



— EVENT CATERING

PACKAGES
+ MENUS



We love events

FUN. VIBRANT. DELICIOUS.

Local & seasonal food
served with charm

We have been delivering the best Mudgee catering experience at the best price for over twelve years. No matter what the event—weddings, parties, birthday celebrations, high tea, winery events, corporate luncheons or dinners, we have the menu and the event management skills to match. **If you have a competitive quote, please talk to us.**



CONTACT US:

E info@mudgeecateringco.com.au

W www.mudgeecateringco.com.au

P 0427 791 059

Look us up on Instagram and Facebook
@mudgeecateringco



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Our Canapés





OUR CANAPÉS

OUR MOST POPULAR: MCCO TOP 10

- 1 Duck and sesame pancakes with hoisin, cucumber and shallots
- 2 Steamed pork and ginger dumplings with chilli soy
- 3 Pork and fennel sausage rolls with our own beetroot relish
- 4 Beef and Logan red wine ragu pies with our own tomato relish
- 5 Roast pumpkin, pea and saffron arancini with aioli (v/gf)
- 6 Panko crumbed king prawns with lemon mayonnaise* / BBQ king prawns with chilli, parsley and lemon (gf)
- 7 Lamb, chilli and herb kofta with garlic labne and pomegranate molasses (gf)
- 8 Parsley, garlic chicken and chorizo skewers (gf)
- 9 Tomato, rocket and prosciutto Pizzetta
- 10 Lamb, pinenut and baharat filo cigars with labne and sumac

* Premium canapés

OUR CANAPÉS

MIXED MORSELS

- Fresh oysters, natural or with nam jim (gf)
- Steamed prawn dumplings with chilli soy
- Classic little prawn cocktail cups with a spicy twist (gf)*
- Asparagus wrapped in prosciutto (gf) (seasonal)
- Thai chicken, lime and cashew salad on spoons (gf)
- Fresh corn fritters with avocado and lime (v)

PASTRY PIECES

- Curried lamb pies with mint yoghurt and chutney
- Chicken and leek pies with mascarpone
- Spinach, ricotta and chickpea rolls
- Moroccan lamb and mint sausage rolls
- Indian spiced cauliflower and pea filo parcels with riata (v)
- Caramelised onion, olive, High Valley fetta and thyme tart (v)
- Tomato, Parmesan and basil quiches (v)
- Roast pumpkin, fetta and pine nut quiches (v)
- Smoked salmon, lemon mascarpone, Lilliput caper tarts
- Pumpkin and rosemary Pizzetta (v)

WITH A STICK

- Fresh fruit
- Mini herb and Parmesan chicken 'schnittys'
- Teriyaki chicken skewers with soy glaze (gf)
- Snapper, olive and lemon skewers (gf)
- Bocconcini, zucchini and basil skewers (gf)

DEEP FRIED GOODNESS

- Seasonal vegetable pakorah with yoghurt and nigella (v/gf)
- Parmesan and herb crumbed cauliflower with lemon mayonnaise (v)
- Prawn and lime leaf fritters with our own chilli sauce (gf)
- Mushroom, thyme and mozzarella arancini with aioli (v/gf)
- Pea and mint falafel with garlic fetta (v/gf)

LITTLE BUNS

- Steamed pork buns with cucumber and sriracha
- Baby Rueben with Crave organic sauerkraut and a pickle*
- Cheeseburgers with our relish*
- Peri peri burgers with cos lettuce and aioli*

LITTLE SOUPS

- Cold cucumber and dill (v/gf)
- Pumpkin and sumac (v/gf/vegan)
- Tom Yum prawn (gf)
- Red lentil and tomato (v/gf/vegan)

*** Premium canapés**





Room with us

ROAM WITH US

The perfect offering for any occasion, paired with our bar snacks or grazing tables makes your event even more memorable.

STANDARD ROAMING PACKAGE

(Minimum 25 guests)

5x canapés savoury/sweet

1-2 hours

From \$42 p/p incl. GST

PREMIUM ROAMING PACKAGE

(Minimum 25 guests)

7x canapés savoury/sweet

+ 1x something substantial

2-3 hours

From \$63 p/p incl. GST

DELUXE ROAMING PACKAGE

(Minimum 25 guests)

7 x canapés savoury/sweet

+ 1 x something in a bun

+ 1x something substantial

3-4 hours

From \$74 p/p incl. GST

STAFFING

Includes 1x waitperson + 1x chef per 25 guests (at a minimum of 4 hours).

