



Wesley Catering



‘Do all the good you can, by all the means you can, in all the ways you can, in all the places you can, at all the times you can, to all the people you can, as long as ever you can.’



Food with heart

In the idyllic and secluded grounds of Wesley Vision Valley, our Head Chef drizzles extra virgin olive oil over one of his famous goat's cheese tarts.

"These are definitely one of my favourites", smiles the Head Chef, as the warm pastry glistens and enticing aromas of basil and roasted baby beets fill the kitchen.

Across the room, there's an excitement and energy amongst kitchen staff as each of their blossoming culinary creations come to life.

While roast pork crackles in the oven alongside blistering vine-ripened baby tomatoes, red onions begin caramelising and tender tandoori chicken sizzles on the stove-top.

In another area of the kitchen, bright red strawberries and deep purple blueberries take their place alongside truly indulgent vanilla panna cotta with crème anglaise. Each of these sweet treats will soon be placed one-by-one into baskets ready for delivery.

This is food with heart.

Not just because every ingredient is meticulously hand-picked for its quality and freshness by our Head Chef. And not just because each member of the kitchen staff considers themselves part of a family. But also because every charcuterie and cheese board, every pork tenderloin with apple cider sauce, and every hand-made scone with jam and cream helps support Wesley Mission's life-changing work in communities across Sydney.

"Our philosophy is pretty simple, says our Head Chef.

We love food and we love people.

Whether we're catering for weddings, dinner parties, corporate gatherings or any other special event, our passion is providing exceptional food for every occasion. And the best part is, every dollar goes to a truly great cause."

Function and packaging deals

With over 40 years' experience, our professional team can provide in-house and mobile catering to Sydney's CBD, Upper North Shore and Hills District.

Wedding catering

- three course plated menu
- three course buffet menu
- buffet menu selections
- canapes.

Corporate catering

- buffet breakfast
- plated breakfast
- canapes
- hot and cold finger food
- lunch
- full day packages.

Light meals

- morning tea
- afternoon tea
- high tea.



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Wedding catering

Make your wedding reception extra special with mouth-watering, elegantly presented gourmet catering, that also gives back to the community.

Three course plated menu



Plated menu 1

Select **two options** per course from your choice of:

Entree

Main

Dessert

\$75 p.p.

Plated menu 2

Select **two options** per course from your choice of canapes on arrival:

Entree

Main

Dessert

\$100 p.p.

Includes:

- plates, cutlery and glasses
- sparkling water, fresh juice
- wait staff to serve
- delivery included for orders of 30 or more.

Entree

- quail salad with cos lettuce, poached egg, rosemary croutons, basil mayo and reggiano
- fresh buffalo mozzarella, tomatoes, basil, olive oil and lightly toasted ciabatta
- tart of goat's cheese, roasted baby beets, caramelised onion and rocket
- terrine of chicken and pork with cranberry, thyme, sage, red onion jam and crisp baguette
- zucchini fritters with avocado mousse, roast capsicum coulis and tortilla crisps.

Dessert

- pavlova with vanilla bean cream and strawberry compote
- panna cotta with vanilla bean, crème anglaise, passionfruit and chocolate crumb
- meringue with lemon curd and pomegranate
- dulce de leche tart with chocolate, raspberry and mint
- layered cheesecake with orange and white chocolate.

Main

- chicken breast with fondant potatoes, asparagus, smoked tomatoes and chorizo compote
- house-made gnocchi with beef and mushroom ragout, rocket and parmesan cheese
- 12-hour slow-cooked pork collar with celeriac puree, grilled cauliflower, pickled pear and jus
- roast lamb rump with blistered cherry tomatoes, roast capsicum, feta croquette and red wine jus
- Atlantic salmon with beetroot puree, pancetta and peas.





Fresh buffalo mozzarella,
tomatoes, basil, olive
oil and lightly toasted
ciabatta.

Three course buffet menu



Buffet 1

Select **one option**
from your choice of:

Main

Salad

\$33 p.p.

Buffet 2

Select **two options**
from your choice of:

Main

Salad

Dessert

\$45 p.p.

