



HERITAGE ROOM CELEBRATION MENU'S 2017





We Offer You.....



Canapés and Champagne on Arrival

Welcome your guests with our chefs famous hot and cold canapés. Delicious champagne bar to quench your thirst.



Catering Menu's

Choose from our Chef's extensive menus or we will personalize a menu to suit.

The Cake King

Signature Cake Tasting with Sydney's Famous Cake King



Instyle Décor

We have a styling specialist team to attend all your decorations, floral & styling needs. All in a one stop shop



Event Management

Personal Event Planner help from the start to the finish

Banquet Staffing Available \$40 per person per hour





Top Cat Packages

All our packages include

Tea & Coffee Station

Tea-light Candles with Glass Tea-light Holders

Cocktail Tables with White cloths & Bar Stools

In-House Audio Visual Equipment

White Clothed Large Banquet Tables and Napkins
(Formal Rounds also available)

2017 PRICES

COCKTAIL CANAPES	6 Varieties/ 8 Varieties	\$45.00
		\$55.00
BBQ MENU	3 varieties and 3 sides	\$45.00
BUFFET MENU	2 mains 3 sides	\$60.00
CHILDREN	Under 12 Years Old	\$25.00

Minimum of 60 guests apply, surcharge for Fridays and Saturdays from September to May

**These Prices Include all hire of Total Equipment for the Event including Kitchen,
Bar, Tables, Chairs, Set up & Take Down for Cocktail and Banquet Events**

Public Holidays will incur a 10% surcharge on all food & beverage



Top Cat Canapés

Fresh Lobster Tail with Snow Pea & Wasabi Aioli

Chicken Shots with Mango, Chilli Salsa & Coconut Dressing

Tartlets of Sugar Cured Salmon & Lime Avocado Salsa

Brioche of Lamb Shoulder, Cucumber & Greek Yoghurt

Crostini of King Island Beef & Horseradish Cream

Middle Eastern Lamb Kofta with Mint Yoghurt Dressing

Coconut & Lemongrass Chicken Balls with Tom Kha Soup Shot

Zucchini, Olive & Tomato Tapenade Cone with Goats Cheese Foam

Lemon Thyme & Parmesan Crusted Chicken with Lemon Aioli

Peking Duck & Cucumber Crepes with Shallots

Salsa Verde Lamb with Pea & Feta Crumble

Spoons of Atlantic Salmon with Coconut Red Curry & Coriander

Sticky Glazed Crisp Pork Belly with Caramelised Apple

Snapper Lime Ceviche with Tomato, Cucumber Salsa & Coconut

Poached Prawn on Garlic Rubbed Crostini Dressed in Homemade
Dill Caper Mayonnaise

Rustic Lamb & Rosemary Pies with Homemade Tomato Relish

Mozzarella and Basil Arancini Balls with Citrus Aioli

Baby Crumbed Whiting with Sweet Chilli





Additional Canapé Selection

SLIDER CANAPES

Traditional Vietnamese Bahn Mi with Peking Duck & Crunchy Asian Salad

Pulled Pork Slider with Toasted Brioche, Asian Slaw & Chilli Lime Mayo

Mini Lobster Burgers with Coconut & Chilli Mayonnaise & Baby Chervil

Petite Wagyu Beef Slider with Salsa Verde

\$5.00 per Option/pp

VINTAGE JAR SELECTION

Smoked Paprika & Saffron Risotto with Spanish Chorizo & Prawns

Alaskan King Crab & Angel Hair Pasta with Garlic, Fresh Chilli & Zucchini

Farfalle with Wild Garlic Mushrooms, Creamy Basil Sauce & Dehydrated Cherry Tomatoes

