FRESH CATERING
Fresh Catering offer a superb range of menus featuring Sydney’s finest produce executed by our professionally trained chefs who provide our guests with contemporary, innovative dining with broad appeal. We have included a range of menus for you to choose from, but please don’t hesitate to request a menu adding your own personal touch. Our range of wines are designed to compliment your menu; please refer to our beverage packages.

We employ and train our service staff to guarantee the service at your function will be of the highest standard. We understand the importance of professional service with an accommodating and friendly attitude. Every aspect of your event will be serviced until your departure.

REPUTATION
Fresh Catering offers an unsurpassed reputation and commitment to excellence. We are a recognised leader in hospitality excellence:

“Hall of Fame - Individual” 2014 - Peter McCloskey (Director) NSW Restaurant & Catering Awards
“National Winner Venue Caterer of the Year – Australia” 2013 Museum of Contemporary Art National Restaurant & Catering Awards
“Best Caterer at a Major Event” 2013 – Handa Opera on Sydney Harbour NSW Restaurant & Catering Awards
“Venue Caterer of the Year” 2013 NSW Restaurant & Catering Awards
“Caterer of the Year” 2011 & 2013 NSW Restaurant & Catering Awards
“National Winner - Event Caterer of the Year - Australia” 2011 Restaurant & Catering Association
“Best Wedding Caterer in a Venue” 2011 Vaucluse House Tearooms NSW Restaurant & Catering Awards
**DINING ROOM - DINNER RECEPTION**  
$300 per person  
5 Hour Duration  
3 Course Superior Menu Selections  
Superior Beverage Package  
Catering Equipment  
Maximum 24 guests  
Minimum Spend $4,000  
Venue Hire included

**SALOON - DINNER RECEPTION**  
$300 per person  
5 Hour Duration  
3 Course Superior Menu Selections  
Superior Beverage Package  
Catering Equipment  
Maximum 40 guests  
Minimum Spend $5,000  
Venue Hire included

**1 HOUR COCKTAIL RECEPTION**  
POST WEDDING CEREMONY  
$50 per person  
4 Cold Canapés  
Premium Beverage Selection  
Service of Food and Beverage  
Catering Equipment  
Minimum Numbers 50 guests  
Venue Hire: $300 per hour (minimums apply)

**2 HOUR COCKTAIL RECEPTION**  
$75 per person  
8 Cold and Hot Canapes  
Premium Beverage Selection  
Service of Food and Beverage  
Catering Equipment  
Minimum Numbers 50 guests  
Venue Hire: $300 per hour (minimums apply)

**3 HOUR COCKTAIL RECEPTION**  
$85 per person  
10 Cold and Hot Canapes  
Premium Beverage Selection  
Service of Food and Beverage  
Catering Equipment  
Minimum Numbers 50 guests  
Venue Hire: $300 per hour (minimums apply)

**4 HOUR COCKTAIL RECEPTION**  
$105 per person  
8 Cold and Hot Canapés & 2 Substantial  
Premium Beverage Selection  
Service of Food and Beverage  
Catering Equipment  
Minimum Numbers 50 guests  
Venue Hire: $300 per hour (minimums apply)

**5 HOUR COCKTAIL RECEPTION**  
$120 per person  
8 Cold and Hot Canapés, 2 Substantial, Late Night Snack  
Premium Beverage Selection  
Service of Food and Beverage  
Catering Equipment  
Minimum Numbers 50 guests  
Venue Hire: $300 per hour (minimums apply)

**ADDITIONALS**  
Alternate Surcharge $5 per person, per course  
Welcome Cocktail $12-16 per person  
Corkage Not Applicable  
Public Holiday Surcharge 20%  
Sunday Surcharge 10%

Package prices are subject to change after 1st June 2016. Package prices will not change for any confirmed bookings made prior to 1st June 2016

Excl. GST
ENTRÉE (Select One)
62°C Farm Egg, Soft Polenta, Duck Sugo & Shiitake Mushrooms
Pomegranate Glazed Quail, Blood Orange Fennel Salad, Grilled Haloumi & Date Relish
Sichuan Pepper Cured Hamachi, Wasabi Chantilly, Pumpernickel Crumble & Curry Oil
Smoky Bay Scallops, Mushrooms, Seaweed Emulsion & XO Crumbs
Sweetcorn Pannacotta, Spanner Crab Cookie, Yamba Prawn & Madagascar Dressing
Wild Mushrooms From a Bag, Cippolini Onions, Brioche Toast & Parmesan Curd (V)
Smoked Jack’s Creek Beef Tataki, Radishes, Wood Sorrel Horseradish & Heirloom Jam

