



\$150.00 per guest complete finger food wedding

**RRP Value at \$195.00 p/head *(minimum 80)*

Structure marquee Gold Finger food Supplied Equipment

Framed and pinned free standing structure marquee

Delivered installed and removed – Includes arch walls for poor weather or view.

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

Silk Lining

Gathered silk lining with fairy lights and Paper lanterns

Hard wood Flooring

Solid marine plywood flooring, ground levelling and Great for wet days.

5 x 5 metre Pagoda or Mobile Kitchen (Available on Request)

Kitchen marquee – Hidden behind the main marquee – Includes Flooring and benches

All Food equipment

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

Mobile Cool room – x 2 separate unit (one for flowers + one for food/beverage)

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

Music – IPod/ Disco Lighting

Sound activated spots, wave lights and coloured par cans to create the scene on the dance floor.

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.

Folding white chairs

1 per 3 guests

Cocktail bar tables with four bar stools at each

1 per 20 guests for bar area of dance floor area – set up of chill out area *(include stainless floor ashtrays)*

Round guest Tables (8 seats)

1 per 15 surrounded by white folding chairs with white linen supplied

Espresso machine and full cafe grade set up including Barista

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



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

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