



Fennel & Co. Catering is a multi-award-winning Newcastle catering company servicing weddings and events throughout the Hunter Valley, Central Coast and Port Stephens. Fennel & Co. Catering was created by husband-and-wife team James & Tess Borg. Their passion for delicious food and incredible service have earned them a reputation throughout the wedding industry as the best caterers in Newcastle and The Hunter Valley.

James is a qualified chef who began his career in his hometown of Sydney, learning under Italian and French Chefs. As his career progressed, he found himself coming back to the flavours and cuisines he was surrounded by growing up in South-Western Sydney. His take on Modern-Australian cuisine sees South-East Asian and Middle Eastern flavours weaved throughout Fennel & Co. Catering menus.

Tess is a front of house superstar; she found her place in hospitality and quickly rose through the ranks into management roles. This dynamic duo creates the ultimate catering package as Tess not only manages all of the front of house staff and operations but assists with all event planning processes as well. Creating relationships with her clients is extremely important to Tess, knowing exactly who she is working with and how she can create a unique and memorable event through food and service.



Although Fennel & Co. Catering are renowned for their incredible wedding catering they do offer their services to events of all sizes and styles: birthdays, private dinners, engagements, baby showers, bridal showers, wakes and corporate catering. We can cater to all needs: from scrumptious canapes, to bountiful banquets and marvellous grazing stations. No matter the occasion, if delicious food and attentive personalised service is what you're after Fennel & Co. is your caterer of choice.

The success of Fennel & Co. Catering has led to the expansion of the company which also includes Cranky Chef Catering (Corporate Catering and Home Delivery), Mockingbird Café Newcastle & Mockingbird Café Hunter Valley.



Canape Menu

Hot Selections

Middle Eastern Fried Cauliflower w/ Dukkah **V GF**

Chorizo Poppers w/ Paprika Mayo

Crumbed Eggplant & Fetta w/ Gremolata & Zaatar
V

Crispy Wonton w/ Duck, Pickled Carrot, Green
Mango & Fried Eschalots

Snapper & Lemongrass Fritters w/ Wasabi Mayo **P**

Pork Belly Spoons w/ Carrot Puree & Caramelised
Onion **GF**

Jalapeno & Cheddar Poppers w/ Paprika Aioli **V**

Lamb & Harissa Sausage Rolls w/ Tomato Chutney

Pork & Fennel Sausage Rolls w/ Tomato Chutney

Peking Duck Spring Rolls w/ Sweet Soy Sauce

Vegetarian Spring Rolls w/ Sweet Soy sauce **V**

Corn Fritters w/ Kaffir Lime & Chilli Jam **VG**

Korean Fried Chicken Ribs **GF**

Semi-Dried Tomato & Fetta Arancini w/ Pesto Aioli
V

Shawarma Lamb, Beetroot Hummus, Toum & Fried
Basil **GF**

Pork Belly Satay Skewers **GF**

Szechaun Duck Dumplings w/ Master Stock &
Sesame

Cold Selections

Grilled Zucchini Scrolls w/ Activated Almond &
Beetroot **VG**

Creamed Eggplant, Roast Capsicum & Fetta En
Crouete **V ***

Tomato Bruschetta En Crouete **V ***

Atlantic Salmon, Red Curry & Finger Lime on Rye
P

Rare Binnie Beef on Fried Lotus w/ Miso Kewpie &
Caramelised Onion *****

Air Dried Beef Cigars w/ Dukkah & Onion Jam **GF**

Smoked Salmon, Pickled Enoki, Avocado Mousse
on Black Sesame Crisp **P**

Tuna Tartare w/ Pickled Jalapeno, Lime, Coriander
& Fried Shallot on Tostada **P**

Truffled Beef Tartar on Seeded Sourdough Crisp

Kingfish Ceviche, Puffed Black Rice & Wasabi
Cream (groups over 50 guests only) **P**

Seafood Canapes

(package upgrade additional cost applies)

