



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 guests, 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 your guests are enjoying their first champagne.

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

\$75 - \$78 + GST P/H

Including:

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

Pricing is set for 2023, weddings in 2024 or beyond may incur price increases.

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; it 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 platters are walked around first, usually while your guests are enjoying their first champagne. 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 options

\$75 + GST P/H - CHICKEN + LAMB OR PORK

\$80 + GST P/H - LAMB + PORK

\$80 + GST P/H - CHICKEN + EYE FILLET

**\$83 OR MARKET PRICE + GST P/H
EYE FILLET + LAMB OR PORK**

Including:

- Champagne Platters
- 4 Canapés
- 2 Meat options
- 3 Sides
- Loaf of pana di casa with butter
- Share platter style service

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*“Undoubtedly the world’s
best sausage roll”*

THE AUSTRALIAN

Greg Bearup





"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 14 years

Experience in wedding catering in Mudgee and surrounds...



MENU OPTIONS

CHAMPAGNE PLATTERS OR GRAZING TABLE

1kg wheel of Brie with candied walnuts and honey, served with crackers + charcuterie platter of mild and chili sopressa with toasted ciabatta and house made seeded dukka

Or upgrade to a full Grazing Table for an additional \$10/head

CANAPES

Grilled prawn skewers with lemon myrtle dipping sauce

Lasagne croquettes with lemon aioli

Steamed or fried cabbage and pork Gyoza with sesame soy sauce

Pork tonkatsu bite with kewpie and togarashi spice mix

Fried emerald prawns with homemade coconut sriracha

Buttermilk fried chicken skewer with buffalo sauce and ranch drizzle

Asian duck salad, in a crispy wonton shell

Duo of tartlets: Smoked salmon with dill cream and whipped goats curd, caramelised onions and thyme

Mexican street corn croquettes with coriander and chipotle mayonnaise

Profiterole with smoked salmon and dill crème fraîche

Tostada with sashimi tuna and jalapeno avocado mousse

Miso and soy braised pork belly spoons with togarashi and micro leaves

Yorkshire pudding with roast beef and horseradish

Fried panang curry wontons with panang dipping sauce

Pulled pork tacos with charred corn salsa and jalapeño sour cream

Mushroom and thyme arancini with lemon aioli

Lamb kofta kebabs with tahini sauce and pickles

SAUSAGE ROLLS

Mudgee Made signature sausage rolls with homemade tomato relish

- Pork and fennel
- Lamb and rosemary
- Beef and beer braised onions

SLIDERS

- American pulled pork with slaw and smoky BBQ sauce
- Classic cheese burger with pickles and Mudgee Made special sauce
- Lamb, tzatziki and herb salad
- The Colonel Sanders chicken fillet burger

MENU OPTIONS

Share Platter Mains

MEAT + VEGETARIAN

LAMB

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

Slow roast Geek lamb with garlic, oregano and lemon

CHICKEN

French roast chicken with mustard cream sauce

Lemon and tarragon roasted chicken

BEEF

Roast beef eye fillet with horseradish cream (Extra charge)

PORK

Rolled pork loin served with crackle and apple sauce

SEAFOOD

Side of salmon with herb salad garnish

VEGETARIAN

Eggplany parmigiana

SIDES

Rosemary roast baby chats with Murray River pink salt

French Style boiled baby potatoes dressed with seedy mustard, red wine vinegar and herbs

Roasted beetroot with lentils, parsley and feta

Seasonal greens with lemon, mustard and parsley butter

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

Roast pumpkin on labne with pomegranate, mint and dukka

Moroccan roast carrot salad with pearl cous cous and a citrus dressing

Cauliflower puree with roast cauliflower florets, peas and toasted almonds

Rocket, pear, fennel and parmesan salad with candied walnuts

Simple Greek salad with dill, shallots and feta





MENU OPTIONS

Cocktail Menu Mains

SMALL BOWLS

Grilled lamb cutlet, served with:

- Simple Greek salad with dill, shallots, feta and pita crisp
- grain salad with bulgarian feta
- mash, jus and peas

