



ILUKA

FUNCTIONS AND EVENTS

CORPORATE - WEDDINGS - ENGAGEMENTS - CELEBRATIONS

Phone: (02) 8530 1668

SCAN HERE



How We Work

Way We Work

Our approach extends beyond merely offering exquisite cuisine and exceptional service. We are committed to supporting you throughout every stage to ensure that your special occasions proceed flawlessly, without any disruptions.

Contact Us

Contact us directly to request our package menus and browse through to make your selection. Or speak to us directly and we can answer any queries you might have.

Create Your booking

Please complete our event booking form with the details of your event, your selected package, and any additional information you wish to provide. Upon receipt of your event information, we will respond with a comprehensive quotation. Should you choose to proceed, we will then confirm your booking and finalize your menu selection.



How We Work

Menu Selection

Please choose from one of the following options: canapés and a grazing station or a sit-down shared menu. Please note that our ingredients may vary based on seasonality and availability.

Closing In Trade

Closing venue in cafe trade requires a minimum spend of \$6000

Deposit

We may contact you to discuss the finer details of your event. Please ensure that your deposit (50%) is paid within 14 days of confirmation. Should you have any questions, do not hesitate to contact us at (02) 8530 1668

Leave the rest to us !

Prepare to relax and build up your appetite.

Arrive at your event at the designated time and rest assured that we will manage every detail with care.



CANAPES

Vegetarian \$5.50 each

Pecorino, Truffle & Taleggio Tartlet

Bruschetta Tart | Whipped Fetta | Balsamic

Ricotta & Smashed Pea Crostini | Pecorino

Gorgonzola Cream & Walnut Cone | Torched Pear

Haloumi, Mint & Semi Dried Tomato Parcel

Vegetable Spring Roll | Sweet Chilli Sauce (VG)

Wild Mushroom Arancini | Parmesan | Truffle Mayo (GF)

Pumpkin, Cashew & Pecorino Arancini | Pesto Mayo (GF)

Vegetable Gyoza Dumpling | Miso Mayo | Teriyaki Sauce (DF)

Tempura Zucchini Flowers Stuffed With Goats Cheese | Bush Tomato Relish (GF)

Poultry \$6.50

Roast Duck Pancake | Hoisin Sauce (DF)

Chicken, Walnut, Celery & Mayo Finger Sandwich

Chicken & Mushroom San Choy Bow | Peanut Brittle (GF, DF)

Smoked Chicken & Cheese Croquette | Bush Tomato Relish

Chicken & Prawn Dim Sum | Roasted Sesame | Angel Hair Chilli (GF)

Lemon & Oregano Chicken Souvlaki | Tzatziki Yoghurt (GF)

Grilled Thai Curry Chicken Skewers | Coconut Satay (GF, DF)

Korean-Fried Chicken Bao | Pickled Slaw / Sticky Gochujang (DF)

Southern Fried Chicken Slider | Swiss Cheese | Ranch Mayo | Hot Sauce

Creamy Chicken & Leek Pie | Tomato Relish

Seafood \$7

Sydney Rock Oysters | Finger Lime Mignonette - Sold By The Dozen (GF, DF)

Large Fresh King Prawns | Saffron Citrus Mayo (GF, DF)

Teriyaki Salmon Tartare | Yuzu Mayo | Fish Caviar (DF)

Smoked Salmon Blini Pancake | Dill Creme Fraiche | Salmon Roe

Seared Tuna Tataki | Wasabi Avocado | Teriyaki | Yuzu Mayo (GF, DF)

Snapper Ceviche | Avocado Cream | Finger Lime | Tapioca Cracker (GF, DF)

Crab & Shrimp Spring Rolls | Sweet Chilli Sauce (DF)

Barramundi Spring Roll | Caper & Dill Mayo Dip (DF)

Tempura Flathead Taco | Guacamole | Creme Fraiche

Seared Scallops | Cauliflower Puree | Black Olive Tapenade (GF)

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)



CANAPES

Meat \$7

Wagyu Bresaola Crostini | Quail Egg | Pecorino | Truffle Mayo

Mini Yorkshire Pudding | Rare Roast Beef | Onion Jam | Horseradish Cream

Shanghai Juicy Pork Bun | Black Vinegar | Chilli Oil

Pulled Beef & Chipotle Taco | Green Tomato Salsa | Fetta (GF)

Moorish Lamb Skewers | Pomegranate | Sumac Yoghurt (GF)

Beef & Red Wine Pie | Tomato Relish (DF)

Pork & Fennel Sausage Roll | Chilli Jam

Crispy Pork Belly Bao Bun | Asian Slaw | Chilli Jam (DF)

