



Hog Roasts
& BBQs



Wonderful
Buffets



Elegant Table
Served Meals



Stunning
Canapés

Weddings Packages 2016

The Most Important Day of your Life

Great Wedding Receptions don't just happen and, whilst good food goes without saying, they also require meticulous planning and execution. Finding a caterer with the skill and experience to make sure your day runs smoothly is essential. So, whether it's help planning your menu, creating a schedule that makes it truly your day or having our Manager on hand to make sure things go as planned, our 19 years experience, with literally hundreds of Weddings behind us, makes our ability to help second to none.

Create the Perfect Menu for You!

With a range of carefully considered Wedding Packages to choose from, with absolutely everything included in a single price per guest or, the ability to explore both our Australian and Tatlers menus to create your own perfect day, choosing your menu should be relatively easy but, if you cannot find exactly what you want in our menus just tell us what you fancy and we will always try to oblige.

Simply Call 07958 942 554 for more details or email us on info@australianstylecatering.co.uk

“Just to say thank you for everything on Saturday. You were absolutely brilliant with a seamless service and amazing food. Nearly every guest has commented to me on how much they loved the food with many remarks saying it was the best they had had at a wedding. Ever!”

Australian Style Catering

Hold the Date

Planning the Day usually takes a little more time and consideration which is why we are always happy to provisionally reserve your date whilst we discuss your requirements, prepare a detailed plan and menu for Your Big Day and for you to consider your options. That way there is no pressure.

And that's the thing.... We always remember it's Your Big Day not ours, which is possibly why so many clients recommend us to their friends and family and so many of their guests become future clients.

Its all in the detail

On the day itself , our Manager and staff will arrive in good time to lay up and decorate your tables, put out your place cards, chill and prepare your drinks in readiness for you and your guests' arrival and, most importantly, set up the catering area and prepare your chosen meal.

As well as organising the initial drinks reception, they will make sure wine and water awaits your guests as they sit down and monitor and replace drinks through out the meal including serving the Fizz for your Toasts before opening and managing your evening bar.

At the end of the day and once guests have departed they will clear and tidy guest tables, pack away the remaining bar and catering equipment before departing about an hour after your guests.

Wedding Packages

Over page you will find a range of complete wedding packages at a significant discount to our standard prices and which have been carefully constructed to include a range of menu styles, the appropriate number of Chefs and waiting Staff, drinks service and table linen, our Manager of course and staff to run your bar until the end of the day.

**Simply Call 07958 942 554 for more details
or email us on
info@australianstylecatering.co.uk**

*Canapés & Supper
are in integral
part of the day*



“Geoff was very helpful with menu selections and most importantly provided us with a personalised schedule of events throughout the day with tips/hints regarding speeches etc. On the day, you arrived on time – set up with no fuss and did us proud! The canapés were amazing, the BBQ brilliant and the pudding’s divine!”

Hog Roast Wedding Package from £ 36.00 a head

**£3.00 to £5.00
a head
discount
compared to
the price of the
individual
elements**

**This Package
Includes Canapés,
Hog Roast, Desserts
and Tea and Coffee,
our Unique Bar
Service (you supply
the drinks and we
supply and do
everything else
including the chilling
of your drinks),
Table Cloths and
Linen Napkins,
Chefs, Waiting Staff
and of course our
Manager to ensure
everything
everything goes to
plan.**

**Menu Includes a
Vegetarian
alternative,**

**You can add 2
additional Canapés
and a Cheeseboard
Supper for just £7.00**

Initial Drinks Reception

With 3 Homemade Hot and Cold Canapés

**Smoked Salmon and Taramasalata on Swedish Rye Bread
Hot Roast Beef, Horseradish and Gravy
in a Yorkshire Pudding
Thai Yellow King Prawn Curry served in Oriental Spoons**

