



**\$100.00 per guest complete finger food wedding**

*\*RRP Value at \$135.00 p/head \*(minimum 80)*

**Rope and pole Finger food Supplied Equipment**

**Rope and pole marquee**

Delivered installed and Removed – Includes solid and clear walls for poor weather or view.

Approx 1.5 metre square per person + area for bar and dance floor

**All Food equipment**

Cateraid will supply all necessary foods, packaging and equipment needed to serve our 5 star dishes

**Mobile Cool room**

10 different sizes to choose from to deal with Food and Beverage for all guests

**Music – Ipod**

Even if you have a band/Dj you need something for before and after they go... **and all the next day**

**Dance floor**

Outdoor panel polished timber outdoor dance floor. Assembled and pulled out – Different sizes/styles available.

**Outdoor cafe table**

1 per 15 guests to have an area for tapas and platters at start of function – Other tables can be substituted of same hire value.

**Stacking chairs**

1 per 3 guests

**Cocktail bar tables**

1 per 25 guests for bar area of dance floor area

**1.8 mtr trestle table for tea and coffee**

Cloth and skirting included

**Urn & Coffee perculator**

Upgrade to outdoor espresso cart and barista available

**Tea and coffee kits**

Includes all stock and enough for following day breakfast

**2 x 1.8 mtr trestle for present/cake**

Cloth and skirting included

**3 x White outdoor market Umbrellas**

Extra areas of shade/shelter outside the Marquee\* comes with picket and ties



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**The beverage Service** – Complete packages also available

**Everything you need for the service of your beverages**

### **Ice and ice box**

Nothing is more important than cold beverage. We have special made ice chest that hold 1 mtr cube

### **Bar unit (1 per 50 guests)**

Choose from wooden front cocktail bars or stainless plate wine bars

### **Beverage Tubs**

For the icing of beverages between cool room to you

### **Bar kit**

Including beverage service trays, bottle opener, towels, pourers, bar matt, toothpick, you name it

### **Glassware**

Cocktail glasses	1 per guest
Champagne	1 per guests
Red wine	.5 per guests
White wine	.5 per guests
Soft drink tumblers	1 per guests
Carafe/jug/bottle	1 per 8 guests

### **Bar staff**

1 staff (cocktail barman) for 6 hours per 50 guests – Extra time can be added (\*Ask for barmen hire rates)

### **Cocktail kit**

Includes shakers, blenders, fruit, syrups, garnishes etc

### **Outdoor gas fired Wash sink for bar**

All we need is a tap or an electricity source but never both.

### **2 blow moulded 1.8 mtr trestle tables**

For glass storage and washing

### **Rubbish trailer**

4 recycle large ottos + 2 waste medium ottos + cardboard storage

### **Clip lock grass protection flooring**

To stop the ground in and around the bar being destroyed

### **Glass cleaning and pack up**

Cateraid staff will have all glasses clean and packaged before leaving. This avoids the next day clean up headache.



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Starts with cheese and Tapas platters for all guests (15-30 minutes)

**Cold Canapés – Choose 3**

Tomato and basil brushetta  
Zucchini and corn slice with shaved beef and red pepper jam  
Teriyaki chicken breast Nori with avocado and fresh green beans.  
Salmon gravalax (medium rare), lovash crisps, lemon myrtle crème fraiche and herb  
Crystal bay king prawns, Mangrove mountain avocado, en crout'  
Smoked salmon, lemon myrtle crème fraiche, savoury short crust  
Bourbon marinated beef fillet resting on homemade tomato chilli pickle, basil and cumin crustini.  
Poached salmon with lemon myrtle mayonnaise on sesame crisps  
Assort blinis with Smoked meats  
Poached chicken, Mangrove mountain avocado, en crout'  
Petite Vegetarian burritos  
Vietnamese spring roll  
Vegetarian frittata with Goats cheese and salsa Verde

**Hot Canapés – Choose 3**

Variety of mini spring rolls made fresh from our kitchens  
Tuscan meat balls with chilli jam dip sauce  
Pumpkin and parmesan risotto balls and citrus plum sauce  
Tempura fish cocktails and lemon myrtle tartare  
Assorted mini quiches  
Chicken and Jarlsberg puff served along with fresh salsa.  
Bbq Chorizo and Spicy capsicum parcel.  
BBQ duck beetroot and ginger spring rolls  
Smoked chicken and gorgonzola puff served along with Verdelho cream dip.  
Asparagus and sun dried tomato quiche with free range farm eggs  
Bacon and leek tartlets topped with soured double cream and Roma salsa  
Veal and bacon torte' with stringy Jarlsberg sauce.  
Chicken and blue cheese tart with micro herbs.  
Tempura prawns with salt and pepper squid dipped in mild chilli.  
Chicken tenderloins with honey mustard  
Steam Asian buns with Braised pork shoulder and Coriander paste  
Caramelised leek and goat's feta tartlet



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**BBQ portion – Choose 2**

Jimis sate chicken tenderloin skewers  
Chorizo and red capsicum flame grilled skewer  
Tender beef fillet bbq'd in bacon (mignon) and served with creamy béarnaise dip  
Fresh coriander and lime drenched bbq prawn skewers with dill caper mayonnaise  
Grilled sea scallops with pancetta and pea puree  
Oysters served natural with lemon and white pepper  
Assorted gourmet chipolatas with cream potato bubble pot.  
Grilled asparagus wrapped in prosciutto with plum citrus dip  
Lamb kofta with Tatziki  
Grilled cheese Cabanossi with Capsicum Jam dip  
Teriyaki chicken thigh with rice wine and soy dip  
Pork belly with orange and soy

**Noodle boxes / Substantial – Choose 1**

Noodle boxes filled with Balinese style Nasi Goreng, crudités, prawn crackers and Fried omelettes  
Assorted pizzettas including: Prosciutto and fig, salami and buffalo mozzarella, vegetarian  
Assorted authentic Italian Pasta or Risotto (your favourite)  
MSA sirloin, crusty petite pain with horseradish cream and tarragon Juslie .  
Mini burgers with onion soubise and capsicum jam  
Thai beef salad with crisp noodle  
Boutique Hot dog with American mustard  
Lamb fillet with rosemary potato and baby spinach  
Tempura Barramundi with sweet potato chips and celeriac remoulade  
Boutique assorted flavoured Pies and Pativiers  
Boutique assorted Quiches  
Chicken Caesar salad with Free range egg and Grana pandano  
Salt and Pepper Seafood combination with wedges and lemon



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**Dessert – Choose 1 + your cake served**

Tropical fruit skewers with running chocolate fountains

Trifle served in double shots, your cake and fresh fruit

Lemon tart with Lemon gelato

Tiramisu in piccolo latte glasses

Petite passionfruit tart with coulis

Chocolate brownie and vanilla bean Ice cream

Boutique fruit flans with crème patisserie

Chocolate dipped profiteroles filled with brandy custard

Petite caramel éclairs with cream Chantilly

Ice cream presented in Waffle cones on our clear acrylic stands

Chocolate mousse with Strawberry coulis

**Please also note\* Included in the above package**

Also included is our schedule of three Meetings, site inspections and an at call administration team.

The bonus free use of our wedding coordinator service, with over 10 years in the event logistics field makes your day smooth and trouble free.

The essential ingredient; our team of Qualified Chefs who prepare market fresh food in our commercially approved kitchen.

Electrical supply network. All leads, cable tie rigging etc

Special item searches – If you require an out of the ordinary item , we know where to get it.

Recommendations to proven wedding industry leaders. (florist, decorators, toilets, security etc)

Trained Hospitality professionals