



ILUKA

FUNCTIONS AND EVENTS

CORPORATE - WEDDINGS - ENGAGEMENTS - CELEBRATIONS

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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

Vegetable Spring Roll | Sweet Chilli Sauce

Bruschetta Tart | Whipped Fetta | Balsamic Gel

Ricotta | Smashed Pea | Pecorino | Sourdough Crostini

Gorgonzola Cream | Walnut Tart | Torched Pear | Wild Honey

Vietnamese Tofu | Mushroom Rice Paper Roll | Peanut dipping Sauce (GF, VG)

Korean Mushroom | Kimchi Pancake | Miso Mayo (VG)

Wild Mushroom Arancini | Parmesan | Truffle Mayo (GF)

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

Three Cheese Aranchini | Parmesan | Spicy Tomato Relish (GF)

Halloumi | Mint | Semi Dried Tomato Parcel | Tomato Emulsion

Cauliflower Popcorn | Green Tahini | Sesame Dukkah (GF, VG)

Vegetable Gyoza | Black Sesame Mayo | Teriyaki Dressing

Tempura Zucchini Flowers Stuffed with Whipped Fetta | Bush Tomato Relish

Our ingredients may change due to seasonality and availability.

Poultry \$6.60

Roast Duck Pancake | Hoisin Sauce

Chicken | Walnut | Celery Finger Sandwich

Chicken Liver Pate Tartlet | Onion Jam | Mandarin

Chicken | Shiitake San Choy Bow | Chilli Angel Hair (GF)

Duck | Pomegranate Tart | Burnt Apple | Creme Fraiche

Creamy Chicken | Leek Pie

Grilled Thai Curry Chicken Skewers | Coconut Satay (GF)

Chicken | Mushroom Gyoza | Kim Chi | Miso Mayo

Korean Fried Chicken Bao | Pickled Slaw | Sticky Gochujang Sauce

Cantonese Chicken Dumpling | Fish Caviar | Lemon Grass Dressing

Lemon | Oregano Chicken Souvlaki | Tzatziki Yoghurt (GF)

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

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

Seafood \$7.15

Large Fresh King Prawns | Saffron Citrus Mayo (GF)

Freshly Shucked Oysters | Pink Peppercorn | Raspberry Mignonette (GF)

Baby Snapper Ceviche | Avocado Cream | Native Finger Lime

Salmon Gravalax Blini | Dill Creme Fraiche | Flying Fish Roe

Prawn | Avocado | Mango Tacquito | Spicy Mayo

Smoked Salmon | Cucumber | Dill Cream Finger Sandwich

Vietnamese Sashimi Kingfish Rice Paper Roll | Peanut Dipping Sauce (GF)

Vietnamese Prawn | Mango Rice Paper Roll | Peanut Dipping Sauce (GF)

Tuna Tataki | Wasabi Avocado Mousse | Ponzu Mayo | Teriyaki Sauce (GF)

Barramundi Spring Roll | Caper Dill Mayo Dip

Thai Style Marinated Prawns | Chilli Shallot Salt (GF)

Tempura Flathead Taquito | Guacamole | Creme Fraiche

Seared Scallops | Cauliflower Puree | Olive Crumbs | Truffle Oil (GF)



CANAPES

Meat \$7.15 each

Steak Tartare | Parmesan Tart | Avruga Caviar

Wagyu Bresaola | Truffle Aioli | Pickled Egg | Pecorino | Crostini

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

Beef | Red Wine Pie | Tomato Relish

Pork | Fennel Sausage Roll | Chilli Jam

Beef Yakitori Skewers | Sesame Glaze (GF)

Crispy Pork Belly | Quince Aioli | Pickled Apples (GF)

Moorish Lamb Souvlaki | Tzatziki Yoghurt (GF)

Steamed Lotus Bun | Crispy Char-Siu Pork | Coriander

Chargrilled Lamb Kofta Skewers | Mint Raita Sauce (GF)

