



Delicious, wholesome catering



WE ARE PASSIONATE ABOUT FOOD.

Delicious, fun, wholesome catering in Mudgee and surrounds.



WEDDING CATERING

Made easy

Mudgee Made pride ourselves on being able to deliver delicious, wholesome foods. We work closely with each client to ensure that your menu is perfectly suited to your taste, wedding style and budget.

Mudgee Made specialise in generous cocktail and share platter style wedding service options, along with providing beautiful wedding cakes and one-of-a-kind dessert tables.

The food is one of the most important decisions you will make when planning your wedding - apart from the dress!

Follow Us @mudgeemade



Check us out on Instagram to see all our latest wedding inspo

COCKTAIL Menu

We structure a cocktail menu by starting off with the champagne platters, these platters are walked around first, usually while the bride and groom are off having photos taken. This ensures the bridal party doesn't miss out on the canapés. We then move on to more substantial canapés ending with small bowl options. The small bowls serve as the main meal of the night and ensure your guests are completely satisfied. We work on approximately 1.5 canapés per person per option.

Pricing guide

\$63 - \$68 + GST PER HEAD

Including:

- 2 roving Champagne platters
- 6-7 Canapé options
- 2 Small bowl options
- Cocktail style service

SHARE PLATTER Menu

The idea of a share platter meal is to place platters of food onto each table to be shared by those at the table. The benefits of this type of catering are; this type of catering provides a relaxed environment with everyone interacting at the table over dinner, people can choose what they like and how much and not be restricted to one set meal.

We structure the food for the night by starting with the champagne platters, these go around first usually while the bride and groom are off having wedding photos, this ensures you don't miss out! We then move onto the canapés, these act as the entrée and are served while guests are mingling. Guests are then seated and dinner is served.

Pricing guide

\$65 - \$70 + GST PER HEAD

Including:

- 2 roving Champagne platters
- 3-4 Canapés
- 2 Meat options
- 3 Sides
- Sour dough rolls served with butter or olive oil and balsamic
- Jus
- Share platter style service

Bespoke menus can be designed with you at your request, including share entrées and grazing tables.





"Holy Moly Mudgee Made is AMAZING, a week after our wedding and we still have people telling us how amazing the food was!"

Emily Loneragan

Vinegrove March 2018

Over 10 years

Experience in wedding catering in Mudgee and surrounds...





MENU OPTIONS

CHAMPAGNE PLATTERS

1kg wheel of Brie with candied walnuts and honey, served with crackers

Platter of Mudgee sour dough bread, house-made dukkah, Aril Estate olive oil and olives.

CANAPES

SMALL BITES

Pea, mint and lemon arancini with lemon aioli

Steamed cabbage and pork dumplings with sesame soy sauce

Jalapeño and corn fritters with coriander yoghurt

Lamb kofta kebabs with tabouli and tahini yoghurt

Vietnamese chicken salad, in a crispy wonton shell

Lasagne croquettes with lemon aioli

Karage chicken with kewpie mayonnaise (Japanese fried chicken)

Chicken satay sticks with satay sauce, fresh lime and crushed peanuts

Southern fried cauliflower with ranch dipping sauce

Retro prawn cocktail with avocado, sriracha mayonnaise and cruncy iceberg in a cup

Patas bravas - roast potatoes with smoky tomato sauce and aioli, served in bamboo boat

Grilled prawn skewers with lemon myrtle dipping sauce

Sushi cup - crumbed chicken / sashimi salmon

Lamb, halloumi and chermoula meat balls with ciabatta



MENU OPTIONS

CANAPES

TARTLETS

Choice of 2

- Chunky chorizo with relish
- Smoked salmon with dill cream
- Leaning Oak goat's cheese with caramelised onion
- Basil pesto with High Valley marinated feta and cherry tomato
- Beetroot, fetta and thyme

PIZETTAS

Choice of 2

- Margarita - Tomato, mozzarella and basil
- Quattro Formaggi - 4 Cheeses
- Prosciutto and rocket
- Salumi - Pipeclay Pumphouse salumi, cherry tomato and olive

