



**Will & Mikes Weddings**  
14A Baker St, Banksmeadow NSW 2019

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**Gourmet Fare Catering**  
**Portfolio Venues**  
**[www.gourmetfarecatering.com.au](http://www.gourmetfarecatering.com.au)**

# Elegant Garden Ceremonies

Our function packages offer a stunning garden backdrop for your special moments. Declare your vows surrounded by nature's beauty with your cherished ones.

Garden Ceremony Inclusion - (up to 1.5 hours before the function begins)

Decor Package - Included

Features:

Seating for 18 guests

Signing table with two chairs

For additional ceremony decor options, please request a personalized quote.

## Garden View Room

Capacity: Minimum 30 guests - Maximum 110 guests

Experience an unforgettable day at our modern and elegant venue, complete with a licensed bar and gold-licensed catering services. Adorned with fairy lights, surrounded by picturesque scenery, and boasting a unique function space, our venue creates the perfect ambiance for your special occasion.



## Package A

Buffet Package A  
Or  
Canape Menu 1 + Grazing  
Or  
2 Course Menu  
  
85.00 pp.

## Package B

Buffet Package B  
Or  
Canape Menu 2 + Grazing  
Or  
3 Course Menu  
  
95.00 pp.

Venue Hire charged separately at \$750.00 per event for 5 hours not including complimentary ceremony.

## Package Inclusions

Chef/s, Food Service Staff, Event Manager  
Service of your celebration cake on platters as petit fours  
Room setup to your requirements  
Standard centrepieces  
Gold Wood Table Numbers  
Cutlery and crockery (Buffet/Plated Menus)  
Large free carpark for guests  
Complimentary Bridal Suite

- Minimum 30 Guests -  
5 Hour Event Time

Outdoor festoon lighting  
Table list printed and displayed on easel  
Supplied tables and chairs  
TV with HDMI input for presentations  
Cake table and gift table

### Optional Extras

Quoted on Request

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

# 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 <sup>(GF0) (V0)</sup>

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

Cajun chicken with seasonal grilled vegetables salad <sup>(GF)</sup>

Roast beetroot, Spanish onion and yogurt salad <sup>(V)</sup>

Steamed chat potatoes with crispy bacon & mustard mayo <sup>(V)</sup>

Fresh assorted sushi rolls with soy wasabi <sup>(GF)(V0)</sup>

Tuna niçoise salad <sup>(GF)</sup>

Traditional Greek salad <sup>(V)</sup>

Thai chicken salad with hokkien noodles and Asian veg <sup>(GF)</sup>

Octopus w/ lime, chilli, lemongrass, coriander salad <sup>(GF)</sup>

Mediterranean pasta salad with macadamia nut pesto, char-grilled vegetables and parmesan shavings <sup>(V)</sup>

Green bean salad with button mushrooms and sesame <sup>(V)</sup>

Cos lettuce with Caesar salad condiments <sup>(V)</sup>

Chef's garden salad <sup>(V)(GF)</sup>

Sweet potato & caramelised onion frittata <sup>(V)</sup>

Wild Baby Rocket, Pear, Parmesan Walnuts and Balsamic Glaze <sup>(V)(GF)</sup>

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 <sup>(V)</sup>

Ravioli stuffed with spinach & ricotta in a rich tomato sauce <sup>(V)</sup>

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 <sup>(GF0)</sup>

Oven roasted barramundi in tandoori spices accompanied by raita <sup>(GF)</sup>

Lemon Roasted Chicken with lemon and thyme <sup>(GF)</sup>

Chicken stuffed with wild mushroom in pink peppercorn sauce.

Seasonal roast vegetable lasagne <sup>(V)</sup>

Chicken thigh roasted with lemon thyme and garlic <sup>(GF)</sup>

Beef teriyaki served with Asian greens <sup>(GF)</sup>

Beef Korma

Classic French Beef bourguignon with root vegetables

Oven roasted barramundi with lemon, coriander, burnt butter sauce <sup>(GF)</sup>

Butter chicken with basmati rice

Vegan korma with basmati rice <sup>(Vegan)</sup>

Sweet & sour 9-hour slow cooked pork belly <sup>(GF)</sup>

Grain-fed sirloin in red wine jus <sup>(GF0)</sup>

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

Pineapple and Honey Glazed roasted leg of ham <sup>(GF)</sup>

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

Variety of mini cakes & desserts



# 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 <sup>(V)(Vegan)</sup>
- Thai fish cakes with a mint & coriander dipping sauce
- Vegetable frittata topped with salsa verde <sup>(V)</sup>
- Bocconcini tomato & basil on mini toasts <sup>(V)(Vegan)</sup>
- 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 <sup>(V)</sup>
- Mini pizza w/ tomato, bocconcini and olive <sup>(V)</sup>
- Mac & Cheese Croquettes with tomato relish <sup>(V)</sup>
- Vegetable Spring Rolls <sup>(V)</sup>
- Artichoke asparagus fritters with olive relish <sup>(V)</sup>
- 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 <sup>(Vo)</sup>
- 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 sauce
- 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 <sup>(Vegan)</sup>

## 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

# Plated Menu

## Plated Entrée – Select 2 (alternate serve)

GRILLED CHICKEN & MANGO SALSA SALAD <sup>(GF)</sup>

on mixed leaf salad with roasted cashews

SPINACH & RICOTTA RAVIOLI <sup>(V)</sup>

with sautéed mushroom, shaved parmesan & pumpkin cream sauce

CHAR-GRILLED VEGETABLE STACK <sup>(V) (GF)</sup>

with parmesan cheese, diced vegetables & balsamic glaze

SESAME VEAL MEDALIONS <sup>(GF)</sup>

served with green pea mash & beetroot puree

HOME-MADE GNOCCHI <sup>(V)</sup>

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

TANDOORI CHICKEN <sup>(GF)</sup>

on steamed basmati rice with mango salsa

THAI BEEF SALAD <sup>(GF)</sup>

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 Main – Select 2 (alternate serve)

ROLLED BEEF SIRLOIN <sup>(GFO)</sup>

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

CRISPY ATLANTIC SALMON <sup>(GFO)</sup>

on truffle mash, steamed greens & beurre blanc

LAMB KLEFTIKO <sup>(GFO)</sup>

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

roasted potatoes & steamed broccoli

LEMON THYME INFUSED CHICKEN BREAST <sup>(GFO)</sup>

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

BRAISED LAMB SHANK <sup>(GFO)</sup>

with garlic mash, braised mix veg & red wine jus

SLOW COOKED PORK BELLY <sup>(GFO)</sup>

homemade gnocchi, fig compote & apple glaze

GRILLED BARRAMUNDI <sup>(GF)</sup>

with parsnip puree, seasonal vegetables and burnt butter sauce

SLOW-ROASTED PORK LOIN <sup>(GF)</sup>

on crushed potatoes with roast veg & dessert wine jus

(All meals served with fresh bread rolls & butter)

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VO - Vegetarian Option

## Plated Dessert – Select 2 (alternate serve)

VANILLA PANNACOTTA <sup>(GF)</sup>

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 <sup>(GF)</sup>

served with mixed berry compote

HOMEMADE CRÈME CARAMEL

served with mint & strawberry

-  
**OR**  
-

## Dessert Table

SPECIALTY HOMEMADE MINI DESSERTS

INCLUDING:

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

# 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.



## 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

