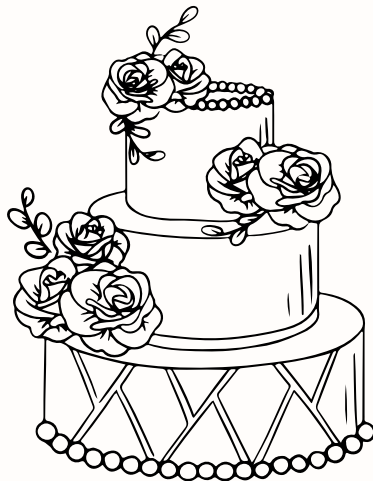


DINNERS WITH JIMMY

Wedding Packages



CURATE THE WEDDING MENU THAT IS PERFECT FOR YOU.



How it works:

Dinners with Jimmy has provided you with a number of catering styles and menu items. Whether you are after a relaxed or more high-end wedding, James Avent will work with you to create a wedding menu that suits you and your style perfectly.

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WHO IS JIMMY?

Your wedding day is a momentous occasion, which is why Dinners With Jimmy has carefully curated an array of catering options, allowing you to customise a package that is perfect for you and your guests.

James Avent is a professional chef, passionate about sharing good food and making unforgettable culinary memories. He and his team work alongside a season availability guide and 30 square meters of their own garden, only using that of which is fresh and delicious. **They do not serve any bought frozen or processed foods.**

Your wedding menu should reflect the two of you as a couple. Work with James and the culinary experts at Dinners with Jimmy to create exactly that.



CANAPÉS

Try a little bit of everything with our Canape Package.
Select 6 canape options at \$50pp. Additional canapés can be added at
a cost of \$6 each per person.



Mini Beef Sliders *gf

Noisette brioche roll, American mustard, shallots, American cheese, ketchup, pickles & beef patty

Smoked BBQ Pulled Pork Sliders

Noisette brioche roll, American slaw

Charred & Roast Cauliflower *gf

Crispy chickpea, coconut harissa yoghurt & hummus

Bruschetta

Tomato, basil & bocconcini, local sourdough, extra virgin olive oil

Tre Fromaggi Arancini

with garden herbs with house made aioli

House Made Ricotta Gnocchi

Crispy sage & burnt butter sauce

Charred Chicken Skewers *gf

Green olive & cacciatore

Goats Cheese Tart *gfa

with roast beetroot and chervil

Caramelised Onion Tart *gfa

with whipped feta & local honey

Pork Belly Boa Buns

with Hoi Sin, coriander, cucumber & kewpie

Wagyu Beef Skewers *gfa

Wagyu beef kushiyaki, Tonkatsu, black sesame

Fresh Ciabatta

with local olive oil

Japanese Hand Rolls *gf

with pickled ginger, wasabi & soy

Prawn Cocktail *gf

Large Australian tiger prawns & house made cocktail sauce

Chicken & Lime Tostada *gf

Charred corn salsa & avocado

Thai Green Chicken Curry *gf

Rice, fried shallots, Asian herbs

Flash Fried Calamari

with lime aioli***GF

Smoked Salmon

dill cream cheese, chive flowers *gfa

Rare Roast Beef

horseradish creme, nasturtium*gfa

Scallop Ceviche *gf

wakame, finger lime

Pork Belly

house made pate, Asian herbs, wonton crisp

Oysters natural with your choice

of sauce or topping *gf

*Mignonette

*Bloody Mary

*Finger lime

*Black caviar

Dessert Canapés

Dessert canapes can be inclusive of the 6 canapes, or can be added additionally at \$4 per person.

Tiramisu Pots

White Choc & Raspberry Cheesecake

Chocolate Ganache Tarts

Lemon Meringue Pies

Fruit Custard Tarts

Sticky Date Puddings

SHARED PLATES

A popular choice for modern weddings, Jimmy's Sharing Menu is an assortment of share plates brought out to your tables progressively.

A great way to make your guests feel like one big family.

Costings start at \$80 per person.



PROTEIN

CHOOSE 2

Braised Lamb Shoulder
with rosemary and garlic

Baked barramundi fillets
with lemon butter sauce & fresh dill

Crispy pork belly
with apple and fennel slaw

Chicken and chorizo
with green olives burnt lemon and extra virgin olive oil



SALADS

CHOOSE 2

Beetroot and goat cheese salad
with rocket and walnuts

Roasted root vegetable salad
with honey mustard dressing

Crispy apple and celery salad
with candied pecans and blue cheese

Tomato and bocconcini salad
with basil and balsamic glaze

Grilled eggplant and zucchini salad
with pesto dressing

Mixed quinoa and chickpea salad
with cherry tomatoes and cucumber



SIDES

CHOOSE 2

Sauteed green beans
with toasted almonds and lemon zest

Roasted pumpkin
with honey and thyme

Crispy potatoes
with rosemary and sea salt

Grilled asparagus
with balsamic glaze

All served with
artisan bread
and butter.

COURSED MEAL

It's the traditional way to serve food at weddings, but there's plenty to love about a full course meal. Choose one of each option and take your tastebuds on a journey.

Costings start at \$100 per person.

