

Innovations catering
... Indulge

WEDDING PACKAGES



WEDDING MENU PLANNING IS ONE OF THE MOST
EXCITING PARTS OF YOUR WEDDING. IT'S A CHANCE
TO SHOW OFF YOUR PERSONALITY AND STYLE.
TRUST OUR EXPERT CHEFS AND EXPERIENCED STAFF
TO MAKE THE WEDDING MENU OF YOUR DREAMS

HIRE EQUIPMENT

Styling a wedding is a fun and exciting task, but with such a huge number of options out there, it can be overwhelming! Let our team help, we can arrange the hire, delivery and collection of almost anything you desire!

We can also arrange for staff to set up and coordinate on the day, so your friends and family are free to enjoy this special time with you!

CATERING EQUIPMENT

To make sure a high standard of food is available, we will provide quotes for the necessary equipment required once you have selected your menu. We have access to a whole range of hire equipment, meaning we can create any menu anywhere!

There are a number of things that go into creating a successful event and we can help with all of them! From staffing, catering equipment, cutlery, crockery, glassware, linens and more!

Our friendly and experienced coordinators are here to navigate this with you, making sure nothing is missed!

DELIVERY

We can deliver almost anywhere across the Perth Metro Area.

Within 7km of the CBD
\$50 per vehicle

Up to 35km of the CBD
\$70 per vehicle

Further than 40km from the CBD,
please speak to our team to discuss

STAFFING

Staff are an additional cost, separate to your chosen package. Staffing levels change subject to chosen menu, set up requirements, guests numbers and so on.

For cocktail functions you will require a minimum of 1 cook, 1 supervisor and wait staff 1 per every 25 guests.

For sit down packages you will require a minimum of 2 chefs, 1 kitchenhand, 1 supervisor and wait staff 1 per every 20 guests.

We are a team of experienced coordinators, wait staff, bartenders, chefs, cooks and kitchen hands all across Perth, available to ensure everything goes smoothly on your big day.



STAFFING COSTS(PER HOUR)

	WEEKDAYS	WEEKENDS	PUBLIC HOLIDAYS
CHEF	47.10	58.15	96.85
COOK	42.10	50.55	91.80
KITCHENHAND	34.40	53.25	88.75
SUPERVISOR	47.15	56.60	94.35
WAIT STAFF	44.40	53.25	88.75

STAFFING HOURS VARY DEPENDANT ON YOUR SELECTED MENU, GENERALLY, A PLATED MEAL WILL REQUIRE AT LEAST 2 CHEFS, 2 COOKS, 1 SUPERVISOR AND WAIT STAFF (1 PER 20 GUESTS)

CROCKERY

SIDEPLATE	0.95
ENTREE	0.95
MAINS	1.30
DESSERT	0.95
CAKE	0.95
CUP & SAUCER	1.10

CUTLERY

FORK	0.80
KNIFE	0.80
SPOON	0.80
CHEESE KNIFE	2.20
SERVING SPOON	1.30
SALT & PEPPER	4.5

CATERING EQUIPMENT

ELECTRIC OVEN	120	TRESTLE TABLES	23
HOTBOX (12 TRAY)	170	CHAFFERS & FUEL	46
HOTBOX (18TRAY)	200	BUFFET INSERTS	7.0
BBQ W/GAS	175	6 TRAY BAIN MARIE	120
800MM PAELLA	170	CARVERY LAMP	70
1000MM PAELLA	210	DOUBLE FRYER	105

WE CAN ARRANGE THE HIRE OF ALMOST ANYTHING, FOR ADDITIONAL HIRE ITEMS NOT LISTED ABOVE, PLEASE SPEAK TO OUR TEAM TO DISCUSS YOUR INDIVIDUAL REQUIRMENTS



YOUR WEDDING YOUR WAY

There are many benefits to each style of wedding catering, and you may be struggling to choose the right option for your own reception. The fact is, there's no right or wrong answer. It all depends on your personal preferences and what kind of vibe you want to create at your wedding.

