

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

Minimum Order 25 People

Vegetarian \$5.50 each

Pecorino, Truffle & Taleggio Tartlet

Bruschetta Tart, Whipped Fetta, Balsamic

Gorgonzola Cream & Walnut Cone, Torched Pear

Tofu & Mushroom Rice Paper Roll, Peanut Dipping Sauce **(GF, VG)**

Haloumi, Mint & Semi Dried Tomato Parcel

Vegetable Spring Roll, Sweet Chilli Sauce **(VG)**

Wild Mushroom Arancini, Parmesan, Truffle Mayo **(GF)**

4 Cheese Arancini, Parmesan, Tomato Relish **(GF)**

Spicy Vegetable Samosa, Mango Chutney **(VG)**

Vegetable Gyoza Dumpling, Miso Mayo, Black Vinegar

Poultry \$6.50

Roast Duck Pancake, Hoisin Sauce **(DF)**

Lemongrass Chicken Rice Paper Roll, Peanut Dipping Sauce **(GF)**

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

Smoked Chicken & Cheese Croquette, Bush Tomato Relish

Chicken, Leek & Mushroom pie, Tomato Relish

Smoked Chipotle Chicken Tacos, Fetta & Pico De Gallo

Grilled Tandoori Chicken Skewers, Raita Yoghurt Dip **(GF)**

Lemon & Oregano Chicken Souvlaki, Thousand Island Dip **(GF)**

Korean-Fried Chicken Bao, Pickled Slaw, Sweet & Sticky Sauce

Southern Fried Chicken Slider, Cheese, Ranch Mayo, Hot Sauce

Seafood \$7

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

Large Fresh King Prawns, Saffron Citrus Mayo **(GF)**

Smoked Salmon & Dill Mousse Tartlet, Salmon Roe

Sashimi Kingfish Rice Paper Roll, Peanut Dipping Sauce **(GF)**

Salmon Tartare, Avocado Mousse, Finger Lime, Tapioca Cracker **(GF)**

Seared Tuna Tataki, Wasabi Avocado, Teriyaki & Yuzu Mayo **(GF)**

Barramundi Spring Roll, Caper & Dill Mayo Dip

Tempura Flathead Taco, Guacamole, Creme Fraiche

Prawn & Chive Paella Arancini, Cocktail Sauce

Seared Scallops, Lemon Butter, Sweet Chilli & Finger Lime **(GF)**

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)



CANAPES

Meat \$7

Wagyu Beef Tartlet, Paremisan & Truffle Mayo

Yorkshire Pudding, Rare Roast Beef, Onion Jam, Horseradish Cream

Pulled Pork Slider, Cheese, BBQ & Ranch Sauce

Crispy Pork Belly Bao Bun, Asian Slaw, Chilli Jam

Grilled Thai Curry Beef Skewer, Coconut Satay

Chargrilled Lamb Kofta Skewer, Coconut & Lime Dip **(GF)**

BBQ Lamb Skewer, Pomegranate Yoghurt Dip **(GF)**

Classic Cheeseburger, Onion, Pickles, American Mustard & Ketchup

Pork & Fennel Sausage Roll, Chilli Jam

Beef & Red Wine Pie, Tomato Relish

Mini Meals \$13PP

Classic Fish and Chips, Tartare Sauce

Fancy Steal & Red Wine Jus, Truffle Mash **(GF)**

Korean Fried Chicken, Sticky Gochujang Sauce **(GF)**

Australian Lobster & Prawn Roll, Celery, Lettuce & Lemon Mayo

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

Ricotta Gnocchi, Wild Mushrooms, Burnt Butter, Pecorino & Sage **(V)**

Eggplant & Potato Curry, Basmati Rice, Mango Chutney & Papadums **(GF, VG)**

Grilled Double Smoked French Ham & Fontina Cheese Toastie

Sweet canapes \$5

Macarons **(GF)**

Caramel Latte Tart

Mixed Gelato Ice-Cream Cones

Passionfruit Meringue Tart

Lime & Pistachio Cheesecake

Indulgent Chocolate Brownie **(GF)**

Yoghurt & Lemon Pannacotta **(GF)**

Chocolate Mousse Waffle Basket

Antipasto Platter \$18pp

Minimum Order 20 People

Selection of 3 Types of Artisanal Cheese

3 Types of Premium Smallgoods

House-made Dips

Condiments & Fresh Fruit

Marinated Olives & Vegetables

Gourmet Crackers

Cheese Platter \$14PP

Minimum Order 20 People

Selection of 4 Types of Artisanal Cheese

Condiments

Fresh Fruit & Nuts

Gourmet Crackers

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)



Share plates

Minimum Order 20 PAX

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

Standard Package \$70 per person

Option 1 :

2 Mains, 2 Sides, 2 Dessert

Option 2 :

