

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 surcharges apply

Prices are also current to August 2024 but may vary due to seasonal characteristics and availability. Events outside of the metropolitan area will incur other minimal charges.

OPTION 1 From \$145.00

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

Select 1 entrée. 2 mains and your cake for dessert.

Freshly brewed coffee, a selection of teas served with dessert.

Premium Beverage Package

Black or white tablecloths & napkins

Skirting to the bridal and cake table

OPTION 2 From \$155.00

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

Select 2 entrées. 2 mains and your cake for dessert.

Freshly brewed coffee, a selection of teas served with dessert.

Premium Beverage Package

Black or white tablecloths & napkins

Skirting to the bridal and cake table

OPTION 3 From \$168.00

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

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 tablecloths & napkins

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 to be paid by bank transfer, Venue may be an additional deposit.

Please Select your preferred menu

(STREAMLINE GOURMET)

Starters & Entrees

Antipasto Misto consisting of the Chefs selection of assorted Italian Delicacies

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.

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

Crispy Mediterranean style pork belly served with pickled green tomato and Julien vegetables.

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

Chargrilled Prawn with chermoula dressing on pea and corn risotto.

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

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

Vegetable Risotto, Roasted Capsicum, Carrot, Celery, Cauliflower, Leak, and a hint of roasted garlic.
GLUTEN FREE AND VEGAN

Main Course

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 sweet potato mash.

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

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

Crispy skin Atlantic salmon served on a warm potato and asparagus salad and white wine sauce.

Baked Barramundi served upon a chickpea and potato salad drizzled with a rocket pesto.

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

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

Charcoal cooked rib eye steak served on potato mash and broccolini with a Madagascan sauce.

330gm Export quality beef scotch fillet grilled and served with a green pepper corn and sherry sauce served with creamed potato and seasonal greens

Field Mushroom Stuffed with a Bean Pate upon a bed of mixed vegetables. VEGAN AND GLUTEN FREE

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

Chocolate mousse cup

Vanilla or Passionfruit Panna Cotta

Assorted Gelati Slices - Mocha or Cassata

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

Vanilla, Passion fruit or Espresso Panna Cotta

Mini Cannoli

Deconstructed Lemon curd Tart cup

Mini coffee éclair

Mini Berry Meringue

Chocolate Mousse Cup

Homemade Ice cream (Flavours on request)

Or use your wedding cake and our chefs will garnish accordingly.

Finger Food Menu

2hr Service \$46.50 per person per 10 items # items and seafood add \$2.90 per person.

1hr Service with 5 items from \$26.50 per person Extra Items \$5.00

Prices Include Cooking and Waiting Staff for Food Service Only

All Prices Valid to 1st August 2024 and based on a minimum of
(60 people on Fridays to Sundays) (40 people Monday to Thursday) or surcharges apply.
Sunday's, Public Holidays and Vegan Dietary Requirements Incur Extra Charges.

(Ask about our Antipasti Buffet

It's Amazing say our clients

Extra charges apply

Starting from \$30.00 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 shaslks
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 \$100.00per 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

Rollad 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

Or use your wedding cake and our chefs will garnish accordingly.



Beverage Packages

Premium \$44.00pp for 5hrs

Bottled Wine (Select Three)

H By Haselgrove Moscato
H By Haselgrove Sauvignon Blanc
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 \$50.00pp for 5hrs

Bottled Wine (Select Three)

Whites

Barristers Block Adelaide Hills Pinot Grigio

Barristers Block Adelaide Hills Sauvignon Blanc

Barristers Block Adelaide Hills Chardonnay

Scarpantoni Fiori Moscato

Barristers Block Adelaide Hills Sparkling Blush Pinot N

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*



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All Prices stated are current to August 2025 and may be subject to change



