

2025



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
\$60 per vehicle

Up to 35km of the CBD
\$80 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	55	62	98
SUPERVISOR	48.50	61	96
WAIT STAFF	45	54	90

STAFFING WILL DEPEND ON THE INTRICASIES OF YOUR EVENT, WE WILL DISCUSS THESE WITH YOU.

CROCKERY

SIDEPLATE	0.96 ea
ENTREE	0.96 ea
MAINS	0.96 ea
DESSERT	0.96 ea
CAKE	0.96 ea
CUP & SAUCER	1.02 ea

CUTLERY

FORK	0.90 ea
KNIFE	0.90 ea
SPOON	0.90 ea
CHEESE KNIFE	0.90 ea
SERVING SPOON	1.32 ea
SALT & PEPPER	4.20 ea

CATERING EQUIPMENT

ELECTRIC OVEN	108	TRESTLE TABLES	20.40
HOTBOX (12 TRAY)	174	CHAFFERS & FUEL	54
BBQ W/GAS	180	6 TRAY BAIN MARIE	120
CARVERY LAMP	72	SINGLE FRYER	72
		DOUBLE FRYER	108

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 \$50pp

TWO COURSE SET MENU

(ENTREE & MAIN OR
MAIN & DESSERT)

PACKAGE TWO \$65pp

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 \$10pp

Salad \$5pp

Side \$5pp

Dessert \$7pp

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 \$35pp

6 Canape choices

1 Substantial item

PACKAGE B \$43PP

6 Canape choice

1 Substantial item

1 Bowl item

PACKAGE C \$47PP

6 Canape choices

1 Substantial item

2 Bowl items

1 Dessert items

ADD ONS

Canapes \$4.50pp

Substantial \$8pp

Bowls \$9pp

Dessert \$4pp

Cheese & Antipasto Platters \$10pp



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.

Gluten free and dairy free options to be provided upon request
Minimum 30 guests

A LIGHT GRAZE \$35PP

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:

Savoury Petit Tarts (gf)
Focaccia (df,nf)
Honey & Fennel Lavosh (gfo,df,nf)
Savoury Croissants (nf)
Seasonal Pate de Fruit (gf,df,nf)
Salmon Gravlox (gf,df,nf)
Watermelon Prawn Cups (gf,df,nf)

A MEDIUM GRAZE \$40PP

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!

A Selection of Cured Meats
Local Artisanal Cheeses
Fresh Baked Bread (gfo, df,nf)
Trio of Dips (gf,df,nf)
Brined and Marinated Margaret River Olives
Pickled and Fresh Seasonal Vegetables
Fresh Fruit and Berries

A FULL GRAZE \$45PP

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:

Cocktail Spring Rolls (df,nf)
Chilli Salt Calamari, Harissa Aioli (gf,df,nf)
Arancini Selection (gfo,nf)
Zucchini Onion Bhaji (gf,df,nf)
Petit Cheeseburger Bites (nf)

A SWEET GRAZE \$32PP

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.

Dark Chocolate and
Coconut Brownie (gf,nf)
White Chocolate and
Raspberry Muffins (nf)
Macaron Variety (gf)
Salted Caramel Chocolate
Tarts (nf)
Pumpkin Cheesecakes (nf)

v - vegetarian | gf - gluten free | nf - nut free | df - dairy free





COCKTAIL CANAPES

Gluten free options to be provided upon request

COLD OPTIONS

VEGETARIAN

Mushroom Parfait & Crispy Rice on Toast (nf)
Medley Tomato's, Sherry Vinegar, Basil en Croute (df,nf)
Stracciatella and Tomato Tartlet, Oregano (nf)
Whipped Eggplant, Honey Lavosh, Sesame (df,nf)
Tart of Blue Cheese and Walnut, Rockette (gf)
Black Pancake, Dill Creme, Beach Herbs (nf)
Spanish Potato Cake, Tomato Chutney (gf,df)
Petit Rice Paper Rolls, Tofu, Sweet and Sour Dipper (gf,df,nf)
Tomato Salsa on Tostada, Feta (gf,df,nf)

SEAFOOD

Salmon and Avocado Spoons, Citrus Dressing (gf,df,nf)
Spicy Sushi with Tuna, Cucumber, Soy Dipper (gf,df,nf)
Prawn Spoons with Miso and Watermelon (gf,df,nf)
Poached Crab and Seaweed Tarts (gf,df,nf)
Ceviche of Line Caught WA Fish, Peruvian Chilli and Mango (gf,df,nf)
Baked Fish and Potato on Sourdough
Albany Rock Oyster with Ginger Dressing (gf,df,nf) +\$2

