



PORT DOUGLAS
CATERING
& EVENTS

WEDDING MENUS 2018



WELCOME TO PORT DOUGLAS CATERING & EVENTS

OUR MENU STYLES, FOOD OPTIONS AND INCLUSIONS ARE DESIGNED TO BRING THE BEST OUT OF YOUR OFFSITE WEDDING VENUE AND BUDGET

ALL THE PACKAGE PRICES ARE BASED ON A MINIMUM OF 40 GUESTS.

PRICES ARE BASED ON VENUES IN PORT DOUGLAS AND 30KM RADIUS

SIT DOWN PACKAGES COME WITH AN OFFSITE KITCHEN.

DEPENDING ON VENUE AN OFFSITE KITCHEN MAY BE REQUIRED FOR STAND UP/COCKTAIL EVENTS.

PACKAGES COME WITH ALL THE REQUIRED STAFF.

TABLES & CHAIRS

TO GIVE THE BEST AND MOST EFFICIENT SERVICE POSSIBLE WE HAVE INCLUDED OUR RECYCLED TIMBER TABLES AND WHITE GLADIATOR CHAIRS INTO OUR SIT DOWN PACKAGES. PLEASE NOTE THAT WE INCLUDE THESE AS A COMPLIMENTARY EXTRA.

CONSULTATION

A 7% CONSULTATION FEE IS APPLICABLE TO ALL WEDDINGS. THIS COVERS THE OFFICE BASED ADMINISTRATION OF YOUR WEDDING.

EMAIL & PHONE CORRESPONDANCE

RUN SHEET CREATION

LIAISING WITH OTHER SUPPLIERS WHEN NECESSARY

FLOOR PLAN DESIGN

MENU CONSULTATION

IF YOU HAVE ANY QUESTIONS, PLEASE TALK TO ONE OF OUR AMAZING EVENT CO-ORDINATORS



STAND UP & COCKTAIL MENU

STAND UP COCKTAIL PACKAGE

\$42 PER PERSON

6 CANAPÉS
SALAD POT
1 SUBSTANTIAL

INCLUDES OFFSITE CHEFS, WAITSTAFF AND SERVING EQUIPMENT.

AN OFFSITE KITCHEN MAY BE REQUIRED FOR VENUES THAT DO NOT HAVE KITCHEN FACILITIES.

DESSERT CANAPÉS

\$4 PER SELECTION

EXTRA SUBSTANTIAL DISH

\$8 PER SELECTION

COLD CANAPÉS

REEF FISH CEVICHE, SMOKED AVOCADO, SWEET POTATO CURL (GF)

SESAME YELLOWFIN TUNA, PICKLED FENNEL, DILL (GF)

TANDOORI CHICKEN, POPPADUM, CUCUMBER RELISH

TOMATO TAPENADE, OLIVE CRUMBED BOCCONCINI, PARMESAN WAFER (VEG)

SMOKED CHICKEN, RAISIN, APPLE & TAMARIND AIOLI

HOT & WARM CANAPES

FRIED NORI WRAPPED MISO SALMON, SPRING ONION (GF)

COCONUT FRIED PRAWNS, CHILLI MAYO

KING ISLAND BLUE CHEESE AND FIG ARANCINI (VEG)

SMOKED MOZZARELLA AND ROASTED TOMATO QUESADILLA (VEG)

PEPPER BEEF PIE WITH TOMATO JAM

ARTICHOKE & PARMESAN TART, WHIPPED GOATS CHEESE (VEG)

HALOUMI, CUCUMBER, LEMON & MINT (VEG, GF)

SALAD POT

PICKLED GREEN PAPAYA, RADISH, SOFTENED CUCUMBER AND COCONUT WITH FRIED GINGER (VEG, GF)

SUBSTANTIALS

SLOW COOKED LAMB SHOULDER, BEAN CASSOULET, MINT AND ROASTED TOMATO (GF)

FRIED CHICKEN SLIDER, KIM CHEE SLAW AND LIME MAYO, CHARCOAL BUN

PANKO CRUMB SPANISH MACKEREL, LEMON & DILL DRESSED POTATOES, SALSA VERDE

ZA'ATAR ROASTED EGGPLANT, SUMAC YOGHURT, DRIED ROSE AND FIG (VEG, GF)

