



Events Package

WILL & MIKE'S
14A Baker St, Banksmeadow NSW 2019



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The History

In the vibrant Botany business district, surrounded by exquisite gardens, fountains, and ponds, stands a meticulously restored Mediterranean building from 1912. Featuring its iconic arched breezeway and nestled in a lush rainforest setting, this Heritage Listed property was once owned by Sir George Davis of the Davis Gelatine Company. Now, it serves as the charming home of Will & Mike's in Banksmeadow.

The Vision

Our mission is to offer the community a contemporary and inviting space, ideal for any event seeking outstanding food, personalized service, and a laid-back ambiance. Rooted in our philosophy is a dedication to using fresh, locally sourced ingredients, crafting dishes that are both wholesome and rich in flavour. We believe in letting our food speak for itself, serving only the finest. As proud members of a renowned catering family, Will and Mike extend a warm invitation for your family to join us at your next special occasion. Experience our genuine hospitality and celebrate with friends in a warm and welcoming setting.



Platters & Grazing

Gourmet Cold Items

- Spanish Chorizo Mini Frittata 30pc \$95.00
- Prosciutto, Brie & Cranberry Mini-Tarts 30pc \$120.00
- Selection Of Sushi Rolls (Veg and Gf Optional) - 30pc \$120.00
- Mini Crumpets With Smoked Salmon And Cream Cheese - 30pc \$120.00
- Mini Bruschetta With Wild Mushroom, Fetta, & Roast Veg 30pc \$100.00

Salads

- Tropical Chicken & Mango Salad (Gf)- 15 Guests \$90.00
- Traditional Greek Salad (Gf) (V) - 20 Guests \$90.00
- Chicken & Avocado Salad (Gf) - 15 Guests \$90.00
- Thai Beef Salad (Gf)- 15 Guests \$90.00
- Chefs Garden Salad (V) (Gf) (Vegan) - 20 Guests \$85.00
- Vegan Antipasto Salad (Vegan) -20 Guests \$90.00

Mini Burgers & Hotdogs

- Grain-Fed Angus Mini Sliders- 25pc \$120.00
With Melted Cheddar & Tomato Served On A Slider Bun
- Southern Fried Chicken Sliders- 25pc \$120.00
Our Famous Crispy Chicken, With Aioli, & Cabbage Served On A Mini Milk Bun
- Crispy Pork Belly Sliders- 25pc \$120.00
With Homemade Slaw, On A Mini Milk Bun
- Haloumi & Vegetable Sliders - 25pc \$120.00
With A Mint Raita and Red Cabbage
- Mini Loaded Dogs -25pc \$95.00
With Tomato Sauce, Mustard, Mozzarella & Bacon

v - vegetarian • vo - vegetarian on request • gf - gluten free • gfo - gluten free on request

GRAZING TABLE

- Deluxe Antipasto Selection (V) (GFO) - 20 Guests \$109.00
Selection Of Cured Meats, Pesto-Brushed Char-Grilled Veg, Olives, Feta, Grapes, Strawberries, Crackers And Grilled Crispy Bread
- Ploughman's Selection (VO) (GFO) - 20 Guests \$109.00
Boiled Eggs, Aged Cheeses, Pickled Veg, Spicy Chorizo, Leg Ham, Sliced Chicken Breast, Pickles, Nuts, Cranberry Compote and Grilled Crispy Bread
- Middle Eastern Mezze (V) (GFO) - 20 Guests \$109.00
Hummus, Grilled Eggplant, Roasted Capsicum, Sliced Cucumber, Pickled Veg, Dolmades, Olives, Falafel, Za'atar Grilled Pita Bread
- Roast Lamb With Rosemary (GF) 20 Guests \$119.00
Served W/ Bread Rolls & Condiments-
- Glazed Honey Leg Ham (GF) 20 Guests \$119.00
Served W/ Rustic Bread Rolls & Condiments
- Mustard Crust Roast Beef (GF) 20 Guests \$119.00
Served W/ Rustic Bread Rolls & Condiments
- Artisanal Cheese Platter (V) 20 Guests \$109.00
Double Brie, Creamy Blue Cheese and Aged Cheddar Served with Grapes and Condiments
- Charcuterie & Artisanal Cheese Platter - 20 Guests \$130.00
Serrano Salami, Prosciutto, Smoked Ham, Olives, Double Brie, Creamy Blue Cheese, Aged Cheddar, Toasted Sourdough Pieces, Crackers and Condiments



