



WEDDING PACKAGES



ABOUT

Short St. Kitchen is a passionate, all-encompassing wedding catering company located in Bathurst, servicing the Central West, Blue Mountains and Sydney. The dynamic team at Short St. Kitchen works closely with its clients, creating refined dining packages for your special day. Under the direction of founder Chef Drew Bolton, Short St. Kitchen's vision is to create an unforgettable experience and life lasting memories.

Short St. Kitchen sources its seasonal ingredients from only the very best producers and growers. Mixing classical technique with a contemporary focus our menus exude precision, generosity and most importantly, flavour. Each menu can be tailored to suit your needs, tastes and budget.



SHARING PACKAGES

*Prices exclude GST

\$59 PER PERSON

Chef's selection of canapés (4)

Antipasto platters - A selection of artisan small goods and dips served with homemade lavosh

Your choice of two (2) mains and two (2) side dishes served sharing style

\$79 PER PERSON

Your choice of canapés (4)

Local sourdough with house made butter

Your choice of three (3) sharing style entrees

Your choice of two (2) mains and two (2) side dishes served sharing style

\$89 PER PERSON

Your choice of canapés (4)

Local sourdough with house made butter

Your choice of three (3) sharing style entrees

Your choice of two (2) mains and two (2) side dishes served sharing style

Your choice of four (4) mini desserts served on a dessert station with a selection of fruit and assorted candy.

\$99 PER PERSON

Grazing table - A wide selection of homemade and artisan-produced charcuterie, cheeses, marinated vegetables, pickles and preserves served with homemade lavosh, sourdough and grissini

Local sourdough with house made butter

Your choice of canapés (4)

Your choice of three (3) sharing style entrees

Your choice of two (2) mains and two (2) side dishes served sharing style

Your choice of four (4) mini desserts served on a dessert table with a selection of fruit and assorted candy.

Tailored

If you are after something more unique, we can create personalised and bespoke menus and packages based on your tastes, theme and budget.

Work with our chef to create your dream day done just the way you like it.



SHARING MENU

ENTREE

Beetroot & gin cured salmon, tonic, dill, lemon myrtle GF

Sashimi of kingfish, crème fraiche, lemon myrtle & soy emulsion, potato gaufrette GF

Beef tartare, miso emulsion, cured egg yolk, Melba toast

Honey & orange glazed duck, grilled zucchini, lentil & roasted baby capsicum salad GF

Seared smoked salmon, avocado puree, radish, yuzu & roe vinaigrette GF

Burrata, marinated tomatoes, fennel, orange, pomegranate, balsamic V, GF

Roasted prawns, smoked tomato, fregola, watercress, native succulents

Pork belly, burnt apple purée, sweet & sour borretanne onions, witlof GF

Blackened Hiramasa kingfish, ponzu, green tomato, cucumber & apple salsa, squid ink GF

Seared scallops, fennel puree, pine nut, buckwheat, toasted corn, salmoriglio

MAIN

Barramundi, cauliflower purée, green beans, lemon butter & caper sauce GF

Slow cooked beef cheeks, blistered pepper & prosciutto ragout, couscous, green olive, lemon

Grilled citrus marinated chicken, charred corn, grapefruit, cos, jalapeno GF

Slow cooked lamb shoulder, smoked labne, chimmichurri sauce GF

Sautéed gnocchi, celeriac, hazelnut, apple, beurre noisette V

Twice cooked Parmesan & zucchini souffle, spiced chickpea tagine, coriander yoghurt V

Roasted striploin, watercress puree, mushroom, speck, Bordelaise sauce GF

Spicy glazed BBQ chicken, baked carrots, salsa verde GF

Seared salmon fillet, bok choy, green curry sauce, jasmine rice GF

SIDES

Potato & confit onion gratin GF

Roasted carrots, buttermilk dressing, pine nut gremolata,

Mixed leaf salad, pickled shallots, honey mustard dressing GF

Potato purée GF

Broccolini, garlic butter, chilli GF

MINI DESSERTS

Crème brûlée GF

Milk chocolate tart, caramel, nougat

Apple tarte tatin VG

Pavlova, passionfruit custard, vanilla cream

Chocolate, salted caramel & raspberry dome

Assorted Macarons GF

Strawberry éclair

Lemon curd tart

Mango & passionfruit cheesecake

Vanilla & rhubarb panna cotta GF

Paris Brest

ALTERNATE DROP PACKAGE

*Price exclude GST

\$105 PER PERSON

Your choice of canapés (4)