2 Entree, 2 Mains, 2 Sides

Premium Package \$90 per person

2 Entree, 2 Mains, 2 Sides & 2 Dessert

Buffet

Buffet package \$75 per person

Choice of 2 Mains, 3 Sides & 2 Dessert

Entrees not Available for Buffet Package

Add a 3 Canapé package to start : \$19 per person



Shared plates

Entree

Heirloom Tomato, Basil & Chevre Goats Cheese Tart **(V)**

Smoked Chicken, Pistachio & Leek Terine, Quince Aioli, Crostini

Beef Carpaccio, Gorgonzola, Walnut, Raddichio & Truffle Mayo **(GF)**

Teriyaki Tuna Tartare, Avocado Mousse, Yuzu Mayo, Tapioca Cracker **(GF)**

Chargrilled King Prawns, Tomato & Mango Salsa, Jalapeno & Lime **(GF)**

Zucchini Flowers stuffed with 3 Cheeses, Bush Tomato Relish **(V)**

Roast Duck Breast, Hazelnut, Vincotto & Beetroot Relish, Charred Witlof **(GF)**

Pan Seared Scallops, Parsnip Puree, Strawberry & Tomato Sauce Vierge

Main

VEGETARIAN

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

Moroccan Vegetable Tagine, Crispy Chickpeas & Sumac Yoghurt **(GF)**

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)**

POULTRY

Roast Oregano & Paprika Chicken, Salsa Verde **(GF)**

Thai Green Chicken Curry, Baby Eggplant & Basil **(GF)**

Caribbean Jerk Chicken, Coconut Pineapple Salsa **(GF)**

Roast Spatchcock, Hazelnuts, Sage, Pecorino & Burnt Butter **(GF)**

Malaysian Grilled Chicken Satay, Coriander & Lime

LAMB

Lamb, Saffron & Chickpea Tagine **(GF)**

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

Roast Lamb Rump, Mint Salsa Verde **(GF)**

Chargrilled Lamb Backstrap, Pomegranate, Sumac Yoghurt **(GF)**

Moorish Lamb Skewers, Pickled Peppers, Herb Tahini **(GF)**

PORK

BBQ Pork Scotch Fillet, Char Siu Sticky Sauce **(DF)**

Pork & Fennel Sausage, Eggplant and Celery Caponata **(GF)**

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

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

Chargrilled Pork Tenderloins, Honey Garlic 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)**

Humpty Doo Barramundi, Tomato, Oregano & Olive Puttanesca **(GF)**

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

Paella stuffed Baby Squid, Tomato & Chilli Arrabbiata Sauce **(GF)**

BEEF

Roast Beef Tenderloin, Truffle Butter, Red Wine Jus **(GF)**

Chargrilled Beef Flank, Chimmichurri, Red Wine Jus **(GF)**

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

Massaman Beef curry, Mango Chutney, Papadums **(GF)**

French Beef Bourguignon, Mushrooms, Bacon, Baby Onions **(GF)**

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)



Shared plates

Sides

HOT

Steamed Rice **(GF, VG)**

Truffle Potato Mash **(GF, V)**

Charred Broccolini, Chilli 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 Salad **(GF, VG)**

Rocket, Pear, Blue Cheese & Walnut Salad **(GF, V)**

Persian Rice, Cranberry & Almond Salad **(GF, V)**

Tomato, Cucumber, Kalamata Olives & Fetta Salad **(GF, V)**

Kipfler Potato Salad | Fresh Herbs | Mustard Mayo **(GF, V)**

Kipfler Potato & Fresh Herb Salad **(GF, V)**

Quinoa, Kale & Roast Pumpkin Salad **(GF, VG)**

Desserts

Classic Italian Tiramisu

Eton Mess, Citrus Curd, Strawberries & Cream **(GF)**

Biscoff Cheesecake, Saffron & Orange, Passionfruit Gelato

Yoghurt Pannacotta, Mango Salsa, Pistachio Crumbs **(GF)**

Semolina Coconut Trifle, Sour Cherry Jam, White Chocolate Sherbert

Belgium Chocolate Cremeux, Dulce Leche, Marscapone & Raspberries **(GF)**

Selection of Artisanal Cheese, Fresh Fruit & Nuts, Condiments, Gourmet Crackers

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

Add a food station to your event



Food stations

Grazing Station \$20PP

Minimum Order 40 People

Selection of Artisanal Cheese
Premium Smallgoods
House Made Dips
Condiments
Mixed Quiche
Chicken Liver Pate
Fresh Fruit and Nuts
Vegetable Crudités & Olives
Gourmet Crackers, Sourdough Rolls
& Baguettes

