



weddings  
by

**TREAT**  
CATERING & EVENTS

# Treat Catering

The perfect partner for your special day

Every wedding is unique.

Whether your day is to be classic & traditional or flamboyant & flowery, our approach is tailored around you. We will work closely with you throughout the months leading up to the big day, lending our expert touch to all the big and little details that make for the perfect wedding.

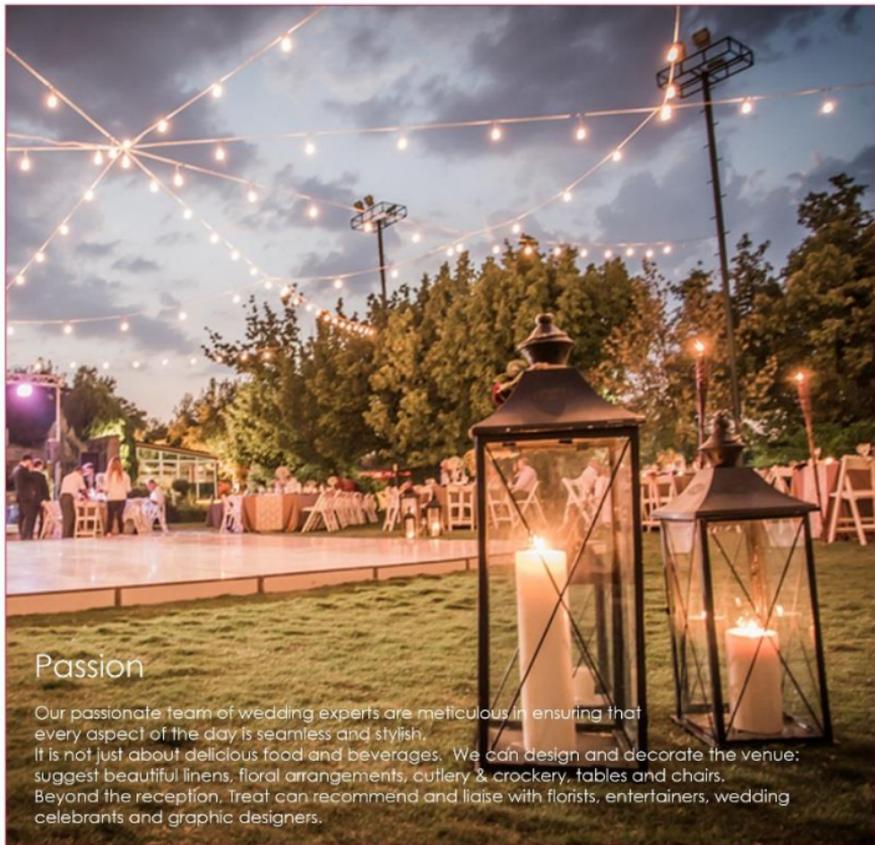
We love creating breathtaking, personal and luxurious weddings where every detail is beautifully realised.





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## Passion

Our passionate team of wedding experts are meticulous in ensuring that every aspect of the day is seamless and stylish. It is not just about delicious food and beverages. We can design and decorate the venue; suggest beautiful linens, floral arrangements, cutlery & crockery, tables and chairs. Beyond the reception, Treat can recommend and liaise with florists, entertainers, wedding celebrants and graphic designers.



menus

## Sample Menus

Some examples of recent events

### Bridal Shower

#### Canapé Selection

Pea tartlets: pea puree, parmesan crisp and yuzu gel  
 Baby potato waffles topped with ruffled bacon and peanut brittle  
 Smoked salmon with black caviar on ash cracker  
 Ham, cheese & bechamel croque monsieur  
 Porcini mushroom & fontina cheese bagel toasties

#### Fork Dish

Pumpkin, sage & cashew risotto

#### Sweet Treats

Blueberry & Moët macarons  
 Baby pink lamingtons  
 Bite-sized red velvet cakes

### Hens' Night

#### Canapé Selection

Hot-smoked salmon on cucumber with Aperol gel and orange zest  
 Chicken chilli vinegar dumplings topped with fried ginger  
 Smoked salmon with black caviar on ash cracker  
 Treat's Peking duck with plum paste and coriander  
 Little turkey & cranberry pies