Pulled Pork Slider | Crunchy Slaw | BBQ & Ranch Sauce

Classic Cheeseburger | Onion | Pickles | American Mustard & Ketchup

Sweet canapes \$5

Macarons
Caramel Latte Tart
Raspberry Meringue Tart
Chocolate Salted Caramel Tart
Torchd Lemon Meringue Tart
Mixed Gelato Ice-Cream Cones
Chocolate Macadamia Brownie (GF)
Coconut Pannacotta Shots (GF, VG)

Grazing Platter \$220

Serves 10

Selection of Artisanal cheese | Cold Cut Meats | House-Made Dips | Marinated Olives | Spiced Nuts | Fresh Fruit | Condiments | Premium Crackers

Cheese Platter \$165

Serves 10

Selection of Artisanal Cheese | Fresh Fruit | Spiced Nuts | Quince Paste | Premium Crackers

VEGETARIAN - (V)
VEGAN - (VG)
GLUTEN FREE - (GF)



Share plates

All buffet and shared packages include bread rolls & butter, chafing dishes, platter & buffet service cutlery

Standard Package \$70 per person

Option 1 :
Two Mains, Two Sides, One Dessert

Option 2 :
Two Entree, Two Mains, Two Sides

Premium Package \$90 per person

Two Entree, Two Mains, Two Sides & One Dessert

Buffet

Buffet package \$75

Two Entrees, Two Mains, Two Sides, One Dessert

Entrees not Available for Buffet Package

Add a 3 Canapé package to start : \$18 per person



Shared plates

Entree

Heirloom Tomato, Goats Cheese & Basil Tart | Tomato Emulsion (V)

Salt & Pepper Squid | Lemon Aioli | Plum Powder (GF, DF)

Seared Pepper Crusted Kingfish | Mango Chilli Salsa | Saffron Citrus Mayo (GF, DF)

Carpaccio Of Beef | Shaved Asparagus | Croutons | Truffle Mayo | Pecorino

Seared Scallops | Cauliflower Puree | Black Pudding | Truffle (GF)

Beetroot Tartare | Whipped Goats Cheese | Egg Parmesan / Crostini (V)

Wagyu Beef Tartare | 62C Egg Yolk | Black Garlic Emulsion | Crostini

Zucchini Flowers Stuffed With Ricotta | Wild Honey | Bush Tomato Relish (GF, V)

Roast Quail | Butternut Puree | Radicchio | Raisin & Pine Nut Agrodolce (GF)

Prawn, Mango & Avocado Ceviche | Jalapeño & Lime Dressing (GF, DF)

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)

Main

VEGETARIAN

Miso Glazed Eggplant / Roasted Sesame Dressing | Coriander (GF, VG)

Moroccan Vegetable Tagine | Crispy Chickpeas | Herb Tahini (GF, VG)

Eggplant & Potato Aloo Curry | Mango Chutney | Papadums (GF, VG)

Ricotta Dumplings | Wild Mushrooms | Burnt Butter | Pecorino | Sage

Whole Roasted Cauliflower | Herb Tahini | Almonds | Pomegranate (GF, VG)

Sweet Potato & Eggplant Moussaka | Feta Béchamel (GF)

POULTRY

Roast Oregano & Paprika Chicken | Salsa Verde (GF, DF)

Thai Green Chicken Curry | Baby Eggplant | Chilli & Basil (GF)

Caribbean Jerk Chicken | Coconut Pineapple Salsa (GF, DF)

Roast Spatchcock | Hazelnuts | Sage | Pecorino | Burnt Butter (GF)

Malaysian Grilled Chicken Satay | Coriander & Lime (GF, DF)

Slow Cooked Confit Duck Leg | Cherry Sauce (GF, DF)

LAMB

Lamb, Saffron & Chickpea Tagine (GF, DF)

Parmesan Crusted Rack of Lamb | Snow Pea Sprouts

Slow Cooked Lamb Shoulder | Red Wine Jus | Sesame Dukkah (GF, DF)

Roast Lamb Rump | Mint Salsa Verde (GF, DF)

Chargrilled Lamb Backstrap | Pomegranate | Sumac Yoghurt (GF)

Moorish Lamb Skewers | Pickled Peppers | Herb Tahini (GF, DF)

PORK

BBQ Pork Scotch Fillet | Char Siu Sticky Sauce (DF)

Pork & Fennel Sausage | Spanish Piperade Peppers (GF, DF)

Roast Porchetta | Date & Herb Stuffing | Red Wine Jus (GF, DF)

