Varieties of Hot & Cold Canapes  
Served for a 1hour duration  
Choose your selection of 8 Hot & Cold Canapes  
to be served to your guests

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## Something to Talk About – 2 hour service

\$40.00

12 Varieties of Hot & Cold Canapes  
Served for a 2 hour duration  
Choose your selection of 12 Hot & Cold Canapes  
to be served to your guests

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## The Main Event – 3 hour service

\$55.00

10 Varieties of Hot & Cold Canapes and 1 Small Plated Meal  
Served for a 3 hour duration  
Choose your selection of 10 Hot & Cold Canapes  
and 2 Small Plated Meal  
to be served to your guests

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## Dancing the Night Away – 4 hour service

\$65.00

12 Varieties of Hot & Cold Canapes  
and 3 Small Plated Meals and 5 Dessert Canapes  
Served for a 4hour duration  
Choose your selection of 12 Hot & Cold Canapes  
and 3 Small Plated Meals and 5 Dessert Canapes  
to be served to your guests

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Pricing Excl. GST

### GRAZING CANAPES PLATTERS PACKAGES INCLUSIONS;

- Chef and Kitchen Staff
- Food Service - Wait Staff Ratio 1:30 guests
- Crockery, Cutlery and Napkins
- Condiments

# Canapés List

## Cold

1. Squid Rings with lemon risotto
2. Rockmelon, mint & prosciutto sticks
3. Point Sandwiches with a variety of fillings
4. Seared tuna with lime leaf and peanuts
5. Crab with lemon, parsley & chilli atop little toasts
6. Seared Beef with roasted tomato salsa
7. Rare Roast Beef atop Melba toast with bush tomato chutney
8. Soy Beef with pickled ginger wrapped with a seaweed band
9. Artichoke tarlets
10. Watermelon squares top with fetta & sumac olive spiced
11. Walnut Crisps with creamed goat's cheese & pear
12. Gravlax with dill dressing on pumpernickel
13. Smoked Salmon atop creme fraiche in a pastry boat
14. Lime coconut pancakes with coriander chicken & mint
15. Individual BLT's on Melba toast
16. Greek Salad Shot served in shot glass
17. Bruschetta
18. Individual Antipasto Sticks
19. Crostini Wrapped with prosciutto
20. Individual Bread Crisps top with a selection of dips
21. Smoked Salmon cones filled with baby spinach & native river mint cream cheese on mini toast
22. Barilla Bay Oysters served with sweet chilli and lime dressing served in spoon
23. Barilla Bay Oysters served natural on ice
24. Oyster Shooter with chilled Bloody Mary cocktail ~ Dash of vodka additional \$1.00
25. Fresh Prawns served with a cocktail sauce
26. Seared Scallops lime and coconut served in spoon
27. Fresh Asparagus wrapped prosciutto served a béarnaise sauce ~ Seasonal
28. Peking Duck Pancake
29. Grilled Thai Beef salad garnished with coriander served in spoon
30. Grilled Thai Chicken salad garnished with coriander served in spoon
31. Caramelised Onion Tarts served Yarra Valley Goats gherm
32. Vietnamese Rice Paper Rolls ~ This section of elite Rice Paper Rolls is an additional \$1.00
  - a. Apple & Duck
  - b. Prawn & BBQ Pork
  - c. Vegetarian
  - d. Chicken & Avocado
33. Sushi ~ This selection of elite sushi is an additional \$2.00 per person
  - a. Nigiri Cucumber
  - b. Nigiri Egg
  - c. Nigiri Prawn
  - d. Sushi Ball
  - e. California Roll
  - f. Sushi Cone Roll
  - g. Sushi Green Tea Noodle Roll
  - h. Sushi inside out roll
  - i. Sushi Rainbow Roll
  - j. Sushi Yakari Roll

34. Sushi ~ Tokyo Rolls
  - a. Smoked Salmon
  - b. Teriyaki Chicken
  - c. Peking Duck
  - d. Fresh Raw Tuna
  - e. Cooked Tuna
  - f. Crab
  - g. Egg & Avocado

