

COLD ITEMS

Spinach and pumpkin frittata, goat's cheese & dill (v)
Tomato, basil & balsamic bruschetta (v)
Prawn cocktail with spiced avocado puree & baby coriander (g)
Selection of sushi with soy & wasabi (g)
Mushroom ragu on bruschetta w/ freshly shaved parmesan
Rare roast beef yorkshire pudding w/ tomato relish & horseradish cream
Braised leek & feta tartlet (v)
Smoked salmon pikelets w/ crème fraiche & cucumber pickle
Oysters 3 ways – yuzu granita / chilli Ginger/ natural

HOT ITEMS

Crispy prawns wrapped in brick pastry w/ sweet chilli dipping sauce
Chinese san choy bow in witlof w/ sesame seed & hoisin
Crispy pork wonton w/ chipotle & manchego cheese
Chilli chicken satay skewers
Honey pork & ginger bites w/ pork crackling on asian spoon
Mozzarella & tomato ragu arancini (v)
Beef empanada w/ cucumber mint yoghurt
Italian tartlet w/ prosciutto, parmesan & rocket
Marinated cherry tomato, bocconcini cheese & basil tartlet (v)

SUBSTANTIAL CANAPE

BOAT ITEMS

Served in a bamboo boat

Paella w/ chicken, chorizo, capsicum, prawns & mussels
Butter chicken curry, fresh naan & steamed jasmine rice
Crumbed market fish & chips w/ house made tartare sauce in newspaper
Steak and guinness pie w/ paris mash, mushy peas & veal jus
Lamb cutlets w/ salsa verde (g)
Bourbon sticky glazed pork ribs w/ french fries (g)
Pulled chicken & cheese quesadilla w/ guacamole and sour cream
Fresh sirloin beef kebabs w/ chargrilled vegetables & rice (g)
Stir fried chicken & vegetable hokkien noodle boxes

CANAPE MENU

HOT BITES

Twice cooked-pork belly w/ warm Granny Smith apple puree (g)
Korean fried chicken w/ sticky soy & ginger sauce
Spiced lamb kofta with mint scented labneh (g)
Beef ragu & tomato arancini w/ shaved parmesan and rocket pesto
Steamed dumpling selection w/ dipping sauce
Chilli BBQ prawns
Scored chilli salted squid
Mini falafel pocket w/ sweet, pickled onions & sriracha yoghurt (v)
Tuna ceviche w/ yuzu & avocado, mini homemade taco shell

MINI BURGERS & SLIDERS

Pulled pork slider on a milk bun w/ crunchy coleslaw
Jerk spiced chicken slider w/ sour cream & Southern salsa
Moroccan lamb slider w/ chilli sauce, cucumber & garlic yoghurt
Black Angus cheese slider w/ pickles & house made tomato ketchup
Chilli cheese dog w/ soft brioche bun
Smoked Beef brisket, with smoky BBQ sauce, shredded coleslaw on a milk bun
Bug roll, tempura bugs w/ lime aioli on a milk bun (\$5.00 surcharge)
**All sliders, sub & tortilla can be made gluten free on request*

DESSERTS

Choice of 1 \$5.00 per item

Trifle glass: Raspberry compote, milk crumble white chocolate mousse, chocolate krispies (g)
Trifle glass: Liquid caramel, chocolate soil, peanut butter powder, banana mousse, popcorn (g)
Banoffee pie in jam jar w/ oat crumble, dulce de leche, fresh bananas, vanilla bean cream (g)
Mango custard filled choux buns w/ hazelnut crunch & sable biscuit
Chocolate dipped profiteroles filled vanilla pastry cream & topped with roasted peanuts
Chocolate vanilla caramel tarts, w/ dulce de leche & hazelnut
Passionfruit curd meringue tarts

GARETH
KEENAN

CATERING

PACKAGE 1 \$40

4X CANAPES BASIC
2X HOT BITES
1X SLIDER
1X BOAT ITEM

PACKAGE 2 \$45

4X CANAPES BASIC
3X HOT BITES
1X SLIDER
1X BOAT ITEM

PACKAGE 3 \$50

4X CANAPES BASIC
2X HOT BITES
2X SLIDER
2X BOAT ITEM

Minimum 50 guests
Surcharges apply if numbers are less

All prices incl. GST

CANAPES – Choice of 4

COLD ITEMS

Selection of sushi w/ soy & wasabi (g)
Triple cream brie, poached pear, brioche (v)
Smoked salmon pikelets w/ crème fraiche & cucumber pickle
Tomato, basil & balsamic bruschetta (v)

