



Wattlebanks

— CATERING —

Offsite Functions & Events
Services Information
& Sample Menus



Thank you for your enquiry with Wattlebanks Catering for your upcoming function.

Let the experienced team at Wattlebanks bring your guests a restaurant-quality dining experience at one of the many amazing locations throughout Tasmania. We provide tailored catering to suit every client with an emphasis on fresh, high quality local Tasmanian produce.

Our purpose-built vans mean we can cater for functions and events at remote locations, or we can use your venue's facilities to deliver your guests a memorable dining experience.

Please find attached our function sample menus for your review. However please note that we will work closely with you to tailor a menu that suits your style, to ensure you are comfortable and happy with the menu your guests will enjoy.

Our menu prices include:

- All Chefs and Waitstaff to look after food service
- Catering equipment, platters and serving utensils
- GST

All menu pricing is based on a minimum of 30 guests.

When working on your menu choice please note that should any of your guests have a special dietary requirement please let us know their name and their requirement and our Chefs will cater for them.

For children attending functions, we give you the option to offer the same chosen menu or the same canapes and desserts but individual serves of either Fish & Chips or Chicken Nuggets and Chips as mains. A decision on which is your preferred option is required one week prior to the function.

Children's menu prices are:

- Ages 0 – 3 Free of charge
- Ages 4 – 13 \$15.00 per child
- Aged 14 & above Full menu price

Our wedding and functions coordinator is able to arrange the hire of any items you require for your event including tables, chairs, cutlery, crockery and glassware. These items are hired through Salters www.salters.com.au The items would be ordered after consultation with yourself on requirements and the cost of these items would be on charged with our final invoice.

If it suits your style of function, Wattlebanks Catering have a range of sugar cane pulp disposable plates and bowls and disposable cutlery that can be provided free of charge. This is most commonly used and popular for stand-up style functions.



For functions located over 30 minutes drive from Richmond, a transport fee for our van will be charged:

- 30 minutes to 1 hours travel distance from Richmond charged at \$100.00 including GST
- 1 - 2 hours travel distance charged at \$200.00 including GST
- Over 2 hours travel distance to be quoted at enquiry stage

With regards to power access, we need a 1 x 15-amp power supply if that is available at your chosen venue, alternatively we do have a convertor that can plug into a standard 10amp power supply.

To confirm a booking, a 20% non-refundable deposit is required within fourteen (14) days of written confirmation. Final attendance numbers and full payment is required seven (7) days prior to your wedding date.

Having considerable experience in the Tasmanian hospitality industry and offsite catering, we have built close business relationships with several local wedding and offsite event suppliers. If you require any advice, we would be happy to help and put you in touch with any of our contacts.

If you would like to discuss our services and the information provided to you or to confirm a booking, please do not hesitate to contact me.

Kind regards

Katrina Williams
Business Owner &
Wedding and Functions Coordinator

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Wattlebanks Catering
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1 Charles Street ORFORD TAS 7190



Wattlebanks

— C A T E R I N G —

Function Sample Menu
Cocktail Style/Stand Up Reception
Option 1
\$75.00 per person

Tasmanian Charcuterie Platter

A selection of local Tasmanian hard and soft cheeses and cured meats
fresh and dried fruits, quince paste, dips and crisp breads

Canapes – Tray service to guests

Salt and Pepper Calamari
calamari spicy coated and served
with lime pepper seasoning

Lamb Meatballs
cumin and thyme infused lamb
with tzatziki dipping sauce

Chicken Skewers
satay marinated chicken
with crushed cashews and coriander

Pork Belly
twice cooked master stock braised Pork Belly
served with an Asian dressing

Baked Harissa Sweet Potato and Onion Tarts
with goat's curd

Leek and Three Cheese Arancini
accompanied with paprika mayonnaise

Dessert

Lemon Tarts



Wattlebanks

— C A T E R I N G —

Function Sample Menu
Cocktail Style/Stand Up Reception
Option 2
\$85.00 per person

Canapes – Tray service to guests

Salt and Pepper Calamari
calamari spicy coated and served
with lime pepper seasoning

Pork Belly
twice cooked master stock braised Pork Belly
served with an Asian dressing

Beef Meatballs
with smokey BBQ sauce

Leek and Three Cheese Arancini
accompanied with a paprika mayonnaise

Small Mains/Tasting Plates – Tray service to guests
(each guest is offered each of the 3 mains)

Fish and Chips
panko crumbed Tasmanian white fish and crispy chips
served with tartare, lemon and lime pepper seasoning

Braised Tasmanian Lamb
with rosemary, thyme and bay served
with herbed potatoes, beetroot relish and tzatziki

Marinated Grilled Chicken
marinated with oregano, lemon and thyme
with rocket and parmesan salad

Desserts – Tray service to guests

Cherry Ripe Brownies



— C A T E R I N G —

Function Sample Menu
Adaptable Food Service Style Reception
Option 3
\$95.00 per person

Canapes – tray service to guests

Tasmanian Fish Goujons
with dill tartare and lemon

Beef Meatballs
with smokey BBQ sauce

Baked Harissa Sweet Potato and Onion Tarts
with goat's curd

Leek and Cheese Arancini
accompanied with a paprika mayonnaise

Mains – can be served as tasting plates with tray service to
guests/placed on share plates onto guest dining tables
or placed on a grazing buffet

Braised Tasmanian Lamb
dressed with salsa verde served with
crispy roasted potatoes, rosemary, sea salt and garlic aioli

Moroccan Spiced BBQ Chicken Breast
marinated in Moroccan spices with fresh lemon and sumac yoghurt
with a pearl cous cous salad with tomatoes, cucumber, capsicum and
parsley

Slow Roasted BBQ Pork Shoulder
with quinoa and roasted pumpkin salad

Desserts – can be served as tasting plates with tray service to
guests/placed on share plates onto guest dining tables
or placed on a grazing buffet

Vanilla Panna Cotta
with berry coulis



Function Sample Menu
Adaptable Food Service Style Reception
Option 4
\$105.00 per person

Tasmanian Charcuterie Platter

A selection of local Tasmanian hard and soft cheeses, cured meats
fresh and dried fruits, quince paste, dips and crisp breads

Canapes

Tasmanian Oysters

Served natural and with gin pickled cucumber and lime

Lamb Meatballs

cumin and thyme infused lamb with tzatziki dipping sauce

Chicken Skewers

satay marinated chicken with crushed cashews and coriander

Leek and Cheese Arancini

accompanied with a paprika mayonnaise

Mains – can be served as tasting plates with tray service to
guests/placed on share plates onto guest dining tables
or placed on a grazing buffet

Tasmanian Salmon

marinated with pepper berry and olive oil
served with a Saffron infused brown rice, sweet potato, pistachios,
cranberries, pea sprouts, feta and lemon myrtle dressing

Slow Roasted BBQ Pork Shoulder

with crispy roasted potatoes, rosemary, sea salt and garlic aioli

Grass-Fed South-East Beef Cheeks

slow roasted in dark ale and served with potato puree,
salsa verde and dressed leaves

Desserts – can be served as tasting plates with tray service to
guests/placed on share plates onto guest dining tables
or placed on a grazing buffet

Vanilla Panna Cotta
with berry coulis

Lemon Tarts





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