

# 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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# 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**

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# 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 fiancé's 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.

