



*Your Wedding Day*

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*When passion  
meets perfection  
and creates  
magic...*

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# *It's Your Day*

Say 'I do' to an epic and flawless culinary journey with us! Since 2011, we've been Sydney's go to wedding caterers, turning love stories into delicious feasts. Our seasoned team is all about crafting a wedding menu that's beyond your wildest dreams. We're committed to service in so please allow us to dazzle your family and friends with our exceptional food and service on your special day. Your wedding deserves a culinary experience that wows, and we're here to make it happen!

Our team excel at impeccably planned wedding receptions, where nothing is left to chance, so you can focus on enjoying your special day.

## *Contact us*

EVENT & WEDDING TEAM

0421 604 921

[events@onepotcatering.com.au](mailto:events@onepotcatering.com.au)

[onepotcatering.net.au](http://onepotcatering.net.au)

## *Content*

PACKAGES .....	p.3
Sit Down Package	
Cocktail Package	
Grazing Mains – Share Plates	
Buffet	
FREQUENTLY ASKED QUESTIONS.....	p.7
TERMS AND CONDITIONS.....	p.8



# Wedding Packages

*Plated Dining – 2 or 3 courses – Not just delicious food but art on a plate*

## *Sit Down Package – 2 Course*

FROM \$75 PER PERSON\*

Minimum 50 guests

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### *Inclusions*

- / Your choice of a two course plated menu either Entrée & Main or Main & Dessert
- / First Hour Drinks package on us
- / Dedicated wedding co-ordinator to assist with the catering planning of your special day
- / Free cakeage- your wedding cake professionally cut and presented on platters

### Sample Menu

Entrée: Seared Coffs Harbour prawns, feta, endive, bitter leaves, lemon verjuice

Main: Pepper crusted eye fillet of beef, colcannon mash, steamed greens, red wine jus

OR

Main: Roasted ocean trout, Congo potatoes, heirloom carrot salad, chive dressing

Dessert: Dark chocolate mousse, rhubarb compote, brandy snap, fresh berries

## *Sit Down Package – 3 Course*

FROM \$90 PER PERSON\*

Minimum 50 guests

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### *Inclusions*

- / Your choice of a three course plated menu
- / First 1 Hour Drinks package on us
- / Dedicated wedding co-ordinator to assist with the catering planning of your special day
- / Free cakeage- your wedding cake professionally cut and presented on platters
- / Chef complimentary

### Sample Menu

Entrée: Seared Coffs Harbour prawns, feta, endive, bitter leaves, lemon verjuice

Main: Pepper crusted eye fillet of beef, colcannon mash, steamed greens, red wine jus

Dessert: Dark chocolate mousse, rhubarb compote, brandy snap, fresh berries



\*Please note chef & waiter charges will need to be applied

# Wedding Packages

*Canapes – Small, prepared, decorative and delicious morsels of food eaten in one bite*

## Canape Package – 6 Canapes Per Person

FROM \$26 PER PERSON\*

Minimum 50 guests

### Inclusions

- / Your choice of 6 canapes
- / Dedicated wedding co-ordinator to assist with the catering planning of your special day
- / Free cakeage- your wedding cake professionally cut and presented on platters

### Sample Menu

1. Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot
2. Poached Coffs Harbour Prawns, ranch dip
3. Charred salmon, sweet soy and fresh basil
4. Slow cooked lamb shoulder rich vine ripened tomatoes pie
5. Arancini – 4 cheese, truffle dipping sauce
6. Bocconcini cherry tomatoes, fresh basil skewers



## Canape Package – 8 Canapes Per Person

FROM \$36 PER PERSON\*

Minimum 50 guests

### Inclusions

- / Your choice of 6 canapes
- / Dedicated wedding co-ordinator to assist with the catering planning of your special day
- / Free cakeage- your wedding cake professionally cut and presented on platters
- / Chef Complimentary

### Sample Menu

1. Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot
2. Poached Coffs Harbour Prawns, ranch dip
3. Charred salmon, sweet soy and fresh basil
4. Slow cooked lamb shoulder rich vine ripened tomatoes pie
5. Arancini – 4 cheese, truffle dipping sauce
6. Bocconcini cherry tomatoes, fresh basil skewers
7. Grilled chicken skewers, sweet chillip and lime dip
8. Roasted eggplant chutney slider, mozzarella, fresh pesto

\*Please note chef & waiter charges will need to be applied

# Wedding Packages

*Grazing Mains – Share Plates – One of the most stunning services for your wedding. Celebrate family style with platters of delicious food on your guests table*

## *Grazing Mains – Share Plates*

FROM \$58 PER PERSON\*

Minimum 50 guests

### *Inclusions*

- / Your choice of a 2 Mains and 3 Sides/Salads
- / Bread Rolls
- / Dedicated wedding co-ordinator to assist with the catering planning of your special day
- / Free cakeage- your wedding cake professionally cut and presented on platters