HOT ITEMS

Cherry tomato, bocconcini & basil tartlet (v)
Crispy prawns wrapped in brick pastry w/ sweet chilli dipping sauce
Mozzarella and tomato ragu arancini (v)
Crispy pork wonton w/ chipotle & manchego cheese
Korean fried chicken w/ sticky soy & ginger sauce

Assortment of crusty bread rolls with butter, olive oil dukkha and balsamic

SALADS – Choice of 3

Classic caesar salad, bacon, crouton, shaved parmesan
Greek salad with sicilian olives, tomato & lemon oregano dressing (v) (gf)
Roasted beetroot cous cous salad with capsicums & fetta
Roasted potato salad, caramelised onion, creamy dressing (v) (gf)
Crunchy quinoa & brown rice, cauliflower, pomegranate, fetta, parsley (v) (gf)
Chipotle roast capsicum & charred sweetcorn coleslaw salad (v) (gf)
Green salad with spinach, fennel, cucumber dill dressing (v) (gf)
Fresh rocket, apple, danish fetta, aged balsamic (v) (gf)
Garden salad from our paddock (v) (gf)

SEAFOOD

King prawns, rock oysters, smoked salmon, mud crab all served on a bed of ice
with condiments

ROAST CARVERY

Roast sirloin of beef, yorkshire pudding & red wine gravy (gf)
Roast crackling Pork belly w/ apple cider sauce & jus (gf)
Maple glazed ham clove studded with pineapple & jus (gf)
Roast boned turkey with jus, cranberry sauce & stuffing
Whole baked snapper with fennel, lemon & thyme, served with salsa verde (gf)
Preserved lemon, thyme charred chicken spatchcocked, roasted shallots, sausage
stuffing & jus (gf)

BUFFET MENU

MAINS

8hr braised greek lamb, minted yoghurt &
mediterranean cous cous
Butter chicken with basmati rice, naan bread &
mango chutney (gf)
Beef bourguignon in red wine sauce, mushrooms &
roast carrots (gf)
Braised chicken breast with prosciutto, sage, sicilian olives & pea pesto (gf)
Crispy pork shoulder, braised cabbage, apple, roasted celeriac,
& apple cider sauce (gf)
Crispy skin salmon, miso & ginger, coconut rice & greens (gf)
10hr smoked beef brisket, chipotle roast capsicum & charred
sweetcorn salad, house made BBQ sauce (gf)
Root vegetable & date tagine with sumac labneh & israeli couscous (v) (gf)
Baked chickpea falafel with roasted cauliflower salad (v) (gf)
Baked ratatouille with fresh mozzarella & basil (v) (gf)

SIDES – Choice of 3

Mash potato with spring onion
Roasted baby potatoes with rosemary sea salt
Mixed seasonal steamed vegetables
Asian greens with soy and garlic
Roasted root vegetables
Green beans and peas with preserved lemon and mint

DESSERT BUFFET

Mini jars nutella, chocolate crumble, chocolate banana mousse (gf)
Mini jars lemon curd, milk crumble, raspberry crème mousse (gf)
Strawberries and cream cakes with toasted almonds
Dulce de leche tart couverture chocolate ganache & honeycomb
Chefs cheesecake with garnishes
Aussie Pavlova with crème Chantilly & fresh fruit (gf)
Wedding cake cut & plattered

GARETH
KEENAN

CATERING

PACKAGE 1 \$60

4 X CANAPES
3 X SALADS
1 X ROAST CARVERY
1 X MAIN
3 X SIDES
DESSERT BUFFET

PACKAGE 2 \$75

4 X CANAPES
3 X SALADS
2 X ROAST CARVERY
SEAFOOD
2 X MAIN
3 X SIDES
DESSERT BUFFET

All prices incl. GST

CANAPES

Choice of 4 Hot and Cold Canapes from our Basic Canape Menu
(Enquire to upgrade to a grazing table instead)

Freshly baked bread with whipped butter and EVO with balsamic

ENTRÉE – Choice of 2 (Alternate Drop)

Gnocchi

Pan fried gnocchi with ripped fresh mozzarella, tomato & basil (v)

Cured pork belly

Baked apple, celeriac mousse and crackling (gf)

Whisky cured Salmon

Cucumber gel, apple coleslaw, yuzu mayo (gf)

