

Dinner Wedding Package
Minimum 20 guests

PRICE –

Menus Start from \$65 per person. We write menus to suit your style of wedding, season, budget and equipment/venue restrictions. Leonie will send you menu options and help you match wines as well if required.

PRICE WILL INCLUDE –

- A menu written to suit you and your guests
- Set up of Ceremony
- Set up of reception
- Wedding co-ordinator
- Wedding Host
- Serviettes
- Kitchen Staff & kitchen rubbish removal
- Waiters to serve food
- Clean up of event
- Cutting up wedding cake and service with a sauce to match ie: raspberry coulis
- Plunger Coffee and Tea

EXAMPLE OF MENUS AVAILABLE

Served as alternate drop

ON ARRIVAL

Steamed Chinese King Prawn Wontons served on Asian Spoons
with Chinese Sweet Chilli Sauce

Thai Chicken, Coriander and Mint Rice Paper Rolls

Mini Peppered Beef Pies w Moroccan Relish

ENTRÉE

Smoked Salmon, Mango, Papaya, Rocket, Witlof and Avocado
Salad with Flatbread

Or

Tomato, Gruyere and Goats Camembert Tart with Rocket
Salad and Raspberry Vinaigrette

MAIN COURSE

Served with seasonal vegetables or salad

Veal Cutlets with Vanilla infused oil & Zucchini, Pinenut &
Roasted Grape Tomato and onion Jam

or

Verjuice Roasted Chicken with Preserved Lemons, Rosemary
and Pancetta

DESSERT BUFFET

Wedding Cake with Sauce to suit

Grand Marnier Chocolate Shots with Toffee Shards

Citrus and Blueberry Tartlets

Blood Orange Syrup Cakes

Coffee/tea

 **SSY CATERING**
ABN: 87602658197 ph:0411155024

This menu is design to that you have 30-45 minutes before you sit down to dinner to mingle with guests. Our co-ordinators can assist you with the timing of your event to work around photographs, speeches and cutting of your cake.

OUR MENU

The menu attached is just an example of what we can do for you. Once you talk to our co-ordinators they can organise a menu to suit your style of wedding, season and taste.

ON ARRIVAL

Three canapés will be served. This takes approximately 30 minutes.

ENTRÉE

Alternate drop entrée

MAIN COURSE

Alternate drop main course

DESSERT

Alternate drop Dessert

COFFEE/TEA

Sassy plunger coffee and assorted teas served with petit fours either as a buffet or to the tables.

WITH COFFEE

We will slice up your wedding cake and serve it with a sauce to suit your style of cake ie: Raspberry Coulis or Chocolate Sauce. If you would like us to put cake into bags for guests there will be an additional charge.

This price includes Kitchen staff and food waiters and removal of all kitchen rubbish. If you would like us to organise bar and alcohol staff we are more than happy to do this for you. There is a minimum requirement of two hours per person in the Illawarra Region and three hours outside the Illawarra plus travel time. We can advise you on how many hours and the amount of staff required for your function.

Our hosts have had lots of experience running events and ensure that the wedding flows smoothly and bridal party are always taken care of. They can also act as an MC if required.

BAR STAFF AND ALCOHOL

Bar staff costs are \$35pp minimum 2 hours, three hours outside of the Illawarra. We can assist you with quantities required for your wedding plus recommendations on what still and sparkling wines are perfect with your menu.

CHILDREN \$15pc

We will write a menu to suit your preferences for the children.

HIRE OF EQUIPMENT

Our co-ordinators are happy to organise all your Tables, Chairs, Linen, Crockery, Glassware. In the Illawarra we deal with Go-Hire. We have their brochures plus we suggest you visit their website www.gohire.com or showroom at Unanderra. For outside the Illawarra ask Leonie for recommendations. We can organise to be at your venue to take delivery of goods and will ensure that it is safely returned, clean and hopefully undamaged. All breakage costs are incurred by the client.

ENTERTAINMENT

Regardless of what style of wedding you are having we can organise anything from a Juke Box, orchestra, actors, magicians, comedians to one of Australia's Chart topping artists to perform at your wedding. Let our co-ordinators know what style of music you are looking for and we can organise a quote and list of top class artists for you. If you require staging, we can also organise this for you.

SPECIAL DIETARY REQUIREMENTS.

We are happy to comply with any dietary requirements but the charge will still be the same per person.



TERMS AND CONDITIONS

- * Our quotations are valid for 60 days from the original quotation date.
- *Menu prices are inclusive of food costs, kitchen staff and kitchen rubbish removal only.
- *Price does not include GST unless indicated
- *To secure a booking a 10% deposit is required, this is non-refundable unless authorized by the owner if the cancellation occurs one month or more prior to the booking date.
- *If cancellation occurs 14 days prior to your function date any committed costs will be incurred by the client (crockery hire, venue hire, marquee hire). Sassy Catering will endeavor to negotiate a reduction in these costs on the client's behalf with the suppliers.
- *If cancellation occurs within 3 days of the function date, the full charge of catering and associated auxiliary services will be incurred by the client.
- *Sassy Catering may charge for additional guests if a verified head count proves that the numbers are above confirmed numbers advised by client.
- *When Sassy Catering organises equipment hire on the client's behalf, the client is responsible for the cost of breakages/loss/damage that may occur during the function.
- *Payment is by cash, direct deposit or cheque.
- *A 14 day account for corporate clients can be arranged.
- *Final numbers must be received 7 days prior to function.