



CELEBRATION MENU'S 2017





Top Cat Celebration Packages

All our packages include

Professional Bar & Wait Staff

Gift Table

Tea & Coffee Station

Tea-light Candles with Glass Tea-light Holders

Cocktail Tables with White cloths & Bar Stools

All Crockery, Cutlery and Glassware

In-House Audio Visual Equipment

White Clothed Large Tables and Napkins

White Padded Chairs

2017 PRICES

COCKTAIL CANAPES	8 Varieties	\$55.00
	10 Varieties	\$65.00
BUFFET MENU	3 mains 3 sides	\$70.00
CHILDREN	Under 12 Years Old	\$55.00
		(Including beverage)
FINE DINING	Canape + 2 course banquet	\$75.00

Minimum of 60 guests Monday-Tuesday & 80 guests Friday, Saturday & Sunday

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. Room Hire Extra Charge upon Request depending on day of the week and number of people.

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

Salt and Pepper Squid with Lemon Mayonnaise





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





Buffet Menu

(Choice of 2)

Macadamia Crusted Barramundi with Citrus 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, Slow Roasted Cherry Tomato

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

Whole Sides of Kaffir Atlantic Salmon, Coriander Noodles, Lime & Coconut Sauce

Braised Beef Cheek, Garlic Mash, Asparagus, Buttered Dutch Carrots, Red Wine Jus

Crisp Pork Belly, Hazelnut Praline, Paradise Pear & Muntrie Native Berry Glaze

Indian Spiced Milly Hill Lamb Shoulder with Fried Garlic, Red Chilli & Cashews

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 Medley 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 with Pesto Dressing

Cherry Tomato, Beetroot Fig, Goats Cheese & Pomegranate

Rocket, Pine Nut and Parmesan Salad

Crispy Baby Potatoes with Lemon & Fresh Herbs

Grilled Eggplant Salad with Tahini Dressing

Dutch Carrots, Maple Glazed, Flat Leaf Parsley



TOP CAT FOOD STATIONS

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

\$25.00 per person

(not included in the choice of three stations)

Decorated Sushi Station

2 Hours of Personalised Sushi Service with our own Japanese Sushi Chefs

Hand rolled and made to order, choice of three sushi or two sashimi varieties.

Served with Pickled Ginger Radish, Fresh Wasabi & Soy

\$20.00 Per Person



Italian Station

Bite Size Caprese Salads

Housemade Pizza with Prosciutto, Bocconcini & Spiced Rocket

Antipasto Pizzetta with Marinated Zucchini, Eggplant & Capsicum

Vintage Jar of Fresh Atlantic Salmon Spaghettini, Lemon, Chilli and Fresh Parmesan

Wild Mushroom Risotto, Baby Peas and Sharp Aged Grana Padano

\$20.00 Per Person

Middle Eastern Station

Spiced Pita Herb Breads with Falafel, Hummus & Tahini

Traditional Israeli Inspired Salad Boats with Cumin Spiced Lamb Kofta

Petite Cups of Orange Cous Cous Salad, Grilled Sumac Chicken, Craisins, Baby Mint, Fresh Zest and Toasted Shaved Almonds

\$15.00 Per Person

Dumpling Bar

Dumpling Varieties served from our Roving Chinese Yum Cha Trolleys Served with Chop Sticks, Soya Sauce and Asian Condiments

Prawn Har Gow

Petite Pork Buns

Pork & Chive Wontons

Vegetarian Gyoza

\$12.00 Per Person

Wholefood Station

Soy and Lime Glazed Tofu with Black & White Sesame Sprinkles

Quinoa Salad with Cranberries, Almonds and Roasted Vegetables

Miso Glazed Skewers of Atlantic Salmon

Cocktail Skewers of Baby Bocconcini, Roma Tomato and Basil Pesto

\$15.00 Per Person



Scandinavian Station

Build Your Own

House Made Potato Rosti's & Baby Bagels

Selection of Tasmanian Smoked Salmon

Cream Cheese and Dill Spread

Avocado and Roasted Red Capsicum Salsa with Fresh Lime

Slow Roasted Cherry Bomb Tomatoes with Baby Basil

Medley of Wild Mushrooms, Mascarpone Confit

\$18.00 Per Person

Outback Station

Build Your Own

Australiana Flame Grilled Angus Beef

Toasted Brioche Slider Buns

Crisp Lettuce, Baby Beetroot, Garden Tomato & Cheddar Cheese

Build Your Own

Crusty Baby Baguette Rolls

Gourmet Pork Sausage

Caramelised Onions

Accompanied with Condiments

\$15.00 Per Person (for both build your own selections)



Antipasto Station

Served on a Rustic Timber Table Top

Bowls of Mixed Greens, Rocket, Baby Spinach,

Imported Gourmet Cured Meats

Whole French Wheels of Brie/ Fresh Berries

Medley Cherry Bomb Bliss Tomatoes

Sliced Spanish Onions

Black Olives, Toasted Pinenuts, Steamed Baby Chats,

House Grilled Zucchini, Baby Eggplant, Capsicum

Tahini, Hummus Dressing, Dressing Raspberry Vinaigrette,

Champagne & Dill, Sweet Ranch Dressing

Rustic Bread Medley

\$20.00 Per Person

Fairy Floss Station

Festival Style Fairy Floss Cart, serving Freshly Spun Pink Floss to all those Sweet Tooths

\$5.00 Per Person

Gelato Cart

Italian Sorbet & Gelato

Assorted Gourmet Toppings

\$1400.00 Per Cart

1-1.5 hours of the function.



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

Langmeil High Road Chardonnay
Eden Valley, South Australia

Langmeil The Long Mile
Eden Valley, 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 \$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

Opawa Pinot Noir
Highbury Fields, Western 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

Moet & 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 Champagne Punches

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

**Beverages available on consumption,
minimum of \$3000 bar tab based on 100pax**





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





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:

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