



Winyup



ENQUIRE NOW

our passion = your experience

Weddings & Events

Menus | Packages | Pricing

Win-yup

-place of wine, meeting place, to meet in the place of wine by the sea

Winyup specializes in modern, elegant and bespoke wedding catering for small to medium size weddings in the Margaret River region and Southwest Region or Western Australia.

Our expertise is fully customised sit-down dinner party and standing cocktail wedding party catering from which, Chef Brett Gilbert and Ashlee Allington, (the creators of Winyup), have over 40 years' experience combined.

We can fully customize your wedding food & menu on consultation and offer a range of options, (If not sure where to start), that are contained within this information pack.

Let us guide you through the processes of choosing a preferred catering service for your wedding day; and *allow our passion, to become your experience, at Winyup.*



Operating from the pristine farming and grape growing area of Witchcliffe near Margaret River, Winyup grows the vast range of seasonal produce that makes the majority of your dining or catered experience. From the garden to your palate, every consideration, every touch, executed, with attention to detail. At Winyup, we know and believe, whole-heartedly, that when you get us, you get the best wedding catering the Margaret River region has to offer

Sit Down | Packages | Pricing | Options

Winyup's sit down menus begin with house made bread and butter served warm to the table as standard.

Please note: customised menus and significant dietary requirements may alter the pricing listed here. See additional information for a more detailed guide to menu creation and costs. ***Minimum numbers of 50 people for wedding catering at listed prices.***

3 Course | Single choice | \$105 per person

Entrée, Main and Dessert

Simply choose one dish, for each course, for you and your guests.

3 Course | Trust the chef | \$95 per person

Let Winyup design your menu as a surprise on the day/night, keeping in mind any guest dietary restrictions.

3 Course 2 Choice | Alt-drop or pre chosen | \$125 per person

Entrée, Main and Dessert

Choose two dishes for each course served as a 50/50 split or guest preference.

4 Course Menu | \$125 per person

Starter, Entrée, Main and Dessert

Guest dietaries accounted

5 Course Menu | \$145 per person

Starter, Entrée, Main, Second Main and Dessert

Guest dietaries accounted

*If you would like more courses just let us know
and we will provide you with a quote*



Sit Down Menu Choices

Please make your menu selection from the below options based on your package choice or alternatively opt for our 'Trust the Chef' menu.

CURRENT SIT-DOWN DINNER PARTY ENTREE AND MAIN OPTIONS

****Suitable for entrée or degustation menu option only**

#Surcharge Applicable

GF = Gluten Free

V = Vegetarian

From the Land

Lamb saddle, beetroot, char-sui, cauliflower, shard (GF)

Aged duck breast, quondong, daikon, kumera, citrus jus (GF)

Chicken breast, corn, lemongrass, smoked mushroom, skin (GF)

Dry aged sirloin, potato, leek ash, parmesan vichyssoise (GF)

Wagyu rare, horseradish, black garlic, radish, pink pepper **

The Sea

Gold band, corn and lemongrass, lemongrass butter, kale, iceplant (GF)

Blue manna crab, potato nest, passionfruit, yuzu, kohlrabi ** (GF)

Beet cured kingfish, bonito bavarois, beetroot dashi, granita ** (GF)

#Marron, black tea dashi, young greens, baby sunrose, furikake** (GF)

The Garden

Gnocchi, house ricotta, pumpkin, mushroom, kale, lemongrass (V)

Heirloom beetroots, berries, goats' curd, balsamic, pepper berry (GF V)

Heirloom carrots, truffle honey, balsamic, preserved orange, buckwheat (GF V)

Dessert

Sesame crèmeux, banana 3 ways, sesame, caramelised yuzu (GF V)

Coconut 3 ways, mango, passionfruit, coriander, meringue (GF V)

Honey and white chocolate mousse, comb, salted caramel, chocolate mint (GF V)

Warm apple & fennel caramel cake, white chocolate, tarragon pudding, crumble (V)

Local Cheese

Chef's selection of Western Australian cheese and seasonal accompaniments

We want nothing less than the perfect day for our wedding clients, and pride ourselves on creating a memorial experience. So please let us know if there is something you want and we will do our best to work with you to achieve it.

Additional Menu Options

Add 3 pre-dinner canapes | \$25 pp.

Add 3 canapes prior to your sit down menu.

Add 5 pre-dinner canapes | \$40 pp.

Add 5 canapes prior to your sit down menu.

Cheese boards to share | \$12.50 pp.

The finest locally sourced cheeses, crackers, homemade, pate de fruit, preserves and produce

Wedding cakeage | on platters to share \$3.50 pp.

Served on disposable serve ware for self-service

Wedding cakeage | individually plated \$5 pp.

Plated and served individually

Staff pricing | per guest numbers

Based on minimum staff requirements based on your guest numbers and a standard service time of approx 4hours*

Chef rate is \$250 per chef required

Wait Staff rate is \$250 per staff required

40 - 50 guests'

min. 2 chefs and 2 wait staff

50 – 80 guests'

min. 3 chefs and 3 wait staff



Canape | Stand Up | Options | Pricing

Our stand up packages are a popular alternative to sit down dining with 1.3 canapés per-person for each course of signature canapés, and 1 per-person for each course of substantial canapes. Typical length of service time is between 2-4 hours depending on the package chosen. Please note all menu options are subject to the additional charge of staffing as detailed on our additions page. *Minimum numbers of 30 people for standing canape catering at listed prices.*