(1 hour set up + 2 hour service approx. + 1 hour pack down).

ROAMING MENUS

CANAPÉS

OUR MOST POPULAR : MCCO TOP 10

1. Duck and sesame pancakes with hoisin, cucumber and shallots
2. Steamed pork and ginger dumplings with chilli soy
3. Pork and fennel sausage rolls with our own beetroot relish
4. Beef and Logan red wine ragu pies with our own tomato relish
5. Roast pumpkin, pea and saffron arancini with aioli (v/gf)
6. Panko crumbed king prawns with lemon mayonnaise | BBQ king prawns w. chilli, parsley and lemon (gf) *
7. Lamb, chilli and herb kofta with garlic labne and pomegranate molasses (gf)
8. Parsley, garlic chicken and chorizo skewers (gf)
9. Tomato, rocket and prosciutto Pizzetta
10. Lamb, pinenut and baharat filo cigars with labne and sumac

MIXED MORSELS

- Fresh oysters, natural or with nam jim (gf)
- Steamed prawn dumplings with chilli soy
- Classic little prawn cocktail cups with a spicy twist (gf)*
- Asparagus wrapped in prosciutto (gf) (seasonal)
- Thai chicken, lime and cashew salad on spoons (gf)
- Fresh corn fritters with avocado and lime (v)

PASTRY PIECES

- Curried lamb pies with mint yoghurt and chutney
- Chicken and leek pies with mascarpone
- Spinach, ricotta and chickpea rolls
- Moroccan lamb and mint sausage rolls
- Indian spiced cauliflower and pea filo parcels with riata (v)
- Caramelised onion, olive, High Valley fetta and thyme tart (v)
- Tomato, Parmesan and basil quiches (v)
- Roast pumpkin, fetta and pine nut quiches (v)
- Smoked salmon, lemon mascarpone, Lilliput caper tarts
- Pumpkin and rosemary Pizzetta (v)

DEEP FRIED GOODNESS

- Seasonal vegetable pakorah with yoghurt and nigella (v/gf)
- Parmesan and herb crumbed cauliflower with lemon mayonnaise (v)
- Prawn and lime leaf fritters with our own chilli sauce (gf)
- Mushroom, thyme and mozzarella arancini with aioli (v/gf)
- Pea and mint falafel with garlic fetta (v/gf)

WITH A STICK

- Fresh fruit
- Mini herb and Parmesan chicken 'schnittys'
- Teriyaki chicken skewers with soy glaze (gf)
- Snapper, olive and lemon skewers (gf)
- Bocconcini, zucchini and basil skewers (gf)

LITTLE BUNS

- Steamed pork buns with cucumber and sriracha
- Baby Rueben with Crave organic sauerkraut and a pickle*
- Cheeseburgers with our relish*
- Peri peri burgers with cos lettuce and aioli*

LITTLE SOUPS

- Cold cucumber and dill (v/gf)
- Pumpkin and sumac (v/gf/vegan)
- Tom Yum prawn (gf)
- Red lentil and tomato (v/gf/vegan)

*** Premium canapés**

ROAMING MENUS

SWEETS

MINI PAV

- Mini Pavlova with vanilla bean mascarpone and seasonal fruit (gf)

PANNACOTTA + JELLY

- Mudgee honey and vanilla bean with berries (gf)
- Spencer cocoa chocolate with raspberry coulis and Little Big Dairy Co cream (gf)
- Rose jelly with gold leaf, cream and biscotti

BROWNIE

- Belgian chocolate and Mudgee hazelnut with mascarpone and honeycomb
- Belgian chocolate and white chocolate with mascarpone and strawberries

TARTS

- Lemon curd with meringue
- Caramel, chocolate and hazelnut
- Greek custard pie with syrup and crushed walnuts

CHEESECAKE

- White chocolate and raspberry
- Lemon curd

SOMETHING IN A BUN

CHOOSE 1 (OR 2 FOR ALTERNATIVE SERVE FOR GROUPS 50+)

- Pork chipolata 'hot dogs' with caramelised onions, relish and yellow mustard
- Beef, cheese and bacon burger, pickle on the side
- Southern style cooked pork shoulder, paprika mayo with slaw
- Rueben with our balsamic braised corned beef, Swiss, Crave organic sauerkraut, Russian dressing and a pickle
- Panko crumbed Barramundi, crisp leaves and tartare
- Vietnamese poached chicken and herb with sriracha mayo
- Bao with roast pork belly, pickled cucumber and hoisin
- Herb and Parmesan chicken schnitty's with aioli and Italian-style slaw
- Eggplant, haloumi with spicy yoghurt (v)