Natural Sydney Rock Oysters w/ Nuoc Cham **GF**

Alaskan Crab Tartlets

King Prawn & Avocado Crustini

White Anchovy & Tomato Salsa En Crouete

Seared Scallop w/ Romesco & Salsa Verde **GF**

Seared Scallop w/ Green Mango, Coriander & Mint

GF

Substantial Canapes

Sliders, Baos & Tacos

Angus Beef Cheeseburger Slider w/ Lettuce &
Special Sauce

Southern Fried Chicken Slider w/ Lettuce & Peri
Peri Mayo

Crumbed Mushroom Slider w/ Pickled Beetroot,
Rocket & Romesco **V**

Korean Fried Chicken Bao w/ Pickle Cucumber
Kimchi

Sticky Pork Belly Bao w/ Carrot, Coriander, Nuoc
Cham & Fried Eschalots

Fried Eggplant Boa w/ Kimchi & Miso Kewpie

Baja Fish Taco w/ Purple Cabbage, Chipotle Cream,
Corn Salsa & Paprika Mayo

Pulled Beef Taco w/ Lettuce, Cheese Sauce,
Guacamole, Tomato Salsa & Sour Cream

Crispy Chicken Taco w/ Jalapeno & Lime Mayo,
Charred Corn & Pineapple Salsa

Chipotle Pulled Pork Taco w/ Chimichurri & Corn
Salsa

Pork Belly Bahn Mi Roll w/ Pate, Pickled Daikon,
Coriander & Crispy Shallots

Prawn Roll w/ Ice Burg, Dill & Siracha Mayo

Roving Entrée

Bigger Bowls

Chicken & Red Rice Salad w/ Pickled Beets,
Currants, Rocket & Fetta **GF**

Chipotle Pork Burrito Bowl on Mexican Rice w/
Guacamole, Sour Cream & Tom Salsa

Mexican Rice Bowl w/ Corn Salsa, Sour Cream &
Guacamole

Eggplant & Lentil Dahl on Kaffir Rice Spiced Roast
Carrots, Labneh & Fried Curry Leaves

Beef Bulgogi Bowl w/ Pickled Cucumber & Pear
Kimchi, Red Cabbage on Spiced Rice

Shawarma Lamb on Freekeh, Currents, Rocket,
Mint, Salsa Verde, Fetta & Pomegranates

Buddha Bowl w/ Braised Chickpeas, Miso Roast
Pumpkin, Kimchi, Pickled Radish & Black Sesame
Crisp

Beef Cheek Massaman Curry w/ Spiced Basmati
Rice, Yoghurt, Eschalots & Fried Curry Leaf

Braised Lamb Ragout on Orecchiette Pasta w/
Parmesan & Gremolata

Alternate Drop Menu

Entrees

Pork Belly w/ Dehydrated Grape & Radish Salad, Parsnip Puree & Confit Fennel **GF**

Binnie Beef Wagyu w/ Miso Corn, Pickled Cucumber & Fried Eschalots **GF**

Seared Scallops w/ Muhammara, Piquante Peppers, Roast Capsicum, Parsley & Blackened Eshallot **P GF**

Tuna Carpaccio w/ Chilli Jam, Puffed Rice, Mint & Green Papaya Daikon **P GF**

Braised Lamb Tortellini w/ Ragout, Soft Polenta & Gremolata

Roast Duck Breast w/ Parfait, Pumpkin Puree & Scratching's **GF**

Mains

Pressed Shawarma Lamb Shoulder w/ Toum, Beetroot Hummus, Fennel & Pomegranates **GF**

Ballantine Chicken on Celeriac Puree, Raddichio, Kale, Currants, Slow Roasted Parsnip & Celeriac Chip **GF**

Braised Brisket w/ Eggplant Cream, Lentils, Toum & Fennel **GF**

Lamb Rump Marinated in Cumin Charred Onion Yoghurt w/ Miso Eggplant Cream, Capsicum Jam & Sage **GF**

Sirloin w/ Soubise Puree, Seasonal Vegetable **GF**

Pan Fried Atlantic Salmon, Chilli Jam & Tamari Seeds w/ Green Papaya, Cucumber, Coriander, Thai Basil & Asin Manis Salad **P GF**

Lentil Dahl w/ Spiced Roasted Heirloom Carrots, Temper Curry Leaves, Labneh & Chilli Thread **V**

Desserts

Pistachio Brulee w/ Macerated Strawberries & Tuile

Sticky Date Pudding w/ Dulce De Leche & Vanilla Bean Ice Cream

Frangipan & Rose Syrup w/ Puff Chard & Pistachio Cream

Chocolate Cremeaux w/ Peanut Brittle & Mandarin Gel

Eton Mess w/ Mascarpone, Berry Compote, Meringue, Chocolate Truffle

Passion Fruit Curd w/ Meringue & Fresh Mango

Rhubarb Custard Filled Brioche Fritters w/ White Chocolate & White Balsamic

Cheese Course – Chefs Selection of Local & Imported Cheese w/ Lavosh, Nuts & Fruits