## Hot

35. Baby Cheese Burger; Baby bun with beef pattie, tomato, cheese and chutney
36. J-Crumb Green Olives filled fetta & parsley lightly fried
37. Oyster Kilpatrick, baked with shredded bacon & our own Kilpatrick sauce served in shell
38. Crumbed Scallops
39. Scallop Mornay, baked with our own Mornay sauce served in shell
40. Soup Sip –Your choice of soup served in shot glass
41. Fresh Calamari rings rolled in a J-Crumb and lemon myrtle
42. Salt & Pepper Calamari
43. Savoury Scones –Roasted Pumpkin & Kalamati Olive
44. Spicy Beef Bites
45. Mediterranean Falafel Balls
46. Crumbed Camembert Cheese
47. Brocoli, Cauliflower & Cheese Triangle
48. Seafood
  - a. Crumbed Whiting Fish Bites
  - b. Tempura Battered Flathead tails
  - c. Tempura Battered Whiting Goujons
  - d. Battered Fillet Cocktail Bites
  - e. Crumbed Whiting Fish Bites
49. Seafood Cakes
  - a. Thai Crab Cakes
  - b. Spicy Prawn Cakes
  - c. Thai Fish Cakes
50. Empanada
  - a. Mexican Potato and Green Pea
  - b. Sweet Potato and Cashew
  - c. Beef and Red Bean
51. Meatballs
  - a. Beef Terriyaki
  - b. Chicken & Macadamia
  - c. Beef Chinese Chilli
  - d. Chicken, Coriander & Sesame
  - e. Mexican
  - f. Moroccan Lamb
  - g. Minted Lamb
52. Prawns
  - a. Tempura Battered Prawn
  - b. Prawn wrapped with potato strands
  - c. Beer Battered Prawn
  - d. Japanese Crumb Prawn
  - e. Crumb Somen Noodle Prawn Ball
  - f. Prawn Twister
  - g. Coconut Crumbed Prawn
  - h. Sesame Prawn Toast

- i. Panko Prawns
- j. Filo Prawn
- k. Prawn Parcel
- 53. Samosa
  - a. Meat
  - b. Vegetable
  - c. Curried Chicken
  - d. Water Chestnut & Shitake Mushroom
- 54. Mini Wood Fired Pizzettes
  - a. Wood Fire Bocconcini, Semi Sundried Tomato and Basil Pizzette
  - b. Wood Fire Caramelised Pear & Prosciutto Pizzette
  - c. Wood Fire Rustic Ham & Roasted Pepper Pizzette
  - d. Wood Fire Babaganoosh
- 55. Calzone
  - a. Caramelised Onion & Blue Cheese
  - b. Eggplant & Mozzarella
- 56. Skewers
  - a. Yakitori Chicken Skewers
  - b. Thai Satay Chicken Skewers
  - c. Moroccan Lamb skewers
  - d. Thai Satay Chicken
  - e. Cajun Chicken
  - f. Yakitori Chicken
  - g. Tandoori Chicken
  - h. Teriyaki Beef
  - i. Moroccan Lamb
  - j. Honey, Soy & Rosemary Lamb
- 57. Mini Quiches
  - a. Lorraine
  - b. Vegetarian
  - c. Tomato & Ham
- 58. Gourmet Quiches
  - a. Chicken & Leek
  - b. Mushroom & Tomato
  - c. Spinach & Ricotta
- 59. Filo Mini's
  - a. Chicken & Mushroom
  - b. Chicken & Avocado
  - c. Spinach & Ricotta
  - d. Pumpkin & Roast Capsicum
  - e. Spinach & Bolognaise
  - f. Moroccan Lamb & Pinenut
  - g. Spinach & Cheese
- 60. Gourmet Mini Pies
  - a. Wagyu Beef & Peppercorn
  - b. King Island Beef
  - c. Barramundi & Bechamel
  - d. Peking Duck
  - e. Wild Mushroom & Truffle Oil
  - f. Scallop & Chervil
  - g. Thai vegetable
  - h. Cheese & Onion
  - i. Moroccan Lamb
  - j. Chicken & Mushroom
  - k. Chicken Curry
  - l. Beef Burgundy

- m. Chicken & Leek
- n. Lemon, Lime & Chilli Chicken
- o. Thai Chicken
- p. Lamb & Rosemary
- q. Shepherds Pie
- 61. Gourmet Savoury Rolls
  - a. Spinach & Ricotta
  - b. Char Sui Pork
  - c. Moroccan
  - d. Thai Chicken
- 62. Savoury Muffins
  - a. Corn, Cheese & Chive
  - b. Char-grilled Pumpkin & Green Olives
- 63. Arancini Cocktail Balls
  - a. Blue Cheese Filling with a tomato ragout
  - b. Basil Pesto Filling with a tomato ragout
  - c. Mozzarella Filling with a tomato ragout
  - d. Mushroom & Goats Gherv
- 64. Dim Sim/Wontons
  - a. Vegetarian Dim Sim
  - b. Mini Beef Dim Sim
  - c. Mini Chicken Dim Sim
  - d. Chicken, Ginger & Wasabi Chilli Wonton
  - e. Pesto & Chicken Wonton
  - f. Pork, soy bean curd Szechwan wild spinach Wonton
  - g. Prawn, coriander & water chestnut Wonton
- 65. Dumplings
  - a. Kangaroo & lemon Myrtle
  - b. Crocodile & Wattle Seed
  - c. Barramundi
  - d. Prawn & Bush Tomato
  - e. Curried Vegetable
  - f. Duck & Native Davidson Plum
  - g. Organic Chicken & Coriander
  - h. Scallop
- 66. Mini Wellingtons
  - a. Mini Beef Wellington -Bite size
  - b. Mini Butter Chicken Wellington -Bite size
- 67. Mini Mignons
  - a. Lamb & Bush Tomato wrapped in bacon
  - b. Peppered Angus Beef wrapped in bacon
  - c. Cajun Chicken
- 68. Gourmet Savoury Tarts
  - a. Goats Cheese, Olive & Red Capsicum
  - b. Spinach, Sundried Tomato and onion
  - c. Zucchini & Pumpkin
  - d. Spiced Roasted Pumpkin topped with Persian Fetta
  - e. Thai Chicken Green Curry
  - f. Olive & Boconcini
  - g. Ratatouille
  - h. Thai Chicken & Mushroom
- 69. Frittata in wonton pastry
  - a. Leek & Bacon
  - b. Antipasto
  - c. Spinach, Fetta & Olives
  - d. Roasted Vegetable

