



WILL & MIKE'S Weddings
14A Baker St, Banksmeadow NSW 2019

P: 02 9666 8855
E: hello@willandmikes.com.au
www.willandmikes.com.au

Gourmet Fare Catering
Portfolio Venues
www.gourmetfarecatering.com.au



Elegant Garden Ceremonies

It is situated within a beautiful garden setting. With your loved ones by your side, you can say your vows in a picturesque natural setting.

Use of the Garden for Ceremony - Complimentary (up to 1.5 hours)

Decor Package - Complimentary

Including:

Seating for 18 guests

Signing table with two chairs

Additional ceremony decor available - Quoted on Request

Garden View Room

Min. 30 guests - Max. 110 guests

This modern and elegant venue offers a licensed bar and gold-licensed catering services, so your special day will be unforgettable. Featuring fairy lights, beautiful scenery and a unique function space, our venue has the perfect ambiance.





Package A

BUFFET PACKAGE A
OR CANAPE MENU 1 + GRAZING
OR 2 COURSE MENU

85.00 pp.

Package B

BUFFET PACKAGE B
OR CANAPE MENU 2 + GRAZING
OR 3 COURSE MENU

95.00 pp.

Children (3yrs – 12yrs) and Crew are half the adult price. Babies/Toddlers under 3 years of age are not charged.

Package Inclusions

- Minimum 30 Guests -
5 Hour Event Time

Chef/s, Food Service Staff, Event Manager
Service of your celebration cake on platters as petit fours
Room setup to your requirements
Standard centrepieces
Gold Wood Table Numbers
Cutlery and crockery (Buffet/Plated Menus)
Large free carpark for guests
Complimentary Bridal Suite

Outdoor festoon lighting
Table list printed and displayed on easel
Supplied tables and chairs
TV with HDMI input for presentations
Cake table and gift table

Optional Extras

Quoted on Request

Buffet Menu

Cold Selection

Package A - Select 3 / Package B - Select 4

Selection of antipasto ^(GFO) ^(VO)

Pasta and salami salad

Spanish char-grilled vegetable frittata ^(V)

Cajun chicken with grilled vegetables ^(GF)

Roast beetroot, Spanish onion and yogurt salad ^(V)

Steamed chat potatoes with crispy bacon & mustard mayo ^(V)

Fresh assorted sushi rolls with soy wasabi ^(GF)

Smoked salmon frittata ^(V)

Salad niçoise salad ^(GF)

Traditional Greek salad ^(V)

Farmhouse potato salad ^(V)

Thai chicken salad with bean noodles and Asian veg ^(GF)

Octopus w/ lime, chilli, lemongrass, coriander salad ^(GF)

Mediterranean pasta salad with macadamia nut pesto, char-grilled vegetables and parmesan shavings ^(V)

Green bean salad with button mushrooms and sesame ^(V)

Tabouli salad with parsley and lemon juice ^(V)

Cos lettuce with Caesar salad condiments ^(V)

Chef's garden salad ^(V) ^(GF)

Rocket lettuce & parmesan salad ^(V) ^(GF)

Tomato and pesto salad ^(V) ^(GF)

Sweet potato & caramelised onion frittata ^(V)

Red cabbage with apple balsamic salad with walnut oil

Includes: Baker's basket with butter

Hot Selection

Package A - Select 4/ Package B - Select 5

Mushroom and three cheese pasta bake ^(V)

Poached Tasmanian salmon with roast garlic & dill compound butter ^(GFO)

Angnelotti stuffed with ricotta in a rich tomato sauce ^(V)

Oven roasted barramundi in tandoori spices accompanied by raita ^(GF)

Mild Thai red seafood curry braised in coconut milk

Chicken stuffed with wild mushroom duxel in pink peppercorn sauce

Seasonal roast vegetable lasagne ^(V)

Chicken thigh roasted with lemon thyme and garlic ^(GF)

Beef teriyaki served with Asian greens ^(GF)

Prawn and pork belly Singapore noodles

Stir-fry hokkien noodles with vegetables, tofu and oyster sauce ^(V)

Hungarian veal goulash with baby potatoes

Tender beef stew with spring vegetables

Slow braised lamb rogan josh

Beef bourguignon with basmati rice

Oven roasted barramundi with lemon, coriander, burnt butter sauce ^(GF)

Butter chicken with basmati rice

Lamb korma with basmati rice

Sweet & sour 9-hour slow cooked pork belly ^(GF)

Grain-fed sirloin of veal in red wine jus ^(GFO)

Slow roasted leg of lamb (Greek style with lemon, oregano & garlic)

Honey roasted leg of ham ^(GF)

Peppered beef casserole served with crunchy seasonal vegetables

Includes: An assortment of seasonal roast vegetables, potatoes, accompanying sauces, garnishes and aromatic basmati rice



Package A – Included

Package B – Additional 10.00 PP.

