

Silks Catering





The Smarter Way To Your Perfect Day

Experience Unforgettable

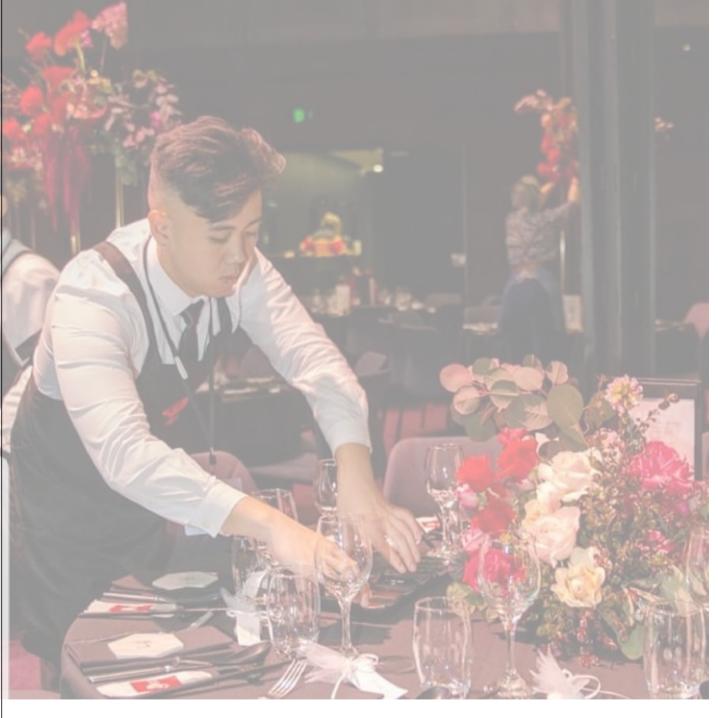
We are the leader in bringing together the combination of food and service to deliver an unforgettable dining experience. In the world of catering, the Silks brand delivers precision & respect for your most important day.

Possessing deep roots within the food industry, our service delivers a tailor-made dining experience that rises to your occasion. This is a promise made to you and the many that have trusted us since 1998.

Our beliefs and guiding principles to keep us honest in delivering a consistently authentic customer experience.

- * Value of the family name
- * Respect for our customers
- * Passion for the industry

These values are shared, understood and implemented by each of our 200+ employees within the business.



Catering by SILKS CATERING

Two Course Menu starts from \$160 pp Three Course Menu starts from \$180 pp

> Silks Banquet 8 Course Menu Customise Quote

Please Contact Ken to discuss:

Ken: 0433 671 595

We customise all our quotes to meet the needs of our customers, so prices can range depending on your requirements.



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Base on a minimum of 150 guests

Please note the per person price will alter if guests numbers are less than 150

FIVE HOUR PACKAGE

Service	\$ PER PERSON
Seated	180
Cocktail	150

These prices are valid until 31 Dec 2021, package prices will increase by \$5.00+GST for 2022 dates

Package Includes:

- * Half an hour of pre dinner drink and canapes
- * Chef's selection canapes
- * Antipasto Platters on each table
- * Alternating Entree
- * Alternating Main
- * Alternating Desserts
- * Unlimited Drinks Package (Red Wine, White Wine, Champagne, Beer and Soft drinks)
- * Black or White Tablecloths & napkins
- * Crystal Candelabra Centrepiece
- * Tiffany Chairs
- * 1 Security

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Base on a minimum of 150 guests

Please note the per person price will alter if guests numbers are less than 150

SIX HOUR PACKAGE

service	\$ PER PERSON
Seated	190
Cocktail	160

These prices are valid until 31 Dec 2021, package prices will increase by \$5.00+GST for 2022 dates

Package Includes:

- * Half an hour of pre dinner drink and canapes
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Canapes

Chef's selection



Mushroom Tart (V)

Pan fried button mushrooms, caramelised onions, parsley and baby spinach encased in baked puff pastry.

Char Grilled Vegetables (V)

Char grilled layers of eggplants, red capsicum, butternut pumpkin and zucchini bounded by ricotta cheese served with toasted olive crouton and basil pesto

Marinated Octopus

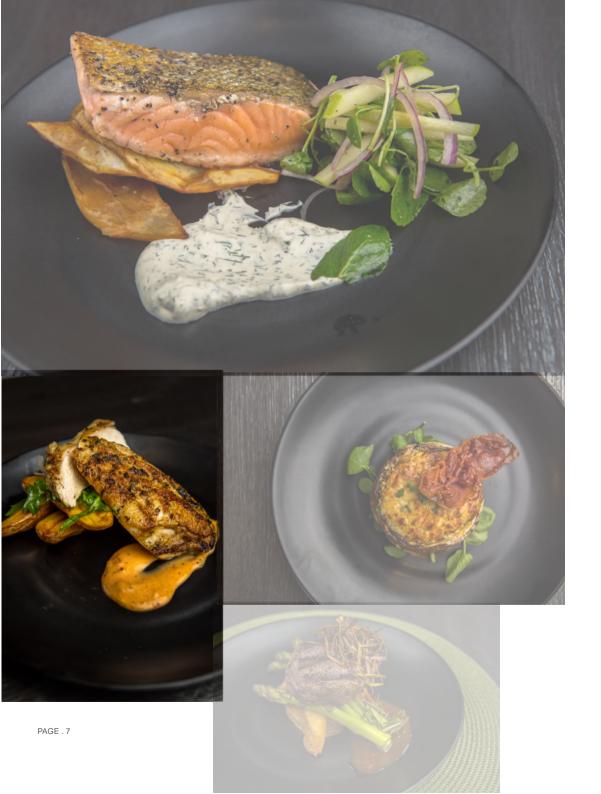
Deep sea octopus cured in rosemary and garlic marinade served with Mediterranean salad and light balsamic reduction