SOMETHING SUBSTANTIAL

IN A BOWL OR BOX

CHOOSE 1 (OR 2 FOR ALTERNATIVE SERVE FOR GROUPS 50+)

- Grilled garlic and rosemary lamb cutlet with:
 - Mash and jus (gf)
 - Barley tabouli
- Soy poached chicken, cashew and rice noodle salad (gf)
- Mudgee fried chicken with mash or slaw
- Italian pork sausage ragu with rigatoni
- Beef and Logan red wine ragout with buttery mash, baby spinach and gremolata (gf)
- Grilled salmon with basil risoni, pea salad and lemon
- Israeli couscous with chickpeas, pumpkin, cauliflower and preserved lemon yoghurt (v)
- Fattoush salad with tomato, cucumber, fetta, pomegranate and crisp pita bread (v)
- Chermoula chicken with quinoa, sweet potato salad (gf)
- Beef and bean nachos with tortilla chips, guacamole and sour cream (gf)
- Lamb rogan josh with basmati rice pilaf, baby spinach and yoghurt (gf)

Shared feasting



SHARED FEASTING

Rustic platters down the centre of tables for guests to share.

STANDARD FEAST PACKAGE

(Minimum 25 guests)

Grazing bar as entrée

Sourdough dinner rolls with butter or local olive oil with caramelised balsamic

Murray River salt and cracked black pepper

Shared Feast platters – 2 meat and 3 sides

From \$76.50 incl. GST

PREMIUM FEAST PACKAGE

(Minimum 25 guests)

Bar snack platters

3 canapes

Sourdough dinner rolls with butter or local olive oil with caramelised balsamic

Murray River salt and cracked black pepper

Shared Feast platters – 2 meat and 3 sides

From \$82 incl. GST

DELUXE FEAST PACKAGE

(Minimum 25 guests)

Grazing bar

3 canapes

Sourdough dinner rolls with butter or local olive oil with caramelised balsamic

Murray River salt and cracked black pepper

Shared Feast platters – 2 meat and 3 sides

From \$89.50 incl. GST

Our platters are based on 5-6 guests sharing.*

STAFFING

All Shared Feasting packages include one wait staff per 25 guests and 1 chef / kitchen staff per 25 guests.

ADDITIONAL COSTS

* For share platters of less than 5 guests, an additional hire fee will be charged for serving ware. Please consider this when designing your table plan.



THE FEAST PLATTERS

CHOOSE 2 MEAT + CHOOSE 3 SIDES

BEEF

- Roast eye fillet of beef with vine roasted tomatoes, jus and basil oil (gf)
- Logan Shiraz braised beef shin with roast mushrooms and eschallots (gf)
- Old school corned beef silverside our way roasted and rubbed in peppercorns with garlic and tomato sauce (gf)

CHICKEN

- Roasted chermoula rubbed chicken supreme currants, almonds & lemon yoghurt (gf)
- Garlic, rosemary and parsley marinated chicken supreme, crisp pancetta with verjuice and butter dressing (gf)

LAMB

- Greek Style slow cooked lamb shoulder with rosemary and garlic, fennel, sumac, parsley and tzatziki (gf)
- Slow cooked lamb shoulder in red wine jus with roast pumpkin and pomegranate (gf)
- BBQ leg of lamb (butterflied) with vine roasted tomatoes and mint yogurt (gf)

FISH

- Snapper fillets with chorizo, tomato and smoky paprika salsa (gf)
- Barramundi fillets with fennel, caper and lemon (gf)
- Seared salmon fillets with olives, sumac and herbs (gf)

PORK

- Asian spiced roast pork belly with crackle and chilli (gf)
- Italian style rolled pork loin with salsa verde (gf)

SIDES (Additional sides \$4 p/person incl. GST)