Banquet Main – Selection of 2 Meats & 3 Sides

Meats

Crispy Ginger & Miso Chicken Maryland **GF**

Sticky Braised Beef Short Rib w/ Fried Curry Leaves & Chilli Thread **GF**

Roast Chicken w/ Carrot Puree & Crispy Kale **GF**

Slow Cooked Lamb Shoulder w/ Pea Puree & Chimichurri **GF**

Braised Brisket w/ Eggplant Cream, Lentils, Toum, Fennel, Mint & Pomegranate **GF**

Salmon w/ Chill Jam, Dill, Radish & Salmon Roe **GF**

Braised Persian Beef w/ Chimichurri & Celeriac Puree **GF**

Crispy Pork Belly w/ Parsnip Puree & Confit Fennel **GF**

Pork Cutlet Marinated in Coconut Cream & Mekong Whisky w/ Chilli Sautéed Mixed Mushroom **GF**

Master Stock Glazed Pork Belly w/ Coriander, Peanut & Chilli

Hot Sides

Mixed Roast Vegetables w/ Parsnip Puree & Dukkah **V GF**

Roast Eggplant w/ Tahini, Pine Nuts & Lentils **VG GF**

Ginger & Orange Mixed Roast Baby Carrots w/ Cumin &

Yoghurt **V GF**

Peas, Bacon, Potato, Parmesan & Salsa Verde **GF**

Fried Brussels, Mint, Currants & Vincotto Dressing **VG GF**

Roast Broccoli, Miso Corn, Crispy Quinoa, Fried Eschalots &

Wombok **VG GF**

Potato Bake **GF**

Triple Cooked Chat Potatoes w/ Zaatar **VG GF**

Persian Rice w/ Mint, Candied Walnuts & Pomegranates **VG**

GF

Thyme & Sherry Roast Portobello Mushrooms w/ Fetta &

Truffle Crumb **V**

Charred Broccolini, Kimchi & Tamari Seeds **VG GF**

Cold Sides

Red Rice Salad w/ Pickled Beets, Rocket, Currants & Feta **V**

GF

Green Beans, Roast Capsicum, Kalamata Olives and Dukkah

VG GF

Orecchiette Pasta, Roast Pumpkin, Pesto, Spinach &

Parmesan **V**

Charred Chickpea, Rocket, Baby Herbs & Tomato Salsa **VG**

GF

Green Beans w/ Preserved Lemon & Almond **VG GF**

Mixed Grain Salad w/ Spiced Roast Carrots, Mint, Goats

Curd, Seeds & Barberries **V**

Rocket, Fennel, Mint, Lemon & Parmesan **V GF**

Cucumber Kimchi **VG GF**

Banquet Entrée Course* – 3 Selections

(Package Upgrade Option)

Beef Fillet w/ Mint, King Brown Mushrooms, Kaffir Lime & Chilli Lime Dressing **GF**

Sticky Pork w/ Coriander, Nuoc Jam & Peanuts

Smoked Salmon w/ Horseradish Cream, Avocado Mousse, Orange Segments & Puffed Black Rice **P GF**

Shawarma Roast Cauliflower Steaks **VG GF**

Duck Breast, Creamed Eggplant, Toum & Crispy Kale **GF**

Fried King Prawns in XO **P GF**

Handmade Prawn & Scallop Dumplings Served in House Bisque **P**

Bang Bang Chicken, Pea Shoots, Sesame, Coriander & Szechuan **GF**

Tuna Carpaccio, Chilli Jam, Puffed Rice & Daikon **P GF**

Warmed Marinated Olives **VG GF**

Grazing Table Menu

Antipasto Table Sliced Cured Meats, Cheese, Olives, Chargrilled & Marinated Vegetables, Seasonal Fruits, House Dips, Crackers & Lavosh

Cheese Table Assorted Premium Cheeses, Nuts, Quince Paste, Fruits, Lavosh & Crackers

Mini Doughnut Table (choose 3 flavour injections) Nutella, Rhubarb Custard, Lemon Curd, Snickers Cream & Strawberry Jam

Dessert Table (choose 4) Lemon Meringue, Brownie, Red Velvet Cupcakes, Choc Hazelnut Tarts, Truffles, Macarons, Caramel Slice, Sticky Date Fudge, Salted Caramel Cheesecake

