

Your Wedding Day

Catered By

editerranean

xcellence



Weddings, Weddings, Weddings
With Streamline Gourmet Food
That Everyone Enjoys and Knows
With Great Service

Your wedding is one of the most important days of your life, and it should be truly unforgettable. When it comes to catering for such a momentous day, don't take chances. Mediterranean Excellence are mobile catering specialists. As wedding connoisseurs we are proud to offer you the very best in streamline gourmet cuisine and personalised customer service. Whether you are planning an intimate cocktail party or a grand marquis wedding we can create a personalised menu for you, or you can select dishes from the many packages we have to offer. We can also provide a comprehensive wedding event planning service, with many items sure to make your wedding day perfect. Marquees, Chair Covers, Cake Tables, Table Numbers, Red Carpet, Centrepieces, Cars, Entertainment, Photography, Videographer are just some of the many items we can arrange for you to ensure you have a stress free Wedding. We understand that your wedding reception should be uniquely yours, so let us help you create a day that your friends and family will remember forever.



Just 2 of our Accomplishments



Wedding Packages

All prices based on a minimum of 60 Guests or sur charges apply

Prices are also current to August 2021 but may vary due to seasonal characteristics and availability. Events outside of the metropolitan area will incur other minimal charges.

OPTION 1 From \$110.00

Pre-dinner drinks' served with chef's selection of canapés served for ½ hour

Select 1 entrée. 2 mains and one dessert from the menu below

Freshly brewed coffee, a selection of teas and chocolates served with dessert

Premium Beverage Package

Black or white table cloths & napkins

Skirting to the bridal and cake table

OPTION 2 From \$118.00

Pre-dinner drinks served with chef's selection of canapés served for ½ hour

Select 2 entrée. 2 mains and one dessert from the menu below

Freshly brewed coffee, a selection of teas and chocolates served with dessert

Premium Beverage Package

Black or white table cloths & napkins

Skirting to the bridal and cake table

OPTION 3 From \$125.00

Starter: *Individual antipasto of salami, cappelletti, ham, mortadella, prosciutto, provolone, bocconcini, Olives, grilled eggplant, pickled mushrooms, roasted capsicum, frittata and rice balls*

Platters: *Salt & pepper squid platter per table with chili sauce*
Platter of Whole cooked king prawns with cocktail sauce per table

Entrée: *1 pasta chosen from the menu below*

Main: *Choice of 2 mains from our menu below*

Dessert: *1 dessert from our menu below plus wedding cake served to each table on platters*

Freshly brewed coffee and tea served with dessert

Premium Beverage Package

Black or white table cloths & napkins

Skirting to the bridal and cake table

Frequently Asked Questions

- ~ ***Is the Manager/ Coordinator at our Wedding?***
Owners Donato, Mimi or a Manager with the same level of authority is at every Wedding.
- ~ ***Can we provide or own extra decorations?***
Yes as long as it is from a reputable company that abide by our occupational health and safety guidelines.
- ~ ***Do you cater for allergies?***
Yes, as long as we know in advance we can cater for Vegans, Vegetarians, Gluten free and nut allergies.
- ~ ***Do you cater to a budget?***
Mediterranean Excellence will endeavour to cater to all budgets within reason where possible.
- ~ ***Can Mediterranean Excellence find avenue for both a ceremony and Reception?***
Yes (Dependant on number of Guests we are able to provide space for an indoor ceremony.
- ~ ***Are there any extra charges?***
All charges are up front, the only extra charges would be if requested by the client on the night.
- ~ ***Do you have a children's menu?***
Yes and they start from \$48.00. This is to be discussed with our Manager / Coordinator
- ~ ***Do you have Long or Round tables?***
Yes, we have Long and Round Tables available for hire.
- ~ ***Can we try the food?***
Food tastings are available and need to be arranged with the Manager/Coordinator.
- ~ ***Should I provide food for my suppliers?***
Mediterranean Excellence recommends providing food and we offer a supplier menu from \$35.00per person.
- ~ ***Do you assist in the coordination of our wedding?***
Yes, we will meet with you once you have all your RSVPs (2 weeks prior) and finalize the menu, guest numbers, run sheet / itinerary, table plan and any final queries you may have and ensure that the reception goes to plan.
- ~ ***How do I secure a venue and your services for a Wedding?***
Once Mediterranean Excellence has given you a quote you are required to pay a deposit of \$2000.00 to secure the preferred date and it can be paid by credit card, cash, bank transfer or bank cheque. Venue may be an additional deposit.