Roasted Pork Tenderloin | Honey Garlic Sauce (GF, DF)

Chargrilled Pork Chops | Creamy Mustard Sauce (GF)

Pork & Fennel Meatballs | Pomodoro Sauce | Ricotta | Chilli Jam

SEAFOOD

Whole Salmon Fillet | Lemon Beurre Blanc | Micro Greens (GF)

Kerala-Style Prawn Curry | Coconut | Fried Curry Leaves (GF, DF)

Roasted Snapper Fillet | Pickled Fennel & Radish | Salsa Verde (GF, DF)

Paella stuffed Baby Squid | Arrabbiata Sauce | Shaved Fennel (GF, DF)

Roasted Cod Fillet | Tarragon | Walnuts | Beurre Noisette (GF)

Mixed Seafood & Mango Ceviche | Chipotle Chilli Mayo (GF, DF)

BEEF

Roast Beef Tenderloin | Truffle Butter | Red Wine Jus (GF)

Roast Beef Rump | Chimmichurri | Red Wine Jus (GF, DF)

12 hour Beef Brisket | House Made BBQ Sauce (GF, DF)

Slow Cooked Beef Cheeks | Pedro Ximenez Sauce (GF)

Massaman Beef curry | Mango Chutney | Papadums (GF)

French Beef Bourguignon | Mushrooms | Bacon | Baby Onions (GF)



Shared plates

Sides

HOT

- Steamed Rice (GF, VG)
- Truffle Potato Mash (GF, V)
- Charred Broccolini | Chillli Jam (GF, VG)
- Crispy Paprika & Rosemary Potatoes | Aioli (GF, V)
- Roasted Seasonal Vegetables | Salsa Verde (GF, VG)
- Harissa Honey Roasted Carrots | Pomegranate (GF, V)

Salads

COLD

- Baby Cos | Fennel | Spearmint | Green Goddess (GF, VG)
- Rocket | Pear | Blue Cheese | Candied Walnuts (GF)
- Persian Rice | Cranberry | Mint | Almonds (GF, DF)
- Tomato | Cucumber | Oregano | Kalamata Olives | Fetta (GF, V)
- Kipfler Potato Salad | Fresh Herbs | Mustard Mayo (GF, V)
- Quinoa / Kale / Roast Pumpkin / Charred Broccoli / Chickpeas (GF, VG)

Desserts

- Classic Tiramisu
- Labneh Pannacotta | Mango Salsa | Macadamia Crumbs (GF)
- Cheesecake | Biscoff Caramel | Saffron Apricots | Sorbet
- Eton Mess | Lemon Curd | Meringue | Strawberries & Cream (GF)
- Belgium Chocolate Mousse | Dulce Leche | Marscapone / Raspberries (GF)
- Coffee Granita | Chocolate Soil | Whipped Marscapone | Nutella (GF)
- Selection of Artisanal Cheese | Fresh Fruit & Nuts / Quince Paste | Premium Crackers

Add a 3 canapé package
to start for \$19.50 per person

Add a food station to your event



Food stations

Minimum order 20 people

Grazing Station \$25PP

Selection of artisanal cheese

Cold cut deli meats

House made dips

Chargrilled vegetables

Marinated olives

Mixed quiche

Chicken liver pate

Fresh fruit and nuts

Condiments & premium crackers

Cold meat station

Price on request

Ham on the bone

Slow roasted beef fillet MB2

Wood smoked ocean trout

Served with: Sourdough Rolls & Baguettes |
Cultured Butter | Sauces & Condiments

Add 3 Canape package
for \$19.50 per person

Mexican taco station \$40

A selection of gourmet taco fillings served with soft 6 inch street tortillas.

BBQ beef & chipotle chilli taco

Pulled chicken, tomato & chilli taco

Crispy pork belly & pineapple taco

Tempura flathead fish taco

Condiments include: Guacamole | green tomato salsa |
pico de Gallo | crumbled fetta | ranch slaw,
habanero hot sauce | pickled jalapeños | sour cream

Outdoor BBQ station \$40PP

A selection of beef & pork sausages

Portuguese-style BBQ chicken

Lemon & oregano chicken souvlaki

Lamb kofta kebab skewers

Kipfler potato salad, Greek salad

Condiments & sauces

Freshly baked baguettes & butter

Spanish Paella Station

Price on request

Choose from five types

Meat: Chicken | Spanish ham | chorizo

Seafood: Prawn | squid | clams | mussels

Combo: Chicken | pork | prawn | squid | mussels

Arroz negro: Black rice paella | calamari | prawns | clams

Vegetarian: Asparagus | peas | artichokes | wild mushrooms



Food stations

Minimum order 20 people

Dessert station \$45

A Beautifully Crafted Selection of Sweet Canapés

Chocolate Fountain | Marshmallows & Strawberries

Artisan Cakes & Tarts

Mixed Doughnuts

Freshly Cut Fruit & Berries

Chocolate Fountain \$385 Per Fountain

Serves 40 guests

Includes:

