



K's Home Kitchen



Wedding Catering Package

Cocktail package

Casual Menu	\$52 per head
Deluxe Menu	\$68 per head
Luxury Menu	\$78 per head

Buffet package

Deluxe Menu	\$68 per head
Luxury Menu	\$78 per head

- 🍷 All packages include chef hire and wait staff fees for 3 hours of catering service.
- 🍷 All packages will be required at the minimum of 50 guests.

- 🍷 \$500 of non refundable deposit will be required to be paid when you make your booking. The remaining balance needs to be paid, 2weeks before your wedding date.

Cocktail Package

Casual Menu *\$52 per head*

8-10 items per guest

6-8 pieces: Canapés
2 serves: Substantial items

Canapés

Beef sausage roll	—
Pumpkin & corn arancini	V
Tomato bruschetta, feta, olive	V
Battered fish bite, Tartare sauce	—
Selection of sushi	V/GF
Caramelised onion & pumpkin quiche	V/GF
Chicken “Karaage” bite	GF
Mini Beef pie	—

Substantial

Crumbed fish tacos, tartare sauce	—
Honey soy chicken & Fried rice	GF
Potato & ricotta gnocchi, mushroom, spinach & parmesan	V
Mediterranean 24hour slow cooked lamb, peas & mint yoghurt	GF

Deluxe Menu *\$68 per head*

10-13 items per guest

6-8 pieces: **Your choice** of canapés
2-3 serves: **Your choice** of substantial items
2 pieces: Selection of chef's mini **sweets bar**

You can choose items from our “Wedding Cocktail Menu”

- * Pick **8** items from Canapés section
- * Pick **4** items from Substantial section

Luxury Menu *\$78 per head*

Grazing board & 11-13 items per guest

Grazing board

6-8 pieces: **Your choice** of canapés
2-3 serves: **Your choice** of substantial items
2 pieces: Selection of chef's mini **sweets bar**

Grazing board to start off your reception.

it's selected seasonal and fresh local product on a board.

Inc: Cheese, Charcuteries, Dips, Olives, Vegetables, Fruits, Nuts, crackers, condiments

You can choose items from our “Wedding Cocktail Menu”

- * Pick **8** items from Canapés section
- * Pick **4** items from Substantial section



Wedding Cocktail Menu



Canapés



Smoked salmon, herb cream, blinis	-
Brie crostini, onion compote, Dukkah	V
Antipasto skewers	GF / Veg option
Natural oyster, shallot vinaigrette	GF
Pumpkin & corn arancini	GF / V
Peking duck pancake, cucumber, Hoisin sauce	-
Quiche, caramelised onion & roasted pumpkin	V
Jalapeno Mac&Cheese croquette	V
Spicy pork sausage roll	-
Prawn bruschetta, potato, aioli	-
Ratatouille & zucchini "Bruschetta"	GF / Vegan
Lamb tartlet, creamy mash	-
Kushikatsu chicken skewer	-
Beef tartare crostini	-

Substantial



Pan-fried salmon, bearnaise sauce	GF
Beef slider, home made brioche	-
Fish or chicken tacos, tartare sauce	-
Grilled seasonal vegetables, lemon vinaigrette	GF / Vegan
Potato & ricotta gnocchi, mushroom, spinach, parmesan	V
Cracking pork belly, mash & apple slaw	GF
Grilled lamb cutlet, mint sauce	GF
Garlic/Chilli prawn & vegetable skewer	GF
Roasted beef sirloin, potato, caramelised onion	-

Please note that all products and menu items are subject to seasonal availability and may change without notice.

Buffet Package

Selection of **Canapés platter** on table
Your choice of Mains & Sides
from our “Wedding Buffet Menu”

Deluxe Menu

\$68 per head

Canapés platter on table
Pick **3 Mains** items from the section
Pick **4 Sides** items from the section

Luxury Menu

\$78 per head

Canapés platter on table
Pick **3 Mains** items from the section
Pick **4 Sides** items from the section
Chef's mini **Sweets bar** for dessert

Mains



Mediterranean 24 hour slow cooked lamb shoulder	GF
Cracking pork belly, roasted onion, pear	GF
Roasted beef sirloin, béarnaise sauce	GF
Honey & Soy BBQ chicken	GF
Teriyaki salmon, Asian greens	GF available
Penne Arrabbiata, bacon, tomato, chilli	–
Vegetable lasagna, pumpkin, spinach & mozzarella cheese	V
Traditional beef lasagna	–
Vegetable coconut curry	V
Wok prawn, tomato, garlic & chilli	–

Sides



Grilled Japanese pumpkin, Dukkah & lime yoghurt	V
Spiced chickpea, fresh vegetable salad	GF / Vegan
Leg ham, barley, beans, cherry tomato	–
Roasted beetroot, feta, spinach, walnut	GF / V
Rocket, orange, fennel salad	GF / Vegan
Roasted potato, olive, parmesan	GF / V
Carrot, honey, lemon & thyme	GF / V
Classic caesar salad	–