### Sample Menu

Main: Baked snapper, miso, chilli lime, sesame

Main: Slow cooked Beef cheeks, master stock, shitake mushrooms

Side: Pea, broad bean and tomato bread salad

Side: Quinoa, baby beetroot, roasted red peppers, asparagus salad

Side: Roasted butternut pumpkin, cumin, sunflower seeds



## *Grazing Mains – Share Plates Deluxe*

FROM \$88 PER PERSON\*

Minimum 50 guests

### *Inclusions*

- / 3 canapes on arrival
- / 1 dessert canape
- / Your choice of a 2 Mains and 3 Sides/Salads
- / Bread Rolls
- / Dedicated wedding co-ordinator to assist with the catering planning of your special day
- / Free cakeage- your wedding cake professionally cut and presented on platters
- / Complimentary Chef

### Sample Menu

1. Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot (Canape on arrival)
2. Poached Coffs Harbour Prawns, ranch dip (Canape on arrival)
3. Charred salmon, sweet soy and fresh basil (Canape on arrival)
4. White chocolate and raspberry tarts (Dessert Canape)

Main: Baked snapper, miso, chilli lime, sesame

Main: Slow cooked Beef cheeks, master stock, shitake mushrooms

Side: Pea, broad bean and tomato bread salad

Side: Quinoa, baby beetroot, roasted red peppers, asparagus salad

Side: Roasted butternut pumpkin, cumin, sunflower seeds

## *Buffet Package*

*A great way of celebrating your special day with delicious food*

FROM \$45 PER PERSON\*

Minimum 50 guests

- 
- / Your choice of a 2 Mains and 3 Sides/Salads
  - / Bread Rolls
  - / Dedicated wedding co-ordinator to assist with the catering planning of your special day
  - / Free cakeage- your wedding cake professionally cut and presented on platters

### Sample Menu

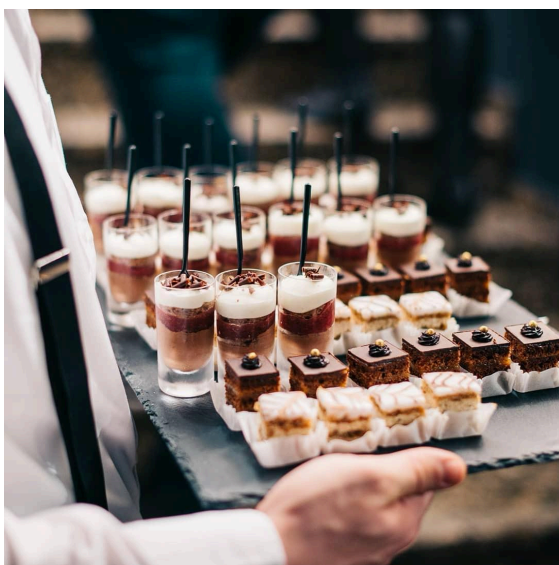
Main: Roasted pork belly, apple chutney

Main: Whole roasted chicken, oregano, lemon

Side: Brown rice, pistachios, raddichio, apple, goats cheese salad

Side: Caprese salad, baby mozzarella, tomatoes, basil

Side: Zesty potato, pea and radish salad, fresh mint



## *Buffet Package - Deluxe*

*A great way of celebrating your special day with delicious food*

FROM \$65 PER PERSON\*

Minimum 50 guests

- 
- / 2 canapes on arrival
  - / 1 dessert canape
  - / Your choice of a 2 Mains and 3 Sides/Salads
  - / Bread Rolls
  - / Dedicated wedding co-ordinator to assist with the catering planning of your special day
  - / Free cakeage- your wedding cake professionally cut and presented on platters

### Sample Menu

1. Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot (Canape on arrival)
2. Poached Coffs Harbour Prawns, ranch dip (Canape on arrival)
3. White chocolate and raspberry tarts (Dessert Canape)

Main: Roasted pork belly, apple chutney

Main: Whole roasted chicken, oregano, lemon

Side: Brown rice, pistachios, raddichio, apple, goats cheese salad

Side: Caprese salad, baby mozzarella, tomatoes, basil

Side: Zesty potato, pea and radish salad, fresh mint

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At One Pot Catering, we're here to turn your wedding day into the most memorable and magical day.

Curious about what sets us apart from the rest? It's our deep commitment to excellence, bespoke menus crafted with love, and a touch of romance that truly makes us the perfect choice for your special day. As we have always said, we love weddings!

## *Delicious Food*



Imagine delicious food using locally sourced ingredients – from the freshest produce to the finest meats and seafood. Our dedication to using quality ingredients ensures that your wedding reception will be filled with fresh and delicious food.