Menu's & Packages for Krinklewood Vineyard 2023 - 2024

Banquets & Canape Packages

Canape Package

6 Canapes (hot/cold)
3 Substantial Canapes (sliders/baos/tacos)
1 Roving Entree (bigger bowl)
Biodegradable Serving Plates & Utensils
Your Wedding Cake Cut & Platter
Wait Staff & Chefs for Service of Food
Supervisor to Manage Food Service

\$80 Per Head

2 Course Banquet Package

5 Canapes
Dinner Rolls & Butter
Banquet Main, inclusive of 2 Meats & 3 Sides
Crockery & Cutlery (incl. setting of tables)
Your Wedding Cake Cut & Platter
White Linen Napkins
Wait Staff & Chefs for Service of Food
Supervisor to Manage Food Service

\$98 Per Head

Grazing & Canape Package

Grazing Table
5 Canapes
3 Substantial Canapes (sliders/baos/tacos)
1 Roving Entree (bigger bowl)
Biodegradable Serving Plates & Utensils
Your Wedding Cake Cut & Platter
Wait Staff & Chefs for Service of Food
Supervisor to Manage Food Service

\$90 Per Head

3 Course Banquet Package

Grazing Table
5 Canapes
Dinner Rolls & Butter
Banquet Main, inclusive of 2 Meats & 3 Sides
Crockery & Cutlery (incl. setting of tables)
Your Wedding Cake Cut & Platter
White Linen Napkins
Wait Staff & Chefs for Service of Food
Supervisor to Manage Food Service

\$107 Per Head

Seated Alternate Drop & Canape Packages

Canapes + 2 Course Alternate Drop Package

5 Canapes

Dinner Rolls & Butter

Alternate Drop Entrée

Alternate Drop Main

Crockery & Cutlery (incl. setting of tables)

Your Wedding Cake Cut & Platter

White Linen Napkins

Wait Staff & Chefs for Service of Food

Supervisor to Manage Food Service

\$108 Per Head**3 Course Alternate Drop Package**

Dinner Rolls & Butter

Alternate Drop Entrée

Alternate Drop Main

Alternate Drop Dessert

Crockery & Cutlery (incl. setting of tables)

Your Wedding Cake Cut & Platter

White Linen Napkins

Wait Staff & Chefs for Service of Food

Supervisor to Manage Food Service

\$116 Per Head**Grazing Tables** *\$20 per person per table***Antipasto Table** Dips, Sliced Cured Meats, Cheese, Olives, Chargrilled Vegetables Crusty Bread & Lavash**Cheese Table** Assorted Cheese, Nuts, Quince Paste, Fruits, Lavash & Crackers**Mini Doughnut Table** (choose 3 flavour injections) Nutella, Rhubarb Custard, Lemon Curd, Snickers Cream & Strawberry Jam**Dessert Grazing** (4 selections) Lemon Meringue, Brownie, Red Velvet Cupcakes, Choc Hazelnut Tarts, Truffles, Macarons, Caramel Slice, Sticky Date Fudge, Salted Caramel Cheesecake**Additional Options and Menu Upgrades****5 Canapes** - \$20 per person**Seafood Canape Menu Upgrade** – Additional \$2 per canape per person**Entrée Banquet Course** 3 options - \$25 per person**Alternate Drop Entrée or Dessert** - \$25 per person**Tea & Coffee Table:** \$2.5 per person (minimum order 30 serves)**Premium Soft Beige or Charcoal Linen Napkin** Additional \$1 per person with any seated meal package**Crockery, Cutlery & Linen Napkins:** All seated meals include all crockery and cutlery required for service. Our gorgeous black plate ware is by Robert Gordon Australia matched with traditional silver cutlery. Folded Crisp White Linen Napkins are included with our seated meal packages.**RSA Barstaff:** Are required onsite no later than 1.5 hours prior to guests' arrival to complete glassware and bar set up, throughout the full duration of event for service and 1 hour post event for all pack down and closure of venue. RSA staff are allocated at a 1:35 ratio at a cost of \$55 per hour per staff member. This is the base ratios requirement for standard level bar service, additional staffing may be required for cocktail or spirit services if requested by client. For full tray and table service a ratio of 1:15 would be required.**Staffing Details:** Waitstaff are allocated at a 1:25 ratio. Our packages are inclusive of waitstaff and chefs for events of minimum 80 guests (packages costed for Monday – Saturday Events) Sunday and Public Holidays incur additional charges for all staff.