Commercial 4 Tier Chocolate Fountain

2.5kg of Milk or Dark Belgium Chocolate

1kg of Strawberries

500g of Marshmallows

Cocktail Napkins

Bamboo Skewers

Add 3 Canape package
for \$19.50 per person

Seafood Station

Price on request

A selection of freshly shucked Oysters XL | King Prawns | WA Lobster Tails Snapper| Jalapeño & Lime Ceviche | Beetroot Cured Salmon | Mixed Sashimi

Condiments & Sauces | Crusty Artisan Sourdough & Butter.

Kids Menu

\$9.50 per person

Cheeseburger & Chips

Chicken Nuggets & chips (DF)

Margherita pizzetta

Pasta



Formal sit down

Minumum 10 people

Includes bread rolls, cultured butter and petit fours
Alternate drop available at \$5 per person

Standard

Two Course \$75 per person

Premium

Three course \$95 per person

Add 3 Canapé package
to start at \$19.50 per person



Sit down

Entree

Heirloom Tomato, Goats Cheese & Basil Tart | tomato emulsion (V)

Seared Pepper Crusted Kingfish | Mango Chilli Salsa | Saffron Citrus Mayo (GF, DF)

Carpaccio of Beef | Shaved Asparagus | Croutons | Truffle Mayo | Pecorino

Seared Scallops | Cauliflower Puree | Black Pudding | Truffle (GF)

Beetroot Tartare | Whipped Goats Cheese | Egg Parmesan | Crostini (V)

Wagyu Beef Tartare | 62C Egg Yolk | Black Garlic Emulsion | Crostini

Spanner Crab Risotto | Saffron | Mascarpone | Fresh Peas (GF)

Zucchini Flowers Stuffed with Ricotta | Wild Honey | Bush Tomato Relish (GF, V)

Roast Quail | Butternut Puree | Radicchio | Raisin & Pine Nut Agrodolce (GF)

Prawn, Mango & Avocado Ceviche | Jalapeño & Lime Dressing (GF, DF)

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)

Main

Ricotta Dumplings | Mushrooms | Walnut Pesto | Crispy Enoki | Pecorino (V)

Roast Eggplant | Romesco | Herb Tahini | Fennel & Mint Slaw (VG)

Baby Snapper | Parsnip Puree | Grape Tomato | Baby Turnips | Brown Butter (GF)

Confit Salmon | Roast Fennel | Heirloom Tomato | Sea Banana | Salmon Roe (GF)

Crispy Skin Barramundi | Cherry Tomato | Potato Fondant | Cimi De Rapa | Olive Tapenade (GF)

Pan Roasted Chicken | Truffle Mash | Asparagus | Chicken Jus | Crispy Onion Rings

Beef Filet Mignon | Sweet Potato Mash | Cavolo Nero | Bordelaise Sauce | Sweet Potato Crisps (GF)

Roast Beef Eye Fillet | Dauphinoise Potato | Baby Vegetables | Saffron Mayo | Salsa Verde (GF)

Roast Lamb Rump | Baby Dutch Carrots | Fresh Peas | Sauce Soubise | Mint Jelly (GF)

Crispy Pork Belly | Chilli Caramel | Coconut Kaffir Rice | Bok Choy | Apple Slaw (GF, DF)

Desserts

Classic Tiramisu

Labneh Pannacotta | Mango Salsa | Macadamia Crumbs (GF)

Cheesecake | Biscoff Caramel | Saffron Apricots | Sorbet

Eton Mess | Lemon Curd | Meringue | Strawberries & Cream (GF)

Belgium Chocolate Mousse | Dulce Leche | Marscapone | Raspberries (GF)

Coffee Granita | Chocolate Soil | Whipped Marscapone | Nutella (GF)

Selection of Artisanal Cheese | Fresh Fruit & Nuts | Quince Paste | Premium Crackers

Add 3 Canape package
for \$19.50 per person



Staffing

Please chat to us about staffing requirement and pricing for your event.
Staffing is charged hourly at a minimum 4 hours.