Soba Noodles with Pan Seared Tuna & Soy Ginger Dressing

Thai Beef Salad with Glass Noodles, Snap Peas & Fresh Mint

Hoi Sin Spiced Duck with Rocket & Egg Noodles

\$6.00 per Option/pp





BBQ menu



Aussie Style BBQ with Traditional Beef Burgers

Sausage Sizzle with Caramelised Onion

Skewers of Marinated Lamb Soulvaki

Fresh Rocket and Parmesan Salad

Traditional Greek Salad

Chat Potato Salad with Fresh Herbs

Fresh Bread Rolls and Butter

Tomato, BBQ sauce and Tzatziki



EXTRAS

Freshly Grilled King Prawns with Garlic Lemon Butter

Marinated Tandoori Chicken Breast Skewers

Whole Shoulders of Marinated Lamb with Lemon and Rosemary

\$5.00 per person per item





Buffet Menu

(Choice of 2)

Macadamia Crusted Barramundi with Citrus Dressing

Whole Atlantic Salmon with Kaffir Lime Dressing

Whole Twice Cooked Pork Belly and Pork Crackling' with a Chunky Caramelised Apple Dressing

9 Hour Lamb Shoulder with Garlic, Warm Feta & Rosemary served with House Made Tzatziki

King Island Beef with Creamy Trio of Mushroom Ragu

Creamy Atlantic Salmon with Asparagus Spears, Cherry Tomato Spaghettini and Fresh Lime

Tandoori Breast of Chicken with Fresh Tomatoes, Coriander and Ground Cumin

Sides to Share

(Choice of 3)

Buttered Green Beans with Sliced Almonds, Lemon & Chilli

Creamy Paris Mash with Roasted Garlic & Truffle Oil

Shaved Parmesan & Cabbage Slaw with Caramelised Balsamic Dressing

Oven Baked Galette of Sweet & White Potatoes

Baby Caramelized Brussel Sprouts, Kim Chee Style

Village Greek Salad with Persian Feta Dressing

Quinoa Salad with Pomegranate Nuts & Sultanas

Roasted Mediterranean Vegetables

Beetroot Fig, Goats Cheese & Pomegranate

Rocket and Parmesan Salad with Balsamic Dressing

Freshly Steamed Jasmine Rice with Coriander Leaf



Top Cat Stations and Noodle Boxes

All Stations are based on a minimum of 100 guests & must be in addition to a package menu (Banquet, Cocktail or Buffet)

DUMPLING TROLLEY STATION

(Choose 4 of the following)

Japanese Pork Gyoza

Vegetable Gyoza

Prawn Har Gow

Pork and Chive Dumpling

Prawn, Scallop and Snow Pea Dumpling

Chicken and Water Chestnut Shu Mei

Traditional Buns of Pork or Chicken

All Served with a selection of dipping sauces

\$10.00 per person

Apricot and Brandy Ham Carvery Station

Served with Petite Baguettes, Assorted Mustards & Rocket Parmesan Salad

\$300.00 per Station

Mexican Station

Make It Yourself Taco and Tortilla Station

Chicken or Beef (*Vegetarian Optional*)

Lime and Coriander Guacamole & Tomato Salsa

Plus all the essentials; Cheese, Lettuce & Sour Cream

\$15.00 per person



Deep South Station

Pork Crackling with Apple Sauce

Curly Fries with Ranch Dressing

Southern Fried Chicken with BBQ Chilli Mayo

Petite Dirty Dogs with Ketchup and Mustard

\$12.00 per person

Seafood Station

Freshly Shucked Rock Oysters

Whole Atlantic Salmon with Kaffir Lime Vinaigrette

Marinated Greek Style Baby Octopus served in Vases

Choose 3 of the Following Shot Accompaniments:

