



*Delicious, wholesome catering*

## MUDGEEMADE WEDDING CATERING

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**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 or one-of-a-kind dessert tables. Services on offer are summarised below.**

### 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 the premise of approximately 1.5 canapés per person per option.

Cocktail style service – pricing guide \$60 - \$65 + GST per head and includes

- 2 Champagne platter options
- 6-7 Canapé options
- 2 Small bowl options

*We like to meet with our clients to get a feel for your style of your wedding, we can further discuss menu options and tailor the menu to your needs. Our menus are always changing so depending on your wedding date, we may have new or seasonal options to choose from.*

### 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.

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

Share platter style service – pricing guide \$65- \$70 + GST per head and includes

- 2 Champagne platters
- 3-4 Canapés
- 2 Meat options
- 3 Sides
- Sour dough rolls served with butter or olive oil and balsamic
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## ADDITIONAL SERVICES

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### ONE-OF-A-KIND DESSERT TABLES

Creating stunning and memorable dessert tables is something we love to do. Mudgee Made excel at creating one of a kind dessert tables. 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. The table also sets the scene for an amazing night of food. *(Please see Sweets Menu)*



### 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.



### MUDGEE MADE ROSES

Our semi-commercial rose garden features over 200 roses; primarily David Austin Roses. The rose season runs from November to April annually; quantity is dependent on colour scheme and availability. Cost starts at \$2.50 per stem and we can work with your florist to determine quantity required. Alternatively you may purchase the roses to arrange yourself.

**Mason jar hire** - We have a large quantity of mason jars available for hire.





## ADDITIONAL INFORMATION

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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.

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

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.

## WEDDING BOOKINGS

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Please contact Tanya on mobile 0409 698 550 to discuss availability and your wedding catering requirements.

## PAYMENT

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A \$1000 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

## AS SEEN IN

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COUNTRYSTYLE

COSMOPOLITAN  
bride

Central West  
LIFESTYLE

delicious.  
MAGAZINE

*"Lara and Tanya provided exquisite food and service that suited our guests, event and location perfectly"*

# MENU OPTIONS

## CHAMPAGNE PLATTERS

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

**Tapas platter of marinated olives, grilled chorizo in smoky tomato sauce and pesto marinated feta served with toasted cibatta**

**Duo of dips: tuna with dukkah, smoky eggplant with chorizo crumbs, spiced spinach yoghurt, hummus with spiced fried chickpeas served with crusty bread and toasted Lebanese bread (choose two from above)**

**Lamb, haloumi and chermoula meatballs with crusty bread**

## CANAPES

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**Duo of Tartlets with the following options:**

- 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

**Crustini with smashed peas, feta and mint**

**Jalapeño and corn fritters with coriander yoghurt**

**Vietnamese chicken salad, in a crispy wonton shell**

**Prawn larb spoons with lime, chilli and fried shallots**

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

**Sushi cup - crumbed chicken / sashimi salmon**

**Steamed chicken jimmy dimmys with sesame soy sauce**

**Lamb kofta kebabs with tabouli and tahini yoghurt**

**Yakatori chicken skewers with chilli and sesame mayonnaise drizzle**

**Caramel chicken wings with chilli vinegar and roasted peanuts**

**Lasagne croquettes with lemon aioli**

**Pulled chicken tacos with salsa and jalapeño sour cream**

**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

**Pies and filo cigars**

- Braised beef mini pies with tomato relish
- Feta and mint pastizzi
- Moroccan lamb filo cigars with yoghurt dipping sauce
- Vegetarian filo cigars served with harissa yoghurt

**Winter warmers**

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

**Sliders (choice of one)**

- 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

# MENU OPTIONS

## SMALL BOWLS - CHOICE OF 2

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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

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

Vietnamese chicken salad

Braised duck with tomato and rosemary served on creamy polenta

## MEAT

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### LAMB

- Slow roast lamb with port and onions and topped with mint salsa verdé
- Roasted lamb leg with mint sauce

### CHICKEN

- Botobolar Riesling and cream French braised chicken with lentils
- 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

## SIDES

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Roast beetroot with rocket, flaked almonds and tahini dressing

Local leaves with Wellstead Shrubs vinegar, High Valley feta and almonds

Grain salad with Bulgarian feta

Seasonal greens with sourdough gremolata and Rylstone Press Olive Oil

Buttery baby potatoes with herbed crème fraîche and chive dipping sauce

Roasted sweet potato with toasted seeds and yoghurt

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

Roast pumpkin with pomegranate syrup, toasted walnuts and whipped feta or labne

Baby honey roasted carrots on whipped feta with dukkah

Cauliflower puree with roast cauliflower florets, peas and toasted almonds

## VEGETARIAN MENU

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Spiced pumpkin and pistachio fillo pie

Pescatarian Option - Grilled Atlantic salmon

# SWEETS TABLE



## SWEETS OPTIONS

<b>Macarons</b>	<b>\$2.50</b>	<b>Croquembouche</b>		<b>Cheese cakes</b>	<b>\$4.00</b>
<b>Gift boxes</b> (3 macarons)	<b>\$9.00</b>	- 75 profiteroles	<b>\$280</b>	- Passion fruit	
<b>Chocolate mousse</b> <b>with pistachio praline</b>	<b>\$4.00</b>	- 95 profiteroles	<b>\$350</b>	- Raspberry	
<b>White chocolate</b> <b>raspberry mousse</b>	<b>\$4.00</b>	- Individual	<b>\$3.50</b>	<b>Chocolate bars</b>	<b>\$4.50</b>
<b>Panacotta</b>	<b>\$4.00</b>	<b>Meringue tarts</b>	<b>\$4.00</b>	(Customised to suit your themes)	
-with mango, lime and passionfruit		- Lemon curd		<b>Macaron Tower hire</b>	<b>\$50.00</b>
- poached rhubarb crumble		- Salted Caramel		<b>Styling fee for dessert table \$150</b> and includes flowers and props	
		<b>Sparkling rosé jelly</b> <b>with vanilla cream</b>	<b>\$4.00</b>	<b>Note: options may vary according to</b> wedding location	
		<b>Raspberry macaron</b> <b>stack</b>	<b>\$4.00</b>		