Dessert

Package A:

Fruit platter

Variety of mini cakes

Package B:

Fresh fruit platter

A selection of Australian cheeses, with accompanying crackers and dried fruits

Variety of mini cakes & desserts



Canape Menu



Menu 1

SELECT 8 (2 PIECES OF EACH PER GUEST)

Polenta scented with garlic confit and roasted capsicums

Olive and herb arancini with tomato dip

Mini bruschetta with wild mushroom, fetta, & roast veg

Seasonal vegetable skewers marinated in herb & saffron oil

Chicken tenders with a coconut & kaffier dipping sauce

Lamb souvlaki skewers with tzatziki

Thai fish cakes with a mint & coriander dipping sauce

Vegetable frittata topped with salsa verde

Bocconcini tomato & basil on mini toasts

Mediterranean beef meatballs

Gourmet mini pies with sweet tomato confit

Homemade california rolls

King prawn & guacamole in a crisp tartlet

Salami, mozzarella and pesto swirls

Assorted mini quiche

Tempura chicken with honey & poppy seeds

Tart of BBQ pork & an apple cider jelly

Grilled lamb & thyme sausage with quail egg on a tart

Melon & tequila chilled soup shots

Crab & avocado sesame toasts

Spinach & potato tortilla bites

Pepper steak skewers with béarnaise sauce

Spinach & fetta falafel bites

Szechuan pepper chicken with tomato chilli jam

Menu 2 — Add \$10.00 pp.

SELECT 8 (2 PIECES OF EACH PER GUEST)

*Ricepaper rolls with your choice of:
prawn or char sui pork, with veg & vermicelli*

Peking duck in coriander crepe with hoisin & shallots

Asparagus spears wrapped in rare beef with lime hollandaise

Puree of ocean trout with paprika on a green tea pastry shell

Smoked salmon with nori, lemon & dill-scented cream

Spiced prawn skewers with langoustine mayonnaise

Sashimi tuna on crispy wonton with pickled ginger mayonnaise

Tempura prawn with a clear sweet & sour dipping sauce

Homemade sushi with assorted fillings

Fresh oysters with lime & Midori salsa

Peking duck tarts with coriander hoisin & ginger dressing

Mini crab & spring onion patties with truffle oil mayonnaise

Pork dumplings with lemon grass and soy broth

Blue fin tuna chunks with black sesame crust

Asparagus spears with rare beef and horseradish

Hand-made puff pastry twists with shaved parmesan

Moroccan lamb with hummus

Oven baked cherry tomato with goat's cheese and rocket pesto

Mini veal schnitzel

Slow cooked salmon on bruschetta toast with port onion jam

Roulade of chicken breast and smoked

Avocado & smoked salmon roulade with homemade mango salsa

Dessert Buffet

Selection of signature mini desserts and homemade gourmet cake varieties

Fresh seasonal fruit platter

Grazing Table

(INCLUDED)

(Selection of 2)

Glazed honey ham

Roast beef with mustard crust

Roast turkey breast with cranberry jam

Roast leg of lamb with rosemary & garlic

Selection of antipasto platter

Served with rustic bread rolls & condiments

Substantial Canapés

\$9.00 per selection

(Served in noodle box)

Butter chicken on basmati rice

Satay pork belly with jasmine rice

Tempura fish & chips with tartare

Hokkien noodles stir-fry with oyster sauce

Wild mushroom risotto

Roast salmon on Asian herb salad

Tempura prawns with fried rice

Plated Menu

Plated Entrée – Select 2 (alternate serve)