PULLED PORK TACO, LIME SALTED RED CABBAGE, SMOKED AVOCADO, PICO DE GALLO

YELLOWFIN TUNA POKE, BLACK SESAME, WARM RICE & TARO CHIPS (GF)

SWEET BITES

BANOFFEE TARTS

CHOCOLATE AFTER EIGHT MOUSSE WITH PEPPERMINT CRUMBLE

STRAWBERRIES AND CREAM PANNACOTTA WITH THYME SHORTBREAD

PASSIONFRUIT MACARONS



BANQUET MENU

PACKAGE A \$92 PER PERSON

2 BANQUET DISHES
4 SIDE DISHES
CAKE CUT AND SERVED

PACKAGE B \$98 PER PERSON

3 CANAPÉS
2 BANQUET DISHES
4 SIDE DISHES
CAKE CUT AND SERVED

INCLUSIONS

TABLEWARE
PLATES, CUTLERY, SERVING WARE, PLATTERS, WHITE LINEN NAPKINS

EQUIPMENT
FULL SAFETY ACCREDITED OFFSITE KITCHEN
TABLES & CHAIRS

STAFF
EVENT MAITRE D
OFFSITE CHEFS
WAITSTAFF

MAINS

CHOOSE 2

SPANISH MACKEREL, CAPER, DILL & LEMON BUTTER, RADISH, PICKLED SHALLOT (GF)
SMOKEY PAPRIKA CHICKEN BREAST, ROAST GARLIC, GREEN OLIVE AND TAHINI YOGHURT (GF)
ROASTED MEDIUM RARE BEEF FILLET, FRIED ONION, SALSA VERDE & CRISP SAGE(GF)
SWEET POTATO GNOCCHI, ONION CARAMEL, ZUCCHINI, ROAST TOMATO (VEG)
PORK BELLY, PINEAPPLE JAM, PICKLED CUCUMBER (GF)
SLOW COOKED LAMB SHOULDER, TORN MINT AND ROASTED GARLIC YOGHURT (GF)
BAKED TASMANIAN SALMON, FENNEL PICKLE, FRIED CAULIFLOWER, (GF)

SIDES

ALL FOUR SERVED TO THE TABLE

CARAMALISED PUMPKIN & CARROT, ANISE SPICED YOGHURT, TOASTED SEEDS, DRIED ROSE (VEG,GF)
MINTED MUSTARD DRESSED DESIREE POTATO, PEAS & FINE LEAF HERBS (VEG,GF)
DRESSED GARDEN LEAVES (VEG, GF)
BREAD WITH SMOKED & WHIPPED BUTTER (VEG)



PLATED MENU

PACKAGE C \$98 PER PERSON

SET ENTRÉE
ALTERNATE DROP MAIN
CAKE CUT AND SERVED

PACKAGE D \$105 PER PERSON

3 CANAPÉS
SET ENTRÉE
ALTERNATE DROP MAIN
CAKE CUT AND SERVED

PACKAGE E \$110 PER PERSON

3 CANAPÉS
ALTERNATE ENTRÉE
ALTERNATE DROP MAIN
CAKE CUT AND SERVED

INCLUSIONS

TABLEWARE
PLATES, CUTLERY, SERVING WARE, PLATTERS, WHITE LINEN NAPKINS

EQUIPMENT
FULL SAFETY ACCREDITED OFFSITE KITCHEN
TABLES & CHAIRS

STAFF
EVENT MAITRE D
OFFSITE CHEFS
WAITSTAFF

ENTREE

SET ENTREE CHOOSE 1
ALTERNATE ENTREE CHOOSE 2

RARE YELLOW FIN TUNA, PONZU DRESSING, JAPANESE PICKLED VEGETABLES, TOASTED RICE (GF)

SPICE ROASTED PUMPKIN, POMEGRANATE, ROSE & FIG WITH SUMAC YOGURT (GF, VEG)

RARE CAPE GRIM BEEF, BABY BEETS, FENNEL PICKLE, WHIPPED GOATS CHEESE, CIABATTA CRISPS (GF)

ONION & PARMESAN CUSTARD TART, SALAD OF HEIRLOOM TOMATO & ASPARAGUS (VEG)

VANILLA CURED SALMON, SOFTENED CUCUMBER, RADISH, CRISPY SKIN WAFER, HORSERADISH (GF)