Cold Meat/ Fish Station

PRICE ON REQUEST

Minimum Order 20 People

Ham On The Bone
Wood Smoked Ocean Trout
Slow Roasted Beef Fillet MB2

Served with: Sourdough Rolls & Baguettes, whipped butter, condiments & spreads

Add 3 Canape package
for \$19.50 per person

Mexican taco station \$40

Minimum Order 20 People

Selection of gourmet taco fillings served with soft 6 inch street tortillas

Pulled Beef Brisket Taco
Smoky Chipotle Chicken Taco
BBQ Pork & Pineapple Taco
Tempura Flathead Fish Taco

Condiments include: Guacamole, Green Tomato Salsa, Pico Ge Gallo, Crumbled Fetta, Ranch Slaw, Habanero Hot Sauce, Pickled Jalapeños & Sour Cream

Outdoor BBQ station \$35PP

Minimum Order 20 People

Lamb Kofta Skewers
Chicken, Lemon & Oregano Souvlaki
A Selection of Beef & Pork Sausages
Portuguese-style BBQ Chicken
Condiments & Sauces
Potato salad & Greek salad
Freshly Baked Sourdough, Baguettes & Whipped Butter

Paella Station

Minimum Order 40 People

Meat | Seafood | Combo: \$25pp
Vegetarian: \$20pp

Meat: Chicken, Spanish ham, chorizo
Seafood: Prawn, squid, clams, mussels
Combo: Chicken, pork, prawn, squid, mussels
Vegetarian: Asparagus, Peas, Artichokes, Wild Mushrooms



Food stations

Dessert station \$40

Minimum Order 30 People

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

Caters For 40 People

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

Minimum Order 20 People
A Selection of Freshly Shucked Oysters
XL King Prawns
WA Lobster Tails
Snapper, Jalapeño & Lime Ceviche,
Beetroot cured Salmon
Mixed Sashimi
Condiments & Sauces
Crust Artisan Sourdough & Butter

Kids Menu

\$9.50 per person

Hot dog
Fish & chips **DF**
Chicken nuggets & chips
Ham & cheese sandwich
Margherita pizzezza
Hawaiian pizzezza



Formal sit down

Minimum 15 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, Basil & Chevre Goats Cheese Tart **(V)**

Smoked Chicken, Pistachio & Leek Terrine, Quince Aioli, Crostini

Beef Carpaccio, Gorgonzola, Walnut, Radicchi & Truffle Mayo **(GF)**

Teriyaki Tuna Tartare, Avocado Mousse, Yuzu Mayo, Tapioca Cracker **(GF)**

Chargrilled King Prawns, Tomato & Mango Salsa, Jalapeno & Lime **(GF)**

Zucchini Flowers Stuffed with 3 Cheeses, Bush Tomato Relish & Wild Honey **(V)**

Roast Duck Breast, Hazelnut, Vincotto & Beetroot Relish, Charred Witlof **(GF)**

Pan Seared Scallops, Parsnip Puree, Strawberry & Tomato Sauce Vierge **(GF)**

VEGETARIAN - (V)

VEGAN - (VG)

GLUTEN FREE - (GF)

Main

Pumpkin, Sage & Goats Cheese Ravioli, Walnut, Pecorino & Truffle Brown Butter **(V)**

Crispy Skin Salmon, Herb Cous Cous, Cucumber & Chilli, Tahini Yoghurt & Spiced Chickpeas

Humpty Doo Barramundi, Kipfler Potato, Charred Fennel, Heirloom Tomato & Basil Pistou **(GF)**

Pan Seared Barramundi, Coconut Laksa, BBQ Greens, Forbidden Rice, Peanut Brittle **(GF)**

Roast Chicken Supreme, Truffle Mash, Asparagus, Crispy Onion Rings & Chicken Jus

Chicken Breast Stuffed with Gorgonzola & Semi Dried Tomato, Broccolini & Barley Pilaf

Roast Beef Eye Fillet, Polenta Chips, Micro Greens, Goodness Sauce, Bordelaise Sauce **(GF)**

Beef Filet Mignon, Pressed Potato, Confit Leek, Watercress, Horseradish Emulsion, Jus **(GF)**

Slow Roasted Lamb Rump, Celeriac Remoulade, Heirloom Carrots, Mojo Verde, Mint Jelly **(GF)**

Chargrilled Lamb Fillet, Butternut Squash, Forest Mushrooms, Baby Peas, Sherry

Desserts

Classic Italian Tiramisu

Eton Mess, Citrus Curd, Strawberries & Cream **(GF)**

Biscoff Cheesecake, Saffron & Orange, Passionfruit Gelato

Yoghurt Pannacotta, Mango Salsa, Pistachio Crumbs **(GF)**

Semolina Coconut Trifle, Sour Cherry Jam, White Chocolate Sherbert

Belgium Chocolate Cremeux, Dulce Leche, Marscapone & Raspberries **(GF)**

Selection of Artisanal Cheese, Fresh Fruit & Nuts, Condiments, Gourmet 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, 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.
- Please note that pricing for staffing and products may be subject to change for bookings made well in advance.

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.

Gratuities

- 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