HOT ITEMS

- Crispy Buffalo Wings with A Blue Cheese Dip – 30pc \$90.00
- Italian Arancini Platter (V) – 30pc \$80.00
- Italian-Style Risotto with Spinach & Ricotta Filling, Served with Napoli Sauce
- Gourmet Mini Angus Beef Pies – 30pc \$90.00
- Tempura Chicken Pieces 30pc \$90.00
- Served with Honey & Poppy Seed and Kaffir Lime Sauce
- Lamb Kofta Skewers – 18PC \$80.00
- Salt & Pepper Calamari – 30pc \$80.00
- Served with Fresh Lemon Wedges
- Char-Grilled Tofu & Veg Skewers (GF) (V) (VEGAN) – 30pc \$85.00
- Variety Of Gourmet Mini Quiche (VO) – 30pc \$80.00
- Lamb And Rosemary Sausage Rolls Served with Tomato Relish – 30pc \$85.00
- Mini Mac N' Cheese Croquettes (V) With Spicy Aioli Dipping Sauce – 30pc \$80.00
- Moroccan Marinated Mini Chicken Souvlakia (GF) – Tzatziki Dipping Sauce- 30pc \$90.00
- Bao Buns with Crispy Pork And Red Cabbage And Coriander- 30pc \$105.00
- Bao Buns With Panko Crumbed Chicken, Red Cabbage and Coriander – 30pc \$105.00
- Large Bowl Hot Chips (V) – 20 Guests \$65.00
- Large Bowl Nuggets & Chips – 20 Guests \$80.00
- Supreme Mini Pizza – 30PC \$90.00
- Three Cheese Mini Pizza (V) – 30PC \$90.00
- Authentic Cheese And Spinach Triangles (V) – 30pc \$75.00
- Mini Hard-Shell Tacos – 30pc \$120.00
- With Chicken, Homemade Salsa, Guacamole, & Sour Cream

DESSERT PLATTERS

- Mini Vanilla Pannacotta Cups (GF) (V) – 30pc \$90.00
- Mini Chocolate Mousse Cups (GF) (V) – 30pc \$90.00
- Gourmet Mixed Mini Cake Platter (V) – 20pc \$90.00
- Tiramisu Cake Platter – 20pc - \$80.00
- New York Cheesecake Platter– 20pc - \$80.00
- Mango Cheesecake Platter – 20pc - \$80.00
- Chocolate Cake Platter – (GF) (Vegan) – 20pc \$80.00
- Carrot Cake Platter – 20pc - \$80.00
- Fresh Seasonal Fruit Platter (GF) (V) (Vegan) \$70.00 – serves 20
- Large Fresh Seasonal Fruit Platter (GF)(V)(Vegan) \$120.00 – serves 40

MINIMUM SPEND PRICING

0-50 people \$1350.00

50-100 people \$1650.00

100+ people \$2000.00

AND

Venue Hire \$750.00

Package Inclusions:

- Chef/s, Food Service Staff, Event Manager
- Service of your celebration cake on platters as petit fours
- Room setup to your requirements
- Cutlery and crockery on grazing table only
- Casual table setup
- 4-hour venue hire + 2-hour bump in
- Additional charges apply for extended hours



Package A

2 COURSE MENU
OR BUFFET PACKAGE A
OR CANAPE MENU 1 + GRAZING

75.00 pp.
INCLUDING GST.

Package B

3 COURSE MENU
OR BUFFET PACKAGE B
OR CANAPE MENU 2 + GRAZING

85.00 pp.
INCLUDING GST.

Venue Hire charged separately at \$750.00 per event for 4 hours plus an additional 2 hours bump in.

Package Inclusions

Chef/s, Food Service Staff, Event Manager

Service of your celebration cake on platters as petit fours

Room setup to your requirements

Cutlery and crockery

- Minimum 30 Adult Guests -
4 Hour Event Time

NOTE: Children (3yrs – 12yrs) and Crew are half the adult price. Babies/Toddlers under 3 years of age are not charged.

