



WOOD & SPOON

catering • meals • workshops

2/30 Bentley street
Williamstown, VIC 3016
www.woodandspoon.com.au
0422 414 675

WEDDING CATERING 2019

Rebecca Johnstone - 0422 414 675

rebecca@woodandspoon.com.au

WEDDING CATERING

HAND HELD

Portobello mushroom roulade, asparagus cream, mushroom candy V GF
Tasmanian salmon, miso mini bagels
Crispy lamb, beetroot hummus & mint GF DF
Crispy wontons with poached chicken & Asian slaw DF
20g beef brioche burger, cheese, pickle & housemade ketchup
Pulled chicken slider, slaw, gruyere, jalapeño mayo
Chilli prawn, coriander, blackened corn tostada GF DF
Smoked wagyu fillet, horseradish cream, crostini, pickle DF
Caramelised onion, persian feta tarts V
Tomato, feta & basil tarts V
Thai chicken satay, spicy peanut sauce GF DF
North African spiced lamb skewer, toasted almond aioli
Corn & coriander fritters, avocado mash, chilli jam V DF GF
Bitesize texan pork sliders, appleslaw DF
Beef brisket, kewpie & a milk bun
Mac & cheese croquettes V
Eggplant pomme frites, aioli V
Roast chicken tostada, guacamole DF GF
Sundried tomato, feta & spinach arancini V
Cuban potato croquettes GF
Fresh prawns, lime aioli DF GF
Rump steak, chimichurri DF GF
Cauliflower popcorn, aioli GF (can be DF)
Chicken karaage, chipotle mayo

SUPPER

Fish & chips, housemade tartare
Chicken & avo toastie
Cheese & tomato pizzas
Selection of pies
Thai chicken sausage rolls, sweet chilli sauce
Panko chicken, wedges, chipotle mayo

ENTREE

(For shared options, please choose 3 items)

Roast duck salad, palm sugar dressing
Squid & chorizo salad with beetroot & Apple
Prawn, coconut, kaffir lime, betel leaf
Vietnamese chicken salad
Twice cooked pork belly, appleslaw, chilli caramel

Housemade vegetarian ravioli with a burnt butter & sage sauce, roasted pumpkin, spinach, feta & pinenuts
Pan fried scallops, pancetta, pea puree

MAIN

(For shared options, please choose 3 items)

Ras el hanout chicken, broadbean salad
Ricotta, sundried tomato & spinach stuffed chicken breast, garlic mash, assorted vegetables
Asian infused salmon, wasabi potato salad
Sicilian white fish with zucchini, mint & pistachio
Lamb shoulder with charred herb salsa
Eye fillet, wild mushroom jus, mixed greens
Braised beef cheeks, salsa verde

SIDES

When opting for a shared main only

Please choose 2 options

Dobson potato, confit garlic, herbs, sumac
Green beans, caramelised red onions, goat's cheese
Cos lettuce, crispy panchetta, caesar dressing
Chickpea, danish feta & freekah salad
Cypriot grain salad
Salad of spinach, zucchini, walnuts, sweet mustard dressing
Baked sweet spuds, ginger & chilli crumble
Agrodolce rainbow chard with pinenuts and pecorino

CHILDREN'S MENU

12 & under

Mini beef burgers (3), pomme frites, potato salad
Chicken parmigiana, wedges, potato salad
. Fish & chips, salad
Mini ice creams served while your guests eat their mains

ROAMING DESSERT - choice of three/PLATED DESSERT - choice of 2
DESSERT BUFFET - choice of 5

Lemon curd tart, double cream
Sticky date pudding, butterscotch sauce, YV double cream
Chocolate tart, wattleseed cream & dulce de leche
Raspberry creme fraiche cheesecake, pistachio crumble
Expresso callebaut chocolate brownie, dark chocolate mousse, honeycomb crumbs
Housemade mini eclairs

ANTIPASTI

For an additional \$7.00 per head you may choose antipasti as a starter to be on the tables when your guests enter the reception area. This platter will include cured meat, marinated olives & vegetables.

CHEESE & FRUIT

At the end of your meal you may choose, for an additional \$7.00 per head, a refreshing seasonal cheese and fruit platter to complete your event with WOOD & SPOON

SIT DOWN PLATES

\$74 per person - including 1 course, floor & kitchen staff, white 6ft trestle table linen & napkins, bread, cutlery/plateware, olive oil & balsamic & condiments

\$84 per person - including 2 courses, floor & kitchen staff, white 6ft trestle table linen & napkins, bread, cutlery/plateware, olive oil & balsamic & condiments

\$94 per person - Including 3 courses, floor & kitchen staff, white 6ft trestle table linen and napkins, cutlery/plateware, bread, olive oil & condiments

BEVERAGE PACKAGE

(please note this is the beverage that we are currently serving & may change due to availability)

WOOD & SPOON BEVERAGE PACKAGE

Dunes Chardonnay Pinot Noir NV, Hightide "The Breakers" Semillon Sauvignon Blanc, Hightide, "Deepwater" Cabernet Merlot, Boags Draught, Boags Premium Light, Soft drink, filtered water & orange juice.

4hr - \$33 per person 5hr - \$37 per person 6hr - \$39 per person

WOOD & SPOON TOP BEVERAGE PACKAGE

Ninth Island NV Cuvee, Josef Chromy Sauvignon Blanc, Devils Corner Pinot Noir, Boags Draught, Boags Premium Light, Boags Premium Lager, Soft drink, filtered water & orange juice

4hr - \$39 per person 5hr - \$47 per person 6hr - \$51 per person

WOOD & SPOON FULL BAR

We also offer an 'on consumption tab' where you nominate the types of beverages we serve and provide us with a budget. Liquor license expires at midnight.

CANAPÉS

\$13.00 per person - please choose 3 pre dinner canapés

\$3.50 per person - 1 supper canapé

SUPPLIER/CHILDREN'S MEALS

\$35 per child (up to the age of 12)/band/dj/photographer

SET UP/PACK DOWN

(Includes set up/pack down of cutlery/crockery/linen/glassware ONLY)

\$550 set up of your event
\$550 pack down of your event

CORKAGE

(When providing own beverages)

\$15.00 per person over the age of 18 - glassware, 2 beverage staff & ice included

HIRING

White bentwood chairs \$8.50 per chair
Black bentwood chairs \$8.50 per chair
8ft wooden table with hairpin legs \$95 per table
8ft black wooden table with hairpin legs \$95 per table
- choice of hairpin legs black, white or copper

Set up/pack down inc delivery \$350

CROCKERY/CUTLERY

\$100 - (black plateware & gold cutlery)

EXTRA HOURS

\$550 - per extra hour (our package includes 5 hours of service only eg. 6-11pm)

WEDDING CAKES

Starting from \$350 for a 2 tier naked cake with one flavour - please inquire within.

Let us serve your wedding cake, which we serve on our wooden boards, placed on tables.

Complimentary freshly brewed coffee & tea station, served with homemade biscuits & chocolates.

DONUT WALL

Includes donut wall

\$290 - 80 assorted donuts

TABLE DECORATION HIRE/FLORISTRY

please enquire within

\$200 taste test

This is based on 2019 prices

Public holiday will incur a surcharge of 10%

Our menus change slightly to suit seasons.

All prices exclude GST