Fresh Mango and Prawn with Coriander and Coconut Dressing

Prawn Cocktail with Citrus Aioli and Lime Granita

Tahitian Fish with Toasted Coconut and Fresh Lime

Bloody Mary Oyster Shots with Shards of Celery

Sugar Cured Salmon with Celeriac Remoulade

Salmon Marinated in Vodka and Beetroot with Fresh Dill

\$20.00 per person

Noodle Box Menu

Salt and Pepper Squid with Rocket and Aioli

Thai Green Chicken Curry with Coconut Rice

Tempura Fish Fillets with Chips and Citrus Aioli

Warm Thai Beef Salad with Crunchy Salad and Rice Noodles

Chicken Pesto Penne with Rocket and Pine Nuts

Spinach and Ricotta Gnocchi with Napolitana and Parmesan

Chilli Con Carne with Pilaf Rice and Fresh Lime Guacamole

\$10.00 per person, per Variety



Beverage Package Options

BRONZE

Boutique Wines
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee

Morgans Bay Chardonnay

Morgans Bay Shiraz Cabernet

Morgans Bay Sauvignon Blanc

Tap Beers

Carlton Draught, Victoria Bitter, Pure Blonde & Cascade Premium Light

Soft Drinks

*Coke, Diet Coke, Sparkling Mineral Water,
Still Water & Orange Juice*

4.5 Hours \$50.00 per person inc GST
1 Hour Extension \$15.00 Per Person inc GST

*Extension Costs cover Beverages,
Staff & Room Hire for 1 Hour*

SILVER

Twin Islands Pinot Noir Sparkling
Marlborough, New Zealand

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

Polin & Polin Convicts and Catholics Chardonnay
Hunter Valley, New South Wales

Polin and Polin Convicts and Catholics Shiraz
Hunter Valley, New South Wales

Tap Beers

Peroni, Carlton Draught, Victoria Bitter, Pure Blonde & Cascade Premium Light

Soft Drinks

*Coke, Diet Coke, Sparkling Mineral Water,
Still Water & Orange Juice*

Still Water & Orange Juice

4.5 Hours \$60.00 Per Person inc GST
1 Hour Extension \$20.00 Per Person inc GST

*Extension Costs cover Beverages, Staff
& Room Hire for 1 Hour*

GOLD

Jansz Cuvee
Tasmania

Latitude 41 Sauvignon Blanc
Marlborough, New Zealand

Forest Hill Chardonnay
Great Southern, Western Australia

Forest Hill Shiraz
Great Southern, Western Australia

Latitude 41 Pinot Noir
Adelaide Hills, South Australia

Tap Beers

Peroni, Carlton Draught, Victoria Bitter, Pure Blonde & Cascade Premium Light

Soft Drinks

*Coke, Diet Coke, Sparkling Mineral Water,
Still Water & Orange Juice*

Still Water & Orange Juice

4.5 Hours \$70.00 Per Person inc GST
1 Hour Extension \$25.00 Per Person inc GST

*Extension Costs cover Beverages,
Staff & Room Hire for 1 Hour*



Top Cat Beverage Upgrades

Beverage Upgrades

Moët & Chandon Piccolos

\$25.00 Per Bottle (inc GST)

Personalised Straws, Drink Stirrers or Napkins

Price Upon Request

Luxe Pitchers

\$360 P/Pitcher (10L)

Elegant Cocktail Bar w. Pitchers of Fruit Punches &/or Gourmet Alcoholic Beverages

*We offer a variety of Classic Mixers & Luxe Modern Mixers
served in Vintage Jars with Cocktail Straws*





Top Cat Extra's

Security – required for all events over 100 pax
at \$55.00 p/h

Personalised Photo Booth

Delicious Lolly Bar's

Floral Decoration

Customised Name Tags & Menu Cards

Unique Table Number & Seating Plans

Custom Event Signs & Lettering

Table Chair Sashes

Styling

Prop Hire

Photography

Music

Lighting & AV





Testimonial



“Top Cat Catering was absolutely one of the best weddings I have ever attended. From the minute I walked into the venue, to the minute I walked out, the staff were helpful, kind and on top of everything. I constantly had a drink in my hand and was amazed at how scrumptious the food was. I have been to many weddings and been served cold food. I was served the Beef Cheeks with a creamy mash and my husband had perfectly cooked Atlantic Salmon. The bride Kate, who is a very good friend told me about the venue and how they organised the entire thing from start to finish. They set up the amazing table decorations and have an in house cake decorator. The entire venue was absolutely amazing and would recommend this to anyone.”

- Kind regards, Sarah H.

Contact Top Cat Catering:

Email- info@topcatcatering.com.au

Phone- 0418 862 666

Like us on Facebook

Follows us on Instagram -@topcatcateringsydney

www.topcatcatering.com.au