Optional Extras

Dessert Buffet: Add \$10.00 pp.

White linen tablecloths - \$20.00 each

Additional Staff Hours

Additional charges apply for extended hours.

Plated Menu

Plated Entrée – Select 2 (alternate serve)

GRILLED CHICKEN & MANGO SALSA SALAD ^(GF)

on mixed leaf salad with roasted cashews

SPINACH & RICOTTA RAVIOLI ^(V)

with sautéed mushroom, shaved parmesan & pumpkin cream sauce

CHAR-GRILLED VEGETABLE STACK ^{(V)(GF)}

with parmesan cheese, diced vegetables & balsamic glaze

SESAME VEAL MEDALIONS ^(GF)

served with green pea mash & beetroot puree

HOME-MADE GNOCCHI ^(V)

with wild mushrooms & parmesan cheese, truffle oil & fresh tarragon

TANDOORI CHICKEN ^(GF)

on steamed basmati rice with mango salsa

THAI BEEF SALAD ^(GF)

succulent pieces of beef with mixed leaf salad & lime dressing

FRESH SALT AND PEPPER CALAMARI

on a bed of fresh mesculin salad, with aioli dressing

OLIVE & HERB MINI ARANCINI BALLS

served on spicy tomato salsa & julienned vegetables

BUTTERNUT PUMKIN SOUP

slow-roasted creamy pumpkin soup served with sour cream & chives

Plated Dessert – Select 2 (alternate serve))

VANILLA PANNAHOTTA ^(GF)

served with mixed berry compote

PROFITEROLES

cream-filled & dipped in chocolate, served with double cream

STICKY DATE PUDDING

served warm with double cream & butterscotch

CHOCOLATE BRIOCHE PUDDING

served hot, with double cream

MIXED BERRY CRUMBLE

served hot, with double cream

ALL SPICE APPLE CRUMBLE

served hot, with double cream

CLOVE-SCENTED POACHED FIG PUDDING

served with double cream

TRADITIONAL PAVLOVA ^(GF)

served with mixed berry compote

HOMEMADE CRÈME CARAMEL

served with mint & strawberry

Plated Main – Select 2 (alternate serve)

ROLLED BEEF SIRLOIN ^(GFO)

marinated in thyme & red wine, served on roasted veg & port jus

CRISPY ATLANTIC SALMON ^(GFO)

on truffle mash, steamed greens & beurre blanc

LAMB KLEFTIKO ^(GFO)

slow roasted Greek-style with garlic & oregano on a bed of lemon roasted potatoes & steamed broccoli

LEMON THYME INFUSED CHICKEN BREAST ^(GFO)

served on a bed of garlic mash with veg, chardonnay cream sauce and crispy leek

BRAISED LAMB SHANK ^(GFO)

with garlic mash, braised mix veg & red wine jus

SLOW COOKED PORK BELLY ^(GFO)

homemade gnocchi, fig compote & apple glaze

GRILLED BARRAMUNDI ^(GF)

with parsnip puree, seasonal vegetables and burnt butter sauce

SLOW-ROASTED PORK LOIN ^(GF)

on crushed potatoes with roast veg & dessert wine jus

(All meals served with fresh bread rolls & butter)

Dessert Table

SPECIALTY HOMEMADE MINI CAKES AND MINI DESSERTS, EXQUISITELY PRESENTED.

INCLUDING:

- Double chocolate, pistachio brownie
- Vanilla pannacotta
- Crème caramel
- Belgium chocolate mousse
- Fresh seasonal fruit platters

Buffet Menu

Package A – Included
Package B – Additional \$10.00 PP.

