

PADDOCK TO PLATE



- catering co. -

WEDDING
PACKAGES

PADDOCK TO PLATE



MALALEUCA PACKAGE

(Based on 100 pax - Let us know your guest numbers!)

- catering co. -

OUR CANAPÉ PACKAGE



8 canapés per person
2 substantial canapés
3 roaming dessert canapés / dessert station

Your wedding cake cut and served on platters or roaming

Chefs
3 RSA certified waitstaff for 7 hours
5 RSA certified bar staff for 7 hours

Canapé crockery, serving platters, utensils and napkins

\$90 per person (ex GST)

+ Add charcuterie platters
\$12 per person (ex GST)

(For weddings outside of Sydney CBD - Travel fee of \$150 per 100kms applies, plus staff travel)

Our packages are based on our most popular wedding requirements.
Reach out to us for a bespoke quote based on your wedding vision!

www.paddocktoplatecateringco.com | 0481 044 108 | admin@paddocktoplatecateringco.com

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WATTLESEED PACKAGE

(Based on 100 pax - Let us know your guest numbers!)

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OUR BUFFET PACKAGE



3 canapés per person or a grazing table
2 proteins and 3 vibrant salads served buffet style with berkelo bread

Your wedding cake cut and served on platters or roaming

Chefs

2 RSA certified waitstaff for 7 hours
2 RSA certified bar staff for 7 hours

Side plates for your grazing board
All buffet platters and serve ware
Main course plates
Main course cutlery

\$90 per person *(ex GST)*

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BUNYA-BUNYA PACKAGE

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THE PADDOCK TO PLATE WEDDING PACKAGE



3 canapés per person or a grazing table
Premium share platters served to the table or buffet style
2 roaming dessert canapés

Your wedding cake cut and served on platters or roaming

Chefs
5 RSA certified waitstaff for 7 hours
2 RSA certified bar staff for 9 hours

Side plates for your grazing board
All share platters and serve ware
Main course plates
Main course cutlery

\$125 per person *(ex GST)*

+ Add a Recovery Brunch the following morning
\$45 per person *(ex GST)*

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LILLY PILLY PACKAGE

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THE FULL DIY PACKAGE



3 canapés per person or a grazing table
Premium share platters served to the table or buffet style
2 roaming dessert canapés

Your wedding cake cut and served on platters or roaming
Pop up kitchen and generator
Cool room for the kitchen and your byo beverages

Chefs

5x RSA certified waitstaff for 7 hours
2x RSA certified bar staff for 9 hours
On the day coordination (based on availability)

Side plates for your grazing board
All share platters and serve ware
Main course plates
Main course cutlery
Napkins based on your colour palette
1 x champagne flute per person
1 x Wine glass per person
1 x water glass per person

\$180 per person (ex GST)

+ Add a Recovery Brunch the following morning
\$45 per person (ex GST)

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RECOVERY BRUNCH

For the following morning

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Berkelo baguettes, La Banette soy and linseed, rye, fig and walnut

House made banana bread with strawberry butter

A variety of Hanks Jams – strawberry, raspberry, quince, fig and cherry

Nut butters – cashew, almond and peanut

Fresh farmers market fruits – grapes, strawberries, blueberries, raspberries, figs, passion fruit, kiwi fruit, apricots
(dependent on seasonality and availability)

Hand made muesli and granola yogurt jars

Home made breakfast pastries – croissants, pear danishes, pain au chocolat, raisin, waffles

Brooklyn Boy bagels with whipped feta and smoked salmon

Mini Bangalow bacon and egg tartlets with garden garlic chives

Individual cold pressed juice bottles

Sliced deluxe ham and crumbed vintage cheddar cheese

Double brie cheese, honeycomb and crackers

\$45 per person *(ex GST)*

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