Sourdough rolls & butter

Your choice of two (2) entrees served alternately

Your choice of two (2) mains served alternately

Your choice of two (2) side dishes served to share

Your choice of two (2) desserts served alternately



ALTERNATE DROP MENU

ENTREE

Sashimi of kingfish, crème fraîche, lemon myrtle & soy emulsion, potato gaufrette GF

Beef tartare, miso emulsion, cured egg yolk, Melba toast

Pink snapper & prawn ravioli, roast tomato purée, apple wine dressing

Hot smoked trout, cos lettuce, lemon-garlic emulsion, tartare sauce GF

Pork belly, roasted onion purée, Swiss chard, turnip, sauce charcutiere GF

Asparagus, poached duck egg, Parmesan, beurre noisette hollandaise, V,GF

Duck terrine, native plum relish, celeriac remoulade, brioche

Seared scallops, celeriac puree, apple, hazelnut GF

MAIN

Roast pork loin, savoy cabbage & pork sausage dumpling, caramelised apple puree, cider jus GF

Salmon fillet, prawn croquette, cauliflower purée, green beans, lemon butter & caper sauce GF

Lamb loin with slow cooked shoulder, capers, confit garlic, nasturtium, spinach purée GF

Roasted blue eye, fennel puree, steamed mussels, bouillabaise broth

Goat cheese, pine nut & zucchini soufflé, spiced chickpea ragout, green olive V

Chicken breast, rolled leg, truffled soft polenta, charred leeks, mushroom jus GF

Glazed duck breast, pickled radicchio, lentil du puy, orange GF

Black Angus beef fillet, smoked carrot puree, king brown mushroom, glazed shallots GF