TIGER PRAWNS, PRESSED CUCUMBER, RYE BREAD CRISPS, SMOKED AVOCADO, PRAWN POWDER

TIGER PRAWNS, OYSTERS, REEF FISH CEVICHE, RED CLAW YABBIE, TUNA TATAKI,

LEMON AIOLI, PICKLED CUCUMBER (GF)

\$6 PER PERSON SURCHARGE

MAINS

CHOOSE 2

BARRAMUNDI, ANISE CURED PINEAPPLE, COCONUT SALAD, FRIED ENOKI & SPICED COCONUT CREAM (GF)

EMERALD VALLEY BEEF, SMOKEY EGGPLANT, HEIRLOOM TOMATOES, CHARRED ZUCCHINI AND HERB DRESSING (GF)

SOUS VIDE CHICKEN BREAST, GARLIC SPINACH PUREE, FRIED CAULIFLOWER, DRESSED PEAS & BROAD BEAN (GF)

LAMB BACKSTRAP, SHALLOT PUREE, TRUSS TOMATO, ROAST BABY CARROT, FRIED SAGE, OLIVE CRUMB (GF)

BAKED SALMON, RED QUINOA, FETA, ROAST ED FENNEL, CHARRED CUCUMBER & DILL WEED (GF)

BRAISED DUCK LEG, SOBA NOODLE & LYCHEE, SPICED ORANGE GLAZE, RAW SLAW(GF)



EXTRAS

CANAPÉS \$2.50

PER SELECTION PER PERSON

WE WOULD USUALLY RECOMMEND THAT 3 CANAPÉS ARE PLENTY, BUT IF YOU ARE HAVING A LONG DAY OR HAVE SOME EXTRA HUNGRY GUESTS YOU CAN ADD A COUPLE OF EXTRA CANAPÉS TO YOUR PRE-DINNER TIME.

CHILDREN'S MEALS \$24

UP TO 12 YEARS OLD

PACK ON ARRIVAL

HAM & CHEESE WRAP
FREDDO FROG
TINY TEDDIES
JUICE BOX

MAIN MEAL

MACARONI CHEESE WITH SALAD
OR
CHICKEN PARMA WITH SALAD

GRAZING TABLE

\$350

FEEDS APPROX. 15-20 GUESTS
TABLE SUITABLE FOR VEGETARIANS

CARAMELISED ONION AND GOATS CHEESE TARTS
THYME AND CHILLI MARINATED OLIVES
KING ISLAND BRIE AND BLUE CHEESES
DRIED FIGS & APRICOT
CANDIED AND SPICED NUTS
PUMPKIN AND ROAST GARLIC DIP
SPINACH AND FETA DIP
SUN DRIED TOMATOES
MARINATED ARTICHOKE
HANDMADE SPICED LAVOSH
BREADS, CRACKERS AND GRISSINI
SLICED WATERMELON & PINEAPPLES

CHEESE BOARDS \$80

FEEDS APPROX. 10-15 PEOPLE

SELECTION OF KING ISLAND BLUE, WASHED RIND AND TRIPLE CREAM, FRUIT PASTES, HAND PULLED LAVOSH AND CRACKERS

LATE NIGHT SNACK

\$8 PER PERSON

PULLED PORK TACO, LIME SALTED RED CABBAGE, SMOKED AVOCADO, PICO DE GALLO

WEDDING TASTINGS

WE OFFER 2 STYLES OF WEDDING TASTING

THE FLAVOURS OF PORT DOUGLAS CATERING

CHEFS CHOICE
3 CANAPES
ALTERNATE DROP ENTREE
BANQUET MAIN

OR

A MENU MADE UP OF YOUR SELECTIONS

\$150 PER COUPLE

WEDDING CAKES

WE HAVE OUR OWN IN HOUSE PASTRY CHEF.

WE ARE ABLE TO RECREATE MOST STYLES OF CAKE AND BRING ANY IDEAS YOU HAVE TO LIFE.

IF YOU HAVE A PICTURE OF A CAKE YOU LIKE OR HAVE AN IDEA FOR A BESPOKE DESIGN, TALK TO OUR CONSULTANT FOR A QUOTE.

THE CLASSIC WEDDING CAKE

\$450

2 TIER CHOCOLATE CAKE WITH BUTTERCREAM FINISH
THE PERFECT BASE TO ADD YOUR OWN TOPPER & FLOWERS
SERVES APPROX 50 PEOPLE



NOTES



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