- Duck fat and thyme roasted potatoes (gf)
- Baked potatoes in Parmesan cream topped with herbed breadcrumbs (v)
- Rocket, parmesan, roast pear and pinenut salad (v/gf)
- Green bean, pea, bacon and snow pea tendrils (gf)
- Sweet soy carrots, pumpkin and edamame with almonds (v/vegan)
- Green beans, broccolini and baby spinach with basil oil (v/gf/vegan)
- Asparagus, beans, snowpeas with hazelnuts and orange (v/gf/vegan) (Seasonal)
- Honey roast heirloom carrots, quinoa, rocket, fetta and roast hazelnuts (v/gf)
- Roast pumpkin, pomegranate, cauliflower, herbs, yoghurt and za'taar (v/gf)
- Zucchini, squash, lentil, mint yoghurt, bocconcini and walnut (v/gf)
- Roast beetroot, fetta, sweet potato, our dukkah and wild rocket (v/gf)
- Roasted garlic and thyme Mudgee mushrooms with grilled polenta, baby spinach and high valley fetta (v/gf)
- Broccolini, rice noodle, edamame, tofu, sesame and coriander (v/gf/vegan)
- Grilled seasonal vegetables, farro, lentils and basil (v/vegan)
- Spiced chickpeas, pumpkin, eggplant, quinoa, haloumi, green tahini sauce (v/gf)

Plated Sit-down





PLATED SIT-DOWN

Take a seat and let us do the rest.

Choose 2 or 3 courses or you may prefer to start with canapés, grazing bar & / or bar snacks, please ask us for a quote.

2 COURSES

(Minimum 25 guests)

2 courses & 1 side

+ sourdough bread, butter and EVOO

From \$67 incl. GST

3 COURSES

(Minimum 25 guests)

3 courses & 1 side

+ sourdough bread, butter and EVOO

From \$79.50 incl. GST

STAFFING

Wait staff charged extra. 1 staff member per 25 guests at a minimum of 4 hours: **\$200 incl. GST**

PLATED SIT-DOWN MENUS

ENTRÉE

- Twice baked ricotta soufflé with toasted pine nuts, apple, chives and rocket (v)
- Burrata, seasonal fruit, honey, rocket and hazelnut salad (v/gf)
- Heirloom tomato, buffalo mozzarella, basil and prosciutto salad (gf)
- Oysters (6) with nahm jim and fresh lime (gf)
- Smoked trout, wonton, salmon roe and herb salad with nuoc cham
- Poached Atlantic salmon with herb, lemon and Lilliput caper salad (gf)
- Smoked eggplant puree with lamb kofta, labneh and pickles (gf)
- Soy braised twice cooked pork belly with rice noodles, crackle and herbs (gf)
- Asian spiced honey roasted duck breast with watercress and orange (gf)

MAIN COURSE

BEEF

- Grilled eye fillet steak with Paris mash, vine roasted tomatoes, red wine jus & mustard (gf)
- Roast beef with beetroot, mushrooms, thyme roasted potatoes, parsley butter & red wine jus (gf)
- Logan Shiraz braised beef shin with potato gratin, caramelised eschallots and gremolata (gf)

CHICKEN

- Roasted chermoula chicken breast supreme with pumpkin puree, spiced chickpeas, almonds and lemon yoghurt (gf)
- Peri peri chicken with Romesco, barley and herb salad (gf)
- Garlic and parsley marinated chicken with crisp pancetta, skordalia, verjuice dressing & pangratato

LAMB

- Slow cooked lamb shoulder with tomato braised white beans, zucchini and fried parsley (gf)
- Slow cooked lamb shoulder in red wine jus with roast potatoes, peas and mint pesto (gf)
- BBQ leg of lamb (butterflied), herbed couscous, pumpkin, pomegranate and garlic yoghurt

FISH

- Snapper fillets with roast tomatoes, olives, zucchini and salsa verde (gf)
- Barramundi fillets with sweet potato puree, lime and coconut sauce (gf)
- Seared salmon fillets with smashed potatoes, pancetta and watercress oil (gf)

PORK

- Soy roasted pork with crackle, charred broccolini, edamame and chilli (gf)
- Italian style rolled pork loin with honey roasted baby carrots, barley, and crackle and salsa verde
- Pork chops with browned butter, fennel, potato and garlic crumb (gf)

VEGETARIAN

- Roasted garlic and thyme Mudgee mushrooms with grilled polenta, baby spinach and High Valley fetta (v/gf)
- Broccolini, rice noodle, edamame, tofu, sesame and coriander (v/gf/vegan)
- Grilled seasonal vegetables, farro, garlic bean puree and basil (v/vegan)
- Spiced chickpeas, pumpkin, eggplant, quinoa, haloumi, green tahini sauce (v/gf)

PLATED SIT-DOWN MENUS

SIDES

CHOOSE 1

(Additional sides add \$4.40 p/person incl. GST)