MEAT

Duck Ham with Beetroot on Focaccia (df,nf)
Pulled Pork Rice Paper Rolls, Soy Dipper (gf,df,nf)
Chicken Liver Parfait, Caramel Onions Toast (nf)
Beef Tartare, Pickled Onions on Crostini (df,nf)
Chinese Duck Pancakes, Chilli Jam (df,nf)
Rare Roast Beef, Pickled Mushrooms, Flatbreads (df,nf)
Duck Terrine, Fresh Herbs en Croute (df,nf)



COCKTAIL CANAPES

Gluten free options to be provided upon request

HOT OPTIONS

VEGETARIAN

Pumpkin & Feta Arancini (nf)
Mushroom and Caramelised Onion Arancini (nf)
Charcoal Pikelet, Beetroot Pickle, Fennel (nf)
Spinach & Ricotta Rolls, Tomato Relish (nf)
Maize Tostadas, Charred Corn Salsa, Coriander (df,gf,nf)
Mexican Bean Fritters, Avocado (df,nf)
Mushroom XO on Focaccia Toast (df,nf)
Polenta Chips, Herb Salt (gf,nf)
Green Falafel, Herb Yoghurt (gf,dfo,nf)
Zucchini Onion Bhaji, Coriander Sauce (gf,df,nf)
Pumpkin & Olive Tarts (nf)
Sundried Tomato & Caramelised Onion Tarts (nf)

SEAFOOD

White Fish Croquettes, Lime Aioli (nf)
Battered Fish Bites, Tartare, Lemon (df,nf)
Fremantle Octopus Sticks, Chilli Caramel (gf,df,nf)
Crumbed Prawn, Charred Pineapple (nf)
Chilli Salt Squid, Spicy Mayonnaise (gf,df,nf)
Marinated Salmon Skewers, Wakame Sesame Seasoning (gf,df,nf)

MEAT

Chicken Satay Skewers (gf,df)
Pork Belly Skewers, Sticky Chilli Caramel (gf,df,nf)
Housemade Sausage Rolls (Beef or Pork) (nf)
Petit Cheeseburgers Bites (nf)
Butter Chicken Mini Pies (nf)
Chicken Croquettes, Gribiche (nf)
Polenta Bites with Rare Roast Beef (gf,nf)
Braised Lamb Shoulder Tostadas, Onion Salsa (gf,df,nf)



SUBSTANTIAL CANAPES

Grilled Italian Sandwich, Pesto, Mozzarella (v)
 Spiced Fish Tacos, Fresh Salsa (gf,df,nf)
 Roast Chicken Flatbreads, Harissa Yoghurt (nf)
 Pulled Pork Bao Buns, Asian Slaw (df,nf)
 Beef Sliders, Swiss, Tomato Relish, Pickles (nf)
 Mexican Pork Empanada (nf)
 Crumbed Chicken Sandwich, Avocado, Sesame (nf)



BOWL FOOD

Crispy Tofu Stir Fry, Broccoli and Capsicum, Sticky Rice (v,gf,df,nf)
 Mediterranean Rosini, Tomato and Feta (v,dfo,nf)
 Thai Yellow Curry, WA Line Caught Fish, Coconut Rice (gf,df,nf)
 Thai Calamari Salad (gf,df,nf)
 Mixed Local Seafood Fregola, Tomato Sugo (dfo,nf)
 Moroccan Chicken with Israeli Couscous (df,nf)
 Chorizo and Chicken Cassoulet (gf,dfo,nf)
 Braised Lamb Shoulder, Mash Potato, Jus (df,nf)



DESSERT CANAPES

Caramelised White Chocolate Parfaits (gf)
 Pumpkin Cheesecakes (nf)
 Tiramisu Glasses (nf)
 Honey and Chamomile Panna Cotta (gf,nf)
 Salted Caramel Tarts (gf,nf)
 Dark Chocolate Coconut Brownie (gf,nf)
 Eton Mess (gf)
 Macarons (gf) +\$0.50