TACOS

Choice of 1

- Pulled chicken tacos with salsa and jalapeño sour cream
- Pulled pork taco with sweet and spicy pineapple salsa
- Tostada with sashimi tuna and wasabi avocado
- Fried fish taco

SAUSAGE ROLLS

Choice of 1

Mudgee Made signature sausage rolls with homemade tomato sauce

- Pork and fennel
- Lamb and rosemary
- Beef and beer braised onions
- Moroccan lamb with Murrungundy pistachios



CANAPES

PIES AND FILO CIGARS

Choice of 1

- Braised beef mini pies with tomato relish
- Feta and mint pastizzi
- Moroccan lamb fillo cigars with yoghurt dipping sauce
- Vegetarian fillo cigars served with harissa yoghurt
- Beef beer and mustard pie

WINTER WARMERS

- Mini pumpkin soups served with sour cream and croutons
- Lentil soup with Bulgarian feta
- Tuscan beef stew

SLIDERS

Choice of 1

- Pulled pork with Asian coleslaw and aioli
- Classic cheese burger with pickles, tomato relish and Mudgee Made special sauce
- Pea falafel with hummus, baby spinach and beetroot relish
- Chermoula lamb with carrot and herb salad with minted yoghurt
- Fried chicken with slaw and peri peri mayonnaise

“Undoubtedly the world’s best sausage roll”

*THE AUSTRALIAN
Greg Bearup*

MENU OPTIONS

Share Platter Mains

MEAT + VEGETARIAN

LAMB

Slow roast lamb with port and onions and topped with mint salsa verdé

CHICKEN

Greek style roast chicken with lemon and oregano
Pomegranate and cinnamon marinated roasted chicken with Murrungundy pistachios

BEEF

Roast beef eye fillet with horseradish cream (Extra charge)

PORK

Rolled pork loin served with crackle and apple sauce

Slow roast port shoulder with cider, sage and apples

SEAFOOD

Side of salmon with herb salad garnish

VEGETARIAN

Spiced pumpkin and pistachio fillo pie

SIDES

Local leaves with roasted beetroot, High Valley feta and almonds

Grain salad with Bulgarian feta

Roast baby chats with cafe de paris butter

Seasonal greens with sourdough gremolata and Rylstone Press Olive Oil

Buttery baby potatoes with herbed crème fraîche and chive dipping sauce

Mixed beans on a bed of creamy polenta and basil pesto oil

Asparagus, pea and feta salad with crispy prosciutto and walnuts (*seasonal*)

Roast pumpkin with French lentils, labne, hazelnuts and pomegranate dressing

Baby honey roasted carrots with quinoa, house-made dukkah and lemon yoghurt dressing

Cauliflower puree with roast cauliflower florets, peas and toasted almonds





MENU OPTIONS

Cocktail Menu Mains

SMALL BOWLS

Grilled lamb cutlet, served with:

- roasted sweet potato, rocket and feta salad or
- grain salad with bulgarian feta and pomegranate or
- mash, jus and peas

Chicken Caesar salad with crispy prosciutto and croutons

Lamb kofta salad with tzatziki and pine nuts

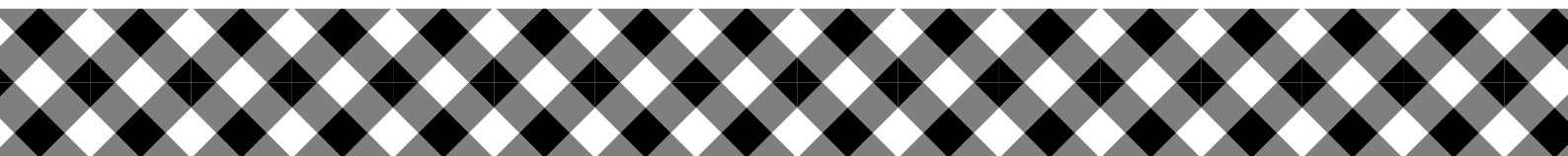
Vietnamese chicken salad

Moroccan grilled chicken with roast pumpkin couscous and tahini yoghurt

Beef tagine with spiced couscous and toasted almonds

Red wine braised beef with creamy mash potato and green beans

Braised duck with tomato and rosemary served on creamy polenta



MENU OPTIONS

SWEETS

MACARONS

Macarons	\$2.50
Gift boxes (3 macarons)	\$9.00
Raspberry macaron stack	\$4.00

MOUSSE

Chocolate mousse with pistachio praline	\$4.00
White chocolate raspberry mousse	\$4.00