Spanish Ham | Manchego Croquettes | Smoked Paprika Aioli

Pulled BBQ Pork Slider | Argentinian Slaw | Ranch Dressing

Barbacoa Beef Taquito | Charred Corn | Green Tomato Salsa | Fetta (GF)

Classic Cheeseburger | House Pickles | American Mustard | Tomato Sauce

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

Grazing Board \$22PP

Selection of Artisanal Cheese | Cold Deli Meats | House-Made Dips | Spanish Olives | Fresh Fruit | Nuts | Condiments | Premium Crackers

Cheese board \$22PP

Selection of Artisanal Cheese | House-Made Dips | Condiments | Premium Crackers



SHARE PLATES

(All options include Bread Rolls & Butter)

Standard Package \$70PP

Option 1 :

Two Entree, Two Mains, Two Sides

Option 2 :

Two Mains, Two Sides One Dessert

Premium Package \$90PP

Two Entrees, Two Mains, Two Sides, One Dessert

Add on:

3 Chef selected Canapes \$18pp



SHARE PLATES

Entree

Burrata | Burnt Apple | Fresh Peach | Fennel | Davidson Plum (GF, V)

Beetroot Tartare | Whipped Goats Chevre | Crisp Bread (V)

Kingfish Crudo | Mango Chilli Salsa | Avocado Citrus Dressing (GF)

Carpaccio Beef | Capers | Croutons | Pecorino | Truffle Mayo

Chicken | Pistachio | Leek Terrine | Quince Aioli | Sourdough Crostini

Tuna Tartare | Avocado Mousse | Caviar | Teriyaki Dressing | Prawn Cracker (GF)

Salt N Pepper Squid | Lemon Aioli | Plum Powder

Zucchini Flowers Stuffed with Whipped Fetta | Bush Tomato Relish (V)

Torched Scallops | Wagyu Beef Fat | Blackberry Ponzu Dressing (GF)

Grilled Yamba Prawns | Lemon Custard | Finger Lime | Chilli Dressing (GF)

Miso Glazed Eggplant | Sesame | Tomato Emulsion | Chilli Angel Hair (GF, VG)

Main

VEGETARIAN

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

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

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

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

Miso Glazed Eggplant | Ancient Grains | Yoghurt Dressing

POULTRY

Smoked Paprika | Oregano Whole Roasted Chicken (GF)

Caribbean Jerk Chicken | Coconut Pineapple Salsa (GF)

Slow Cooked Chicken | Saffron | Almond | Sherry Sauce (GF)

Roasted Quail | Sweetcorn Puree | Burnt Butter | Sage | Pinenuts (GF)

Char Grilled Chicken Shawarma | Tahini Garlic Sauce (GF)

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

Main

MEAT

Asian Crispy Pork Belly | Char-Siu Sticky Sauce (GF)

Roast Porchetta | Date | Herb Stuffing | Jus (GF)

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

Slow Cooked Lamb Shoulder | Pumpkin Puree | Sesame Dukkah (GF)

Slow Roasted Beef Rump | Argentinian Salsa | Criolla | Aioli (GF)

Roasted Beef Tenderloin | Miso Butter | Jus (GF)

12 Houe Beef Brisket | House-Made BBQ Sauce (GF)

Chargrilled Lamb Backstrap | Lemon Yoghurt | Crispy Potato Skins

SEAFOOD

Baked Cod Fish | Pine Nuts | Lemon | Tahini (GF)

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

Roasted Snapper Fillet | Pickled Fennel | Radish | Salsa Cerve (GF)

Paella Stuffed Baby Squid | Arrabbiata Sauce | Shaved Fennel (GF)

Pan Roasted Mulloway | Cauliflower Puree | Burnt Butter | Capers (GF)



SHARE PLATES

Sides

HOT

Steamed Coconut Rice (GF, VG)

Truffle Potato Mash (GF, V)

Chargrilled Broccolini | Chilli Jam (GF, V)

Rosemary | Paprika Roasted Potatoes | Aioli (GF, V)

Roasted Seasonal Vegetables | Mint Salsa Verde (GF, VG)