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LARGER BITES &
 BOWL ITEMS



PLATED MENU

ENTREE

Pumpkin Terrine, Silverbeet, Brown Rice Miso, Macadamia (v)
Sesame Crusted Salmon Tataki, Avocado, Ponzu (gf,df,nf)
Kingfish Ceviche, Peruvian Yellow Chilli and Coconut Split Sauce (gf,df,nf)
Galician Confit Octopus, Ajo Blanco, Burnt Capsicum (gf,df)
BBQ Scallop, Oyster Cream, Kohlrabi, Herb Oil (gf,dfo,nf)
Tandoori Chicken Thigh, Carrot & Saffron (gf,nf)
Master Stock Pork Belly, Fennel and Pomegranate (gf,df,nf)

MAINS

Spinach and Ricotta Cannelloni , Pisto Sauce (v,gfo,df,nf)
Caramelised Onion and Mushroom Risotto, Parmigiano, Rockette (v,gf,dfo,nf)
Seasonal Vegetable Pithivier, Potato, Umami Jus (v,nf)
Line Caught Market Fish, Fondant Potato, Aromatic Veloute(gf,nf)
Chicken Ballotine, Leek, Golden Onions (gf,nf)
Aged Duck Breast, Beetroot, Plum, Amaranth (gf,df,nf)
Venison Loin, Sweet Potato, Koji Charcoal Cabbage (gf,df,nf)
Lamb Backstrap, Vadouvan Carrots, Nasturtium (gf,df,nf)
Braised Beef Short Rib served off the Bone, Potato Galette, Pickled Onion, Sticky Jus (gf,nf)

DESSERT

Honey and Chamomile Panna Cotta, Ice-cream, Honeycomb (gf)
Salted Caramel and Chocolate Tart, Mascarpone, Chocolate Crumb (nf)
Black Forest, Macerated Cherries, Kirsch Chantilly (gf)
Vanilla-bean Blancmange, Caramelised White Chocolate, Almond Crumble, Apricot (gf)
Pumpkin Cheesecake, Mandarin Sorbet, Freeze Dried Mandarin (nf)
Peanut Butter Sponge, Dark Chocolate, Cocoa Nib (vg,df)

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BUFFET

MAINS

Mediterranean Rosini, Tomato, Feta & Spinach (v,vgo,nf)
Gnocchi with Pisto, Manchego and Kale (v, nf)
Fragrant Tofu and Rice Noodle Stirfry, Red Curry Coconut Sauce, Cashews (v,gf,df)
Seared Western Australian Fish, Silverbeet, Beurre Blanc (gf,nf)
Braised Beef Short Rib, Parsnip, Jus (gf,dfo,nf)
Serrano Ham Wrapped Chicken Breast, Soft Polenta, Tarragon Jus (gf,dfo,nf)
Pressed Lamb Shoulder, BBQ Carrot, Chimichurri (gf,df,nf)
Char Siu Pork Belly, Cauliflower (gf,df,nf)
Poached Chicken Escabeche, Baby Pearl Onions (gf,df,nf)

SIDES

Silken Potato, Crispy Onions (v,gf,nf)
Charred Broccolini and Beans, Anchovy Dressing (vo)(df,gf,nf)
Confit Garlic Roasted Potatoes, Rosemary Salt (v,df,gf,nf)
Hot Honey BBQ Carrots, Garlic Crumb (v,gf,df,nf)
Olive and Rosemary Focaccia (v,df,nf)
Charred Flatbreads (v,nf)

SALADS

Israeli Cous-Cous Salad (v,df,nf)
Quinoa, Green Bean & Feta Salad (v,gf,nf)
Seasonal Greens, Radish, Herbs, Lemon Mustard Dressing (v,gf,df)
Thai Style Shredded Salad, Nam Jim (gf,df, shellfish)
Smashed Cucumber Salad, Kim-Chi and Sesame (gf,df, shellfish)
Roast Beetroot and Walnut, Swiss Chard, Sheep's Curd (v,gf)

DESSERT

Warm Doughnuts, Berry Jam Compote (nf)
Golden Gaytime Slice (gf)
Pumpkin Cheesecake (nf)
Chocolate Salted Caramel Tart (gf,nf)
Flourless Chocolate Gateau (gf)
Caramelised Apple Streusel (nf)
Tiramisu (nf)
Honey and Chamomile Panna Cotta (gf,nf)
Black Forest (gf,nf)
Dark Chocolate & Cabernet Fudge (gf,nf)





Innovations catering
... Indulge

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
OFFER PROFESSIONAL GUIDANCE
AND ASSISTANCE TO CREATE THE
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