

Premium Wedding Package



To enjoy the true splendour of your Wedding we would suggest this catering package we have found that adds great flexibility and a chance for you and your guests to relax and enjoy your wedding day.

On arrival

Your guest will indulge a choice of four canapé selections. We would suggest guest would enjoy this for 30 to 45 minutes.

Entrée and Main Course

Served alternately you may choose any two dishes.

Freshly Baked Bread Rolls

Dessert

Choose from a tasting platter or any one of our individual desserts.

After Dinner

Enjoy fine Segafredo Coffee and Tea Selection
With accompanying Biscotti and Chocolate Truffles

Cellarman's Beverage Selection

Jantz Non Vintage Sparkling
Tempus Two Semillon Sauvignon Blanc NSW
Evans & Tate Chardonnay WA
Redman Coonawarra SA
Hahn Premium and Light
Orange Juice and Soft Drinks

Total Package Per Guest Includes

Reception for 5 hours for a minimum of 100 guests
All Table and Kitchen Equipment
Fine Damask White Linen
All Staffing Charges

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Wedding

Lunch and Dinner Package

Menu A

Two course meal
Main course & Dessert
Coffee, Tea and Petit Fours

Menu B

Three course meal
Entrée, Main Course & Dessert
Coffee, Tea and Petit Fours

Any guests that are vegetarian or have special dietary requirements can be catered for separately

Additional Item

Canapés selection on arrival for half and hour - \$6.50 per person
Alternate served courses - \$4.00 per person
Australian Cheese Selection - \$7.50 per person

Inclusions

Based on a 5 hour function
Dining and kitchen equipment
Linen – White damask tablecloths and napkins
Complete setup and cleanup
All service staff costs
Inclusive of GST

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Banquet Menu

Entrée

Goats cheese frittata with rocket & semi dried roma tomato salad
Steamed asparagus topped with a mango hollandaise
Pan seared scallops with a leek salad and an Asian dressing
Moroccan Lamb tagine with spiced cous cous
Beef Carpaccio with a lime aioli with crustini
BBQ warm lamb served with a Middle Eastern spiced salad
Grilled Scampi served with a garlic lime and shallot glaze
Oven dried roma tomato & roasted kumera risotto with olives Parmesan & wilted rocket
Tartlet of mixed seafood with creamed leek & herb dressing
Hot smoked salmon fillet served on creamed leek & lime hollandaise
Pan seared scallops with potato hash wafers, wilted baby spinach & a seafood bisque
Spinach & bocconcini lasagne with bolognese sauce
Wild mushroom tortellini with Asian greens & coriander dressing
Marinated bug tails with warm salad vegetables and verjuice dressing
King prawn salad with crisp julienne vegetables with a coconut & tamarind dressing
Goats cheese tortellini with sun dried tomato emulsion, zucchini shavings & parsley sauce
King prawn salad with a spicy mango dressing

Main

Veal Steak with a ricotta and sun dried tomatoes with garlic mash
Olive crusted veal medallions with eggplant & haloumi cake with fine peperonato
Roasted chicken fillet topped with a mango hollandaise
Portuguese flavour chicken breast with warm onion & potato salad
Chicken supreme w almond potatoes, rich tomato & green vegetable sauce
Corn fed chicken breast filled with snow pea mousse served on red pepper cannelloni with tomato coulis
Asian steamed breast of chicken served with fragrant rice and mixed Asian greens
Roasted duck on a spinach crepe with a pear jus
Suckling Pork Cutlet on roasted vegetable malaise
Roasted pork cutlets with baked apples, potato galette & peppercorn jus
Caramelised Pork Cutlet with apple & cabbage salad served on roasted chat potatoes
Roasted spatchcock with pear jus & potato galette
Spiced Lamb rump on a sweet potato & sweet corn rosti with a minted pea puree
Rack of lamb served with a herb crust topped with a pan jus
Lamb noisettes filled with mint & snow pea mousse & crushed chat potatoes
Beef fillet served on skadolia with a field mushroom jus
Roasted beef fillet w glazed onion & mushroom jus & roast vegetable mélange
Beef fillet with sweet potato rosti & roast tomato salsa
Barramundi fillets with skadolia topped with lemon butter sauce
Herb crusted blue eye cod fillets with buttered dutch carrots & dill glaze
Blue eyed cod fillets with steamed greens & tartare sauce

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Dessert

Berry crème Brule with almond biscotti
Pear and coffee cream Brule with almond biscotti
Baked ricotta cake served with winter fruit compote.
Raspberry panna cotta with a strawberry salad
Raspberry & blueberry custard filled tart
Bread and Butter Pudding with vanilla bean cream
Citrus Lemon Tart with cream analgise
Coconut bavorois w berry coulis
Steamed butterscotch pudding with vanilla ice cream
Vanilla sponge pudding with mixed berry compote
Warm chocolate brownie with honey marscapone & cashew praline
Belgium chocolate slice served with a cream analgise
Tiramisu

Standard inclusions in all menus

Tradition soft bread rolls
Coffee and tea served with mint chocolates

Extras

Australian Cheese selection with mixed crackers
Seasonal fresh fruit platter
Assorted petit fours