Prawn and Squid

Homemade spaghetti, marinara, spinach, prawn bisque

Paddock to plate

Tempura stuffed zucchini flowers, three cheese, rocket, basil tomato salad (v)

Beef

Wagyu beef dumpling, miso dashi broth, mushrooms & petit salad (gf)

Vegan

BBQ jackfruit taco, with pickled cabbage, corn salsa grilled corn tortilla

AMUSE BOUCHE

A little surprise course to tantalize the taste buds (v) (gf)

MAIN COURSE- Choice of 2 (Alternate Drop)

Lamb rump

Smoked eggplant, crushed minted potato, salsa Verde & pecan dukkha & jus (gf)

Beef fillet 180gram

Pomme anna, mushroom tempura, roasted shallot and carrot, crispy onions & beef jus

Sous vide chicken breast

Chicken bon bon, corn puree, sweet potato fondant, chorizo crumble & jus

FORMAL SIT-DOWN MENU

Chicken

Soy caramel glaze, warm rice noodle salad, lime, crispy wonton cashew nut vinaigrette (gf)

Salmon

Pan fried crispy skin salmon, pea, chorizo & leek sauce, potato, watercress (gf)

Barramundi

Red curry broth, green beans & bok choy, coconut rice, crispy onions (gf)

Pork

Crispy pork shoulder, braised cabbage, apple, roasted celeriac, parsnip crisp & apple cider sauce (gf)

Vegetable

Eggplant, zucchini & halumi stack with tomato fondue, basil oil & rocket (gf)

Vegan

Szechuan grilled eggplant with mushroom & cauliflower rice (gf)

SIDES – Choice of 1

Mash potato with spring onion
Herb roasted baby potatoes
Mixed seasonal steamed vegetables
Chef's salad from our garden

DESSERT

Your wedding cake plated with strawberries, cream, chocolate garnish and coulis
(We can make this look like a plated dessert by adding extra components to the plate, if you wish)

OR PLEASE SELECT FROM 1 CHOICE LISTED BELOW

Miniature pavlova with passionfruit, mango & berries (gf)
Chocolate s'mores pudding, with honeycomb peanut butter choc sauce
Sticky banana pudding with caramel walnut crumble & butterscotch
Strawberry Romanoff, citrus cream, macerated strawberries
& cacao nib cream (gf)
Traditional crème brulee with house made shortbread, passionfruit curd
Caramel poached pear, Nutella powder, chocolate crumble, custard & caramel sauce (gf)

GARETH
KEENAN
CATERING

PACKAGE 1- \$77pp

4x CANAPE
2x ENTRÉE
2x MAIN
WEDDING CAKE PLATED

PACKAGE 2- \$84pp

4x CANAPE
2x ENTRÉE
2x MAIN
1x DESSERT

All prices incl. GST

CANAPES

Choice of 4 Hot and Cold Canapes from our Basic Canape Menu
(Enquire to upgrade to a grazing table instead)

Freshly baked bread with whipped butter and EVO with balsamic

ENTRÉE – Choice of 2

GARDEN

- Gnocchi** | Pan fried gnocchi with ripped fresh mozzarella, tomato & basil (v)
- Zucchini** | Pumpkin-stuffed zucchini with grilled halloumi, sundried tomato & pine nut (v) (gf)
- Chickpea Falafel** | Baked falafel with roasted cauliflower salad (v) (gf)
- Taco** | BBQ jackfruit taco, with pickled cabbage, corn salsa & grilled corn tortilla (v) (gf)

PADDOCK

- Bao** | Pulled BBQ pork, crackling, pickled cabbage, kewpie mayo
- Skewer** | Hawaiian marinated chicken with pineapple, capsicum & sweet & sour sauce (gf)
- Taco** | Pulled beef, soft shell tortilla, tomato, avocado, corn & chipotle sauce
- Cured Pork belly** | Baked apple, celeriac mousse & crackling (gf)

OCEAN

- Prawn and squid** | Homemade spaghetti, marinara, spinach, prawn bisque (gf)
- Whisky cured Salmon** | Cucumber gel, apple coleslaw, yuzu mayo (gf)
- Crispy Squid** | Vietnamese salt and pepper squid with dipping sauce
- Seafood bucket** | Fresh prawns and oyster with a selection of condiments (gf)

AMUSE BOUCHE

A little surprise course to tantalize the taste buds (v) (gf)