Whether you're a traditionalist or a trendsetter, we have a wide range of menus to choose from, ensuring you can find the perfect one for your wedding day.

SIT DOWN

Classic and elegant, our sit down menus deliver sensational dishes your guests will rave about for years to come.

Packages include bread & butter on tables to start

PACKAGE ONE \$55

TWO COURSE SET MENU

(ENTREE & MAIN OR
MAIN & DESSERT)

PACKAGE TWO \$66

THREE COURSE SET MENU

(SET ENTREE, MAIN & DESSERT)

ALTERNATE DROP \$6PP

BUFFET

Select which package* suits your event best, selecting the items from the menu below. *Package prices are for a minimum of 30 people

PACKAGE A \$35pp

2 Main meals
1 Warm side
1 Salad

PACKAGE B \$45pp

3 Main meals
2 Warm sides
2 Salads

ADD ONS

MAIN MEAL \$12pp
SALAD \$6pp
SIDE \$6pp
DESSERT \$8pp

COCKTAIL

Cocktail weddings are a fun alternative to a sit down, giving you the flexibility to offer a whole range of tasty bites. Speak to our team about individual pricing to tailor you own unique package.

PACKAGE A \$31pp

2 Cold items
4 Warm items
1 Substantial item

PACKAGE B \$39PP

2 Cold items
4 Warm items
1 Substantial item
1 Bowl item

PACKAGE C \$49PP

2 Cold items
3 Warm items
1 Substantial item
2 Bowl items
1 Dessert items



GRAZING TABLES

Our grazing tables are a great option to occupy your guests during cocktail hour, before enjoying the main course, or enjoy a larger grazing and make it the main event! Grazing tables are ideal for guests to move around, nibble and mingle and are sure to keep everyone happy.

All grazing boards include complimentary use of our platters, serving boards, height risers, fresh decorative greenery, tongs, napkins and disposable forks and bamboo boats.

A LIGHT GRAZE \$20PP

Opt for a grazing entree, to allow you time to socialise and entertain your guests before sitting down for the main event! The medium graze includes all of the standard inclusions, as well as:

- Individual mini quiches
- Bagel toasts
- Organic corn chips
- Mini Filled Croissants
- Beetroot cured salmon
- Rockmelon-prosciutto-bocconcini skewers
- Thai prawn & avocado glasses
- Fresh steamed WA prawns

A MEDIUM GRAZE \$23PP

A perfect start to your ceremony or reception, our light grazes are a stunning alternative to canapes, allowing for mingle and conversation to flow, leaving you and your new spouse time for photos!

- Selection of cured meats and sausage
- Assorted cheeses
- Range of freshly baked breads and crackers
- Mixture of dips
- Pickled, marinated and fresh vegetables and olives
- Seasonal fresh fruit, berries, nuts and dried fruits

A FULL GRAZE \$30PP

Don't let the party stop for food! Our full graze is designed to be a meal of it's own, expanding on all the inclusions listed, as well as a number of warm tasty options, frequently topped up by our onsite staff to ensure the table is kept full and appealing for a minimum of 2 hours. Additional catering to include:

- Mini cheeseburger bite, pickle, relish, brioche bun
- Chicken yakitori Skewers
- Salt & pepper squid, lime aioli
- Arancini balls
- Moroccan spiced falafel, tzatziki

A SWEET GRAZE \$20PP

Round off the evening with the sweetest of dessert grazing tables! Our staff can also cut and serve wedding cakes/cupcakes alongside our sweet treats as part of an appealing grazing station.