70. Sui Mai served in Chinese spoon
  - a. Prawn, Garlic, Chive & Water Chestnut
  - b. Roast Duck Shanghai style
  - c. Organic Chicken & Chive
71. Spring Rolls
  - a. Vegetable
  - b. Prawn
  - c. Chicken, Pork and Shiitake Mushroom
  - d. Vegetable & Black Bean spring roll wrapped with a seaweed band
  - e. Apple & Duck
  - f. Prawn, Crab & Coriander
  - g. Beef
72. Vol au Vents
  - a. Chicken & Corn
  - b. Chicken & Mushroom
  - c. Bacon & Egg
  - d. Mexican Beef

## Small Plated Meals

73. Hokkien Mee~ Packaged in noodle boxes with chopsticks  
The perfect combination including thick egg noodles, prawns, chicken and beef with local seasonal vegetables tossed in the wok with our own sassy soy sauce with a hint of chilli
74. Mini Steak Sandwich ~ Served on a small plate  
Porterhouse Steak MSA Grade cooked to perfection served between lightly toasted sourdough bread with lettuce, slice tomato, local tasty cheese and bush tomato chutney
75. Pumpkin Gnocchi~ Served on a small plate  
Freshly made pumpkin gnocchi made with the finest ingredients tossed with baby spinach & toasted pinenuts, served with a basil infused napoli sauce finished with Yarra Valley Dairy goats gherm
76. Chicken Tikka~ Serve on a small plate  
Grilled Chicken tenderloins marinated in yoghurt, ginger, hint of chilli, turmeric, garam marsala served with naaethn bread, mango chutney and yoghurt
77. Sushi Plate~Served on a small plate  
Select three from the elite Sushi list compliment with pickled ginger, wasabi and sweet chilli & lime soy
78. Mediterranean Risotto~ Served on a small plate  
Arborio rice cooked in a vegetable stock with sundried tomato pesto, seasonal char-grilled vegetables and freshly shaved parmesan cheese
79. Prawn & Avocado Salad~ Served in a small cup  
Black tiger prawn and Crab tossed through our own seafood cocktail sauce with avocado, witlof and baby cos lettuce
80. BBQ'd Tiger Prawns~ Served on a small plate  
BBQ'd Tiger Prawns cooked to perfection, gently tossed with a sweet chilli cream reduction served on a rice pilaf
81. Tandoori Chicken ~ Served on small plate  
Chicken tenderloins marinated in our own traditional tandoori recipe, cooked to perfection served atop roti bread complimented with a yoghurt & lime dipping sauce
82. Chinese Wonton Soup~ Served in small Chinese Bowl with Spoon  
Chinese Wonton soup with lemongrass and coriander

83. Peking Duck Pancake ~ Served on small plate  
Peking Duck Pancake served with a julienne veg salad and Davidson plum dipping sauce
84. Seafood Plate ~ Served on small plate  
Fresh Battered Flathead tails, J-Crumb Lemon Myrtle Calamari, Tempura Battered Prawn served with individual tartare sauce and lemon wedge
85. Oysters Trio ~ Natural, Sweet Chilli & Lime and Kilpatrick

## Dessert Canapes

86. Apple Cinnamon Almondine Tart
87. Berry Almondine Tart
88. Mixed Berry Cheesecake
89. Marz Mini
90. Lemon Meringue
91. Chocolate Meltdown
92. Brown Sugar Apple Crumble
93. Cookies 'n' Cream Cheesecake
94. Toblerone Cheesecake
95. Hummingbird Baby Cake
96. Orange Almond Baby Cake
97. Triple Chocolate Mousse
98. White Chocolate & Passionfruit Baked Cheesecake
99. Black Forest Cheesecake
100. New York Cheesecake
101. Tiramisu
102. Sticky Date
103. Raspberry Lammies
104. Lemon Tart
105. Fresh Fruit Tart
106. Citrus Poppy Tops
107. Chocolate Mousse
108. Lovely Lammies
109. Baby Decadence
110. Bailey's Cheesecake
111. Chocolate Profiterole
112. Drunken Black Sambucca Strawberries
113. Chocolate Dipped Strawberries

# Shared Table Platters


 PRICES TO  
 30/06/2011

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**Package 1 ~ SHARED TABLE PLATTERS 2 COURSE – 2hrs SERVICE \$45.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Shared Table Platters – Choose 2 Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables

