

CHELSEA GARDENS
Event Catering — Spring / Summer Sample Menu

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Grazing tables, buffet feasts, canapes or sit-down multi-course meals. Ideal for parties, launches, or weddings from 25 to 200 guests.

We create beautiful meals and style special spaces to enjoy them.

SAMPLE WEDDING MENU

Enjoy canapes followed by a shared table feast by chef Alexander Watts.
This is a sample menu for a Spring / Summer wedding.

Canapes

Freshly shucked Sydney rock oysters with finger lime dressing
BBQ wagyu beef skewers, smoked salt & native pepper
Mini pork bao buns pickled cucumber (spicy)
Pecora dairy cheese croquettes, bush tomato, pickled melon

Shared table feast

Sourdough & cultured butter
Slow braised lamb shoulder tagine with dates & preserved lemon
Wild barramundi, green papaya salad
Roast pumpkin tarator, pomegranate & almonds
Pearl couscous salad, garden herbs and new season vegetables
Local potato hassleback, homemade bacon, sage, kale chips
Fermented chili sauce
Pickled veg

Dessert (to share)

Chocolate parfait, crème fraiche ice cream, orange sauce and sherry raisins

Information

Sample wedding menu | from \$160 per person

Please note, the price is not inclusive of staff, additional hire and public holiday surcharge. The following menu is a sample menu only that shows you the style of dishes typically served. Availability of seasonal produce will determine final menu and price.

SAMPLE CANAPE MENU

This menu is designed for a stand-up canape event. This is a sample menu for Spring / Summer.

Canapes

Oysters 3 ways / Natural, Nuoccham, steamed with finger lime, ponzu

Half shell Hervey Bay scallops steamed with ginger & shallot

Rare 'Mauger's Meats' beef crostini, local mushroom duxelles & Béarnaise

Highlands smoked trout pikelet, wasabi cream

'Moonacre's' cauliflower bhaji, date sauce

Arancini, pea feta & mint

BBQ 'Red Leaf Farm' lamb kofta, mint yoghurt & harissa

South coast prawn roll on brioche bun

Chicken liver pate en croute

Pork and drunken prune terrine

Crab cakes with saffron hollandaise

Mini pork bao, hoisin

Duck pancakes, plum sauce

Mini fish & chips w/ tartare

Cheeseburger sliders

Mini beef Bourguignon pies, peas & mash

Information

6 canapes / approx 9 pieces per person | approx \$70 per person

8 canapes / 12 pieces per person | approx \$90 per person

Our canapes range from bite-sized to more substantial.

Our chef will work with you to design the menu to ensure your guests are adequately fed. This menu is designed for larger groups of 60 or more. Please note, the price is not inclusive of additional staff and public holiday surcharge.

This menu is a sample menu only that shows you the style of canapes typically served. Subject to availability and seasonality.