The Wedding Breakfast

Crackling Spit Roast Pork

With English Bramley Apple Sauce and Dijon Mustard

**All served with a
Hot New Potatoes**

A Delicious Selection of Fresh Breads, Rolls & Butter

Greek Salad

**Tomato & Cucumber with Red Onion, Proper Greek Olives
and Feta Cheese with Olive Oil**

Waldorf Salad

Green Apple, Celery, Walnuts and Sultanas in a light Mayonnaise

Traditional Garden Salad

With Round Lettuce, Tomato, Cucumber, Radish and Spring Onion

Tabouleh Salad

**A Middle Eastern Favourite with
Bulgar wheat, finely chopped Flat leaf Parsley, Mint,
Onions and Tomatoes**

Roasted Red Pepper and Chorizo Pasta Salad

Dessert

Summer Fruits Pavlova

Topped with Fresh and Poached Summer Fruits and Whipped Cream

Kentish Strawberries and Double Cream

Light and Zesty Lemon Cheesecake

Speeches and Toasts Your Wedding Cake Cut

Freshly Brewed Tea and Coffee

**This Package from £36 to £48 a head
depending on guest numbers**

Simply Call 07958 942 554 for more details

tatlers Complete Wedding Reception from £51.00 a head

Initial Drinks Reception

With 5 Homemade Hot and Cold Canapés:

Smoked Salmon and Taramasalata
on Swedish Rye Bread
Duck and Ginger Spring Rolls with Hoisin Sauce
Roasted Butter Nut Squash and Parmesan
Arancini with Sweet Pepper Sauce
Malaysian Style Chicken Satay
with Chilli Peanut Sauce
Tempura Vegetable Selection:–
Zucchini, Mushrooms, Aubergine and Peppers

Guests take their Seats

Welcome to Bride and Groom

The Wedding Breakfast

Main Course - Choose Just one of the below

Confit of Duck with a Cherry and Shallot Sauce,
Served on a bed of Smooth Mashed Potatoes
With Chantanay Carrots and Green Beans

OR

Roast Breast of Chicken
Filled with Spinach and Sun Blush Tomato
Roast in the oven and drizzled with our
homemade Pesto Sauce

OR

Crackling Roast Belly of Pork
Served on a bed of wilted Spinach with
Mustard Mash and a Rich Gravy

A Trio of Desserts for Everyone

Mini Pavlova
with Whipped Cream and Summer Berries

Belgian Chocolate Mousse
in a Chocolate Cannelloni

Mini Tarte Citron

Together with

Cafetieres of Freshly Brewed Tea and Coffee

Speeches and Toasts

Your Wedding Cake Cut

Supper

A selection of Prize Continental and English Cheeses,
Ardenne Pate, Grapes and homemade Chutney
served with French Bread and Sweet-meal Biscuits

**This Package from £51 to £59 a head
depending on guest numbers**

*up to £7.00 a
head discount
compared to
the individual
elements*

This Package
Includes your
choice of Main
Course from the
menu shown
together with the
Canapés and
Desserts as
shown, Tea and
Coffee, a
Cheeseboard
Supper, our
limited bar service
(you supply the
drinks and we
supply and do
everything else
including the
chilling of your
drinks), Table
Cloths and Linen
Napkins, Chefs,
Waiting Staff and
of course our
Manager to ensure
everything
everything goes to
plan.

**Vegetarian
alternatives always
included**

Tucker Box and Seafood Paella Extravaganza

from £ 41.00 a head depending on guest numbers

£4 to £7 a head discount compared to the price of the individual elements

This Package Includes The Tucker Box Menu, a Seafood Paella our Unique Bar Service (you supply the drinks and we supply and do everything else including the chilling of your drinks), Table Cloths and Linen Napkins, Chefs, Waiting Staff and of course our Manager to ensure everything goes to plan.