- Homemade chocolate brownie
- Assorted mini cupcakes
- Macarons
- Chocolate eclairs
- Sweet mini tarts

Minimum of 30 Guests

Grazing Table Hire \$120

Set Up Staffing Fees Apply





COCKTAIL CANAPES

COLD OPTIONS

Pancetta & Fennel Palmier, Caramelised Onion, Rocket & Shaved Beef
Chilli, Ginger, Lime, Roast Beef, Crisp Vegetable Rice Paper Roll (gf)
Sun-dried Tomato, Rosemary Biscotti, Beef Carpaccio & Shaved Parmesan
Char Sui Pork & Pineapple Rice Paper Roll with a Ginger & Soy Glaze (gf)
Prosciutto, bocconcini & melon picks (gf, nf)
Chicken, Avocado & Mint Salad Rice Paper Rolls (gf)
Coconut Poached Chicken, Baked Paratha Bread, Laksa Mayonnaise
Prawn Balls, Black Sesame Seeds, Seaweed Salad (gf)
Coconut Crumbed Prawn, Sweet Potato, Lychee, Red Onion Spoon
Scallops, Apple & Fennel Slaw Spoons (gf, nf, df)
Lime & Coriander Cured Scallops, Rice Puffs, curried Mango Curd (gf)
Potato Scone, Salmon Gravlox, Dill Cream & Salmon Caviar
Chilli Glazed Prawn, Melon, Coriander (gf, nf, df)
Beetroot Risotto Cake, Fig, Cardamom Chutney, Balsamic Syrup (gf)
Pumpkin & Cashew Pesto, Spinach, Herb Damper
Potato Rostie topped with Creamed Feta & Pumpkin Jam (gf)
Caramelised Leek, Poached Pear & Brie Quiche
Parmesan Custard, Shaved Asparagus, Lemon Crisp Puff Pastry
Baby Mozzarella Cheese, Mushroom & Vine Leaf Tart, Truffled Grapes
Sweet Potato Rosti, Spiced Hummus, Kusundi
Vegetarian Sushi, Wasabi Aioli, Ginger Relish

HOT OPTIONS

Pork Lychee & Coriander Wonton, Orange Hoisin Sauce
Pulled Pork Croquette, Apple Sauce & Pickled Cabbage
Potato, Cheddar and Smoked Bacon Pastry Pinwheels (nf)
Pancetta Wrapped Beef Fillet, Béarnaise Sauce (gf)
Red Wine Braised Beef Cheek Popsicle, Pearl Onion, Mushroom, Puff Pastry
Homemade Pork and Herb Sausage Roll (Beef Option Available)
Pork, Chilli, Ginger, Coriander Meatballs, Plum Dipping Sauce (gf, nf, df)
Crispy Szechwan Chicken in Sesame Batter, Spicy Cherry Plum Sauce
Chicken Yakatori Skewers
Chicken Chermoula, Pancetta Skewer, Moroccan Date Puree (gf)
Squid, Apple & Red Onion Bhaji, Chilli & Apple Relish (gf)
Tempura Prawn Skewer
Seafood Mornay Pie, Creamy Cheese Sauce
Herb Salmon & Zucchini Skewer, Chardonnay Cream (gf)
Thai Fish Cake, Mango Jam, Kaffir Lime (gf, nf, df)
Ponzu Glazed Salmon Skewer, Toasted Sesame (nf, df)
Salt & Pepper Squid, Lime Aioli
Polenta Chips with Avocado, Rocket, Pine-nut Whip (gf, vegan)
Sweet Potato, Chic Pea, Fresh Herb Falafel, Lemon Mint Yoghurt (gf, vegan)
Doubled Crumbed Camembert Cheese, Cranberry & Pear Relish
Vegetable Spring Roll, Chilli Mint Sauce
Mushroom & Mozzarella Arancini Balls
Glazed Vegetable Skewers, Sweet Chilli, Coriander (vegan, gf, nf)
Pumpkin & Feta Arancini Balls