WEEKDAY

Chef \$55 P/H

Waiter \$50 P/H

Bartender \$55 P/H

Cocktail Bartender \$60 P/H

SATURDAY

Chef \$65 P/H

Waiter \$60 P/H

Bartender \$65 P/H

Cocktail Bartender \$70 P/H

SUNDAY

Chef \$75 P/H

Waiter \$70 P/H

Bartender \$75 P/H

Cocktail Bartender \$80 P/H



Event styling

Our Event stylist will walk you through the whole process for your next special day. We have a wide variety of suppliers to choose from which will cover any item you may need to make your day one to remember.

Price Upon Request

Floral Arrangements

Menu Designs

Cakes | Cupcakes | Baked Goods

Balloons | Backdrops | Plinths

Tablecloths | Material Napkins

Styling & Decorating Entirety of Event



Equipment Hire

We offer a wide range of high-quality equipment to ensure your event runs smoothly. From elegant tableware and furniture to state-of-the-art kitchen tools and lighting, we have everything you need to create the perfect atmosphere for your special occasion. Let us provide the essentials so you can focus on enjoying the moment.

Inventory

Tables & Chairs

Glassware & Tableware

Cutlery & Linen

Serving Platters & Utensils

Bar Equipment & Refrigeration

Lighting & Décor

Outdoor & Marquee Essentials

Sound & AV Equipment

Heating & Cooling Solutions



Beverage menu

Wines

White Wine

Totata Sauvignon Blanc Marlborough
Shaw And Smith Sauvignon Blanc Adelaide Hills
Sticks Chardonnay Adelaide Hills
Rockbare Reisling Clare Valley Sa

Red Wine

Tar And Roses Shiraz Heathcote
Hesketh Cabernet Sauvignon Coonawarra
Cloud Street Pinot Noir Victoria

Rose

Alkoomi Grazing Collection Frankland River Wa
Rose Rameau D'or Rose Provence France

Sparkling Wine

Clover Hill Tasmanian Cuvee Tasmania
Bandini Prosecco Veneto Italy
Veuve Clicquot Champagne Nv France

Cocktail Package

\$60 Per Person

Choice Of 3 Cocktails :

Espresso Martini | Mojito | Margarita | Negroni |
Aperol Spritz | Classic Martini
(Sweet Or Dry) | Whisky Old Fashioned | Whisky
Sour | Plum Sour | Gin Fizz | Daquiri

Beer

Cascade Light | Corona | Peroni

Balter Xpa

Great Northern Mid

Cascade Premium Light

Non Alcoholic

Tea | Coffee

Cold Pressed Juices

Soft Drinks

Iced Teas



T'S & C'S

Cancellation Policy

- All cancellations or date changes made 14 days or less prior to the event will incur a 50% loss of the minimum spend.
- Cancellations made within 10 days of the event will result in a loss of all monies due as stated on your invoice.
- Cancellations must be confirmed in writing to The Catering Group.
- In the event of unforeseen circumstances, extreme weather, or accidents, The Catering Group reserves the right to cancel any booking and will refund any deposits made.

Payment Details & Terms to Confirm Your Booking

- A 50% deposit is required to secure your event date.
- Full payment is due 14 days prior to the event.
- Any additional costs incurred on the day of the event must be settled on the day.
- 7 days' notice is required for any dietary requirements. No changes to the menu will be accepted within 7 days of the event.
- 7 days' notice is required for final numbers. If there is a decrease in numbers, the final cost will remain as per the original booking.
- Payments made by credit card will incur a 1.75% surcharge through Stripe Gateway. AMEX is not accepted.

Setup & Suppliers

- Suppliers (flowers, decorations, furniture) can deliver on the morning of the event.
- Any fees or costs associated with outsourced suppliers/contractors must be fully paid within 14 days of the event.
- Off-site suppliers/contractors must have their items collected by the end of the event unless otherwise confirmed in writing.

Third Party Services

- The Catering Group holds public liability insurance.
- All third-party services must provide public liability documentation within 14 days of the event.
- Any harm or damage to guests or workers caused by external suppliers, equipment, styling, décor, furniture, or goods will be covered by The Catering Group.

Gratuity

- Gratuities are discretionary and are always appreciated by The Catering Group.

Allergies

- Please advise us of any food allergies when confirming final numbers.
- While our chefs and kitchen staff will make every effort to accommodate dietary needs, we cannot guarantee complete avoidance of cross-contamination, as our kitchen uses a wide variety of ingredients daily.



CONTACT US

Brigitte Dalziell

Function & Events Manager

Phone: (02) 8530 1668

*Select Iluka on Baywater Events

Email: brigitte@thecateringgroup.com.au

3/48 Baywater Drive, Wentworth Point, 2127