Cold Selection

Package A - Select 3 / Package B - Select 4

Deluxe Antipasto Selection- Selection of cured meats, pesto-brushed char-grilled veg, olives, feta, and crusty bread ^(GFO) ^(V)

Roasted Farm Salad w/ Pumpkin, chat Potatoes, carrot, parsnips, capsicum, Spanish Onion, corn and beetroot with balsamic dressing ^(V)

Cajun chicken with seasonal grilled vegetables salad ^(GF)

Roast beetroot, Spanish onion and yogurt salad ^(V)

Steamed chat potatoes with crispy bacon & mustard mayo ^(V)

Fresh assorted sushi rolls with soy wasabi ^{(GF)(V)}

Tuna niçoise salad ^(GF)

Traditional Greek salad ^(V)

Thai chicken salad with hokkien noodles and Asian veg ^(GF)

Octopus w/ lime, chilli, lemongrass, coriander salad ^(GF)

Mediterranean pasta salad with macadamia nut pesto, char-grilled vegetables and parmesan shavings ^(V)

Green bean salad with button mushrooms and sesame ^(V)

Cos lettuce with Caesar salad condiments ^(V)

Chef's garden salad ^{(V)(GF)}

Sweet potato & caramelised onion frittata ^(V)

Wild Baby Rocket, Pear, Parmesan Walnuts and Balsamic Glaze ^{(V)(GF)}

Italian Penne Salad with salami, julienne capsicum, cherry tomatoes and topped with parmesan cheese.

Includes: Baker's basket with butter

Hot Selection

Package A - Select 4/ Package B - Select 5

Spanish Chorizo Penne Pasta in Neapolitan sauce with parmesan ^(V)

Ravioli stuffed with spinach & ricotta in a rich tomato sauce ^(V)

Garlic butter prawn pasta with roasted cherry tomatoes and spinach.

Pork belly Hokkien noodles with Asian vegetables

Poached Tasmanian salmon with roast garlic & compound butter ^(GFO)

Oven roasted barramundi in tandoori spices accompanied by raita ^(GF)

Lemon Roasted Chicken with lemon and thyme ^(GF)

Chicken stuffed with wild mushroom in pink peppercorn sauce.

Seasonal roast vegetable lasagne ^(V)

Chicken thigh roasted with lemon thyme and garlic ^(GF)

Beef teriyaki served with Asian greens ^(GF)

Beef Korma

Classic French Beef bourguignon with root vegetables

Oven roasted barramundi with lemon, coriander, burnt butter sauce ^(GF)

Butter chicken with basmati rice

Vegan korma with basmati rice ^(Vegan)

Sweet & sour 9-hour slow cooked pork belly ^(GF)

Grain-fed sirloin in red wine jus ^(GFO)

Slow roasted leg of lamb (Greek style with lemon, oregano & garlic)

Pineapple and Honey Glazed roasted leg of ham ^(GF)

Includes: An assortment of seasonal roast vegetables, potatoes, accompanying sauces, garnishes and aromatic basmati rice

Dessert

Package A:

Fruit platters

Variety of mini cakes

Package B:

Fresh fruit platter

A selection of Australian cheeses, with accompanying crackers and dried fruits



Canape Menu

Menu 1

SELECT 6 (3 PIECES OF EACH PER GUEST)

Olive and herb arancini with tomato dip

Mini bruschetta with wild mushroom, fetta, & roast veg

Seasonal tofu vegetable skewers ^(V)(Vegan)

Thai fish cakes with a mint & coriander dipping sauce

Vegetable frittata topped with salsa verde ^(V)

Bocconcini tomato & basil on mini toasts ^(V) (Vegan)

Gourmet mini pies with sweet tomato confit

Beef mini-meatball skewers w/ smoky BBQ sauce

Prosciutto, pumpkin, and fetta tartlets

Seared vegetable Gyoza with a soy dipping sauce ^(V)

Mini pizza w/ tomato, bocconcini and olive ^(V)

Mac & Cheese Croquettes with tomato relish ^(V)

Vegetable Spring Rolls ^(V)

Artichoke asparagus fritters with olive relish ^(V)

Szechuan pepper chicken with tomato chilli jam

Mini Falafel with a zaatar infused citric hummus dip

Menu 2 – Add \$9.00 pp.

SELECT 6 (3 PIECES OF EACH PER GUEST)

Menu 2 can also choose items listed from menu 1.

Mini Tacos with shredded chicken, homemade salsa, guacamole, and sour cream.