#### Soaker

Louisiana crabcake slider with spicy slaw

#### Sweet

Gin & tonic sorbet in a wafer cone



## Sample Menus

Some menus from recent weddings

### A Plated menu

#### On Arrival

Moroccan-spiced lamb shoulder parcels with goat's yoghurt  
 Potted Thai lobster with lemongrass, baby coriander &  
 kaffir lime on noni crisp (gf)

#### Starter

A warm tart of glazed apple and parsnips with walnut butter  
 and crisped sage (v)

#### Main

Eye fillet of beef with mushroom puree, tobacco jus, carrot, truffle  
 and pommes anna (gf)

#### Dessert

Mandarine curd & rye crunch ingots with orange segments and  
 camomile meringue

### A Shared Table

Plattered to the middle of the table

#### Main Course

A chequerboard of red & yellow capsicums with torn buffalo mozzarella, black olives  
 and fried basil leaves

Barramundi fillets with roasted kipfler potatoes, capers, lemon zest and yuzu vinaigrette

Barbecued chicken tenderloins in a salad of maple-glazed pumpkin wedges,  
 asparagus spears, rocket and vincotto

Slow-roasted lamb shoulder, dusted in Moroccan spices, served with minted yoghurt

Confit cherry tomato, caramelised onion & feta tart

#### Dessert

A trio of mini desserts

Baby flourless orange caked with mandarine frosting

Raspberry & white chocolate macaroons

A shot glass layered with espresso jelly, Marsala custard and pecan brittle



## Sample Menus

Further menus from recent weddings

### Cocktail Reception

#### Canapé Selection

'Pea & Ham' tarts: pea puree, ruffled prosciutto and yuzu gel

Elderflower & Riesling jelly on caraway toast with glazed fig and chèvre

Chermoula salmon, zucchini & mint on rye crisp with lemon buttermilk

Oysters with ginger tea jelly, salmon roe and beer froth

Duck, pink peppercorn & orange zest sausage rolls with Clementine marmalade

Moroccan-spiced lamb shoulder parcels with minted goat's yoghurt dipping sauce

Porcini mushroom & fontina cheese bagel toasties

'Fish n chips': flathead tail served in a spoon with crisp potato straws, caper flowers, Kewpi and meyer lemon drizzle

Merguez, date & pistachio croquette with blackened eggplant & tahini dipping sauce

#### Cheese Table

A trio of imported cheeses served with artisan crackers, table grapes and honey & Sauternes jelly

#### Sweet Treats

Spanish churros with Belgian chocolate dipping sauce

Baby raspberry lamingtons

#### Later in the evening

Treat's Wagyu burger with tomato relish, Swiss cheese & garlic mayo



## Canape Reception Add-ons

### Bowl Food

Easy-to-eat, entrée sized dishes served in addition to a canape menu

#### Cold Selection

Confit salmon on a salad of fennel, dill, samphire & red elk lettuce with preserved lemon crème fraiche (gf)

Asian slaw of salt & pepper prawns, soy beans, daikon, carrot and black sesame with nori shreds and sesame-citrus dressing (gf)

Grilled zucchini, ricotta, green pea and mint salad with honeyed fetta dressing (v, gf)

Chicken, pearl barley, goji, avocado, tomato and spinach salad with lemon ginger vinaigrette (gf)

Pulled beef, quinoa, corn, coriander & roasted red onion with adobe chilli lime dressing (gf)

#### Hot Selection

Orecchiette pasta, Italian sausage, cherry tomato, pecorino, chilli oil & baby oregano

Chermoula-rubbed lamb shoulder with cucumber & pomegranate salad and roasted garlic yoghurt (gf)

Swimmer crab, flathead, lemon & Pernod risotto (gf)

Honey-braised duck tagine with green olives and mandarin on pearl cous

Chicken, bacon & mushroom teacup pies

### Cheese Table

Imported and local artisan cheeses, fig & brandy paste, table grapes, Medjool dates and honey & Sauternes jelly served with assorted crackers, ash biscuits and oatcakes

### Dumpling Bar

The following selection of dumplings, steamed in over-sized steamer baskets with soy, black vinegar and chilli condiments.