Buffet 3

Select **three options**
from your choice of:

Main

Salad

Dessert

\$60 p.p.

All buffets come with seasoned vegetables and dinner rolls as standard.
Minimum 30 people.

Main

- authentic butter chicken with jasmine rice, pappadums, riata and mango chutney
- house made gnocchi with beef and mushroom ragout and cream parmesan polenta
- chicken and chickpea tagine with mint and coriander couscous
- wild mushroom lasagne with roast tomatoes, oregano and napoli sauce
- pork tenderloin with caramelised apple and cider sauce
- chicken stir-fry, rice noddles with marinated stir fried vegetables
- Thai green curry, served with jasmine rice.

Carvery

- roast beef with wholegrain mustard crust and thyme jus
- glazed roast turkey with cranberry sauce
- roast pork with apple sauce
- orange glazed ham with creamy cheese sauce.

Salads

- roast sweet potato, radish, rocket and shallots with toasted sesame dressing
- spiced feta, cherry tomatoes, spanish onion and rocket
- pumpkin, parmesan, rocket and lemon olive oil
- spiced chickpea couscous, pickled carrot and chorizo
- beetroot, ricotta, toasted pepitas and green beans with caramelised balsamic dressing
- sweet mandarin, quinoa, pomegranite and roasted sunflower seeds.

Dessert

- sticky date with butterscotch sauce and double cream
- pavlova with vanilla bean cream and strawberry compote
- chocolate dulce de leche tart with raspberry and mint
- layered cheesecake, berries and white chocolate
- Lindt mousse, candied orange and cardamom biscotti
- vanilla panna cotta with crème anglaise and passionfruit.





Pork tender loin with
caramelised apple and
apple cider sauce.





Corporate catering

We'll help make your next corporate or team event a success, with a range of packages to suit your event, from finger food to wholesome working lunches.





Buffet breakfast

Option A

- greek yoghurt with muesli and raspberry compote
- banana bread with vanilla butter cream
- croissants with smoked ham, roast tomatoes, cheddar, ricotta and shallots.

\$20 p.p.

Option B

- creamy scrambled eggs
- crispy bacon
- pork and fennel sausages
- roast tomatoes
- butter poached mushrooms.

\$20 p.p.

Plated breakfast

Select either of the above packages, delivered by wait staff to seated guests.

Minimum 30 people.

\$28 p.p.

Both packages include a selection of fruit juices.
Tea and coffee can be included for \$6 p.p.
Minimum 30 people.

Canapes and finger food



Option 1

Select **three** from our canapes and finger food selection

\$20 p.p.

Option 2

Select **six** from our canapes and finger food option. 12 pieces per person.

\$32 p.p.

Option 3

Select **nine** from our canapes and finger food option. 18 pieces per person.

\$48 p.p.

Delivery is included in all orders of 30 people or more.





Canapes and finger food

Mushroom arancini

hand-made exotic mushroom and Grana Padano arancini with fresh tomatoes and oregano Napoli sauce

Lamb korma skewers

slow cooked lamb dressed with house-made korma sauce and mint raita

Tandoori chicken

tender tandoori chicken, grilled capsicum and a light yogurt garnish

Beef sliders

decadent mini burgers with beef, cheese, lettuce and aioli

Signature sausage rolls

local pork mince, pink lady apple, thyme and sage

Mini pies

the Aussie favourite beef party pie served with sauce.



Canapes and finger food

Crumbed chicken tenders

lemon pepper and sesame crumbed with smoked paprika aioli

Lamb kofta

with mint, coriander and yoghurt sauce

Roast pumpkin frittata

with fetta and caramelised red onion chutney

Bruschetta

topped with tomatoes, onion, basil and balsamic vinaigrette

Hawaiian chicken skewers

with chargrilled pineapple and capsicum with a Hawaiian inspired marinade.

Mini meals-served in individual boats

Beef nachos

topped with cheese, salsa and sour cream

Bolognese

traditional Italian bolognese, spiral pasta topped with cheese

Butter chicken

authentic butter chicken with jasmine rice.