Pepper steak skewers with béarnaise sauce

Mini crumpets with smoked salmon and crème cheese

Mini Naan bread with Tandoori chicken, raita, & coriander

Tempura Prawn Cutlet sweet & sour dipping sauce

Tempura Chicken with a coconut & kaffier dipping sauce

Homemade assorted sushi rolls ^(Vo)

Peking duck on a blini with coriander hoisin & ginger dressing

Beef & Onion dumplings with lemon grass and soy broth

Shredded chicken, brie, and cranberry tartlets

Lamb souvlaki skewers with a lemon tzatziki

Moroccan chicken skewers with a mint dipping sauce

Slow cooked salmon on mini toast with port onion jam

Crispy Pork Belly bites on skewers with sweet-sour apple

Whipped creamy chicken and mayo in a cannolo shell

Grazing Table
(INCLUDED)
(Selection of 2)

Glazed honey leg ham

Roast beef with a red wine jus

Roast leg of lamb with rosemary & garlic

Selection of antipasto platters

- - -

Served with rustic bread rolls

Substantial Canapés

\$12.00 per selection

(Only provided with either menu 1 or menu 2 on this page.)

Butter chicken on basmati rice

Tempura fish & chips with tartare

Angus beef sliders

Southern fried chicken sliders

Chicken noodle stir-fry with assorted
veggies

Vegan Antipasto Salad ^(Vegan)

Dessert Buffet

(INCLUDED)

Chocolate mousse cups, pannacotta cups, assorted mini cakes and seasonal fruit salad platters.

GF - Gluten Free

GFO - Gluten Free Option

V - Vegetarian

VO - Vegetarian Option

Beverages

Kids

Package

4.5 Hours - \$40.00 per adult

Angove Estate Bubbles Brut Cuvee

Select 1: Angove Estate Sem Sauv Blanc, Moscato

Select 1: Angove Estate Cab Merlot, Shiraz Cabernet

Tooheys Extra Dry, Great Northern,
Hahn Premium Light

Selection of Soft Drinks & Juices

Espresso Coffee & Tea

Bar Tab

You nominate an amount to spend on the bar and your preferred included beverages.

Minimum \$500.00 spend.



CHILDREN

(3 Years - 12 Years)

2 COURSES

(Available with Plated Menu Only)

Half the Adult Price

Main

(Choice of One)

FISH COCKTAILS

battered fish pieces, chips and salad

SPAGHETTI BOLOGNAISE

lean beef mince in a rich tomato and basil sauce on spaghetti

CHICKEN NUGGETS

tender chicken pieces served on salad and chips

CHICKEN BREAST SCHNITZEL

served with salad and chips

Dessert

(Choice of One)

ICE CREAM

vanilla ice cream topped with chocolate sauce

FRESH FRUIT SALAD

seasonal diced fruit topped with vanilla ice cream

CHOCOLATE MOUSSE

freshly made chocolate mousse served with fresh cream



TERMS AND CONDITIONS

Tentative Bookings: Will & Mike's can tentatively hold your date for seven (7) days after a consultation with a coordinator.

No date will be held without a consultation. If then after the seven (7) day period a Booking Fee has not been received the date will NO longer held.

Confirmation: Confirmation requires a booking fee and signed agreement for the venue to secure the date that you have booked. As the client you are responsible for this amount to be payable within the seven (7) days of your consultation. Private Events require a \$500.00 Booking Fee. This amount will be deducted from your final invoice when final payment is made. Weddings require a \$1,000.00 Booking Fee. Management has the right to cancel any function whereupon the Booking Fee was not received within the specified time.

Refunds: All payments, once made, are non-refundable.

Guaranteed Number of Guests: A guaranteed number of guests attending the event is required fourteen (10) full days prior to the event or as otherwise advised. Charges will be based on the number of people attending the function or the guaranteed number, whichever is greater regardless of final attendance.

Payment: All event accounts are to be paid in full seven (7) days prior to the event or by the date specified by Will & Mike's. Any additional charges or bar tabs are to be paid for at the conclusion of the function. A copy of Tax Invoice or receipt can be forwarded following the event.

Payment Amount: Regular payments are welcome, however please ensure they are in minimum \$500.00 instalments.

Late Payment: All late payments will incur a 2% per week surcharge.