Smoke Salmon

Smoke cured Atlantic Salmon slices served on warm dill pancake and white wine poached pears with chilli creme fraich

Salt & Pepper Squids

Lightly battered squid, seasoned in a spicy salt and pepper spice served with Mediterranean Salad and light balsamic reduction





Lemon Scented Chicken

Oven roasted breast stuffed with preserved lemon mousse on a charizo croquette potato with grilled zucchini and mint yoghurt

Crispy Skin Duck Breast

Crispy salt and peppered duck breast served with taragon blinis, shaved cucumber and blood orange sauce

Grilled Rib Eye Fillet

Grilled 300gm rib eye fillet, sliced potato crisp, trio roasted vegetables tian with red wine jus

Grilled Eye Fillet

Grilled 300gm eye fillet, sliced potato crisp, trio of roasted vegetable tian with red wine jus

Baked Salmon Fillet

Baked Salmon Fillet with fennel gratin, lemon potatoes, grilled asparagus, chive aioli

Fish of the Day

Herb Crushed (white) F.O.D served with rocquette and pear salad, crispy prosciutto, white wine butter sauce



Dessert

Rich Chocolate Baked Cheesecake

Chocolate baked cheesecake with a rich swirl of chocolate laced with hazelnut praline and honey. Topped with a chocolate ganache, choco deco and smashed toffee. Gluten free crumb

Delicious Cheesecake

Our Delicious Cheesecake baked with fresh roasted macadamia and gooey caramel fudge. Topped with a drizzle of caramel fudge and spiked with almond toffee spears which gradually melt into a delicious toffee drip.

Strawberries & Cream Cheesecake

Our strawberries & Cream cheesecake is strawberry filled, New York style bake cheesecake, topped with a light and fresh strawberry buttercream and bright strawberry gel for a pretty in pink dessert treat.

Vanilla Frangipane

Vanilla frangipane with a gooey raspberry centre. Topped with creamy white chocolate ganache which when heated, becomes a heavenly white chocolate sauce. It's delicious cold and amazing heated.

Sinfully rich, pure cream chocolat mousse

Chocolate mousse with a surprise chocolate centre and topped with dark chocolate ganache. This chocolate mousse is a chocolate lovers utopia.



WHAT DO I NEED TO ORGANISE?

We've got you covered for everything that takes place at the venue. For everything else, we leave those choices to you! But we have some amazing recommendations if you'd like to hear them!

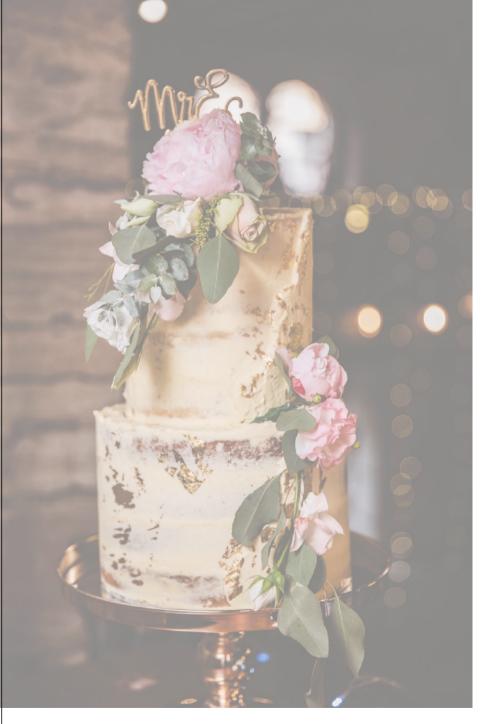
WHAT HAPPENS NEXT?

We start planning! Together, over some bubbles, we run through your menu preferences, floral designs, floor plan creation, entertainment options and start introducing you to your suppliers.

RESERVATION & BOOKING

A deposit of \$5000 is required to confirm your booking.

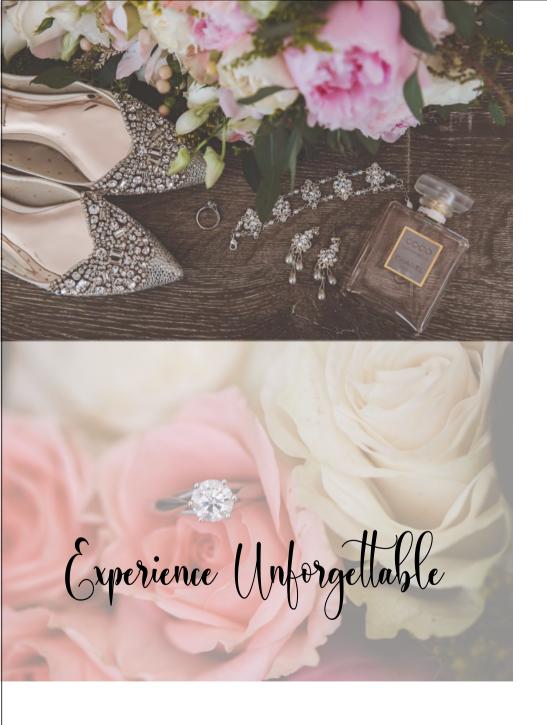








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Contact us for more details

Ken (0433 671 595) or Vi (0413 835 232) or Josie (0407 938 387)

or choose a time for us to call you

BOOK A VISIT AT
WATERFRONT VENUE

www.waterfrontvenuesmelbourne.com.au