Sweets

Scones

served with vanilla cream and strawberry compote

Assorted house-made slices

freshly baked handmade slices

House made banana bread

with lemon and vanilla bean buttercream

Mousse Cups

delightfully lighthouse made chocolate mousse topped with berries

Portugese tarts

flakey butter pastry with sweet baked custard

Bircher muesli pots

bircher muesli with poached pear garnish

Yoghurt pots

fresh berries, passionfruit or granola and raspberry compote.



Full day packages

Package 1

Morning tea

Sweet or cheese platter

Lunch

One fresh salad, assorted sandwiches, wraps and fruit, sparkling water and fresh juice.

\$24 p.p.

Package 2

Morning tea

Sweet or cheese platter

Lunch

Two fresh salads, assorted sandwiches, wraps and fruit, sparkling water and fresh juice.

\$31 p.p.

Package 3

Morning tea

Sweet or cheese platter

Lunch

Two fresh salads, assorted sandwiches, wraps and fruit, sparkling water and fresh juice

Afternoon tea

assorted house-made slices and petit fours.

\$39 p.p.

Catering delivered at a pre-arranged time.

Minimum numbers and or spend required. Eco-friendly cutlery, plates and glasses provided.



Lunch packages

Package 1

- assorted sandwiches, wraps and fruit
- sparkling water and fresh juice.

\$20.50 p.p.

Package 2

- assorted sandwiches, wraps and fruit
- one fresh salad
- selection of hot finger food
- sparkling water and fresh juice.

\$27 p.p.

Package 3

- assorted sandwiches, wraps and fruit
- two fresh salads
- selection of hot finger food
- assorted house-made slice and petit fours
- sparkling water and fresh juice.

\$35 p.p.





Morning, afternoon, and high tea

Enjoy a morning or afternoon
break with selections from
our sumptuous range.



Morning and afternoon tea



Tea menu 1

Select **three** from the menu.
Includes delivery of orders 30
or more people.

\$15.50 p.p.

Tea menu 2

Select **four** from the menu.
Includes delivery of orders 30
or more people.

\$20.50 p.p.

Tea and coffee \$4 p.p. when added to any of the packages.
Includes tea, coffee, sweeteners and milk. Disposable cups, stirrers and hot water urns.





Morning and afternoon tea

Bagels

smoked salmon, cream cheese, capers, dill, lemon and rocket (vegetarian available)

Yoghurt pots

fresh berries and passionfruit or granola and raspberry compote

Scones

vanilla cream and house-made strawberry compote

Australian cheese board

accompanied by chutneys, dried fruits and rustic breads and crackers

Fruit platters

freshly sliced melon and summer berries (subject to availability)

Assorted house-made slices

freshly baked handmade slices

Sweet platter

selection of cookies, slices and cake.

Tea and coffee \$4 p.p. when added to any of the packages.



House-made banana bread

with lemon and vanilla bean buttercream

Mousse cup

Lindt chocolate, orange and caraway biscotti

Portuguese tarts

flaky butter pastry with sweet baked custard

Bircher muesli pots

bircher muesli with fragrantly poached pear

Macarons

strawberry, salted caramel and french vanilla

Chocolate dipped strawberries

strawberries dribbled with white chocolate.

High tea



High tea 1

A selection of finger sandwiches, petit fours and sweet and savoury pastries. Tea, milk and sweeteners included.

\$35 p.p.

Includes delivery for orders of 30 or more people.





Delivery

We offer free delivery on all orders over \$500 (conditions apply).

Extras

We have a wide range of extras to help make your function a success.

Contact us for great rates on hiring items such as:

- cutlery
- crockery
- glasses
- tablecloths
- tables
- wait staff ... and much more!

Looking for suppliers?

Ask us about our partners, we can help source everything from decorations to dance floors.

Looking for a perfect venue?

We can help you with that.

- Wesley Conference Centre,
220 Pitt St, Sydney.
- Wesley Vision Valley,
7 Vision Valley Road, Arcadia.