



*Delicious, wholesome catering*



## WE ARE PASSIONATE ABOUT FOOD.

Delicious, fun, wholesome catering in Mudgee and surrounds.



## WEDDING CATERING

*Made easy*

Mudgee Made pride ourselves on being able to deliver delicious, wholesome foods. We work closely with each client to ensure that your menu is perfectly suited to your guests, wedding style and budget.

Mudgee Made specialise in generous cocktail and share platter style wedding service options, along with providing beautiful wedding cakes and one-of-a-kind dessert tables.

*The food* is one of the most important decisions you will make when planning your wedding - apart from the dress!

Follow Us @mudgeemade



Check us out on Instagram to see all our latest wedding inspo

## COCKTAIL Menu

We structure a cocktail menu by starting off with the champagne platters, these platters are walked around first, usually while your guests are enjoying their first champagne.

We then move on to more substantial canapés ending with small bowl options. The small bowls serve as the main meal of the night and ensure your guests are completely satisfied. We work on approximately 1.5 canapés per person per option.

### Pricing guide

**\$75 - \$78 + GST P/H**

Including:

- 2 roving Champagne platters
- 6 Canapé options
- 2 Small bowl options
- Cocktail style service

*Pricing is set for 2023, weddings in 2024 or beyond may incur price increases.*

## SHARE PLATTER Menu

The idea of a share platter meal is to place platters of food onto each table to be shared by those at the table. The benefits of this type of catering are; it provides a relaxed environment with everyone interacting at the table over dinner, people can choose what they like and how much and not be restricted to one set meal.

We structure the food for the night by starting with the champagne platters, these platters are walked around first, usually while your guests are enjoying their first champagne. We then move onto the canapés, these act as the entrée and are served while guests are mingling. Guests are then seated and dinner is served.

### Pricing guide options

**\$75 + GST P/H - CHICKEN + LAMB OR PORK**

**\$80 + GST P/H - LAMB + PORK**

**\$80 + GST P/H - CHICKEN + EYE FILLET**

**\$83 OR MARKET PRICE + GST P/H  
EYE FILLET + LAMB OR PORK**

Including:

- Champagne Platters
- 4 Canapés
- 2 Meat options
- 3 Sides
- Loaf of pana di casa with butter
- Share platter style service

*Pricing is set for 2023, weddings in 2024 or beyond may incur price increases.*

*"Undoubtedly the world's  
best sausage roll"*

THE AUSTRALIAN

Greg Bearup





*"Holy Moly Mudgee Made is AMAZING, a week after our wedding and we still have people telling us how amazing the food was!"*

*Emily Loneragan*

*Vinegrove March 2018*

*Over 14 years*

Experience in wedding catering in Mudgee and surrounds...



# MENU OPTIONS

## CHAMPAGNE PLATTERS OR GRAZING TABLE

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1kg wheel of Brie with candied walnuts and honey, served with crackers + charcuterie platter of mild and chili sopressa with toasted ciabatta and house made seeded dukka

Or upgrade to a full Grazing Table for and additional \$10/head

## CANAPES (Choose 4 options in total from canapes, crumbed, sausage rolls and sliders)

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Grilled prawn skewers with lemon myrtle dipping sauce

Asian duck salad, in a crispy wonton shell

Taiwanese popcorn chicken (AKA salt and pepper chicken)

Yorkshire pudding with roast beef and horseradish

Potato latkes with lemon crème fraiche and smoked salmon

Crispy rice bites with spicy salmon and green chilli

Bang bang prawns with whipped hot honey drizzle

Duo of tartlets: Smoked salmon with dill cream and whipped goats curd, beetroot relish and thyme

Tostada with sashimi tuna and jalapeno avocado mousse

Fried panang curry wontons with panang dipping sauce

Lamb kofta kebabs with tahini sauce and pickles

Steamed or fried cabbage and pork Gyoza with sesame soy sauce

Buttermilk fried chicken skewer with buffalo sauce and ranch drizzle

Mexican street corn cups with coriander, feta, lime and tagin seasoning

Miso and soy braised pork belly spoons with togarashi and micro leaves

Pulled pork tostada with green salsa and chipotle crema

## CRUMBED

Mushroom and thyme arancini with lemon aioli

Pork tonkatsu bite with kewpie and togarashi spice mix

Lasagne croquettes with lemon aioli

Cacio e pepe crumbed bites

Crumbed haloumi chips with chilli jam

## SAUSAGE ROLLS

Mudgee Made signature sausage rolls with homemade tomato relish

- Pork and fennel
- Lamb and rosemary
- Beef and beer braised onions

## SLIDERS

- American pulled pork with slaw and smoky BBQ sauce
- Classic cheese burger with pickles and Mudgee Made special sauce
- Lamb, tzatziki and herb salad
- The Colonel Sanders chicken fillet burger

# MENU OPTIONS

Share Platter Mains

## MEAT + VEGETARIAN

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### LAMB

Slow roast lamb with port and onions and topped with mint salsa verdé

Slow roast Geek lamb with garlic, oregano and lemon

### CHICKEN

French roast chicken with mustard cream sauce

Lemon and tarragon roasted chicken

### BEEF

Roast beef eye fillet with horseradish cream (Extra charge)

### PORK

Rolled pork loin served with crackle and apple sauce

### SEAFOOD

Side of salmon with herb salad garnish

### VEGETARIAN

Roast pumpkin with herbed lentils and feta

## SIDES

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Rosemary roast baby chats with Murray River pink salt

French Style boiled baby potatoes dressed with seedy mustard, red wine vinegar and herbs