SUBSTANTIALS

Moroccan spiced lamb cutlet, tzatziki dipping sauce
 Filo parcels, spinach, ricotta, garlic, parmesan NF
 Moroccan Spiced Lamb Cutlet, Tzatziki (gf, nf)
 Beef & Caramelised Onion Mini Slider
 Cajun Chicken Mini Slider, Tomato, Mango Salsa
 Crispy Korean chicken Slider, Slaw, Aioli NF
 Crumbed Fish Goujons, Fries, Aioli GF/NF/DF
 Pulled Pork chipotle Slider, Cheese, Slaw NF
 Chicken and Bacon Skewer, Aioli GF/NF/DF



BOWL FOOD

Beef Bourguignon, Beef Braised, Bacon, Mushroom
 Penne Pasta, Chicken, Bacon, Sun Dried Tomato Cream
 Chicken, Bacon, Wild Mushroom, Leek Risotto, Parmesan (gf)
 Wild Mushroom Risotto, Truffle Oil, Fresh Parmesan (gf)
 Crispy Salt & Pepper Squid, Potato, Lime & Garlic Mayo
 Chili Con Carne, Rice, Avocado, Sour Cream, Jalapeno (gf)
 Mediterranean Vegetable Ratatouille Steamed Rice (gf, vegan)
 Beef, Broccoli, Cashew, Ginger Oyster Sauce, Steamed Rice
 Chicken Tajine, Date, Tomato, Moroccan Spice, Cous Cous
 Thai Green Chicken Curry, Jasmine Rice (gf)
 Red Wine Beef Cheek, Gratin Dauphinoise, Green Beans (gf) +\$2
 Prawn, Baby Squid, Mussels, Fish, Chorizo, Capsicum Paella (gf) +\$4



DESSERT

New York style Baked Raspberry Cheesecake
 Chocolate Walnut Brownie
 Rocky Road Slice (gf)
 Éclairs filled with Chocolate & Grand Marnier Mousse
 Mini Pavlova with Vanilla Pastry Cream, Rhubarb Jelly (gf)
 Apple Almond, Raisin Strudel Pastry, Cinnamon Cream
 Raspberry & Almond Frangipane Tart
 Mango, Passion Fruit & Roast Coconut Cheesecake
 Orange Poppy Seed Cake, Cream Cheese Icing (gf)
 Mini Lemon Meringue Pie
 Homemade Caramel Slice
 Mini Lemon Meringue Shooters
 Pecan, Honey & Bourbon Tart
 Assorted Macarons
 Italian Cannoli filled with Mandarin & Chocolate Mousse

LARGER BITES &
 BOWL ITEMS



PLATED MENU

ENTREE

Cold King prawn, avocado, pickled cucumber, melon, red pepper oculi, fennel lemon mayo GF

Beef tataki, confit garlic cream, pickled shallot, beetroot compote, micro herbs GF

Beetroot cured salmon, horseradish, baby leaves, pickled daikon, peperonata GF

Warm Goats cheese, caramelised shallot, short crust tart, confit cherry tomato, micro herbs, balsamic glaze V Poached chicken, toasted hazelnut, saffron yoghurt, lemon date chutney, chervil GF

Sesame crusted tuna, pineapple salsa, miso ginger mayo, coriander GF/DF

Spiced confit duck parcels, plum paste, fennel, orange, chervil DF

Braised pork belly, cider jus, apple, fennel slaw GF/DF

MAINS

Beef Cheek, potato torte, caramelised shallot jus, horseradish cream GF

Braised beef cheeks, Paris mash, baby carrots, beetroot confit, micro cress GF

Pan seared barramundi, lemon parsley kipfler potato, roast fennel & cherry tomato, salsa verde GF

Duck breast, spiced butternut, mushroom dashi, Asian salad, miso ginger dressing GF

Lamb rump, sweet potato rosti, caponata, red wine jus, sauce paloise GF

Seared salmon fillet, skordalia, red pepper couli, carrot ribbon, micro slaw, citrus beurre blanc GF

Pumpkin, sweet potato risotto cake, grilled Mediterranean vegetable, haloumi, caponata, micro herbs, lemon dressing V/GF