Every love story is unique, just like yours! We're all about collaboration, working closely with you to design customised menus that complement your vision, preferences, and dietary desires. Whether it's a grand wedding, an intimate gathering, or something in between, trust our expert team to compose a menu that transcends your expectations.



# *Customer Service*

Exceptional customer service is paramount to us. Our team is genuinely passionate about ensuring every detail of your wedding day is executed flawlessly. From the initial planning stages to the final moments, expect attentive and inspired service that adds an extra layer of magic to your special day.



# *Booking*

We understand the timing of love, especially when planning a wedding. That's why we offer flexible booking options, recommending securing our catering services at least three months in advance for larger celebrations. And to enhance your experience, we provide professional wait staff and a variety of hire options, including tables, chairs, linens, and dinnerware.



Your satisfaction is truly our greatest joy on your special day. We work tirelessly to align every aspect of our catering services with your vision and budget, offering guidance and solutions throughout.



# *Need Assurance?*

We have delighted many couples who have experienced the magic and romance of One Pot Catering. Our reviews speak for themselves.

Let's make your wedding day the most magical and memorable day for you and your guests. A day filled with exceptional food and service spent with family and friends celebrating a truly beautiful day.



# *Contact Us*

Reach out to us today at 0421 604 921 or [orders@onepotcatering.com.au](mailto:orders@onepotcatering.com.au) to embark on an enchanting wedding catering experience. We're thrilled to bring passion, creativity, and a touch of romance to your love story!

# Terms & Conditions

## *Delivery Days And Times*

Standard delivery hours are between 6:00am to 5:30pm Monday to Friday and 7:00am to 1:00pm on Saturdays. Sunday delivery may be available upon request and depending on the order value.

## *Minimum Order Value*

\$120 weekday order minimum. For weekend catering our minimum is \$300.

## *Delivery Window*

For cold orders, deliveries may arrive up to 90 minutes prior to your requested delivery time. For warm food orders, catering may arrive up to 20 minutes before your requested delivery time.

Please allow a delivery window of 15 minutes to accommodate for loading dock, or Sydney traffic. If we are going to be later than your requested delivery time we will call you prior to arrival to advise you of this.

## *Order Cut-Off*

We require all orders for the following business day by 3:00pm. Please note that orders placed after 3:00pm for delivery the following day may require an altered menu, a later delivery time, and or be unable to complete. We will do our utmost to look after you.

## *Quotations*

One Pot Catering will honour the pricing provided in a quotation for 30 days. After 30 days One Pot Catering reserves the right to adjust the prices quoted.

### *Pricing Information*

Please note all menu prices exclude GST. The 10% Goods & Services Tax is added to those items that incur GST at time of purchase. One Pot Catering will strive to maintain their prices over the life of our most current catalogue. However, we reserve the right to alter prices without notice.

### *Confirmation Of Your Booking*

One Pot Catering will send you an email of your order. This email represents a confirmation of your order, unless the email states that it is a quote. The order will be delivered and prepared as per the details on your email. It is your responsibility to review the details of your order and notify One Pot Catering of any omissions or corrections. An invoice will be raised reflecting the items and prices outlined within this confirmation.

### *Food Allergies*

One Pot Catering can offer a wide variety of specialty diet menu items. These include dairy free, vegan, vegetarian, gluten free and pork free. While we take the upmost care to accommodate your dietary requirements there can be traces of allergens found within our catering. In the event you or your client has a life-threatening anaphylaxis inducing allergy, we recommend they cater their own meal. Any instances where you or your client suffers loss or illness resulting from nuts or traces of allergens found in our catering, One Pot Catering will not be held liable.

### *Order Cancellation & Refund Policy*

In the event that a confirmed order/event is cancelled, the following cancellation charges will apply

- Notice of 31 days or more: Full deposit refunded;
- Notice of 21 to 30 days: 50% deposit retained;
- Notice of 11 to 20 days: Full deposit retained;
- Notice of 10 days or less: One Pot Catering reserves the right to full payment of total booking cost.

[In the case that a deposit has not been received, the applicable cancellation fee + \$100 administration fee will be charged.]

These cancellation charges compensate for loss of assumed as well as other potential income on the specified date, and other costs incurred including but not limited to produce, labour, scheduling and administration.

Should One Pot Catering be unable to provide any service due to extenuating and unforeseen circumstances, clients may not make any claim other than a full refund of payment/s made.

## Payment

Payment can be made by credit card, cheque, or EFT payment.

Our standard payment terms are net 7days, and credit card payments do attract a merchant fee based on the credit card used.

Please note that we typically issue the invoice or charge your credit card on the day of delivery.

One Pot Catering – ABN 77 163 012 584  
244 Rocky Point Road, Ramsgate, NSW 2217  
P: 0421 604 921