MAIN (Select One)
Organic Chicken, Wild Mushroom Grits, Fava Beans, Guanciale Crumble & Charred Leeks
24 Hour Braised Wagyu Beef, Heirloom Carrots, Kimchee Condiment & Gruyere Semolina
Slow Cooked Duck, Pear Ash Puree, Sweet Onion, Chestnuts & Kale
Cape Grim Tenderloin, Verjus Poached Field Mushrooms, Button Squash & Herb Coulis
Roasted Blue Eye Trevalla, Shellfish Mougrabieh, Saffron Rouille & Fresh Herbs
Buttered Hapuka, Jardiniere Vegetables, Warrigal Greens & Vadouvan Emulsion
Miso Lamb, Smoked Wasabi Potato, Shiso Dressing & Roast Carrots

DESSERT (Select One)
Rose Rice Pudding, Coconut Meringue, Pistachio Halva Crunch & Fresh Berries
Honey Walnut Quark Bar, Chestnut Anglaise & Manuka Flakes
Chocolate Salted Pretzel Cake, Mascarpone
Layered Chocolate Truffle Japonaise, Kirsch Anglaise & Cherry Compote
Strawberries & Cream Pannacotta, with Gel, Compote & Shortbread Crumble

COFFEE
Espresso Coffee & T2 Tea Selection, Petit Fours
Sourdough Rolls & Butter
COLD CANAPES
Smoked Rainbow Trout, Caramel Chilli Paste Betel Leaf
Smoked Salmon Terrine, Tomato & Coriander Leaf
Spencer Gulf Prawn on White Polenta & Spicy Jam GF
Crab & Toasted Coconut Tart with Pomegranate & Lime
Crab and Mango Rice Paper Roll with Spiced Coconut Jam GF
Freshly Cooked Tiger Prawns, Lime Aioli GF
Grilled Piquillo Peppers Stuffed with Tuna Gribiche GF Served in spoon
Gruyere, Pink Lady and Smoked Salmon Scone
Pacific Oysters, Ginger & Red Eschallot Dressing GF
Salt Cod Brandade, Crostini & Lemon Crème Fraiche
Smoked Eel with Horseradish Waldorf & Coriander GF Served in a Spoon
Ceviche of Kingfish with Tomato, Lime & Chervil GF
Tandoori Gulf Prawn Tostada with Mango Relish
Aged Beef Gravlax, Caper Remoulade on Potato Chips
Asparagus Tips in Brescola, Crostini, Light Truffle Mayonnaise
Beef Tartare on Chive Omelette, Olive Soil GF
Braised Rabbit Terrine On Caraway Seed Shortbread
Chermoula Rubbed Lamb, Pumpkin Hummus on Crostini
Duck Parfait Macaron with Quince Jelly & Black Sesame GF
Gravlax Marinated Beef Fillet on Crostini, Tarragon Remoulade
Mille Feuille of Duck Liver Parfait, Balsamic Glaze & Fig
Peking Bbq Duck Pancakes, Hoi Sin Sauce
Rare Beef Tataki with Yuzu Aioli, Wasabi Tobiko
Peking Bbq Chicken, Spicy Peanut Relish on Crostini
Rare Beef & Truffled Olive Cromesquis
Whitebait Butties with Lemon & Watercress
Aged Brie and Truffled Olive Cromesquis
Crispy Fried Heirloom Beetroot with Mustard Crème
Mozzarella, Kale & Sundried Tomato Chiacciata
Cherry Tomato Tarte Tatin with Olive Tapenade
Corn & Coriander Slider, Guacamole, Smoked Chilli Oil & Cucumber Relish
Crispy Zucchini Flowers, Holy Goat’s Cheese & Truffle Honey
Goats Cheese Churros with Truffle Honey & Mushroom Dust
Heirloom Tomato, Basil & Fontina Arancini
Wild Mushroom Arancini, Parmesan Flakes
Pumpkin Ganache & Goat’s Curd Tortellini, Sage Burnt Butter
Truffled Artichoke Soufflé with Hazelnut Sauce