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**Package 2 ~ SHARED TABLE PLATTERS 3 COURSE – 3hrs SERVICE \$60.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Shared Table Platters – Choose Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables
- Desserts – Choose 2 Desserts

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**Package 3 ~ SHARED TABLE PLATTERS 4 COURSE – 4hrs SERVICE \$75.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Soup – Choose 2 Soups
- Shared Table Platters – Choose Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables
- Desserts – Choose 2 Desserts

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**Package 4 ~ SHARED TABLE PLATTERS 5 COURSE – 5hrs SERVICE \$90.00**

- Pre-Dinner Canapés – Chefs' Selection
- Breads – Choose 1 Bread option
- Appetiser – Chefs' Selection
- Soup – Choose 2 Soups
- Shared Table Platters – Choose Main Platters
- Salads & Vegetables – Choose 3 Salads & Vegetables
- Desserts – Choose 2 Desserts

Pricing Excl. GST

**SHARED TABLE PLATTERS PACKAGES INCLUSIONS;**

- Chef and Kitchen Staff
- Food Service -Wait Staff Ratio 1:30 guests
- Crockery & Cutlery and napkins
- Condiments

## SHARE TABLE PLATTERS MENU

- Pre-Dinner Canapés** - Chefs' Selection  
 - 3 types of Canapés
- Breads** - Bread Rolls served with portion butter  
 - Bread Loaves served with flavour oil
- Appetiser** - Chefs' Selection
- Soup** - Cream of Pumpkin  
 - Pea & Ham  
 - Potato & Leek  
 - Cream of Mushroom  
 - Minestrone  
 - French Onion  
 - Spring Vegetable  
 - Chicken & Corn
- Shared Table Platters** - Grilled 2 Point Lamb rack seasoned with Native Bush flavours  
 - Kangaroo Roast influenced with Australian Native pepper rub served with a chocolate jus  
 - Atlantic Salmon Steak with a infused citrus burnt butter sauce  
 - Pork Spare Ribs blasted with a Jim Beam bbq sauce  
 - Lamb Shanks double braise in a rich red wine sauce  
 - Porterhouse Steak cooked medium served with a deep cab sav jus  
 - Breast of Chicken filled with baby spinach, Persian fetta & sundried tomato  
 - Chicken Marsala  
 - Butter Chicken (mild) served with fragrant jasmine rice  
 - Thai Green Chicken Curry served with rice  
 - Beef Lasagne  
 - Spinach & Ricotta Cannelloni  
 - Roasted Vegetable Frittata
- |               |   |                   |  |
|---------------|---|-------------------|--|
| <b>Salads</b> | <ul style="list-style-type: none"> <li>- Tossed Green Garden</li> <li>- Roasted Mediterranean</li> <li>- Caesar</li> <li>- Coleslaw</li> <li>- Greek</li> <li>- Waldorf</li> <li>- Sweet Potato &amp; Snow Peas</li> <li>- Creamy Potato</li> <li>- Rice</li> </ul> | <b>Vegetables</b> | <ul style="list-style-type: none"> <li>- Roast Chat Potatoes</li> <li>- Potato Mash</li> <li>- Roast Carrots</li> <li>- Spiced Roast Pumpkin</li> <li>- Medley of Green Vegetables</li> <li>- Panache of Vegetables</li> <li>- Corn on the Cob</li> <li>- Ratatouille</li> <li>- Cauliflower w cheese sauce</li> </ul> |
|---------------|---|-------------------|--|
- Desserts** - Lemon & Lime Citrus Tart  
 - Baked Cheesecake  
 - Wildberry Cheesecake  
 - Chocolate Mousse  
 - Raspberry Pavlova Roulade  
 - Mississippi Mud Cake  
 - Flourless Orange & Almond Cake  
 - Blueberry & Almond Cream Tart  
 - Sticky Date Pudding  
 - Pavlova topped with Fresh Fruit

# Gourmet BBQ


 PRICES TO  
 30/06/2011

<b>Package 1 – GOURMET BBQ 2 COURSE – 2hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Gourmet BBQ Meats – Choose 2 Meats Salads – Choose 3 Salads	<b>\$40.00</b>
<b>Package 2 – GOURMET BBQ 3 COURSE – 3hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Gourmet BBQ Meats – Choose 2 Meats Salads – Choose 3 Salads Desserts – Choose 2 Desserts	<b>\$55.00</b>
<b>Package 3 – GOURMET BBQ 4 COURSE – 4hrs SERVICE</b> Pre-Dinner Canapés – Chefs' Selection Breads Appetiser – Chefs' Selection Gourmet BBQ Meats – Choose 2 Meats Salads – Choose 3 Salads Desserts – Choose 2 Desserts	<b>\$68.50</b>

Pricing Excl .GST

## GOURMET BBQ PACKAGES INCLUSIONS;

- Chef and Kitchen Staff
- Food Service - Wait Staff Ratio 1:30 guests
- Buffet Table & Buffet Table Linen
- Crockery, Cutlery and Napkins
- Condiments