MAIN – Choice of 2

GARDEN

- Eggplant** | Szechuan grilled eggplant with mushroom & cauliflower rice (Vegan) (gf)
- Stack** | Baked ratatouille with fresh mozzarella stack with basil oil & tomato fondue (v) (gf)
- Tagine** | Root vegetable & date tagine with sumac labneh & Israeli couscous (Vegan)

FEASTING PLATTER MENU

PADDOCK

- Chicken** | Braised chicken breast with prosciutto, sage, sicilian olives & pea pesto (gf)
- Lamb** | 8hr braised greek lamb, with hummus, roasted carrot, lentil, fetta & fresh flat bread
- Beef** | Smoked 10hr beef brisket, chipotle roast capsicum & charred sweetcorn salad, house made BBQ sauce (gf)
- Chicken** | Deboned & rolled with orange, pistachio & rosemary stuffing, gravy & garlic confit mash
- Sunday Roast** | Sirloin of roast beef smothered in seeded mustard, yorkshire pudding, red wine jus (gf)
- Pork** | Crispy pork shoulder, braised cabbage, apple, roasted celeriac, & apple cider sauce (gf)

OCEAN

- Snapper** | Whole baked with fennel, lemon & thyme, served with salsa verde (gf)
- Crispy Salmon** | Crispy skin, miso and ginger, coconut rice & greens (gf)
- BBQ Prawn** | BBQ grilled king prawns with avocado, grilled pineapple salad (gf)

SIDES – Choice of 2

ROOTS AND VEGETABLES

- Duck fat potatoes, rosemary & garlic confit (gf)
- Roasted root vegetables (v) (gf)
- Green beans and peas with fetta and almonds (v) (gf)

LEAVES

- Italian salad, bocconcini, cherry tomato, artichoke, olive and balsamic (v) (gf)
- Fresh rocket, apple, danish fetta, aged balsamic (v) (gf)

PULSES AND GRAINS

- Chickpea, roasted cauliflower & chorizo sausage (gf)
- Quinoa & brown rice, pomegranate, fetta, parsley (v) (gf)

DESSERT

SHARING PLATTERS OR UPGRADE TO BUFFET

- Mini jars Nutella, chocolate crumble, chocolate banana mousse (gf)
- Mini jars lemon curd, milk crumble, raspberry crème mousse (gf)
- Strawberries and cream cakes with toasted almonds
- Dulce de leche tart couverture chocolate ganache and honeycomb
- Chefs Cheesecake with garnishes
- Aussie Pavlova with crème Chantilly and fresh fruit (gf)
- Wedding cake cut & plattered

GARETH
KEENAN
CATERING

PACKAGE 1 \$75

- 4 X CANAPES
- 2 X ENTRÉE
- AMUSE BOUCHE
- 2 X MAIN
- 2 X VEGETABLES
- DESSERT PLATTERS

UPGRADE TO GRAZING TABLE OR DESSERT BUFFET

All prices incl. GST

TORTILLA TACOS

A Mexican themed food bar with a selection of Mexican rice, pulled meats, guacamole & toppings

PAELLA

A Spanish styled bar with an oversized paella pan, serving freshly made paella to you & your guests. Fresh fish, mussels, chorizo, calasparra rice & saffron – served straight from the pan

HOT DOG CART

Get your hot dogs straight from the cart!
Chilli dogs or American style hot dogs in milk bun
With a choice of sauces & toppings.

PIZZA

Handmade pizzas straight from the pizza oven. Using Italian flavours & local produce, our pizzas are roasted with seasoned hardwood

SEAFOOD CART

Sydney rock oysters, king prawns, freshly sliced sashimi, all served on a bed of ice with condiments

GYOZA & BAO

Handmade gyozas sizzling on the hotplate with dipping sauces.
Baos with a selection of pork or chicken with pickled coleslaw

WOODFIRE BEEF

Smoked beef brisket, house made BBQ sauce, charred grilled corn, coleslaw & baked potato

BURGERS

Everyone loves a good slider burger – we have got some classics for you & your guests to enjoy. Fried chicken | classic beef burger | mushroom & haloumi.

FESTIVAL STREET FOOD

FISH & CHIPS

Traditional English fish and chips with mushy peas & tartare sauce

GREEK

Slow roasted lamb shoulder on pita flat bread topped with hummus, Greek salad, haloumi & flavours of lemon & garlic

OYSTER CART

Freshly shucked oysters while you wait
With a selection of condiments

NOODLES

Choose your meat – chicken or beef
Choose your Noodles – egg or rice
& go crazy with fresh seasonal stir-fried vegetables

CRONUTS AND CHURROS

Nutella filled syringes with cronuts & freshly made churros with Belgian chocolate sauce.