Harissa Roasted Carrots | Honey | Pomegranate (GF, V)

COLD

Baby Potato | Sweetcorn | Pea Salad (GF, V)

Quinoa | Kale | Roast Pumpkin Salad (GF, VG)

Heirloom Tomato Salad | Olive Crumbs | Fetta (GF, V)

Baby Cos | Radish | Fennel Salad | Green Goddess (GF, VG)

Red Cabbage | Pine Nuts | Raisins | Pecorino Salad (GF, V)

Tuscan Veggie Pasta Salad | Kale Pesto | Bocconcini (V)

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

Desserts

Classic Tiramisu

Chocolate Mud Cake | Coconut Ice Cream (GF, VG)

Labneh Pannacotta | Pistachio Crumbs | Mango Salsa (GF)

Baked Ricotta Cheesecake | Saffron Apricot Sauce

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

Belgium Chocolate | Caramel Trifle | Raspberries (GF)

Selection of Artisanal Cheese | Premium Crackers | Condiments | Fruit | Nuts

Chef Selection of Mini Desserts (2 Per person)

Add a 3 Canapé Package To Start : \$18PP



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 \$65P/H

Waiter \$55 P/H

Bartender \$60 P/H

Cocktail Bartender \$65 P/H

SUNDAY

Chef \$75 P/H

Waiter \$65 P/H

Bartender \$70 P/H

Cocktail Bartender \$75 P/H



EVENT ORGANIZING, STYLING & DECORATING

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

Wedding Boards

Cakes | Cupcakes | Baked Goods

Balloons | Backdrops | Plinths

Tablecloths | Material Napkins

Styling & Decorating Entirety of Event



BEVERAGE MENU

Wines

WHITE WINE

TOTATA SAUVIGNON BLANC MARLBOROUGH
SHAW AND SMITH SAUVIGNON BLANC ADELAIDE HILLS
STICKS CHARDONNAY ADELAIDE HILLS
ROCKBARE REI SLING 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 CUVÉE TASMANIA
BANDINI PROSECCO VENETO ITALY
VEUVE CLICQUOT CHAMPAGNE NV FRANCE

Cocktail Package

\$60 PER PERSON

CHOICE OF 3 COCKTAILS

ESPRESO MARTINI | MOJITO | MARGARITA |
NEGRONI | APEROL SPRITZ |

CLASSIC MARTINI (SWEET OR DRY) | WHISKY
OLD FASHIONED | WHISKY SOUR | PLUM SOUR (S
SIGNATURE) | GIN

FIZZ | DAQUIRI

Beer

CASCADE LIGHT | CORONA | PERONI
BALTER XPA

GREAT NORTHERN MID

Non Alcoholic

TEA | COFFEE

COLD PRESSED JUICES

SOFT DRINKS

ICED TEAS



T'S & C'S

Cancellation Policy

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

Payment Details & Terms to Confirm Your Booking

The Catering Group requires a 50% deposit to secure your event date. Full payment is needed to be paid 14 days prior to your event. Any additional costs incurred on the date of the event must be settled on the day. The Catering Group also requires 7 day's notice for any dietary requirements. additionally no menu changes within 7 days of event. The Catering Group requires 7 days notice of final numbers or any change in numbers, if there are a decrease in numbers final cost will remain. Any payment made by credit card incurs 1.75% surcharge through STRIPE GATEWAY. AMEX is not accepted.

Setup & Suppliers

Suppliers can deliver flowers, decorations, furniture the morning of the event. Any fee or cost associated with outsourced supplier / contractor requires full payment within 14 days of your event. Any off site suppliers/ contractors must have items collected by end of the event unless confirmed in writing otherwise.

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. Harm or damage to guests or workers caused by external supplier, equipment, styling, décor, furniture or goods are covered by The Catering Group

Gratuity

Gratuities are discretionary and are appreciated by The Catering Group.

Allergies

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.



CONTACT US

Brigitte Dalziell

Function & Events Manager

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*Select Iluka on Baywater Events

Email: brigitte@thecateringgroup.com.au

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