## GOURMET BBQ MENU

- Pre-Dinner Canapés** - Chefs' Selection  
- 3 types of Canapés
- Breads** - Bread Rolls served with portion butter
- Appetiser** - Chefs' Selection
- Gourmet BBQ Meats** - Prawn Tails skewered – served with your choice of sauce;  
*Sweet Chilli* or *Thai Satay*
- Beef Skewers – served with a spicy plum sauce
  - Cajun Chicken Skewers (2 per person)
  - Yakitori Chicken Skewers (2 per person)
  - Seafood Kebab – Prawn, Scallop & Fish goujons drizzled with lemon juice
  - Vegetable Kebabs – brushed with a basil pesto marinade
  - Gourmet Sausages – 2 types (2 per person)
  - Atlantic Salmon – seasoned with Lemon Myrtle
  - Wild Barramundi (1 per person)
  - Kangaroo Skewers – seasoned with Bush Australian Native spices
  - Porterhouse Steak (1 per person)
  - Pork Loin Chops (1 per person)
- Salads**
- Tossed Green Garden
  - Roasted Mediterranean
  - Caesar
  - Coleslaw
  - Greek
  - Waldorf
  - Sweet Potato & Snow Peas
  - Creamy Potato
  - Moroccan Cous Cous
  - Rice
  - Pasta
- Desserts**
- Apple Strudel
  - Apple Crumble
  - Baked Cheesecake
  - Wildberry Cheesecake
  - Chocolate Mousse
  - Raspberry Pavlova Roulade
  - Black Forrest
  - Mississippi Mud Cake
  - Citrus Tart
  - Blueberry & Almond Cream Tart

# Buffets



PRICES TO  
 30/06/2011

<b>Package 1 ~ BUFFET 2 COURSE – 2hrs SERVICE</b>	<b>\$35.00</b>
Pre-Dinner Canapés – Chefs' Selection	
Breads	
Buffet Table – Choose 2 Meats	
Salads – Choose 3 Salads	
<b>Package 2 ~ BUFFET 3 COURSE – 3hrs SERVICE</b>	<b>\$48.00</b>
Pre-Dinner Canapés – Chefs' Selection	
Breads	
Buffet Table – Choose 2 Meats	
Salads – Choose 3 Salads	
Desserts – Choose 2 Desserts	
<b>Package 3 ~ BUFFET 4 COURSE – 4hrs SERVICE</b>	<b>\$60.00</b>
Pre-Dinner Canapés – Chefs' Selection	
Breads	
Soup – Choose 2 Soups	
Buffet Table – Choose 2 Meats	
Salads – Choose 3 Salads	
Desserts – Choose 2 Desserts	
<b>Package 4 ~ BUFFET 5 COURSE – 5hrs SERVICE</b>	<b>\$70.00</b>
Pre-Dinner Canapés – Chefs' Selection	
Breads	
Appetiser – Chefs' Selection	
Soup – Choose 2 Soups	
Buffet Table – Choose 2 Meats	
Salads – Choose 4 Salads	
Desserts – Choose 2 Desserts	

Pricing Excl .GST

## BUFFET PACKAGES INCLUSIONS;

- Chef and Kitchen Staff
- Food Service ~ Wait Staff Ratio 1:30 guests
- Buffet Table & Buffet Table Linen
- Crockery, Cutlery and Napkins
- Condiments

## BUFFET MENU

- Pre-Dinner Canapés** - Chefs' Selection  
- 3 types of Canapés
- Breads** - Bread Rolls served with portion butter
- Appetiser** - Chefs' Selection
- Soup**
- Cream of Pumpkin
  - Pea & Ham
  - Potato & Leek
  - Cream of Mushroom
  - Minestrone
  - French Onion
  - Spring Vegetable
  - Chicken & Corn
- Buffet Table**
- Roast Beef
  - Roast Chicken
  - Roast Pork
  - Roast Lamb
  - Cold Meat Platter; Ham of the Bone, Salami (mild), Smoked Salmon
  - Fresh Prawns served chilled
  - Beef Lasagne
  - Spinach & Ricotta Cannelloni
  - Chicken Alla-panna with Avocado & Spinach
  - Butter Chicken served with rice
  - Thai Green Chicken Curry served with rice
  - Roasted Vegetable Frittata
- Salads**
- Tossed Green Garden
  - Roasted Mediterranean
  - Caesar
  - Coleslaw
  - Greek
  - Waldorf
  - Sweet Potato & Snow Peas
  - Creamy Potato
  - Moroccan Cous Cous
  - Rice
  - Pasta
- Desserts**
- Apple Strudel
  - Apple Crumble
  - Baked Cheesecake
  - Wildberry Cheesecake
  - Chocolate Mousse
  - Raspberry Pavlova Roulade
  - Black Forrest
  - Mississippi Mud Cake
  - Citrus Tart
  - Blueberry & Almond Cream Tart

# Bar Staff Service Packages



PRICES TO  
 30/06/2011

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## Package 1 ~ Bar Staff Service Package

\$14.50

- Service
  - 5hrs service
  - Alcohol & Beverage Drinks are served on the Bar Setup only
  - Coffee & Tea is self served from a Coffee Station
- Staff
  - Qualified Staff Included
- Equipment
  - Glasseare, Bar Setup, and Ice included
- Conditions
  - Alcohol and Beverage Drinks are supplied by client for the event, please ensure all drinks are CHILLED prior your event.