DESSERT

Citrus tasting plate - Trio of tastes and textures of fresh citrus fruits

Celebration of chocolate - Accompanied with raspberry couli & crème fraiche

Vanilla crème brûlée, poached fruit, sweet tuile GF

Burnt honey & ricotta cheesecake, citrus gel, tropical fruit salsa, honeycomb

Summer berry pudding, vanilla mascarpone

Apple & cinnamon beignet, vanilla bean ice cream, salted caramel sauce

BUFFET

MAINS

Beef, Mushroom & Guinness Pie, Flaky Puff Pastry
Traditional Beef Lasagna, ground Beef Braised, Tomato, Herbs, Béchamel Sauce
Lamb Moussaka, tomato, Herbs, Lamb Mince, Eggplant, Tomato, Béchamel Sauce
Chicken Madras, tomato & marinated chicken curry, ginger & cumin
Beef Bourguignon, rich braised beef, onion, carrot, mushroom, red wine (gf, nf)
Thai Green Chicken Curry, Coconut, Julienne vegetables, coriander (gf, nf, df)
Moroccan Chicken, grilled marinated chicken, roasted potatoes, capsicum, olives, sun dried tomatoes, lemon and fresh herbs (gf, nf, df)
Truffled Pumpkin & Sundried Tomato Risotto, creamy risotto, parmesan (v, gf, nf)
Tasmanian Salmon & Minted Pea Risotto
Salmon Fillet, crushed lemon potatoes, fresh herbs, lemon caper cream sauce (gf, nf)

SIDES

Boiled Gourmet Potatoes with Parsley Butter (gf)
Roasted Garlic, Rosemary, Kibbled Pepper Potatoes (gf)
Creamy Sun-dried Tomato & Basil Polenta (gf)
Steamed Basmati Rice (gf, vegan)
Steamed broccolini & crispy pancetta (df, gf)
Italian Roasted Vegetables (df, gf)
Honey Glazed Baby Carrots (df, gf)
Chargrilled Mediterranean Vegetable Stack (gf)
Paris mash, double cream, herbs (gf)
Buttered Cous Cous With Eggplant, Zucchini, Chermoula
Roasted pumpkin, toasted almonds, parsley butter (df, gf)
Sautéed green beans, toasted pine nuts, lemon zest (gf)
Medley of Roasted Root Vegetables (gf, vegan)

SALADS

Garden Salad, Carrot, Avocado, Cherry Tomatoes, Creamy Dressing (gf)
Caesar Salad-Cos, Prosciutto, Croutons, Parmesan, Traditional Caesar Dressing
Greek Salad, Olive, Tomato, Capsicum, Feta, Red Onion, Olive Oil Vinegar (gf)
German Style Potato Salad with Onion, Gherkin, Mustard Dressing
Penne Pasta, Oven Roasted Tomato, Feta Cheese, Capsicum & Pine Nut Salad
Tabouleh with kale, quinoa, couscous, fresh herbs, fennel, tomato, pomegranate, pumpkin seeds, cashews, sunflower seeds (v)
Balinese Rice Salad, Brown rice, mango, pineapple, Asian herbs, mung sprouts, carrot, toasted cashews, sweet soy chilli lime dressing (vegan)

DESSERT

New York Style Baked White Chocolate, Raspberry Cheesecake
Mango, Passion Fruit, Roast Coconut Cheesecake
Warm Pear, Chocolate, Almond Tart served with Cream
Apple, Sultana & Almond Strudel served with Vanilla Anglaise
Homemade Chocolate Brownie
Sticky Date Pudding, Caramel Sauce, Cream
Summer Fruit Platter, Seasonal Fruits, Mixed Berries, Cream
Cheese platter, assorted cheese, crackers, dried fruit and nuts



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CONTACT US



WE HAVE YEARS OF EXPERIENCE IN
CATERING AND EVENTS AND KNOW
JUST HOW STRESSFUL AND TIME
CONSUMING PLANNING A WEDDING
CAN BE. OUR TEAM IS HERE TO
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