PANNACOTTA

Pannacotta with mango, lime and passionfruit	\$4.00
Pannacotta with poached rhubarb crumble	\$4.00

OTHER FEES

Macaron Tower hire	\$50.00
Chocolate bars (Customised to suit your themes)	\$4.50

CROQUEMBOUCHE

75 profiteroles	\$280
95 profiteroles	\$350
Individual	\$3.50

MERINGUE TARTS

Lemon curd	\$4.00
Salted Caramel	\$4.00

CHEESECAKES

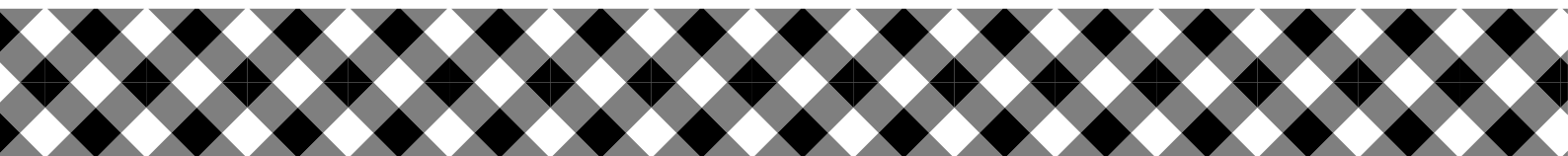
Passion fruit	\$4.00
Raspberry	\$4.00

JELLY

Sparkling rosé jelly with vanilla cream	\$4.00
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Specialised styling fee for dessert table including flowers and props	\$150.00
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Note: options may vary according to wedding location





“Tanya and Lara went above and beyond to make sure the food at our wedding was amazing, all our guests were blown-away”

Larissa Elliott - Waldara

Bring on the sweets!

Wow your guests with a one-of-a-kind dessert table



ADDITIONAL SERVICES

WEDDING CAKES

Pricing depends on level of decoration and size, but pricing starts at approximately \$250. Cake flavours are chocolate, caramel, white chocolate and hazelnut & raspberry. Cake stands are available to hire if required. Search the hashtag #mudgeemadecakes on Instagram for inspiration.

GRAZING TABLES

Grazing tables are trending right now. Replace your champagne platters and canapes with an abundant grazing table, including cheeses, cured meats, olives, fruits, nuts and assorted breads. Add \$5/head for this service.

DESSERT TABLES

Creating stunning and memorable desserts tables is something we love to do and excel at. This is an opportunity to really wow your guests on arrival and set the scene for the food for the rest of the night. A dessert table not only serves as the dessert for the evening but also provides decoration and that wow factor for your wedding.

SUNDAY BRUNCH

Take the hassle out of Sunday Brunch by letting us cater for you. Brunch includes a whole glazed ham, croissants, cheeses, relish, fruit, nuts, museli, yoghurt and assorted breads.



ADDITIONAL INFO

All quotes are inclusive of wait staff.

All dietary requirements can be catered for by altering an existing canapé to suit or providing additional options.

Mudgee Made can travel outside of Mudgee for a wedding with additional travel cost of approximately \$5-\$10 per head depending on location and size of wedding.

Tea and coffee station additional - \$2.50/person

Children -ages 3-12 \$30 per head. Let's chat about how many children and their seating arrangements and we will design a menu accordingly.

Price excludes hiring of kitchen equipment, cool room, linen, cutlery, plates, etc.

As seen in

COUNTRYSTYLE

THE WEEKEND
AUSTRALIAN

delicious.
MAGAZINE

COOKBOOK FOR
bride

Central West
LIFESTYLE

marie claire

DOWNTOWN

PAYMENT

A \$1000 (non-refundable) deposit is required to secure your booking; the remainder being required one week prior to the wedding date.

Mudgee Made

BSB 082 726

ACC 16 474 0566

BOOKINGS

Please contact Tanya on to discuss availability and your wedding catering requirements.

0409 698 550



