
Buffet Packages



Standard Package

All crockery (quality white dinnerware) and cutlery
Serviettes (disposable)
Uniformed chef and wait staff
Buffet linen (white)
Salt and pepper shakers, one set per buffet station
All food service equipment
Set up of buffet station (one hour prior to service)



Premium Package

As per the Standard Package plus:
Serviettes (linen, white)
Guest table linen (white) based on 10 guests per table
Skirting for buffet and head table, if required (white)
Salt and pepper shakers, one set per guest table
Silver cake knife, if required
Cutting of the wedding cake, if required
Table service to head table, if required

*Minimum charge 20 adults. Less than 50 adults will incur a staffing charge.
Table linen and serviettes can be upgraded to black, cost applies.*

Buffet Package 1 standard package \$59.50pp premium package \$68.50pp

Canapés (served 30 minute period)

Avocado mousse crostini (v)
Smoked salmon and caper mousse on whole grain toast
Peppercorn pate on melba toast

Hot Buffet

Marinated roast beef (gf)
Tender roast pork (gf)
Baked jacket potatoes with sour cream and chives (gf)(v)
Seasonal vegetable medley (gf)(v)
Cauliflower au gratin (v)
Traditional gravy (gfo)
Dijon and grain mustards (v)
Crackling (gf) and apple sauce (gfo)(v)

Cold Selection

Decorated seasoned roast chicken platter
Continental cold meat platter including honey cured leg ham, mortadella and salami
Tossed garden salad (gf)(v)
Tropical coleslaw (v)
Italian pasta salad (v)
Selection of fresh bread rolls and butter (gfo)(v)

Desserts

Profiteroles filled with Grand Marnier pastry cream served with hot chocolate sauce and Chantilly cream (v)
Platters of sliced fresh seasonal fruits (gf)(v)



Buffet Package 2 standard package \$62.90pp premium package \$71.90pp

Entrée (served to the table)

Butternut pumpkin soup topped with chives and cream (gf)(v)



Hot Buffet

Marinated roast beef (gf)

Honey glazed leg of ham carved from the bone (gf)

Hot jacket potatoes with sour cream and chives (gf)(v)

Roast pumpkin (gf)(v)

Seasonal vegetable medley (gf)(v)

Cauliflower au gratin (v)

Traditional gravy (gfo)

Dijon and grain mustards (v)

Cold Selection

Continental cold meat platter including honey cured leg ham, mortadella and salami (gf)

Antipasto platters with roasted capsicum, artichoke, grilled eggplant, marinated feta, kalamata and barchetta olives (gfo)

German potato salad

Tossed garden salad (gf)(v)

Baby spinach salad with bacon, capsicum and red onion (gf)

Selection of fresh bread rolls and butter (gfo)

Desserts

Individual desserts accompanied by fresh Chantilly cream

Black forest cake (v)

Mini chocolate éclairs (v)

Passionfruit and mango cheesecake (v)

Pavlova topped with strawberries and cream (gf)(v)

Buffet Package 3 standard package \$64.50pp premium package \$73.50pp

Appetisers (served 30 minute period)

Sushi nori rolls (gf)(vo)

Smoked salmon mousse on melba toast

Mushroom and pine nut risotto balls (v)

Tomato and pesto tartlets (v)

Hot Buffet

Marinated roast beef (gf)

Tender roast pork (gf)

Grilled Red Spot Emperor fillets with lemon butter (gfo)

Hot jacket potatoes served with sour cream and chives (gf)(v)

Seasonal vegetable medley (gf)(v)

Cauliflower au gratin (v)

Traditional gravy (gfo)

Dijon and grain mustards (v)

Crackling (gf) and apple sauce (gfo)(v)



Cold Selection

Seafood platter including iced whole West Australian prawns with cocktail sauce, freshly shucked oysters, New Zealand mussels and marinated calamari (gf)

Caesar salad

Salad of grilled pumpkin, feta, pine nuts and spinach (gf)(v)

Moroccan spiced cous cous with juicy sultanas, roast pumpkin and Danish feta (v)

Selection of fresh bread rolls and butter (gfo)

Desserts

Individual desserts accompanied by fresh Chantilly cream

Baileys cheesecake (v)

Glazed fruit tarts (v)

Mississippi mud cake (v)

Pavlova (gf)(v)

Profiteroles (v)

Buffet Package 4 standard package \$64.50pp premium package \$73.50pp

Hot Buffet

Chicken breast with sage and prosciutto served with salsa verde (gf)
Pumpkin and sweet potato curry with baby corn and snow peas (gfo)(v)
Braised Tuscan lamb shoulder with potato gnocchi
Thai red beef curry (gfo)
Steamed jasmine rice (gf)(v)

Gourmet vegetables

Roasted root vegetables tossed with balsamic glaze (gf)(v)

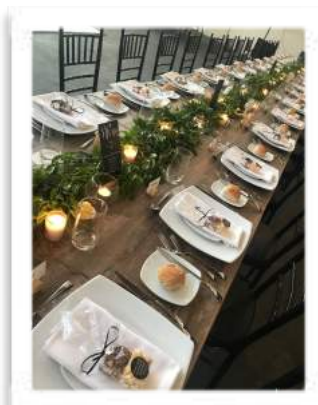
Gourmet salads

Roast beetroot, orange and walnut salad (gf)(v)
Penne pasta tossed with pesto, pine nuts and mayonnaise (v)
Rocket tossed with shaved parmesan, pancetta lardons and crostini
Watermelon, mint, Persian feta and red onion salad (v)

Selection of fresh bread rolls and butter (gfo)

Desserts

Chocolate cookie and cream cheesecake (v)
Italian torte (v)
Wicked fudge tart (v)



Buffet Package 5 standard package \$67.50pp premium package \$76.50pp

Appetiser (pre-set on guest tables)

Antipasto platters including marinated mushrooms, mixed olives, bocconcini, roast peppers, Persian feta, grilled asparagus and prosciutto with toasted Turkish bread

Hot Buffet

Chicken Jalfrezi
Salmon fillet wrapped in zucchini with roasted tomato
Lasagne of chargrilled vegetables, pesto, feta, béchamel (v)
Steamed jasmine rice (gf)(v)

Gourmet vegetables

Steamed broccolini with confit garlic oil (gf)(v)
Yellow button squash with herb butter (gf)(v)
Glazed carrots (gf)(v)
Roast chat potatoes with sage and sea salt (gf)(v)

Gourmet salads

Quinoa and French bean salad (v)
Chickpea and lentil salad (v)
Pineapple, tomato, cucumber mint, coriander salad (gf)(v)

Selection of fresh bread rolls and butter (gfo)(v)

Desserts

Chef's selection of petite desserts presented on boards per table (v)



"I would like to say a huge THANK YOU to the team at Prestige Catering for the amazing job you did for us on our wedding! The night was flawless, your staff were prompt and professional, even turning up early, there was plenty of food for my guests to have seconds and your service in the lead up to the wedding was fantastic! We couldn't have asked for anything better!"