- Duck fat and thyme roasted potatoes (gf)
- Baked Potatoes in Parmesan cream topped with herbed breadcrumbs (v)
- Rocket, parmesan, roast pear and pinenut salad (v/gf)
- Green bean, pea, bacon and snow pea tendrils (gf)
- Sweet soy carrots, pumpkin and beans with almonds (v/gf/vegan)
- Green beans, broccolini and baby spinach with basil oil (v/gf/vegan)
- Asparagus, beans, snowpeas with hazelnuts and orange (v/gf/vegan) (Seasonal)
- Honey roast heirloom carrots, quinoa, rocket, fetta and roast hazelnuts (v/gf)
- Roast pumpkin, pomegranate, cauliflower, herbs, yoghurt and za'taar (v/gf)
- Zucchini, squash, lentil, mint yoghurt, bocconcini and walnut (v/gf)
- Roast beetroot, fetta, sweet potato, our dukkah and wild rocket (v/gf)

SWEET THINGS

PLATED SWEETS

- Honey and vanilla bean pannacotta with seasonal fruit and wafer biscuit
- Sticky date pudding with butterscotch sauce and pecan praline
- Coconut sago with lychees, paw paw and passionfruit (gf/vegan) (Seasonal)
- Pavlova with berries and passionfruit and mascarpone cream (gf)
- Black forest trifle with sangria jelly
- Chocolate mousse with poached pear, cream and shaved chocolate (gf)
- Rhubarb Eton mess with Persian floss (gf)
- Baked lemon tart with cream and raspberries



Buffet





BUFFET

Guests serve themselves to our rustic style platters from a central table.

You may want to start with canapés, grazing bar & / or bar snacks, please ask us for a quote.

BUFFET

(Minimum 25 guests)

Choose 2 meats + 2 sides

+ a basket of assorted breads & butter

From \$49 incl. GST

STAFFING

Includes kitchen staff. Wait staff additional for serving and cleaning.

BUFFET PLATTERS

CHOOSE 2 MEAT + CHOOSE 2 SIDES

BEEF

- Roast eye fillet of beef with vine roasted tomatoes, jus and mustards (gf)
- Logan Shiraz braised beef shin with roast mushrooms, sweet potato and jus (gf)
- Pepper rubbed roast corned beef silverside with fresh tomato and garlic sauce (gf)

CHICKEN

- Roasted chermoula rubbed chicken breast with spiced Israeli couscous, currants, almonds & lemon yoghurt
- Soy poached chicken, cellophane noodle, herb, carrot and cashews with our own chilli sauce (gf)
- Chicken breast with yoghurt, mint, baby spinach and Mudgee hazelnut dukkah (gf)

LAMB

- Greek Style barbequed butterflied lamb leg with oregano, potatoes and tzatziki (gf)
- Slow cooked lamb shoulder in red wine jus with roast pumpkin, chickpeas and mint (gf)

FISH

- Barramundi fillets with roast ratatouille, capers and basil dressing (gf)
- Seared salmon fillets with olives, oregano, buttery smashed potatoes and parsley oil (gf)

PORK

- Asian spiced roast pork belly with crackle, broccolini, rice noodle, edamame, sesame and chilli (gf)
- Italian style rolled pork loin with salsa verde, roast apple and pumpkin (gf)
- Roast honey and Marsala ham studded with cloves served with mustards and housemade relish (gf)

SALADS AND VEGETABLE SIDES

- Duck fat and thyme roasted potatoes (gf)
- Baked Potatoes in Parmesan cream topped with herbed breadcrumbs (v)
- Rocket, parmesan, roast pear and pine nut salad (v/gf)
- Tomato, haloumi, white bean, olive, cucumber, mint & rocket salad (v/gf)
- Green beans, broccolini, fetta, cos with basil oil (v/gf)
- Asparagus, pancetta, peach, bocconcini and fresh basil (gf) (seasonal)
- Quinoa, Rocket, fetta, honey roasted carrots and hazelnuts (v/gf)
- Roast pumpkin, pomegranate, cauliflower, herbs, yoghurt and za'taar (v/gf)
- Roasted garlic and thyme Mudgee mushrooms with grilled polenta, baby spinach and high valley fetta (v/gf)
- Grilled seasonal vegetables, farro, lentils and basil (v/vegan)
- Spiced chickpeas, eggplant, quinoa, pumpkin, green tahini sauce (v/gf/vegan)
- Italian style coleslaw with the choice of
 - vinaigrette (gf/v/vegan) OR
 - creamy dressing (v/gf)

A close-up, slightly blurred photograph of a grazing board. In the foreground, there are several items: a woven basket filled with sliced cucumbers, radishes, and green onions; a pile of sliced, cured meats (possibly salami or prosciutto); and a stack of round, flatbread-like items. In the background, more food items are visible, including what appears to be a bowl of dark olives or berries. The overall lighting is warm and soft, creating a cozy atmosphere.