SIDES

Potato & confit onion gratin GF

Roasted heirloom carrots, labne, hazelnut dukkah

Iceberg lettuce, pickled eshallots, buttermilk dressing GF

Potato purée GF

Green beans, pesto, almonds GF

DESSERT

Strawberry mousse cake, coconut bavarois & pistachio

Crème brûlée GF

Milk chocolate tart, caramel, nougat

Apple tarte tatin VG

Pavlova, passionfruit custard, vanilla cream

Chocolate, salted caramel & raspberry dome

Selection of seasonal fresh fruits VG, GF

Selection of local & imported cheeses, golden raisin jam, lavosh

CANAPÉS

COLD

Sydney Rock oyster, ponzu, trout roe GF

Tuna tartare tosta, avocado purée

Bresaola wrapped asparagus with Parmesan emulsion GF

Kingfish sashimi taco, shredded radicchio, spicy mayo

Goat curd tartlet, sweet and sour capsicums, pesto V

Citrus & vodka cured salmon gravlax on rye, crème fraiche, sauerkraut

Poached banana prawn with yuzu kosho aioli, wakame salt GF

Grilled rare beef, chipotle bbq glaze, crispy onions

Duck rillettes en croute, cornichon, cherry

Black olive crisp, caramelised beetroot & cashew hummus VG

HOT

Eshallot, vincotto & sobrassada tarte tatin

Spinach, porcini and truffle arancini V

Slow cooked beef & stout pie, house made ketchup

Mac n cheese balls with truffle aioli V

Slow cooked pork belly with maple glazed apple GF

Marinated lamb skewer with chimichurri sauce GF

Chicken empanadas with chipotle dipping sauce

Crispy chickpea chips, sriracha mayonnaise V

Potato & goats cheese croquette, white onion soubise V

Crisp zucchini flower, prawn, roasted sesame & ginger emulsion



CANAPÉS

SUBSTANTIAL

Fried chicken slider, blue cheese, chipotle, slaw

Confit chicken salad, brie, Israeli couscous, orange

Crisp cider braised pork belly, potato purée, roasted apples GF

Classic cheeseburger, secret sauce, pickles

Prawn curry, coconut, coriander, saffron rice GF

Baby octopus, Serrano ham & red capsicum salsa, squid ink aioli GF

Spiced chickpea & borlotti bean ragu, zucchini, green olive VG,GF

Miso glazed salmon, soba noodles, charred broccolini, shiitake, soy

DESSERT

Dulce de leche ice cream pop GF

Mini crème brûlée GF

Strawberry éclair

Lemon curd tart

Chocolate mousse, raspberry custard GF

Assorted macarons GF

Chocolate tart

Mango & passionfruit cheesecake

Vanilla & rhubarb panna cotta GF

Profiteroles with coffee crème patisserie



FOOD STATIONS

*Prices exclude GST

OYSTER BAR - Market Price

A mixture of Sydney Rock & Pacific oysters freshly shucked before your eyes, served with classic condiments such as mignonette, tobasco and Marie Rose dressing. Styled to make you feel like you're eating oysters fresh off the wharf.

ANTIPASTO - \$18 per person

Selection of artisan-produced charcuterie including culatello, saucisson, prosciutto, mortadella and coppa. Served with marinated vegetables, cheeses, breads and crackers. This station takes you to the Italian country side.

TACO STAND - \$20 per person

Have our chefs prepare one for you, or for the ultimate customisation... build your own taco. With a variety of filling options, including beer battered flathead, chili con carne and chicken mole. Served with a wide selection of accompaniments.

SLIDER BAR - \$22 per person

Created in front of your eyes... or for a unique flavour experience customise your own. Our slider bar has a variety of filling options, including classic American cheese burger, southern fried chicken and smoked pork belly. Served with a wide selection of accompaniments.

AMERICAN SMOKE HOUSE - \$55 per person

Wagyu brisket, pulled pork and wings all slow cooked in our smoker over iron bark and hickory. Served with condiments and soft white rolls.

DESSERT BAR - \$19 per person

Selection of our finest dessert canapés and traditional sweets.



UPGRADES

*Prices exclude GST

We want to help take the stress away from your entire wedding weekend. Whether it be additional canapés, one of our interactive food stations, a gourmet BBQ for a fun and relaxed family & friend feast the night before, or an elegant recovery brunch for your first day as a married couple... we are here to help.

Additional canapés - \$5 per piece

Substantial canapés - \$9 per piece



NIGHT BEFORE

*Prices exclude GST

GOURMET BBQ - \$39 per person

A selection of meats including black angus sirloin steaks, glazed chicken, lamb skewers. Served with bread rolls, seasonal salads and sauces and accompaniments.

TACO BAR - \$20 per person

Build your own taco. With a variety of filling options, including beer battered flathead, chili con carne and chicken mole. Served with a wide selection of accompaniments.

SLIDER BAR - \$22 per person

Our build your own slider bar has a variety of filling options, including classic American cheeseburger, southern fried chicken and smoked pork belly. Served with a wide selection of accompaniments.

MORNING AFTER

*Prices exclude GST

BRUNCH GRAZING TABLE - \$39 per guest

A selection of small savoury and sweet breakfast items such as mini French toast, house cured salmon, mini eggs benedict, granola, fruit and pastries.

RECOVERY BREAKFAST - \$16 per person

Bacon & egg rolls with self-serve of a variety of sauces and accompaniments i.e tabasco, aioli, avocardo, hollandaise, ketchchip & BBQ sauce. Fruit platters to share.



BEVERAGE PACKAGE

*Prices exclude GST

Based on 5 hours of service

PREMIUM PACKAGE - \$55 PER GUEST

Your choice of one local sparkling wine, one red wine, one white wine, one rosé, beer and soft drinks. Menu selections available upon request.

BEVERAGE PACKAGE UPDRAGES

Extention of beverage package - \$10 per guest per hour

Cocktails on arrival - \$18 each

Your choice of Aperol Spritz, Peach Bellini, Tommy's Margherita, Espresso Martini

Basic Spirits & Mixers - \$60 per guest for 3 hours



SERVICE STAFF

Our professional wait staff and bar staff are available to make your event seamless and are fully trained and RSA accredited. We pride ourselves on delivering a service style that suits your special event.

Get in touch with us today to learn more about how our service staff team can help you.





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