Roasted beetroot with lentils, parsley and feta

Seasonal greens with lemon, mustard and parsley butter

Asparagus, pea and feta salad with crispy prosciutto and walnuts (seasonal)

Roast pumpkin or carrots on labne with pomegranate and pumpkin seed crumble

Warm roasted cauliflower salad on white bean hummus with mint and pomegranate

Rocket, pear, fennel and parmesan salad with candied walnuts

Simple Greek salad with dill, shallots and feta





# MENU OPTIONS

## Cocktail Menu Mains

### SMALL BOWLS

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#### Grilled lamb cutlet, served with:

- Simple Greek salad with dill, shallots, feta and pita crisp
- grain salad with bulgarian feta
- mash, jus and peas

#### Lamb kofta salad with tzatziki and pine nuts

#### Vietnamese chicken salad

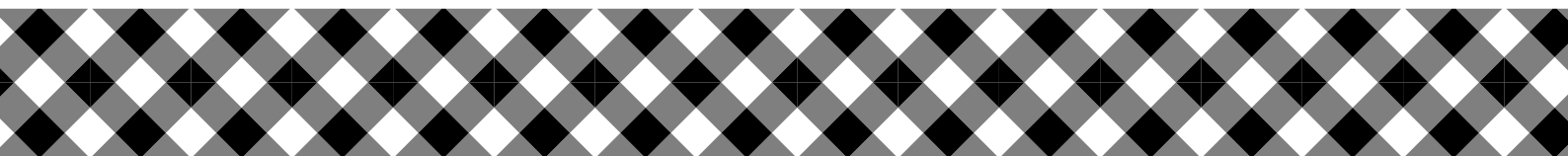
#### Moroccan grilled chicken with roast carrot and pearl cous cous salad

#### Beef tagine with spiced couscous and toasted almonds

#### Red wine braised beef with creamy mash potato and green beans

#### Roast duck breast with tomato and rosemary served on creamy polenta

#### Grilled salmon with lemon and spinach orzo



# MENU OPTIONS

## SWEET PACKAGES

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### PACKAGE 1 \$10 + GST P/H

Choice of three desserts arranged on Mudgee  
Made platters  
(1.3 desserts P/P)

### PACKAGE 2 \$15 + GST P/H

Choice of three desserts arranged into a bespoke  
fully styled dessert table.  
(1.6 desserts P/P)

Bride to supply bunches of flowers to be arranged  
by Tanya, in addition to her David Austin roses if  
desired and when in season.

## SWEETS

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### MACARON TOWER

Choice of three macaron flavours

Medium tower - Additional \$350  
(80 Macarons)

Large tower - Additional \$500  
(120 Macarons)

### MOUSSE

Chocolate mousse with white  
chocolate bark

White chocolate raspberry mousse

### PANNACOTTA

Vanilla bean pannacotta with  
seasonal fruit

### MERINGUE TARTS

Lemon curd

Salted Caramel

### CHEESECAKES

Lemon

Oreo

### JELLY

Sparkling rosé jelly with vanilla  
cream

Coconut jelly with passionfruit  
and toasted flaked coconut







*“Tanya and Lara went above and beyond to make sure the food at our wedding was amazing, all our guests were blown-away”*

*Larissa Elliott - Waldara*

*Bring on the sweets!*

**Wow your guests with a one-of-a-kind dessert table**



# ADDITIONAL SERVICES

## WEDDING CAKES

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Cake flavours are chocolate, caramel, white chocolate and lemon.

**1 tier - \$300**

**2 tier - \$500**

**3 tier - \$700**

Please note: we only offer cakes for weddings we are catering.

## GRAZING TABLES

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Grazing tables are a beautiful edition to your wedding. Replace your champagne platters with an abundant grazing table, including cheeses, cured meats, olives, fruits, nuts and assorted breads. **Add \$10/head** for this service.

## DESSERT TABLES

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Creating stunning and memorable desserts tables is something we love to do. This is an opportunity to really wow your guests on arrival and set the scene for the food for the rest of the night. A dessert table not only serves as the dessert for the evening but also provides decoration and that wow factor for your wedding. **Add \$15/head**

## SUNDAY BRUNCH

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Take the hassle out of Sunday Brunch by letting us cater for you. Brunch includes a whole glazed ham, croissants, cheeses, relish, fruit, nuts, museli, yoghurt and assorted breads. **Add \$35+/head**



## ADDITIONAL INFO

We cater for all dietary requirements by altering existing canapés to suit and/or providing additional options. If dietary requirements exceed 5% of guests an extra charge of \$500 applies, if over 10% please contact us for pricing (this is to accommodate extra staff and food costs).

Travel outside Mudgee can be discussed and a travel fees apply.

Staff meals \$30/head (main meal).

Our minium guest numbers are 75 for weddings.

A surcharge of 10% will apply for public holidays.

Children -ages 3-12 \$30 per head. Let's chat about how many children and their seating arrangements and we will design a menu accordingly.

Price excludes hiring of kitchen equipment, cool room, linen, cutlery, plates, etc. All quotes are inclusive of wait staff.

Pricing is set for 2023, weddings in 2024 or beyond may incur price increases.

*As seen in*

COUNTRYSTYLE

THE WEEKEND  
AUSTRALIAN

delicious.  
MAGAZINE

COOPERATION  
bride

Central West  
LIFESTYLE

marie claire

DOWNTOWN

## PAYMENT

A \$1000 (non-refundable) deposit is required to secure your booking; the remainder being required one week prior to the wedding date.

### Mudgee Made

BSB 082 726

ACC 16 474 0566

## BOOKINGS

Please contact Tanya to discuss availability and your wedding catering requirements.

0409 698 550