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## Package 2 ~ Bar Staff Service Package

\$16.50

- Service
  - 5hrs service
  - Alcohol & Beverage Drinks are served on the Bar Setup and Wine Bottles & Water to the table
  - Coffee & Tea is self served from a Coffee Station
- Staff
  - Qualified Staff Included
- Equipment
  - Glasseare, Bar Setup, and Ice included
- Conditions
  - Alcohol and Beverage Drinks are supplied by client for the event, please ensure all drinks are CHILLED prior your event.

Pricing Excl. GST

# Beverage Drinks Packages



PRICES TO  
30/06/2011

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## Package 1 ~ Standard Drinks Package – 5hrs

\$45.00

- Service – 5hrs service
- Alcohol & Beverage Drinks are served on the Bar Setup only and Wine Bottles & Water to the table
- Staff – Qualified Staff Included
- Equipment – Glasseare, Bar Setup, and Ice included
- Beer – Please choose 2 Standard Beers
- Sparkling Wine – Please choose 1 Standard Sparkling Wine
- White Wine – Please choose 1 Standard White Wine
- Red Wine – Please choose 1 Standard Red Wine
- Non-Alcoholic Drinks – Please choose 2 Non-Alcoholic Drinks
- Coffee & Tea – Coffee & Tea is self served from a Coffee Station

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## Package 2 ~ Premium Drinks Package – 5 hrs

\$65.00

- Service – 5hrs service
- Alcohol & Beverage Drinks are served on the Bar Setup only and Wine Bottles & Water to the table
- Staff – Qualified Staff Included
- Equipment – Glasseare, Bar Setup, and Ice included
- Beer – Please choose 2 Premium Beers
- Sparkling Wine – Please choose 1 Premium Sparkling Wine
- White Wine – Please choose 2 Premium White Wine
- Red Wine – Please choose 2 Premium Red Wine
- Non-Alcoholic Drinks – Please choose 3 Non-Alcoholic Drinks
- Coffee & Tea – Coffee & Tea is served to the table

Pricing Excl. GST

### Additional Notes:

- Spirits can be made available upon request
- Beverages are only served in conjunction with food service
- Non-Alcoholic Sparkling is available upon request
- Additional Time must be arranged prior to the commencement of the event
- Due availability and vintage changes some products may not be available, suitable replacements will be used instead

## STANDARD DRINKS MENU

<b>Beer</b>	Carlton Draught Victoria Bitter Fosters Sterling Carlton Cold Melbourne Bitter Pure Blond Carlton Mid
<b>Sparkling Wine</b>	Willowglen Brut Sacred Hill Brut Emeri Sparkling Pinot Grigio Emeri Sparkling Sauvignon Blanc Emeri Pinot Noir Chardonnay Emeri Sparkling Shiraz
<b>White Wine</b>	Emeri Sparkling Pinot Grigio Deen Vat 2 Sauvignon Blanc Deen Vat 6 Verdelho Deen Vat 7 Chardonnay Willowglen Semillon Sauvignon Blanc Willowglen Chardonnay Willowglen Semillon Chardonnay Willowglen Riesling Montage Semillon Sauvignon Blanc Sacred Hill Semillon Sauvignon Blanc Sacred Hill Semillon Chardonnay Sacred Hill Colombard Chardonnay Sacred Hill Riesling Sacred Hill Traminer Riesling Montage Chardonnay Semillon
<b>Red Wine</b>	Sacred Hill Rose Sacred Hill Shiraz Cabernet Sacred Hill Cabernet Merlot Willowglen Shiraz Cabernet Willowglen Cabernet Merlot Deen Vat 8 Shiraz Deen Vat 9 Cabernet Sauvignon Montage Cabernet Merlot
<b>Non Alcoholic Drinks</b>	Orange Juice Mineral Water Coke Diet Coke Lemon Squash
<b>Tea &amp; Coffee</b>	Fresh Percolated Coffee A selection of Teas Milk, Sugar & Mints