If the balance of the event is not paid in full 48 hours prior to its commencement, cancellation of the event may occur at the customer's expense.

Responsibility: Will & Mike's will not be held responsible should all guests not be punctual in arriving or being seated, or should speakers, attendees or the client delay the commencement of any event, or if any other interference beyond the control of Will & Mike's does not permit us to run service at the contacted time. Will & Mike's takes no responsibility for any natural disaster e.g. flooding, fires, power failure, war etc.

Commencement and Vacating of Rooms: The client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event a function should go beyond the agreed finishing time, Will & Mike's reserves the right to impose a labour charge as well as any other applicable charges, for each hour that the function space is occupied. Any time extensions must be arranged with your event specialist prior to the event.

Marketing and Advertising: Unless advised otherwise, Will & Mike's may use any photos or video taken by the venue or suppliers for any event for marketing or advertising purposes.

Insurance: Will & Mike's will not accept any responsibility for damage or loss of merchandise, gifts, cake, equipment or any personal items belonging to the client or guests in the venue prior, during or after a functions. The function host must arrange their own insurances.

Confetti: Confetti or rice grains are not permitted inside Will & Mike's or the grounds. Either use will incur a cleaning charge of \$500.00 dollars.

Cleaning: General cleaning is included in the hire of any space within Will & Mike's, however, if cleaning requirements are considered excessive at completion of any function, additional cleaning charges will be incurred.

Public Holidays: Public Holidays are subjected to a 10% surcharge.

BYO Spirits: BYO Spirits/alcoholic beverages are not permitted.

No Takeaway: In the interest of our clients' health & safety, leftover food or beverages are NOT permitted to be taken off the property under any circumstance.

Timing: Events must conclude by 12.00am with beverages concluding 11.30pm.

Compliance: It is understood that the client and their guests will conduct their function in an orderly manner and in full compliance with Will & Mike's management and all applicable laws. This includes, but is not limited to, liquor licensing laws, minors, non-smoking and Responsible Service of Alcohol (RSA), Will & Mike's reserves the right to refuse service to any intoxicated guests, ensuring our Duty of Care to all in attendance. Minors are not permitted to approach the bar for services. Adult supervision is requested at all times.

Will & Mike's reserves the right to cease the function at any time without compensation, should any guests become abusive or involved in inappropriate or anti-social behavior towards staff, Will & Mike's property or other guests. Clients are reminded that footwear and clothing are required at all times within the function. Fancy dress masks or helmets are NOT permitted.

Security: Security requirements will be assessed by Will & Mike's on a need basis, for events & met at the client's expense. Security is required for all 18th or 21st birthday functions:

30-50 guests: One Security Guard - \$300.00

51-100 guests: Two Security Guards - \$550.00

Please Note: Additional Security charges apply

Food and Beverage: NO food or beverages may NOT be brought onto the premises for consumption during a function unless otherwise arranged with Will & Mike's. Beverages are subject to availability and may alter slightly from the listed beverages. Will & Mike's reserves the right to substitute a product of equal quality or price.

Parking: Parking is subjected to availability and Will & Mike's accepts NO responsibility for any loss or damage to vehicles whilst parked on the premises.

Outside Services: If any services are booked by the venue on the client's behalf, and subsequently cancelled within thirty (30) days of the function, the client will be fully responsible for any and all applicable charges.

Renovations: Will & Mike's reserves the right to undertake necessary maintenance and renovations to the function areas.

Outside Contractors: All outside contractors are required to obtain public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to the venue.

COVID-19/Pandemics: In the event of a government-imposed lockdown that directly affects the date of the event, a credit towards a future event will be considered. Any other reason for cancellation of the event would result in forfeiture of the Booking Fee and all other payments made.

CREDIT CARD DETAILS

Card Holder: _____ Card Type: _____

Card Number: _____ Expiry: _____ CVV: _____

This credit card is used to secure your function booking, and as security should any damage occur during your function. You will be notified prior to any charges processed.

Terms and Conditions: I have read and understood the terms and conditions stated above and understand that it is a legally binding contract. I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behavior of my guests.

Date of Function: _____ Name: _____

Signed : _____ Date: _____