You can add 3 Canapés or Tea, Coffee and a Cheeseboard Supper for just £6.00 a head

Initial Drinks Reception

The Barbecue / Paella

Served Directly from the Griddles, Buffet and Paellera

Seafood Paella

White Fish, Mussels, King Prawns, Calamari and Mediterranean Vegetables cooked with Paella Rice in a Fish Stock

Together with

A Small Vegetarian Paella

Accompanied by

Moroccan Spiced Lamb Burgers

Extra Mature Rump Steaks

"Snags" our own Aussie Style Sausages extra meaty with black pepper

Chicken Fillet Goujons Marinated in Sesame oil & Soy sauce

Vegetable Stir Fry - Zucchini, Onion, Red & Yellow Peppers and Button Mushrooms Barbecued in Olive Oil & Butter

Vegetarian Sausages, Spicy Bean Burgers and Haloumi and Cherry Tomato Skewers

for your Vegetarian guests

All Served with

Hot New Potatoes with Melted Butter

Greek Salad

Tomato & Cucumber with Red Onion, Proper Greek Olives and Feta Cheese with Olive Oil

Tabouleh Salad

With Bulgar wheat, finely chopped Flat leaf Parsley, Mint, Onions and Tomatoes

Tomato, Mozzarella and Basil Salad

Australian Style Coleslaw

White Cabbage, grated Carrot & Australian Sultanas in a light Mayonnaise

Chickpea, Cumin and Coriander Couscous

Dessert

Summer Fruits Pavlova

Topped with Fresh and Poached Summer Fruits and Whipped Cream

White and Dark Belgian Chocolate Terrine

Real Banoffee Pie

Fresh Bananas, Caramel and Whipped Cream on a Buttery, Biscuit Base

Speeches and Toasts

Your Wedding Cake Cut

This Package from £41 to £47 a head depending on guest numbers

Stunning Country Wedding Buffet with Canapés

From £47.00 a head

Initial Drinks Reception

With 5 Homemade Hot and Cold Canapés:

Goats Cheese Crostini With a Red pepper & Tomato Concasse
 Hot Roast Beef, Gravy and Horseradish in a Yorkshire Pudding
 Smoked Salmon in Sour Cream and Dill on Swedish Rye Bread
 Hot cocktail sausages with Honey Mustard and Redcurrant dip
 Butternut Squash and Parmesan risotto balls
 with a Roasted Red Pepper Sauce

The Wedding Breakfast

Basket of Rustic Bread and Butter on Guest tables
 Waitress and Chef Assisted Luxury Wedding Buffet

Whole Dressed Poached Salmon

“Swimming” in a Sea of Greenland Prawns

Our own Marmalade Glazed Roast Gammons

Whole Rare Roast Sirloins of Beef

Exotic Coronation Chicken with coconut, almonds and sultanas,
 tossed in a Lightly Curried mayonnaise

Prize Continental and English Cheese Selection

Mature Stilton, Ripe Brie, Mature Cheddar

Goats Cheese and Asparagus Quiche

Hot New Minted Potatoes

All Served with Mustard and Pickles

Traditional Garden Salad

With Round Lettuce, Tomato, Cucumber, Radish and Spring Onion

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Tabouleh Salad

Bulgar wheat, finely chopped Flat leaf Parsley, Mint, Onions,
 Tomatoes,

Lemon Juice and Olive Oil

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Sugar Snap Pea, Cherry Tomato & Red Onion Salad
 with a Grain Mustard Dressing

**

Mixed Leaf and Herb Salad

**

Australian Style Coleslaw

White Cabbage, Grated Carrot, Red Onion & Sultanas
 in a light Mayonnaise

Followed by Dessert

Bowls of Fresh Kentish Strawberries
 with Clotted Cream and Shortbread Biscuits
 Served to each table for guest to help themselves to.

Speeches & Toasts / Wedding Cake Cut

Followed by Freshly Brewed Coffee
 (Tea for the Feint Hearted)

**This Package from £47 to £57 a head
 depending on Guest Numbers**

**£4 to £7 a
 head discount
 compared to
 the price of the
 individual
 elements**



***This Package
 Includes Bar Service,
 Table Cloths and
 Linen Napkins, Chefs,
 Waiting Staff and
 Manager***