## PREMIUM DRINKS MENU

<b>Beer</b>	Cascade Premium Coopers Premium Ale Crown Lager Hahn Premium James Boag Stella Artois Corona Asahi
<b>Sparkling Wine</b>	Yarra Burn Rococo Blanc de Blanc Rococo Rose Windy Peak Pinot Noir Chardonnay Lorimer Chardonnay Pinot Noir
<b>White Wine</b>	Gulf Station Pinot Grigio Gulf Station Sauvignon Blanc Gulf Station Chardonnay Gulf Station Riesling Windy Peak Sauvignon Blanc Semillon Windy Peak Chardonnay Windy Peak Pinot Grigio Windy Peak Classic White Windy Peak Riesling Sero Chardonnay Pinot Grigio 3 Tales Marlborough Sauvignon Blanc Yarra Valley Reserve Release Sauvignon Yarra Valley Reserve Release Chardonnay Yarra Valley Estate Grown Sauvignon Yarra Valley Estate Grown Chardonnay Yarra Valley Estate Grown Viognier DBHV Viognier DBHV Verdelho DBHV Vermentino Hunter Valley Semillon Lorimer Semillon Sauvignon Blanc Lorimer Chardonnay
<b>Red Wine</b>	Gulf Station Cabernet Sauvignon Gulf Station Pinot Noir Gulf Station Shiraz Viognier Windy Peak Cabernet Merlot Windy Peak Pinot Noir Windy Peak Shiraz Windy Peak Nouveau Shiraz Windy Peak Sangiovese Yarra Valley Reserve Release Pinot Noir Yarra Valley Reserve Release Syrah Yarra Valley Estate Grown Pinot Noir Yarra Valley Estate Grown Pinot Noir Rose Yarra Valley Estate Grown Shiraz Viognier Yarra Valley Estate Grown Cabernet Sauvignon Hunter Valley Shiraz Sero Cabernet Merlot Sero Merlot Sangiovese Sero Syrah Dolcetto DBHN Nouveau Shiraz

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**Cont'  
Red Wine** Melba Reserve Cabernet Sauvignon  
ucia  
LorimerMelba L Cabernet Merlot

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**Non  
Alcoholic  
Drinks** Orange Juice  
Mineral Water  
Coke  
Diet Coke  
Lemon Squash

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**Tea & Coffee** Fresh Percolated Coffee  
A selection of Teas  
Milk, Sugar & Mints

# Our Friends



Betta Party Hire  
Factory 8/91 Beresford Rd, Lilydale  
P 97355774  
F 9735 5324  
E [info@bettapartyhire.com.au](mailto:info@bettapartyhire.com.au)



The Wedding Zone  
P 9778 6800  
E [info@theweddingzone.com.au](mailto:info@theweddingzone.com.au)

## CRUMBS!

### CELEBRATION CAKES

Crumbs Celebration Cakes  
P 5940 3018  
W [crumbscelebrationcakes.com](http://crumbscelebrationcakes.com)

Rebecca's Cakes Creations  
1/148 Maroondah Hwy, Croydon  
P 9725 8110  
M 0412 945 282  
E

Karen Lewis Photography  
W [karenlewisphotography.com](http://karenlewisphotography.com)

Voss Photography  
W [vossphotography.com.au](http://vossphotography.com.au)

Mayerling Cellars  
Ferntree Gully  
P 9752 7358  
F  
W [mayerlingcellars.com](http://mayerlingcellars.com)

Flowers & Flavours  
Warburton Hwy, Yarra Junction  
P 5967 1139  
E

Mainstream – Band  
M 0402 415 652

Party Time - DJ  
M 0418 369 419

Swans on Doongala  
M 0418 369 419

Martyrs Bus Line  
P 5966 2035  
E [bookings@martyrs.com.au](mailto:bookings@martyrs.com.au)  
W [mayerlingcellars.com](http://mayerlingcellars.com)

Wendy Adams - Celebrant  
P 5968 6350  
E

# Terms & Conditions

## Bookings

Tentative bookings will be held for a period of seven days only, after which time, failing receipt of written confirmation, signed terms and conditions and deposit all reservations will be automatically released. Should guest numbers fall by more than 10% of original numbers advised, an additional fee may apply.

Yarra Valley Catering reserves the right to cancel a tentative booking that has not been confirmed and to allocate the venue to another confirmed client.

A 30% deposit is due upon confirmation of your booking and the final amount is required 7 days prior to your function date.

## Cancellation

In the event of the cancellation of a function, the deposit will not be refunded, however if another function is booked within 7 days of your cancellation we will refund 50% of your deposit. All monies owed up to the time of the cancellation will be owed and secured by Yarra Valley Catering. Yarra Valley Catering reserves the right to cancel without notice any function in the event of an emergency.

## Termination

Yarra Valley Catering reserve the right not to accept a booking, or to terminate any function where it is satisfied that the continuation of the function will jeopardize the safety & security of the property, participants, guests and staff and/or the good name Yarra Valley Catering.

## Guarantee of Payment

The contract signatory is personally liable to pay all monies in full to Yarra Valley Catering. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract signatory.

## Final Confirmation

Confirmation of final numbers attending the function is required seven (7) days prior to the event. This confirmed number is the minimum number of guests that the final invoice will be based on. Any further increases, although accepted, may necessitate some menu variation. All billing will be based on this figure whether or not full attendance is received.

## Fire Danger - CODE RED (Catastrophic) Days

Every day during the fire season the Bureau of Meteorology (BoM) forecasts an outlook of the fire danger index (FDI) by considering the predicted weather including: temperature, relative humidity, wind speed and dryness of vegetation.