ICE CREAM SUNDAE

Selection of ice creams with crazy toppings

GELATO BICYCLE

With our vintage gelato bicycle, scooping out retro flavours

CREPES, WAFFLES & PANCAKES

Selection of ice cream, toppings & sauces

**GARETH
KEENAN**
CATERING

ARE YOU WANTING A COOL STREET FOOD VIBE, OR A FUN WAY TO SERVE YOUR GUESTS AT YOUR EVENT?

YOU CAN'T GO PAST HAVING A SELECTION OF POP-UP FOOD MARQUEES.

WE HAVE MANY DIFFERENT FOOD MARQUEES TO SELECT FROM.

THE OPTIONS DISPLAYED ARE EXAMPLES OF WHAT WE CAN DO.

THEY CAN BE ALTERED OR ADDED TO DEPENDING ON YOUR STYLE, BUDGET, THEME & TASTE BUDS.

Please email us for a quote
Minimum numbers apply

GELATO

BANOFFEE
BOYSENBERRY
CHOCOLATE
CHOCOLATE CHIP
CHOCOLATE HAZELNUT
COOKIES & CREAM
COFFEE
FERRERO
HAZELNUT
MACADAMIA & WHITE CHOCOLATE
MINT CHOCOLATE
PANNACOTTA
PEANUT BUTTER
PISTACHIO
RUM & RAISIN
SEA SALT CARAMEL
STRAWBERRY
TIRAMISU
TOASTED COCONUT
TURKISH DELIGHT
VANILLA BEAN
WHITE CHOCOLATE

SORBET

BLOOD ORANGE
CHOCOLATE
CHOCOLATE CHILLI
COCONUT & LIME
GRANNY SMITH APPLE
LEMON
MANGO
PASSIONFRUIT
RASPBERRY
RUBY GRAPEFRUIT
STRAWBERRY
WATERMELON

VEGAN

VEGAN CHOCOLATE GELATO
VEGAN VANILLA GELATO
VEGAN HAZELNUT GELATO

GELATO BICYCLE

THE GELATO BICYCLE IS THE PERFECT ADDITION TO YOUR WEDDING OR SPECIAL EVENT.

WHY NOT HAVE GELATO SERVED AT YOUR CEREMONY TO CELEBRATE BECOMING MR AND MRS OR AS A TREAT FOR YOUR GUESTS AFTER DINNER.

WE HAVE SO MANY FLAVOURS TO CHOOSE FROM INCLUDING A SELECTION OF SORBETS & VEGAN OPTIONS.



**GARETH
KEENAN**
CATERING

PACKAGES

Gelato bicycle hire
Delivery & set up
Choice of 3 flavours
Selection of toppings & sauces
Cups, waffle cones & spoons
Service time 90 mins

BICYCLE HIRE WITHOUT CATERING

\$850 flat rate
Includes all the above
Maximum of 90 guests, if
Numbers are more please ask for a quote

ADD ON TO EXISTING CATERING

\$650 flat rate
Includes all the above
Maximum of 90 guests, if
Numbers are more please ask for a quote

STAND UP BREAKFAST PLATTERS

Juice bottles
Selection of fruit in a mason jar
Bacon & egg rolls
Sausage & scrambled egg wraps
Freshly baked pastries, danishes, croissants
Sourdough toast with homemade jams

Freshly brewed coffee and selection of fine teas

DELUXE STAND UP BREAKFAST PLATTERS

Juice bottles
Selection of fruit in a mason jar
Bacon & egg rolls
Avocado, tomato & scrambled egg wraps
Freshly baked pastries, danishes, croissants
French toast with bacon, maple, and strawberries
Freshly made waffles with pecans, whipped cream, maple syrup
Mason jars with choices of berries, yoghurt, granola, bircher muesli
Eggs benny with ham or smoked salmon, hollandaise
Breakfast poke bowl make your own, brown rice, spinach, avocado, sliced meats, tomato

Freshly brewed coffee and selection of fine teas

BREAKFAST MENU

CONTINENTAL BUFFET BREAKFAST

Chilled selection of fruit Juices bottles – Apple, orange & pineapple juice (v) (gf) (df)
Fresh daily oven baked danishes, buttery croissant, artisan breads served with butter & preserves (v)
Assortment of cereals with chilled whole cream milk, skim milk & soy milk (v)
House made fruit compote, yoghurt & seasonal fresh cut fruit platter (v) (gf)