Please Select your preferred menu
(**STREAM LINE GOURMET**)

Sit Down Menus

Starters & Entrees

Char grilled quail on a baked field mushroom with rocket and vincotta

Tortellini Alla Panna ~ round meat filled pasta with a creamy ham and mushroom sauce

Cannelloni Duo ~ one filled with spinach and ricotta and one filled with chicken and veal served with a traditional tomato and basil salsa finished with shaved parmesan

Fussilli Napolitano ~ short homemade pasta twists tossed in traditional tomato and basil salsa finished with extra virgin olive oil

Skewered Scallops Wrapped in Pancetta served on a bed rocket and pear salad

Thai Beef Salad ~ Tender beef strips tossed with cucumber, toasted peanuts, red onion, coriander, baby spinach, tomato, tossed in lime and sesame dressing finished with crunchy noodles.

Grilled Chicken tenderloins wrapped in bacon served on grilled vegetable terrine with sticky balsamic and light olive oil.

Fresh oysters grilled with pancetta, spinach and parmesan cheese

Antipasto Italiano, A colourful array of cold cuts, cheeses, olives, and other Italian delicacies

Salt and pepper squid lightly dusted in our own special seasoning and served on a bed of fresh salad greens

Parmesan and rice cake served with caramelized leek and tomato finished with a delicate white wine sauce

Chicken Satays~ Tender chicken fillet served on steamed rice with a mild coconut and peanut sauce

A selection of soups and other pasta dished available on request

Share Platters Per Table

Vegetarian antipasto, grilled eggplant, marinated mushrooms, pickled zucchini, roasted capsicum, marinated green olives

A selection of cold cut meats with cheese and Kalamata olives

Whole cooked prawns with a cocktail sauce

Oysters natural with lemon wedges and Mediterranean sauce or Natural

Chilli salt and pepper squid with lemon and lime zest Tartare

Greek Platters consisting of assorted dips, pita, pickled octopus, Dolmades, Feta Cheese, Loukaniko and grilled eggplant

Main Course

Seared beef fillet served with field mushroom, sweet potato mash and red wine jus

Pan cooked chicken breast served with seeded mustard and mushroom sauce on a bed of potato and pumpkin mash with seasonal greens

Baked chicken breast filled with fig and pine nut stuffing wrapped in pancetta napped with a gorgonzola sauce on a bed of roasted vegetable mash

Pan cooked chicken breast topped with ham, fresh mozzarella finished with asparagus and a delicate white wine sauce on a bed of garlic mash

Charcoal cooked tender chicken leg fillet stuffed with herb and cheese stuffing served with seasonal greens and our signature potato.

Roasted rack of lamb with herb crust served with creamed potato, roasted baby carrot and broccolini finished with a Shiraz Grenache jus

Charcoal cooked Veal Rib Eye steak served on potato mash and broccolini with a Madagascan sauce

Crispy skin Atlantic salmon served on a warm potato and asparagus salad garnished with a grilled king prawn

Grilled Moisture Infused Pork Rib Eye served upon Reggiano scented curly endive with baby potato.

Baked Barramundi served upon a chickpea and potato salad with a light white wine sauce.

Fillet Mignon with Potato Peperonatta and seasonal greens finished with a mushroom sauce

*Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato and seasonal greens ~ **an additional \$3.00 per person***

Dessert

Tiramisu ~ a traditional Italian dessert made up of sponge finger biscuits mascarpone cheese, coffee and Marsala (Chef's Specialty)

Mimi's Baked ricotta cheesecake served with berry glaze

Sticky date pudding served with butterscotch sauce

Duo of Cream Puffs one filled with coffee custard and one filled with vanilla custard

Brandy snap baskets served with strawberries and creamy vanilla ice cream

Black forest mousse

Passionfruit Panna Cotta

Assorted Gelati Slices – Mocha or Cassata

Trilogy Select 2 to be served with the cake or 3 with no cake

Espresso Panna Cotta garnished with almond bread

White chocolate terrine

Deconstructed Lemon curd Tart

Mini coffee éclair

Mini Berry Meringue

Cherry Slice

Homemade Ice cream (Flavours on request)

Or use your wedding cake and our chefs will garnish accordingly



Finger Food Menu

Our Recommendation is 10 to 12 Items

\$39.00 per person per 10 items # items and seafood add \$1.50 per person
Extra Items \$3.90 + the seafood and # \$1.50 per person

(Ask about our Antipasti Buffet
It's Amazing say our clients
Extra charges apply
Starting from \$23.00 per person)