Pork & water chestnut, Prawn & ginger, Chicken & coriander

### Oyster Bar

Three seasonal varieties of oyster shucked to order

Served on ice decks with the following accompaniments:

Lemon & lime wedges

Champagne & shallot vinaigrette

Bloody Mary & bacon salsa

Lime & palm sugar dipping sauce







## Beverages

Treat Catering can provide you with beverages on a consumption basis (price per bottle) or as a package (price per guest)

Alternatively, we would be pleased to serve your own beverages

### Example Package 1

Jansz NV Sparkling  
 Innocent Bystander Sauvignon Blanc 2017  
 Pepperjack Shiraz 2017  
 Peroni Beer  
 Mineral Water

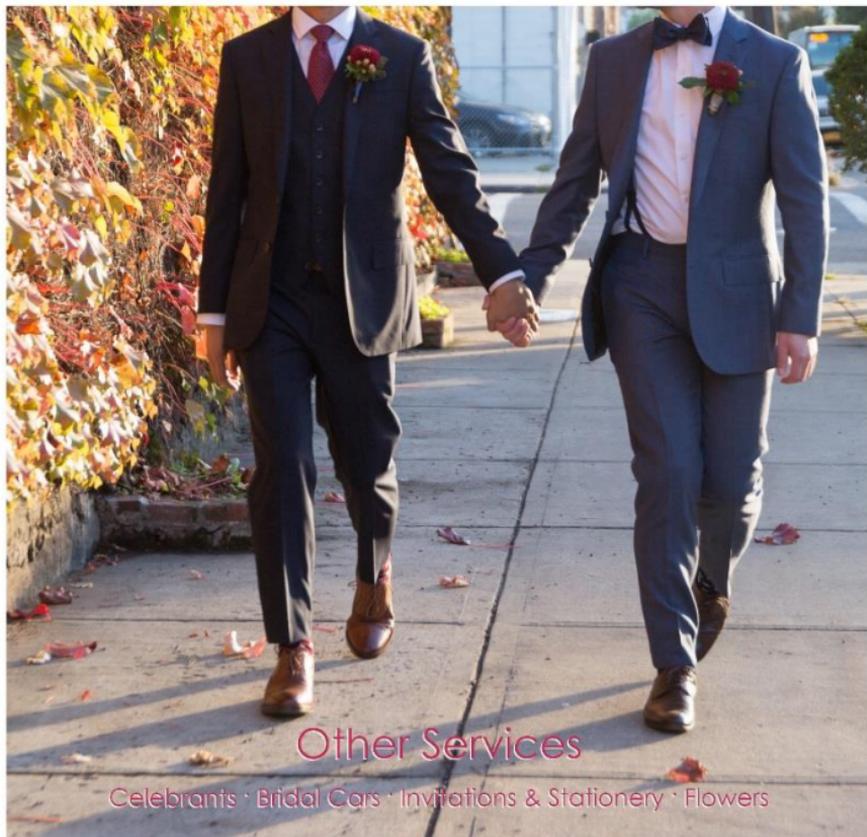
### Example Package 2

Moet Brut NV Champagne  
 Catalina Sounds Sauvignon Blanc 2017  
 Paringa Estate Peninsula Pinot Noir 2017  
 Peroni, Asahi and Corona Beers  
 Spirits and mixers  
 Capi flavoured and natural mineral water  
 Orange Juice

### Cocktails

We can have our mixologist devise a signature cocktail for your wedding or we can serve any number of cocktails or mixed drinks





## Other Services

Celebrants · Bridal Cars · Invitations & Stationery · Flowers

### Bespoke Menus

The above menus are but a selection of the food we create. Should you require something specific, Treat's experienced event planners and chefs will work with you to create a menu tailored to your individual event requirements.

### Staff

All Treat service staff have a sound food & wine knowledge, and practise appropriate food handling procedures and responsible service of alcohol. Service staff are attired in white shirts, black pants and full-length aprons, however their uniforms can be tailored to suit any occasion.

### Hiring & Decoration

Treat Catering works closely with a variety of Melbourne hirers and can arrange all necessary hiring for your wedding. The team at Treat also has much experience in decoration and wedding design. Should you require, Treat will provide you with a variety of concepts tailored to your reception.

### Good to Know

Our kitchens work with nothing but the freshest ingredients. Whilst we make every endeavour to provide you with your quoted menu, occasionally some foods may not be available. In such cases, we will substitute with items of equal or greater quality.

### Contact Us

T) 9824 7221

F) 9824 7331

E) [enquiries@treatcatering.com.au](mailto:enquiries@treatcatering.com.au)

[www.treatcatering.com.au](http://www.treatcatering.com.au)



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