HOT CANAPES
BBQ Pork & Plum Spring Roll, Chilli Jam & Light Soy
Braised Lamb Meatballs with Rosemary Parmesan Fur GF
Charsui Chicken Brochette with Pickled Ginger Relish GF
Chilli Caramel Pork Belly, Warm Caramel & Prawn Fur GF
Confit Duck Cabbage Roll with Spiced Plum Jam GF
Crispy Pork Pancake, Kimchee Puree and Peanut Caramel
Korean Bulgogi Slider, Sesame Soy Glaze & Crunchy Slaw
Mini Beef Bourguignon Pie
Pork & Coriander Gyozas, Chilli Oil & Shizo
Sichuan Pork Meatballs with Hot & Sour Sesame Glaze GF
Sticky Asian Spiced Lamb on Crispy Wonton
Yorkshire Puddings, Rare Beef & Caramalised Onion
Aromatic Lemon Thyme Fish Cake with Lime Aioli
Cancun Fish Tacos with Guacamole & Spicy Garlic Sauce
Corn Chip Crusted Crab Cakes with Citrus Aioli GF
Cuttlefish Arancini with Moroccan Lemon Dressing
Moorish Baccalaao Slider with Saffron Mayonnaise & House Pickles
Prawn & Scallop Gyoza, Chive Oil & Black Pepper
Salmon & Dill Cakes with Remoulade Sauce
Sugar Smoked Scallop with Blackbean & Chilli GF
Whitebait Butties with Lemon & Watercress
Aged Brie and Truffled Olive Cromesquis
Crispy Fried Heirloom Beetroot with Mustard Crème
Mozzarella, Kale & Sundried Tomato Chiacciata
Cherry Tomato Tarte Tatin with Olive Tapenade
Corn & Coriander Slider, Guacamole, Smoked Chilli and Tomato relish
Crispy Zucchini Flowers, Holy Goat’s Cheese & Truffle Honey
Goats Cheese Churros with Truffle Honey & Mushroom Dust
Heirloom Tomato, Basil & Fontina Arancini
Wild Mushroom Arancini, Parmesan Flakes
Pumpkin Ganache & Goat’s Curd Tortellini, Sage Burnt Butter
Truffled Artichoke Soufflé with Hazelnut Sauce

SUBSTANTIAL CANAPES
Moroccan Quinoa Salad with Spiced Almonds, Figs and Pomegranate Dressing GF
Sumac Crusted Beef Salad with Chilli Jam and Spiced Mouregabieh
Tasmanian Salmon Nicoise Salad GF
Soba Noodle, Miso Roasted Salmon & Sweet Sesame Sauce GF
Braised Duck with Olives and Garganelli Pasta
Crispy Pork Belly, Pomeilo & Green Mango Salad, Green Nahm Jim GF
Grilled Tandoori Octopus with Red Lentil Dahl & Mango Pickle GF
Free Range Chicken & Wild Chive Meatballs, Pecorino & Polenta Chips GF
Coned Wagyu Beef, Brioche Po Boys with American Mustard
Malaysian Chicken on Coconut Rice with Peanut Sambal GF
Momofuku Style Pork Buns with Salted Cubmers & Pickled Radish
Pork, Prawn & Peanut Relish Soft Tacos, Pineapple & Cucumbers
Potato Gnocchetti with 4 Cheese Fondue & Olive Crumbs GF
Salt & Pepper Calamari with Vietnamese Sraw & Yuzu Mayo GF
Tunisian Chicken Tagine, with Harissa & Preserved Lemon Freekeh
Soft Tortillas with Shredded David Blackmore Wagyu Brisket & Tomatillos
Sliced Brisket Po’Boy, Texan Slaw, Tabasco Pickle

DESSERT CANAPES
Brioche Doughnuts with Lemon Curd & Lavender Sugar
Coconut Ice Fingers
Earl Grey Bergamot Macaron GF
Frangelico Hazelnut Praline Macaron GF
Limoncello Meringue Pies
Raspberry and Rosewater Macaron GF
Seasonal Fruit Tarts with Passionfruit Curd
White Chocolate Fudge
Mini Peppermint Choc Chip Cheesecake
Triple Chocolate Macaron GF
Matcha Green Choc Chip Cheesecake

V – Vegetarian
GF – Gluten Free
COCKTAIL BEVERAGES PACKAGES

PREMIUM PACKAGE
Talatchilla Sparkling NV
Cockfighters Ghost Semiillon Sauvignon Blanc
30 Mile Shiraz
Asahi, Hahn Premium Light Beer
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

