PLATTERS



WALKING ENTRÉE

Barbeque duck on spring onion pancake
Steamed pork belly and pickled daikon rolls with hoisin sauce
Salt and pepper calamari with nuoc cham sauce
Roast beef, caramelised onion and brie on crouton
Fig and goats cheese wrapped in prosciutto

MAIN

Slow cooked porterhouse with herb tomatoes Roasted chicken with riesling and grapes Barbeque lamb with Middle Eastern eggplant

SIDES

Seasonal greens with sea salt

Garlic and parsley roasted kipfler potatoes

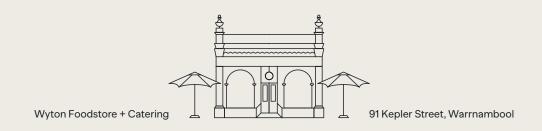
Roast pumpkin, spinach, caramelised red onion salad with sticky balsamic

PRICE

\$90 + GST

Main course platter style menu allows you to choose 3 main platters and 3 side platters. The platters are placed on table for guests to share. This is a great way for guests to share and enjoy food. This is a faster service than the set menu option as it is presented beautifully on large white platters and is not plated individually for each guest.

The platters menu is served after a walking entree which is a selection of 5 small finger foods.



PLATTERS



WALKING ENTRÉE

Smoked trout, seeded mustard and honey crouton
Barbeque duck on spring onion pancake
Beer battered scallop and mango salsa
Pumpkin, chickpea and olive fritters
Chicken and chorizo paella

MAIN

Atlantic salmon with salsa rosa and lemon aioli
Western district eye fillet with roasted cherry tomatoes
Twice cooked pork belly with braised red cabbage

SIDES

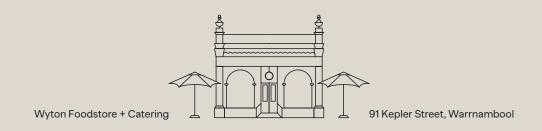
Green beans and asparagus with parmesan and herb crumbs
Char-grilled vegetable stack with basil and bocconcini
Rosemary and garlic roasted chat potatoes

PRICE

\$95 + GST

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The platters menu is served after a walking entree which is a selection of 5 small finger foods.



SIT DOWN



ENTRÉE

Swiss brown mushroom tart
with goats cheese and rocket salad
Tempura fried oysters with pickled lettuce

MAIN

Slow roasted Atlantic salmon with kipfler potatoes, salsa rosa and preserved lemon aioli Confit duck with lentils, pancetta and marsala jus

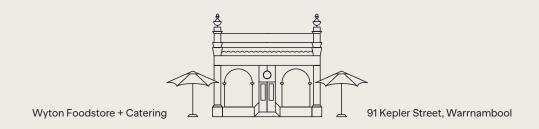
DESSERT

Vahlrona chocolate tart with double cream Vanilla panacotta with poached berries, almond bread and Persian fairy floss

PRICE

2 course \$60 + GST 3 course \$85 + GST 3 course premium \$90–100 + GST

Set menu is alternate drop selecting choices consisting of entree, main and dessert or entree and main or main and dessert depending on your preference.



SIT DOWN



ENTRÉE

Lamb shank with borlotti bean soup
Caramelised onion and three cheese
tart with herb salad

MAIN

Crispy ocean trout with smashed
potatoes and salsa verde
Twice cooked pork belly with braised
red cabbage and truffle scented potatoes

DESSERT

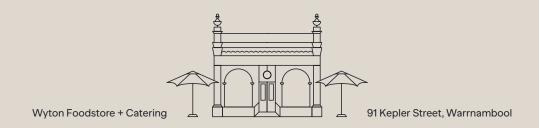
Orange cake with lemon curd and vanilla bean ice-cream

Quince and almond tart with double cream

PRICE

2 course \$60 + GST 3 course \$85 + GST 3 course premium \$90–100 + GST

Set menu is alternate drop selecting choices consisting of entree, main and dessert or entree and main or main and dessert depending on your preference.



COCKTAIL



FINGER FOOD

Freshly shucked oysters with Spanish de soto vinaigrette

Roast beef caramelised onion and brie on crouton

/ Smoked trout and seeded mustard honey on crouton

Salt and pepper squid with mango and chilli salsa

Porcini mushroom, blue cheese and parmesan risotto ball

Crispy chicken with Asian slaw in noodle box

Twice cooked pork with braised red cabbage and truffle scented potatoes

Gourmet mini cheeseburger

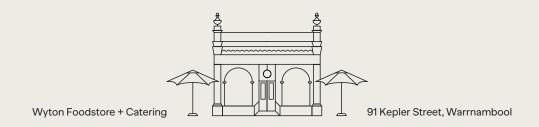
Fish and chips in cup with lemon

Saltimbocca chicken with Tuscan bean salad

PRICE

\$90 + GST

The stand up cocktail menu consists of 3 sizes. 3 small finger foods options, 3 medium size finger food options and 3 substantial finger food options. Although the menu is finger food guests are offered 9 courses which substitutes a meal and provides a convivial way of eating.



COCKTAIL



FINGER FOOD

Antipasto stations

Freshly shucked oysters with lemon

Thai chicken spring roll with nuoc cham

Caramelised onion and gorgonzola tart

Porcini mushroom arancini

Herb crusted lamb cutlets with tabouli salad

Paella

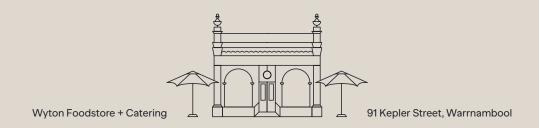
Slow cooked pork belly with Asian greens and rice

Atlantic salmon with rough mash, salsa rosa and lemon aioli

PRICE

\$90 + GST

The stand up cocktail menu consists of 3 sizes. 3 small finger foods options, 3 medium size finger food options and 3 substantial finger food options. Although the menu is finger food guests are offered 9 courses which substitutes a meal and provides a convivial way of eating.



THE FINE PRINT



THANK YOU FOR TAKING THE TIME TO READ THIS IMPORTANT INFORMATION

Wedding quotes are not given more than 12 months from the date of Wedding.

Menus provided are a guide of current pricing (2021-2022).

A travel fee is charged outside of Warrnambool.

Wait staff are not included in the price. Staff can be supplied at the Restaurant Industry award hourly rate (subject to change in accordance with the Fair Work Ombudsman), per staff member and this includes travel from Warrnambool at the time.

Sit down and Platters menus require organisation of tables, crockery and cutlery from a hire business.

Cocktail menus do not require the hire of crockery and cutlery.

Glassware for your function will need to be hired if your venue does not supply.

Public holidays incur a surcharge.

A 50% deposit is required once quote is issued or a \$3000 deposit when clients are agreeable to the proposed menu. Ten days prior to the Wedding numbers are confirmed and an invoice is generated based on the numbers.

This amount is due for payment prior to the Wedding.

Wyton Events and Catering makes every effort to accommodate the various dietary requirements of our customers and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination.

In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge. We do not guarantee the accuracy of your requirement. Wyton Events will assume no liability for any adverse reactions that may occur due to consuming our food.

Confirmation of numbers and dietary requirements are due ten days prior to the function / event.

If you would like to proceed and book a date (subject to date availability), please send us yours and your fiancés name, email, telephone number and address.

We're happy to arrange a meeting or a phone meeting to clarify questions you have. To do this, please contact Daniel and Megan Myers on 0434 581 546.

Meetings are held in our Foodstore located at 91 Kepler Street, Warrnambool, Tuesday-Friday after 2pm.

