

Innovations Catering will help make
your wedding day beautiful, exquisite
and unique.

wedding preparations should be as stress-free
and enjoyable as the day itself. Whether you
are holding your reception in your own home
or in one of Perth's many stunning venues,
we can help with all aspects of your special day.

Cocktail Packages

ELEGANT \$43.00 / pp

11 items per guest

Recommended for a 3hr service period

4 Cold Canape

5 Hot Canape

1 Substantial Item

1 Dessert Canape

Additional costs

Staffing - \$12.00 /pp

DIVINE \$57.00 / pp

13 items per guest

Recommended for a 4hr service period

4 Cold Canape

5 Hot Canape

2 Substantial Items

2 Dessert Canape

Additional costs

Staffing - \$14.00 /pp

INDULGE \$66.00 /pp

15 items per guest

Recommended for a 5hr service period

6 Cold Canape

6 Hot Canape

2 Substantial Items

2 Dessert Canape

Additional costs

Staffing - \$14.00 /pp

Set-Up fee may be incurred



Cocktail Menu

Hot Canape

- Surf & Turf - Skewered Marinated Beef Fillet & Prawn Cutlet served with a Tarragon Hollandaise (GF)
- Beef Wellington with Mushroom & Thyme Duxelle & Red Wine Jus
- Coconut Crusted Lamb Cutlets with a Minted Pesto Dip
- Chicken Sage & Pancetta Skewer served with a Capsicum Ketchup (GF)
- Duck & Macadamia Nut Wonton with Sherry Raspberry Vinaigrette
- Wild Mushroom, Artichoke, Tomato & Haloumi Arancini (V)
- Field Mushroom, Feta Cheese & Walnut Money Bag (V)
- Pumpkin Spheres with Tomato Mushroom Broth (V)

Cold Canape

- Tandoori Lamb Medallions with Chevre Mousse on a Turmeric Naan Bread
- Crisp Fried Tortilla topped with Blackened Turkey Breast, Guacamole & Capsicum
- Chinese BBQ'd Duck wrapped in a Coriander Pancake
- Roasted Duck & Mandarin Rice Paper Rolls with Orange Hoi Sin Sauce (GF)
- Taco Shell with Crab, Iceberg Lettuce & Tomato Avocado Salad
- Gravlax of Salmon on a Crisp Potato Cake topped with Lemon, Dill Dressing (GF)
- Beetroot Risotto Cake with a Fig & Cardamom Chutney & Balsamic Syrup (V) (GF)
- Butternut Pumpkin & Fresh Crushed Corn Cakes topped with Avocado & Tomato Salsa (V) (GF)

Substantial Items

Shredded Tuscan Braised Lamb Shank with Buttered Gnocchi & Sautéed Silver Beet
Grilled Fillet Steak on Green Bean, Tomato & Mushroom Salad with Béarnaise Sauce (GF)
Roast Pork Belly with Cream Potato, Braised Red Cabbage & Apple Sauce (GF)
Chicken Stir Fried with Bok Choy, Baby Corn & Bamboo Shoots with Basmati Rice (GF)
Chicken, Pancetta & Sage Skewer Steamed Gourmet Potatoes, English Spinach & Mustard Cream (GF)
Crispy Skin Duck Leg on Bok Choy, Sticky Rice & Mandarin Hoisin Sauce (GF)
Seared Tasmanian Salmon Fillet on Minted Pea Risotto (GF)
Wild Mushroom, Tomato & Chive Risotto, fresh Parmesan & Truffle Oil (V) (GF)

Dessert Canapes

New York style Baked White Chocolate & Raspberry Cheese Cake
Mango, Passion Fruit & Roast Coconut Cheese Cake
Mini Death by Chocolate topped with Chocolate Ganache
Fig, Apple & Basil Custard Tart with White Chocolate Cream
Tiramisu Shooter - Coffee Dipped Sponge Finger layered with Mascarpone Cream
Romanoff Cream - Strawberry & Cointreau Cream with Crisp Meringue on a Shortbread
Coconut Tapioca Pudding, Crystallized Ginger, Torched Pineapple & Pandan Mousse
(Served in a Caffeino Glass) (GF)
Whipped Brie topped with Cinnamon Spiced Pear & Nougat served on a Fig Biscotti

Sit Down Packages

BEAUTIFUL \$44.00 / pp

Alternate Entrée

Alternate Main

Wedding cake to be cut and served

IMPRESSIVE \$49.00 / pp

Alternate Entrée

Alternate Main

Alternate Dessert

EXQUISITE \$54.00 / pp

3 Canapes

Set Entrée

Alternate Main

Wedding cake to be cut and served

UNIQUE \$69.00 / pp

4 Canapes

Alternate Entrée

Alternate Main

Set Dessert

Additional Costs –

50-100 guests
Staffing \$25.00 /pp

100-150 guests
Staffing \$20.00 / pp

Set-Up fee may be incurred

Sit Down Menu

Entrée

Thai Spiced Rare Roast Beef with Crisp Asian Vegetable Salad (GF)

Avocado, Asparagus & Goats Curd wrapped in Mozzarella Cheese with Hazel Nut Dressing (V) (GF)

Roast Pork Belly, Pork Croquettes, Apple Sauce with Crisp White Cabbage & Apple Salad

Prawn and Fennel Tortellini, Leek and Asparagus Cream Sauce

Smoked Salmon Parcel filled with Crab & Lime Salad served on a bed of Papaya Salad (GF)

Chicken, Spinach & Field Mushroom Pithivier with Tarragon Cream

Main

Baked Fillet Steak with Fetta Cheese & Sun-dried Tomato Crust on a warm Salad of Roast Potato, Artichoke, Green Beans & Tomato

Baked Chicken Breast stuffed with Avocado, Pecans & Havarti Cheese served with Sweet Potato Mash & Gorgonzola Cream (GF)

Baked Fillet of Barramundi with Steamed Potatoes, Garden Vegetables & Tomato Cream Sauce (GF)

Double Lamb Cutlet, Shank Terrine & Tortellini with Minted Pea, Braised Potato & Shiraz Jus

Seared Tasmanian Salmon Fillet with Minted Pea Risotto & Capsicum Cumin Syrup (GF)

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto & Balsamic Dressing (V) (GF)

Dessert

Lemon Brulee Tart with Orange Infused Mascarpone

Double Chocolate Mousse, Orange Caramel & Almond Biscotti

Vanilla Panna Cotta, Red Wine Poached Pear & Rhubarb Crumble (GF)

Coconut & Sweet Potato Mousse with Lychee, Mango & Mint (GF)

Raspberry Frangipane Tart with Honey Champagne Cream

Cardamom Coffee Mousse, Vanilla Pumpkin Puree, Caramel Pumpkin and Kahlua Cream