DELUXE PACKAGE
Sparkling Wines (Select One)
Restless Rebel Blanc de Blanc NV
Cockfighters Ghost Chardonnay Pinot Noir NV

White Wines (Select One)
Knappstein Beaumont Sauvignon Blanc Semillon
Knappstein Beaumont Chardonnay

Red Wines (Select One)
Knappstein Beaumont Cabernet Merlot
Optimiste Marquis

Asahi, Hahn Premium Light Beer
Apple Thief Pink Lady Cider
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

SUPERIOR PACKAGE
Sparkling Wines (Select One)
Bridgewater Mill Chardonnay Pinot Noir NV
Tempus Two Blanc de Blanc NV
Taltarni “T” NV Brut

White Wines (Select One)
Philip Shaw The Architect Chardonnay
Ara Sauvignon Blanc
Cockfighter’s Ghost Black Label Pinot Gris

Red Wines (Select One)
Seville Estate The Barber Pinot Noir
Rymill The Dark Horse Cabernet Sauvignon
Cockfighter’s Ghost Black Label Shiraz Cabernet Merlot

Asahi, Hahn Premium Light Beer
Apple Thief Pink Lady Cider
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

BEVERAGE PACKAGE UPGRADE PRICING
 Duration       Deluxe   Superior
One hour       $8       $12
Two hour       $10      $15
Three hour     $12      $20
Four hour      $15      $25
Five hour      $18      $30

PRE DINNER SPIRITS PACKAGE (45 MIN DURATION)
Johnnie Walker Red
Absolute Vodka
Gordons Gin
Jim Beam Bourbon
All Spirits Include Mixers

$18 per person
Excl. GST

Note: Due to heritage and conservation policy, red wine may only be served to guests while seated and not for cocktail events
FLOWERS BY FRESH
Let our resident Florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

For enquiries: 02 8399 3055
Email: andrew@freshcatering.com.au

FOR YOUR EVENT CONTACT
For more information on packages or holding your event at Elizabeth Bay House
Contact: Tara McGilvray at Fresh Catering
Phone: 02 8399 3055
Email: tara@freshcatering.com.au
Website: www.freshcatering.com.au
# DINNER BEVERAGE CONSUMPTION LIST

## SPARKLING
- Te Hana Reserve Cuvee 50
- Taltarni Brut Tache Vintage 65
- Airlie Bank Chardonnay Pinot Noir NV 60
- Taltarni Vintage Brut 65
- Bellenda Prosecco Superiore 2012 63
- Pommery Brut Royal 132
- Charles de Moncrey Brut Reserve 132
- Champagne Billecart Salmon NV 228

## WHITE
- Wairau River Sauvignon Blanc 75
- Parish Vineyard Riesling 78
- Henshke Eleanors Sauvignon Blanc Semillon 69
- Oakridge Pinot Grigio 63
- Knappstein Three 63
- Starborough Sauvignon Blanc 68
- Moorooduc Estate Chardonnay 77
- Nepenthe Pinot Gris 60
- Glazebrook Chardonnay 72
- Ampel Pinot Gris 70

## RED
- La Belle Pierre Rose 63
- Robert Oatley Pinot Noir 57
- Ross Binder Shiraz 70
- Irvine Springhill Merlot 60
- Robert Oatley Grenach Shiraz Mourvedre 59
- Wirra Wirra Catapult Shiraz 72
- Pooles Rock Pinot Noir 94
- Coriole Barbera 75
- Pooles Rock Shiraz 94
- Oakridge Cabernet Merlot 68

## BEERS & SUNDRIES
- 50 Lashes Pale Ale 10
- Asahi 10
- Hahn Premium Light 6
- Corona 10
- Apple Thief Pink Lady Cider 11
- Traditional Ginger Beer with Fresh Lime & Bitters 6
- Lightly Sparkling Water 5
- Orange Juice 5
- Soft Drinks 5

## COCKTAILS
- Classic Peach Bellini 12
- Cranberry Collins 18
- Lychee Mojito 20
- Negroni 18
- Honeysuckle Daiquiri 20
- Mint Julep 20
- Apple Martini 18

## SPIRITS
- Johnny Walker Scotch 156
- Absolut Vodka 138
- Gordon’s Gin 144
- Jim Beam Bourbon 138
- All Spirits Per Bottle & Include Mixers

Excl. GST