GRILLED CHICKEN & MANGO SALSA SALAD ^(GF)

on mixed leaf salad with roasted cashews

SPINACH & RICOTTA RAVIOLI ^(V)

with sautéed mushroom, shaved parmesan & pumpkin cream sauce

CHAR-GRILLED VEGETABLE STACK ^{(V) (GF)}

with parmesan cheese, diced vegetables & balsamic glaze

SESAME VEAL MEDALIONS ^(GF)

served with green pea mash & beetroot puree

HOME-MADE GNOCCHI ^(V)

with wild mushrooms & parmesan cheese, truffle oil & fresh tarragon

TANDOORI CHICKEN ^(GF)

on steamed basmati rice with mango salsa

THAI BEEF SALAD ^(GF)

succulent pieces of beef with mixed leaf salad & lime dressing

FRESH SALT AND PEPPER CALAMARI

on a bed of fresh mesclun salad, with aioli dressing

OLIVE & HERB MINI ARANCINI BALLS

served on spicy tomato salsa & julienned vegetables

BUTTERNUT PUMPKIN SOUP

slow-roasted creamy pumpkin soup served with sour cream & chives

Plated Main – Select 2 (alternate serve)

ROLLED BEEF SIRLOIN ^(GFO)

marinated in thyme & red wine, served on roasted veg & port jus

CRISPY ATLANTIC SALMON ^(GFO)

on truffle mash, steamed greens & beurre blanc

LAMB KLEFTIKO ^(GFO)

slow roasted Greek-style with garlic & oregano on a bed of lemon

roasted potatoes & steamed broccoli

LEMON THYME INFUSED CHICKEN BREAST ^(GFO)

served on a bed of garlic mash with veg, chardonnay cream sauce and crispy leek

BRAISED LAMB SHANK ^(GFO)

with garlic mash, braised mix veg & red wine jus

SLOW COOKED PORK BELLY ^(GFO)

homemade gnocchi, fig compote & apple glaze

GRILLED BARRAMUNDI ^(GF)

with parsnip puree, seasonal vegetables and burnt butter sauce

SLOW-ROASTED PORK LOIN ^(GF)

on crushed potatoes with roast veg & dessert wine jus

(All meals served with fresh bread rolls & butter)

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VO - Vegetarian Option

Plated Dessert – Select 2 (alternate serve)

VANILLA PANNACOTTA ^(GF)

served with mixed berry compote

PROFITEROLES

cream-filled & dipped in chocolate, served with double cream

STICKY DATE PUDDING

served warm with double cream & butterscotch

CHOCOLATE BRIOCHE PUDDING

served hot, with double cream

MIXED BERRY CRUMBLE

served hot, with double cream

ALL SPICE APPLE CRUMBLE

served hot, with double cream

CLOVE-SCENTED POACHED FIG PUDDING

served with double cream

TRADITIONAL PAVLOVA ^(GF)

served with mixed berry compote

HOMEMADE CRÈME CARAMEL

served with mint & strawberry

- Dessert Table

OR

SPECIALTY HOMEMADE MINI DESSERTS

- INCLUDING:

- Double chocolate, pistachio brownie
- Vanilla pannacotta
- Crème caramel
- Belgium chocolate mousse
- Fresh seasonal fruit platters

Beverages

Classic Package

4.5 Hours - \$40.00 per adult

Angove Estate Bubbles Brut Cuvee

Select 1: Angove Estate Sem Sauv Blanc, Moscato

Select 1: Angove Estate Cab Merlot, Shiraz Cabernet

Tooheys Extra Dry, Great Northern,
Hahn Premium Light

Selection of Soft Drinks & Juices

Espresso Coffee & Tea

Bar Tab

You nominate an amount to spend on the bar and your preferred included beverages.



Little Ones

CHILDREN

(3 Years – 12 Years)

2 COURSES

(Available with Plated Menu Only)

Half the Adult Price

Main

(Choice of One)

FISH COCKTAILS

battered fish pieces, chips and salad

SPAGHETTI BOLOGNAISE

lean beef mince in a rich tomato and basil sauce on spaghetti

CHICKEN NUGGETS

tender chicken pieces served on salad and chips

CHICKEN BREAST SCHNITZEL

served with salad and chips

Dessert

(Choice of One)

ICE CREAM

vanilla ice cream topped with chocolate sauce

FRESH FRUIT SALAD

seasonal diced fruit topped with vanilla ice cream

CHOCOLATE MOUSSE

freshly made chocolate mousse served with fresh cream