Grazing board & snacks



GRAZING BARS + SNACKS

Stylised to look fun, fabulous and inviting.

These may be the start of a feast or (in the case of cheese, fruit & ham) can allow guests to munch at the end of an evening. We also offer bespoke food bars for themed parties or if you love a certain style of food.

You may only wish to pay for a portion of your guests.

Minimum 25 guests for each package.

ADDITIONAL COSTS

Styling & flowers are an additional cost. Set up costs start at \$55 incl. GST: dependant on guest numbers and styling required.

Delivery in Mudgee CBD free. Please ask for a quote if outside the CBD.

GRAZING BARS + SNACKS

BAR SNACKS

Marinated fetta
Hommus
Olives
Bread and croutes

\$3.50 p/person incl. GST

GRAZING BAR

A selection of cured meats
including Steins Farm salami
French Brie, High Valley
Caerphilly and marinated fetta
Selection of bread, grissini,
crackers and croutes
Grapes, dried fruit, nuts and
quince paste
Hommos and crudités
Quiches and / or frittata (gf)
Cornichons and marinated
Aril Estate olives

\$22 p/person incl. GST

FROMAGE

Wedges of ripe brie, cheddar,
soft curd and blue on
wooden boards
Muscatel clusters, local fruit jelly,
honeycomb and
fresh seasonal fruit
Sourdough, baguettes and our
lavosh with cultured butter

\$18 p/person incl. GST

FEELING DIPPY

Smoky baba ghanoush,
hummus, and tzatziki with sumac
Marinated olives
Turkish bread
Crispy croutes with za'taar

\$12.50 p/person incl. GST

OYSTER BAR

Natural with lemon (gf)
Eschalot and champagne
vinaigrette (gf)
Nahm jim (gf)

Price subject to market variation

SEAFOOD

Fresh peeled prawns on ice with
lemons, lime mayonnaise and
cracked pepper.
Sashimi of best fresh fish we can
find with soy, wasabi, pickled
ginger and chilli.
Sydney rock or Pacific oysters
with eschalot vinaigrette,
ginger and mirin.

Price subject to market variation

HAM & TRIMMINGS

Mudgee honey and Marsala
glazed free range ham
Soft bread rolls, cultured butter,
local mustards and relish
Potato salad and Italian style
coleslaw with pinenuts
and herbs

\$33 p/person incl. GST

TACO TIME

Spicy shredded coriander
chicken, almond, tomato and
herb salsa with fresh corn tacos
Sticky chilli beef with corn and
black beans and soft tortillas
Refried beans with roast
peppers & High Valley fetta
Baskets of organic salted
corn chips
Bowls of guacamole,
sour cream, tomato salsa,
cheese and Tabasco

\$44 p/person incl. GST



Optional
Extras



OPTIONAL EXTRAS

CAKAGE

If supplying your own celebration cake.
Simply sliced and placed at either a dessert
bar or coffee and tea station.

\$1.10 p/person incl. GST

If you would prefer your cake plated,
our prices start at
\$4.40 p/person incl. GST
for coulis and cream.

Berries an **extra \$2.00 incl. GST**

CHILDREN'S MEALS

(for 12yrs and under)

Cocktail frankfurts with tomato sauce,
popcorn OR fruit cup

Toys and treats

Lamb cutlets, roast potatoes and
a simple salad OR house made chicken
nuggets and fries

Ice cream cups with chocolate topping
and sprinkles

(We know kids can be fussy,
talk to us about variations)

\$27.50 per child incl. GST

LATE NIGHT MUNCHIES

Ham and mustard mayonnaise rolls
Pork and fennel sausage rolls with relish
Meat pie with tomato sauce
Spanakopita

\$4.40 each incl. GST

COFFEE AND TEA

Local Fish River Roasters Coffee and
Twinings tea chest selection

Coffee plungers and
insulated hot water jugs

French sugar cane cubes and milk.