Lamb kofta salad with tzatziki and pine nuts

Vietnamese chicken salad

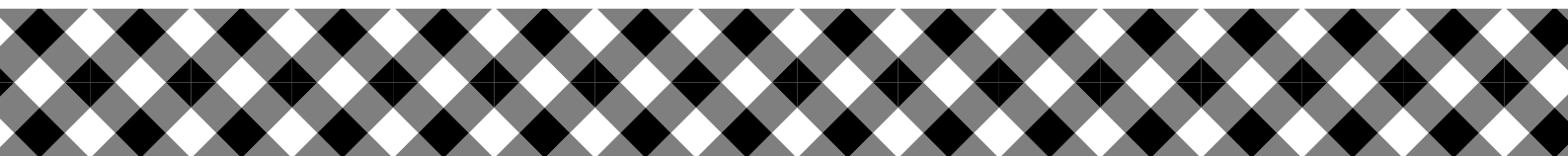
Moroccan grilled chicken with roast carrot and pearl cous cous salad

Beef tagine with spiced couscous and toasted almonds

Red wine braised beef with creamy mash potato and green beans

Roast duck breast with tomato and rosemary served on creamy polenta

Grilled salmon with lemon and spinach orzo



MENU OPTIONS

SWEET PACKAGES

PACKAGE 1 \$10 + GST P/H

Choice of three desserts arranged on Mudgee
Made platters
(1.3 desserts P/P)

PACKAGE 2 \$15 + GST P/H

Choice of three desserts arranged into a bespoke
fully styled dessert table.
(1.6 desserts P/P)

Bride to supply bunches of flowers to be arranged
by Tanya, in addition to her David Austin roses if
desired and when in season.

SWEETS

MACARON TOWER

Choice of three macaron flavours

Medium tower - Additional \$350
(80 Macarons)

Large tower - Additional \$500
(120 Macarons)

MOUSSE

Chocolate mousse with white
chocolate bark

White chocolate raspberry mousse

PANNACOTTA

Vanilla bean pannacotta with
seasonal fruit

MERINGUE TARTS

Lemon curd

Salted Caramel

CHEESECAKES

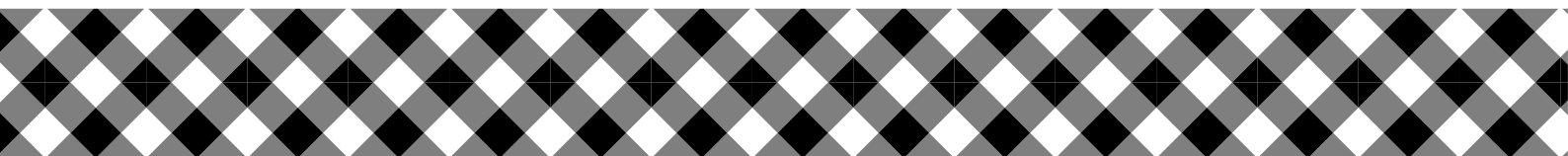
Lemon

Oreo

JELLY

Sparkling rosé jelly with vanilla
cream

Coconut jelly with passionfruit
and toasted flaked coconut





“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

Cake flavours are chocolate, caramel, white chocolate and lemon.

1 tier - \$300

2 tier - \$500

3 tier - \$700

Please note: we only offer cakes for weddings we are catering.

GRAZING TABLES

Grazing tables are a beautiful edition to your wedding. Replace your champagne platters with an abundant grazing table, including cheeses, cured meats, olives, fruits, nuts and assorted breads. **Add \$10/head** for this service.

DESSERT TABLES

Creating stunning and memorable desserts tables is something we love to do. 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. **Add \$15/head**

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. **Add \$35+/head**



ADDITIONAL INFO

We cater for all dietary requirements by altering existing canapés to suit and/or providing additional options. If dietary requirements exceed 5% of guests an extra charge of \$500 applies, if over 10% please contact us for pricing (this is to accommodate extra staff and food costs).

Travel outside Mudgee can be discussed and a travel fees apply.

Staff meals \$30/head (main meal).

Our minium guest numbers are 75 for weddings.

A surcharge of 10% will apply for public holidays.

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. All quotes are inclusive of wait staff.

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As seen in

COUNTRYSTYLE

THE WEEKEND
AUSTRALIAN

delicious.
MAGAZINE

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 to discuss availability and your wedding catering requirements.

0409 698 550