The Fire Danger Rating for each weather district is determined by the BoM in consultation with the fire agencies. Each of the Fire Danger Ratings has recommend actions you should follow.

**CODE RED (Catastrophic) Days** - Should your event fall on a CODE RED (Catastrophic) Day, your event will be cancelled; Except where a prior written alternative arrangement is in place with Yarra Valley Catering. Yarra Valley Catering must be satisfied that the continuation of the function will not jeopardize the safety & security of the property, participants, guests and staff and/or good name of Yarra Valley Catering. In the event of your function is cancelled all monies owed to Yarra Valley Catering Pty Ltd are to be paid in full.

## Public Holidays

In the event of your function falling on a Public Holiday; the confirmed number is the minimum number of guests that the final invoice will be based on, with an additional fee of 30% charged of total invoice.

## Professional Service

All Photographers, Video operators and Band members must be supplied with a meal and these prices are made by arrangement.

## Payment

Final payment of the event is to be made seven (7) days prior to the event by direct credit, cash, visa or cheque (Payable to 'Yarra Valley Catering Pty Ltd') unless other written arrangements are made with Yarra Valley Catering Pty Ltd. There is a 2.5% processing fee for all credit card payments. A credit card number must be available for all drinks on consumption. Any additional cost incurred at your event due to extended hours or breakages etc. will be invoiced the following week.

Corporate function accounts are due and payable within twenty eight (28) days from the date of invoice.

## Menus

If due to unforeseen circumstances, (eg. supplier shortages) Yarra Valley Catering is not able to provide the agreed menu or services, Yarra Valley Catering reserves the right to adapt the menu or services in consultation with the client. Menus are seasonal and may change closer to your function.

## Hire and Equipment

The Client is responsible for all hire equipment arranged for an event, including all breakages and lost equipment.

Yarra Valley Catering will not be responsible for breakages and/or loss of any hire equipment.

## Staffing

Staffing hours quoted, are estimated hours only and will vary according to the requirements on the day of the event. Final staff hours will be billed following the event.

Staff hours billed will include pre-event briefing, loading and travel to the event site and will include post event duties after leaving the event site.

In accordance with federal industry award requirements, staff will be required to take a 30min break for each 5-hour service period.

## Beverages

Beverages charged on a consumption basis will be billed following the event.

All prices quoted on a consumption basis must provide a credit card number. Fixed price beverages packages will be quoted according to the duration of the event

In the event that an extension of time is required on the day or evening, additional charges will apply on a pro-rata basis. If an event is concluded earlier than expected, no refund will be applicable for fixed price beverages packages. Drinks service concludes 30 minutes prior to the conclusion of all events. Strictly no BYO Alcohol

## Pricing

Prices quoted are based on your stated number of guests.

Prices are current as of 1<sup>st</sup> January 2010. Prices may vary according to CPI and seasonal changes in associated costs.

## Rubbish Removal

The client is responsible for the removal of the rubbish resulting from the event. Yarra Valley Catering can assist you with removing the rubbish at an additional cost. Arrangements for this service must be made prior, when booking your event.

## Misconduct

The Client, guests and any other person attending the function are financially responsible for any damage sustained during the course of the function.

To the maximum extent of the law, Yarra Valley Catering shall not be liable for the consequences of any misconduct negligence, error, omission or forgetfulness on the part of The Client (or invitee) whatsoever, howsoever arising.

Yarra Valley Catering reserves the right to exclude or eject any person for misconduct from the function or the premises without liability.

Yarra Valley Catering follows the National Beverage Industries Council guidelines of Responsible Service of Alcohol. Yarra Valley Catering's policy is to serve guests in a responsible, friendly and professional manner.

Staff members have strict instructions NOT to serve alcoholic beverages to guests under the age of 18 years or to guests in a state of intoxication.

Yarra Valley Catering encourages drinking in moderation.

It is understood that The Client shall indemnify, and keep indemnified Yarra Valley Catering from and against all and any action claims, demands, losses, damages, costs and expenses for which Yarra Valley Catering shall or may become liable in respect of, or arising from the death of, or injury to, any person or loss of, or damage to, the property of any person arising from, or out of any misconduct, negligence, error, omission or forgetfulness on the part of The Client (or any invitee of The Client) Notwithstanding, The Client shall indemnify and keep indemnified Yarra Valley Catering whatsoever, howsoever arising,

## Security

Yarra Valley Catering will not be responsible for the security arrangements for a venue or an event.

Yarra Valley Catering may recommend a security guard for your function. Security guards will be charged at \$60.00 per hour per security guard.

Yarra Valley Catering will not accept responsibility for any damage, loss of merchandise left on the premises prior to, during or after the function.

Yarra Valley Catering will not be responsible for breakages and/or loss of any hire equipment.

Full Name of Person making Booking: «First\_Name» «Last\_Name»

Signature: \_\_\_\_\_ Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_  
 «First\_Name» «Last\_Name»