\$2.80 p/person incl. GST

OPTIONAL EXTRAS

DESSERT BAR

from \$4.40 p/piece incl. GST

MINI PAV

- Mini Pavlova with vanilla bean mascarpone and seasonal fruit (gf)

PANNACOTTA + JELLY

- Mudgee honey and vanilla bean with berries (gf)
- Spencer cocoa chocolate with raspberry coulis and Little Big Dairy Co cream (gf)
- Rose jelly with gold leaf, cream and biscotti

BROWNIE

- Belgian chocolate and Mudgee hazelnut with mascarpone and honeycomb
- Belgian chocolate and white chocolate with mascarpone and strawberries

TARTS

- Lemon curd with meringue
- Caramel, chocolate and hazelnut
- Greek custard pie with syrup and crushed walnuts

PETIT FOURS

from \$2.50 p/piece incl. GST
minimum of 25 p/item

- Rocky road with Turkish delight and pistachios
- Truffles
- Biscotti
- Baby cherry Anzacs



Celebration Cakes



CELEBRATION CAKES

Create something special!

The varieties listed are our tried and tested cakes, if you are after something a bit different, feel free to ask.

We encourage you to get inspiration from Pinterest or Google.

Price will vary depending on size and added decorations such as ribbons, flowers etc.

If you require a gluten free cake, please let us know.

CAKE FLAVOURS

Starting from \$260

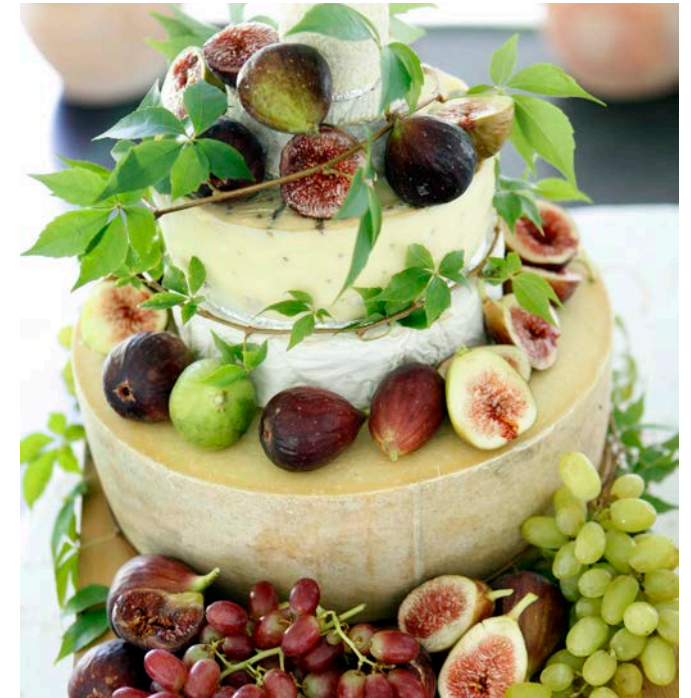
- Belgian chocolate and Mudjee hazelnut (gf)
- Flourless orange and almond with Persian spice (gf)
- Carrot (gf option)
- Raspberry, hazelnut and coconut
- Red velvet (gf option)
- Fruit studded sticky date (light and fruity)
- Vanilla bean butter
- Lemon and coconut
- Chocolate fudge

ICING FLAVOURS

- Belgian chocolate ganache
- Swiss meringue buttercream (dark chocolate, white chocolate, vanilla or colour tinted)

THE CHEESE CAKE

If you prefer cheese for your cake... we can construct a cake with wheels of cheese.





Brunch at
Our
Crew

BRUNCH AT OUR CHOW

The perfect way to relax with your guests after your wedding.

1.5 hour function - 10:30am to 12:00noon | Guests help themselves | Minimum 25 | Bookings essential



Our Chow is our events venue and café offering a stylish space with a warm vibe and great views. Located at our catering headquarters and set amongst the picturesque vines at Burrundulla Wines, 234 Castlereagh Highway Burrundulla NSW 2850.

CASUAL

100% juice

Bacon, egg and rocket rolls
with tomato relish

Plunger coffee and Twinings tea
selection, milk and sugar

Disposable plates, napkins and cutlery

\$20 p/person incl. GST

A BIT MORE SPECIAL

100% juice

Fruit platters

Bacon, egg and rocket rolls
with tomato relish

Pastries

Plunger coffee and Twinings tea
selection, milk and sugar

Disposable plates, napkins and cutlery

\$30 p/person incl. GST

LUXE

100% juice

Yoghurt, honey and muesli

Fruit platters

Bacon, egg and rocket rolls w. tomato
relish

Pastries, baguette, butter, jam and
spreads

Plunger coffee and Twinings tea
selection, milk and sugar

Disposable plates, napkins and cutlery

\$38 p/person incl. GST

BRUNCH... SOMEWHERE ELSE... HAVE A PICNIC WITH US

From \$33p/person incl GST. Delivery extra.