SELECTION OF 6 | \$65 per person

Choice of 5 signature canapes and 1 substantial canape

SELECTION OF 7 | \$70 per person

Choices of 6 signature canapes and 1 substantial canape

SELECTION OF 8 | \$75 per person

Choice of 7 signature canapes and 1 substantial canape

SELECTION OF 9 | \$85 per person

Choice of 7 signature canapes and 2 substantial canapes

SELECTION OF 10 | \$90 per person

Choice of 6 signature canapes, 2 substantial canapes & 2 dessert canapes



SIGNATURE HOT, COLD & SUBSTANTIAL CANAPE MENU OPTIONS

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VG - Vegan | NF - Nut Free*

Note: Surcharge applicable on some items **

Cold Canapes

1. Cured Margaret River wagyu, caper, black garlic, pink pepper, parmesan (GF)
2. Potato nest, citrus labne, yuzu kosho, kohlrabi (V,GF)
3. Crab, potato nest, citrus labne, yuzu kosho, kohlrabi (GF)
4. Amelia Park lamb tartare, salt baked beets, smoked cream, radish (GF)
5. Compressed melon, ginger, vodka, coconut, mint (V, VG, GF)
6. Candied beets, berries, balsamic, smoked goats curd (V, (GF)
7. Cured kingfish, passionfruit, pressed lemon, daikon
8. Fresh oysters a few ways (GF) **

Hot Canapes

9. Mac, cheese and truffle croquettes (V)
10. Pumpkin doughnut, miso cream, truffle honey (V)
11. Confit pork belly, apple cider gel, peas, crackle (GF)
12. Portuguese chicken skewers, mint yoghurt (GF)
13. Tempura tiger prawn, passionfruit, yuzu, white soy, furikake
14. Kentucky chicken, remoulade, lemon, southern style BBQ
15. Thai crab cakes, kaffir lime aioli
16. Confit duck croquettes, fennel, citrus caramel

Sweet Canapes

17. Coconut meringue, fresh mango and passionfruit (V, GF)
18. White chocolate crèmeux, banana, sesame and yuzu (V, GF)
19. Chocolate mousse, lime, avocado gel and spearmint shooter (V, GF)



SUBSTANTIAL CANAPES

Sliders

20. Lamb shoulder, smoked eggplant, harissa yoghurt
21. Pulled pork shoulder, chipotle and apple slaw
22. Beetroot, walnut, mushroom, parsley (V, GF)

Mini Meals

23. Ricotta Gnocchi, pumpkin sugo, ricotta, lemongrass, kale
24. Chicken tikka with caraway rice and turmeric yoghurt (GF)
25. Beef bourguignon, tarragon mash potato and green beans (GF)
26. Lamb korma with caraway rice and turmeric yoghurt (GF)
27. Pulled pork taco boats with chipotle salsa, lime and sour cream
28. Lamb ra sel hanout tacos, salsa borracha (GF)
29. Chicken, lime, coriander, rice, napa salad (GF)
30. Snapper, romesco, tapenade, lemon potato puree (GF)
31. Salt baked beets, quinoa, caraway, black tahini, yoghurt (V, GF)

Information that is helpful to us when you enquire or make a booking with Winyup.

- Your preferred date.
- The specific or approximate location of your event.
- The number of people that will be attending if known.
- Type of catering required.
- Your full contact details.
- Your approximate budget per head.

ENQUIRE NOW



Share | Feast | Banquet

This is a more relaxed style of dining with your Shared/Feast menu served down the center of your table/s. **This is a fully tailored & customizable dining option for each client; however, we can provide menu options to choose from on request.** Minimum numbers of 50 apply.

Simple but Elegant Feast | \$95 per person

Entrée | Choose 1

Main | Choose 2

Sides | Choose 2

Full fancy feast | \$115 per person

Entrée | Choose 2

Main | Choose 2

Sides | Choose 3

Add Dessert

Choice of One | \$ 18 per person

Choice of Two | \$ 30 per person

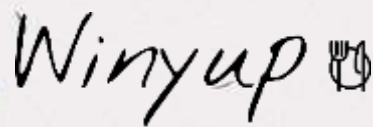
Add Canapes

Refer to add canapes pricing

Add Cheese or Meats Platter

Pricing subject to customization





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Winyup has a fully equipped mobile commercial kitchen that can be readied to service your event where a suitable kitchen is not available. Please be aware charges may apply to existing pricing in the event our trailer is required to service your event.



IMPORTANT INFO & FAQ's

What we provide

Unless otherwise agreed, we provide as standard:

- All serverry
- Plates
- Cutlery
- Cloth napkins
- Personalized and individual menus for your guests
- All food preparations
- Cooking utensils and equipment

All pricing listed includes food preparation time, delivery and service.

Discounted rates for larger guest numbers

Discounts apply to bookings with final number confirmation and payment with guest numbers that fall strictly within their pricing category. Reductions in numbers between final number confirmation and invoicing from the time of booking will incur the higher applicable "per person" rate.

Please see our CONFIRMED NUMBERS & FULL PAYMENT policy in our Terms of Service and Booking Form for more information.

Dietary Requirements over 20% guest

Attending guests with dietary requirements can often affect the cost to prepare and serve your final menu. So it is our policy at Winyup that any guest that requires an alternate dish 'per course' from your Single Choice Menu because of their food allergies (or preferences) will incur the higher rate per person for discounted per person rates. 3 Course Single Choice Menus that see a percentage change of 20% or more to the entire menu will move up to the 3 Course Alternative Drop Menu per person rate category.

Additional Chef and Wait Staff Hire*

The hire of additional chefs and wait staff may be crucial for servicing your event effectively. All of Winyup staff are pre-hired for a 4-hour block. Please note: extensions to this period on the date of your event, may incur further charges. Typical dinner party services run for approximately 3 – 4 hours depending on the number of guests and the number of courses required to service your event. General arrival and set-up time for our team is 2 hours prior to first course or canapes served. If you have any decorations for your table setting, our professional team can help you present them in an arrangement of your choosing.