COLD SELECTION

Cheese and greens platter
Mediterranean dips and crudities
Oysters natural
Sugar Cured salmon with salsa Verdi
Bocconcini wrapped in prosciutto
Antipasto Canapés
Assorted Sushi
Assorted Cold Rolls
Thai Beef Salad in bamboo boats

BASIC HOT SELECTION

Chicken Drumettes
Chicken and bacon balls
Mini chicken shashliks
Pork and Veal Meat Balls
Mini beef mignons
Lamb Kofta with dipping sauce
Marinated lamb satays
Cocktail pies and pasties
Home style pizza
Parmesan and rice balls
Spinach and ricotta triangles
Mushroom Risotto boats
Pasta Bowls



GOURMET AND SEAFOOD SELECTION

BBQ Prawn Tails Wrapped in Parma Ham
Salt and Pepper Squid in cones with chips
Salt and Pepper Prawns & dipping Sauce
Prawns camembert
Crumbed Prawns
Oysters Kilpatrick
Oysters Picante
Mini cheese and onion hotdogs#
Combination Noodle Box#
Pan fried lamb cutlets#
Lamb or Chicken AB#
Mini beef burger#

DESSERT SELECTION

Assorted individual cheese cakes
Deconstructed Lemon curd Tart
Assorted Continental Cakes
Seasonal fruit skewers
Cinnamon Panna cotta
Mini Berry Meringue
Mini Gelato cones
Tiramisu



Banquette Menu. From

\$76.00per person Food Only

This is just some of the banquet Menu

Floating Entree

Select 4

Parmesan and Herb Arrancini

Bocconcini and Rocket Wrapped in Prosciutto

Oysters Picante

Chicken and Bacon Balls

Assorted Sushi

Spinach and Ricotta Triangles



Main Course select 3 to 4

Rolled Pork Belly with Crackling served with Peperonata

Baked Whole Baby Barramundi with Julienne Vegetables

Chicken Mignon with rosemary potato

Garlic Prawns with Pilaf Rice

Whole cooked T-bone sliced and served with seasonal sautéed greens and a red wine reduction

Grilled Chicken Tenderloin served on a bed of baby leaf salad tossed with shaved parmesan, crushed walnuts, Spanish onion and peas

Charcoal cooked Rack of Lamb with Tzatziki and Greek salad

Desserts

The Trio Select 2 or 3

You're Wedding Cake

Cinnamon Panna Cotta

Chocolate Truffle with orange sauce

Vanilla Bean Gelati in a chocolate Basket

Baked Cheese cake

Sicilian Cannoli



Beverage Packages

Premium \$36.00pp for 5hrs

Bottled Wine (Select Three)

Serafino Goose Island Moscato

Serafino Goose Island Sauvignon Blanc

Misty Lane Blanc By Bent Creek

Serafino Goose Island Rose

Misty Lane Shiraz by Bent Creek

Serafino Goose Island Cabernet Merlot

Serafino Sparkling Chardonnay Pinot Noir for Toasting

Beers (Select Two+ 1 Light)

Tooheys Extra Dry

Hahn Super Dry

Coopers Lager

Coopers Pale Ale

Boags Draught

Hahn Light

Coopers Light



All beverage packages come with assorted soft drinks, Orange Juice, bottled sparkling and still water

***** Wine selection and vintages subject to change without notice*****



Beverage Packages

The Elite **\$42.00pp for 5hrs**

Bottled Wine (Select Three)

Whites

Tomich Woodside Pinot Grigio

Tomich Woodside Sauvignon Blanc

Tomich Woodside Chardonnay

Scarpantoni Fiori Moscato

Tomich Sparkling M for Toasting

Reds

Tomich Up Up And Away Rose

Tomich Pinot Noir

Scarpantoni School Block Shiraz Cabernet Merlot

Serafino Black Label Shiraz

Serafino Black Label Cabernet Sauvignon



Beers (Select Two+ 1 Light)

James Boags Premium Draught

Heineken

Corona

Coopers Pale Ale

Coopers 62 Pilsner

Stella Artois

Hahn Light

Coopers Light

All beverage packages come with assorted soft drinks, Orange Juice, bottled sparkling and still water

All beverage packages go for 5.5 hours.

*We look forward to
seeing you soon*



www.mediterraneanexcellence.com.au

P] 08 8355 6166 M] 0411 532 887

E] functions@mediterraneanexcellence.com.au

All Prices stated are current to August 2021 and may be subject to change.