- 100% juice
- Fruit platter or cups
- Whole baked ham
- Fresh soft bread rolls
- Brie
- Tomato, avocado quinoa and spinach salad
- Disposable plates, napkins and cutlery

Surcharge applies on Sundays and public holidays.

Your Event at Our Chow

Set amongst the picturesque vines of Burrundulla Wines.

Our Chow is an events venue, café and catering headquarters offering a stylish space with a warm vibe and great views. Perfect for weddings, intimate parties, corporate events and everything in between.

- **Up to 80 guests seated inside**
- **Cocktail / indoor / outdoor space**

TERMS & CONDITIONS

MENUS

Prices of menu may vary due to the seasonal availability and varying market prices of produce, in these instances we aim to substitute ingredients with ones that are seasonal to not affect the quoted cost.

Package menus include staff for an allotted period, if you add additional menu items this may incur an added cost this will be discussed with you at the time we receive your run sheet.

In instances, where bookings have been made over 6 months prior to the event we will need to revise the price closer to the event date as we may be subject to staff and food price increases within this period.

Special dietary requirements can be catered for, please ensure that we are informed one (1) month prior to your event. If number of special diets exceeds three (3) a surcharge will apply dependent on numbers and variations.

EXTRA MEALS

Extra meals provided to your photographer, musicians, bar staff etc. incur a cost of \$40 + 10% GST per person for main meal only.

EQUIPMENT

Catering on location requires shelter and the hiring of kitchen equipment. This cost is additional to food costs. Access to power and water is essential; this will be discussed during a meeting with Rachael by phone or in person. A general list of our requirements can be made available to you to help you in your ordering process with a hire company. Please note our costs do not include crockery, cutlery, napery or glassware.

HIRE

Mudgee Catering Co has some items available for hire at competitive rates; these items are an additional cost.

Items left at venue for use by client must be returned, any loss or damage incurred must be paid for by client.

TRAVEL

Events that are over 15km from Mudgee will incur a travel fee for food, equipment and staff. The size and distance of the event may warrant the need to hire a bus to transport all staff and equipment. This will be discussed with Mudgee Catering Co at a meeting or over the phone.

DELIVERY FEE

From \$220 dependent on requirements.

Delivery and pack up of food and our catering equipment, post event cleaning (required by food safety standards) if commercial dishwasher is not available.

EVENT COORDINATION FEE

If you have an event coordinator fee may not apply.

From \$125.00 +10% GST fee may be charged dependent on your event.

QUOTES

A preliminary quote will be prepared for you once you have decided on your requirements.

Quote will be at current market and wage pricing this may vary once menu and final numbers are supplied. Once the quote has been accepted a deposit will be required to confirm the date of your event. An updated quote will be emailed to you approximately one (1) month prior to your event, due to any additional changes being made prior to this time.

FINAL NUMBERS

Final guest numbers are required fourteen (14) days prior to your event, as ordering and organising of staff will have already begun. Please note that after this time we are unable to take a decrease in guest numbers, however increases will be accepted up until four (4) days before.

DEPOSIT

Tentative bookings will be held for a period of two weeks. Within this time a deposit of 20% of quoted price is required to secure your booking (non-refundable within 12 weeks, 50% within 6 months of event refund is at our discretion). Confirmation of the reservation is made upon receipt of the deposit. Paying of the deposit acknowledges the terms & conditions of the booking. If the deposit is not received within the allocated time we reserve the right to cancel the tentative booking.

PAYMENT

Full payment for catering is required seven (7) days prior to your event. Any additional costs such as staff, hire equipment and/or travel costs will need to be paid no later than seven (7) days after your event. Your deposit will be deducted from the final invoice. Details of final payment will be invoiced with payment options.

ANY QUESTIONS PLEASE CONTACT LESLIE

P. 0427 791 059 Wednesday to Friday or

E. info@mudgeecateringco.com.au



*Our great food
is only
the beginning*

LET'S GET STARTED

info@mudgeecateringco.com.au

www.mudgeecateringco.com.au

0427 791 059



@mudgeecateringco