Amuse Bouche

All parts of the carrot, roast almond & goats cheese

Seared scallops, jamon, crispy sprouts

Royal miyagi oysters, finger lime

Textures of beetroot, persian fetta, extra virgin olive oil, chervil & balsamic

Sauteed mixed mushrooms, wild thyme *V

Entree

12 hr sous vide Lamb cutlet, garden herbs, crispy sprouts, parsnip puree

Australian Tiger prawn & scallop brochette, lemon butter sauce & smoked paprika, essence of prawn

Sauteed Tiger Prawns, pea puree, sourdough croute, burnt lemon & parmesan wafer

House made ravioli filled with ricotta, swiss chard and pecorino, burnt butter, pine nuts, roast butternut pumpkin, sage and saltbush *V

Main

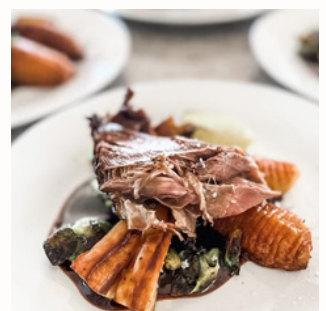
Sous vide duck breast, heirloom carrot puree, pearl barley, root vegetable, earl grey currants, broccolini, sour cherries & port reduction

· Chicken roulade, Mum's potatoes, charred broccolini, mushroom cream sauce, heirloom baby beets

· Fillet of beef, Mum's potatoes, parsnip, charred leek & crispy sprouts, jus lie

· Twice cooked rib eye roast, 16hr sous vide Gippsland beef then finished in the oven with garden herbs & smoked sea salt, heirloom carrots, fondant potato, roast parsnip & charred greens. *served with a selection of mustards, horseradish crème

· Barramundi, roast beetroot puree, charred pumpkin, smashed crispy potato, sautéed green beans, chervil lemon & extra virgin olive oil



AMERICAN STYLE BBQ

After something a bit more relaxed? Treat your guests to an American buffet-style feast. The carnivorous range of charred, succulent and profoundly flavoursome food is sure to be a crowd winner.

Costings start at \$72 per person.



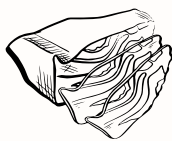
Appetizers: Choose 1

BBQ Chicken Wings
Jalapeno Poppers
Pulled Pork Sliders



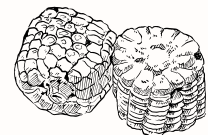
Main Course: Choose 2

Smoked Brisket with House-Made BBQ Sauce
Pulled Pork Shoulder
Grilled Chicken Quarters
Grilled Salmon with Lemon Butter Sauce



Sides: Choose 3

Three-Cheese Macaroni and Cheese
American-Style Coleslaw
Cornbread with Honey Butter
Charred Corn on the Cob with Lime and Green Chili Butter



Dessert: Choose 1

Peach Cobbler with Vanilla Ice Cream
Chocolate Brownies S'mores



ADDITIONAL

Take your wedding day to new heights with our add ons.

Grazing

Grazing tables are a popular choice for couples, offering a place for everyone to gather, feast, and enjoy.

Dinners with Jimmy offers a stunning table spread that showcases an assortment of delectable bites, perfect for cocktail hour! Jimmy will use the freshest of ingredients to curate the spread of your dreams, including cured meats, a selection of hard and soft cheeses, hand made dips, marinated vegetables, seasonal fruits, artisan bread and crackers.



Pricing

1 metre (30-40 guests)	– \$695
1.5 metre (50-70 guests)	– \$950
2 metre (80-100 guests)	– \$1,150
2.5 metre (100-120 guests)	– \$1,375
3 metre (150-200 guests)	– \$1,650

Have a specific request? Let us know and we will work to accommodate

Recovery

Ending your festivities with a post-wedding Recovery Brunch? Trust in Jimmy to refuel the troops.

Whether you are after fresh, greasy, or a mixture of both. Feast in your ideal spread for the hungry and severely hungover. Think fresh fruit, pastries, baguettes, classic egg and bacon rolls.

Food costings starting at \$45 pp.



TERMS & CONDITIONS

Customisations

Our packages can be tailored to suit you. These requests can be as small as removing all traces of coriander, or as big as creating a bespoke menu.

Luxury Items

Luxury items, for instance - caviar, wagyu, crayfish, etc, can all be accommodated for upon request.

Cakes and Dessert

We can provide cakes and dessert for any event. Please reach out for a tailored quote. If you wish to provide your own cake and would like us to cut & serve it for you, it will incur a small fee of \$2.50 per person.

Dietary requirements & allergies

Please advise of any dietary requirements no later than one week prior to your booking. These guests will be provided with an alternative menu.

Alcohol

We are not licensed for alcohol, so we kindly ask that you provide someone else to serve & glassware for beer, wine, and spirits if desired.

Staffing

Depending on the size and scale of your event, we require staff to provide service, set up and pack down. We aim to make sure your event is equipped with an amazing team.

*We cannot allow third party staffing as it is not covered under our insurance.

Staff costings are at \$40 per hour and a minimum of four hours.

Booking policies & conditions:

Once your quote has been accepted, an invoice will be sent. A 50% deposit is then due within 72 hours of receiving your invoice or your booking, unfortunately, will be forfeited and the date will become available to someone else.

Final numbers are to be confirmed no later than one week prior to your event and the balance will be due at this time also.

Please note: If your numbers decrease within the final week, we are unable to refund any difference in cost. This is due to stock and supplies being ordered in time for your event and for staff to be arranged.

Thank you for your understanding.