Freshly brewed coffee and selection of fine teas

FULL HOT & COLD BUFFET

Chilled selection of fruit juices includes – Apple, orange & pineapple juice (v) (gf) (df)
Fresh daily oven baked danishes, buttery croissant, artisan breads served with butter and preserves (v)
Donuts, waffles & pancakes with condiments
Assortment of cereals with chilled whole cream milk, skim milk & soy milk (v)
House made fruit compote, yoghurt & granola jars
Seasonal fresh cut fruit platter (v) (gf)
Crusty bread selection with homemade jam and butter
Soft poached eggs (v) (gf)
Scrambled eggs (v) (gf)
Pan fried crispy bacon and chipolata sausages (gf)
Grilled herb roma tomato, local sautéed field mushrooms, potato rosti
Original house made baked beans (v) (gf)

Freshly brewed coffee and selection of fine teas

GARETH
KEENAN
CATERING

PACKAGES

FULL HOT AND COLD BUFFET PACKAGE
MINIMUM 30 GUESTS

CONTINENTAL BREAKFAST PACKAGE
MINIMUM 20 GUESTS

DELUXE STAND UP BREAKFAST PLATTERS
MINIMUM 30 GUESTS

STAND UP BREAKFAST PLATTERS
MINIMUM 20 GUESTS

For quote, please enquire
All prices incl. GST

WEDDING CAKES

PREMIUM CAKE FLAVOURS

Chocolate Mud – Rich moist chocolatey cake

Flourless Chocolate & Hazelnut (gf)

Red Velvet w/ lemon cream cheese frosting

White Chocolate & Raspberry Mud

Passionfruit Sponge Cake – Tangy and fruity

Lemon Sponge – Lemon zesty cake

Flourless Orange & Almond – Made with real oranges (gf)

Carrot & Lemony Cream Cheese Icing Cake

LUXURY CAKE FLAVOURS

Chocolate Indulgence Multilayer Cake – Chef's favourite

Belgian Chocolate Brownie w/ almond & hazelnut chocolate
crunch layer (gf)

Chocolate Brownie & Malteser Smash Cake w/ Milo ganache

Chocolate S'mores w/ torched marshmallow & peanut butter chocolate
ganache

Pistachio, Almond & Apple w/ apple cider frosting (gf) (df)



DONUT WALLS DONUT 6 TIER WEDDING STANDS

FLAVOUR LIST

Condensed milk glaze vanilla or cinnamon

Apple & custard – Apple compote, vanilla bean custard, pastry crumble,
glace icing

Caramel cookie crumble – Dulce de leche caramel, caramel glaze, choc
chip cookie crumble

Nutella filled & chocolate glaze – Nutella filled chocolate glaze

Lemon meringue pie – Lemon curd, torched marshmallow meringue

Honeycomb chocolate crunch – Chocolate custard, chocolate glaze,
honeycomb crumble

Strawberries & Nutella – Strawberry compote & Nutella filled

Milo & custard – Vanilla milk custard with milo

Crème brulee – Vanilla bean custard with burnt caramel topping

Strawberry & rose – Strawberry ring donut with fresh strawberry glaze &
rose petals

GARETH KEENAN

CATERING



With over 20 years' experience as a chef, Gareth steps up catering to another level with his individual flair & love of food. Gareth has a passion for creating mouth-watering food & delivers second to none, personalized service so no detail is overlooked.

Gareth Keenan Catering caters a wide range of wedding catering from intimate to a grand affair. We pride ourselves on working with our clients to make their day as special as it can be. We will work with you to create something that reflects the tone & theme of your day.

We offer many options to choose, from relaxed sharing platters menu to a formal sit-down menu. We also offer festival style food marquees with many food options & themes to choose from. We even have a gelato bicycle you can add on to any package. Let's not forget about your wedding cake. Gareth has many years' experience not only as a chef but also specializing in pastry. Gareth can provide the perfect ending to your day by creating a beautiful cake that suits your style and budget.

As a part of our catering service, we include waitstaff, cutlery, crockery, water jugs & glasses. We know how much hassle & pressure is already involved in organising a wedding & as part of our service, we want to help relieve some of that unwanted stress by lightening the cost without all the add-ons.

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