

MICHELS



Event Catering & Event Management
Creating memorable event experiences.

2023 WEDDING PACKAGES
AS AT JANUARY 2023

MICHELSCATERINGANDEVENTS.COM.AU



For us... it's about creating
unique wedding
experiences for you!

We deliver unique, fantastic, and delicious
weddings for you!



WEDDING CATERING

Made easy

Our philosophy is to create menus for our clients using sustainable, locally produced, seasonal food. It's about creating restaurant quality food in the catering space that doesn't just taste incredible but is presented beautifully

We appreciate that every wedding is unique which is why we work with our couples to tailor packages just for them.

Being a part of your special day is a privilege we take seriously. We can take care of anything and everything you need OR we can just help you with your catering. The choice is yours.

Our team has been creating unique, fantastic, and delicious licensed events in the North for over 10 years.

COCKTAIL RECEPTION

COCKTAIL PACKAGE

Your selection of the following from our seasonal cocktail menu

- 8 Canapes
- 2 Three bite canapes (substantial)
- 2 mini meals
- Your wedding cake served cocktail style

INCLUDES CHEFS, WAITERS, COOKING EQUIPMENT, NAPKINS AND ALL SERVING PLATTERS

ADD ONS

- Cheese and Chocolate Station
- Canapes
- Substantial Canapes
- Mini Meals
- **CHOCOLATE FOUNTAIN (chocolate fountain hire + chocolate of your choice)** confectioneries and desserts

THE COCKTAIL EXPERIENCE

Minimum 50 guests or POA

Get creative with a cocktail Style Reception and choose a variety of roving canapes to compliment your budget and style.

- Charcuterie grazing station on arrival.
- Choice of 6 roving canapés from our hot and cold seasonal menu
- Choice of a roving mini meal for a standing entrée, from our seasonal menu

INCLUDES CHEFS, WAITERS, COOKING EQUIPMENT, NAPKINS AND ALL SERVING PLATTERS

ADD ONS

- Cheese and Chocolate Station
- Canapes
- Substantial Canapes
- Mini Meals
- **CHOCOLATE FOUNTAIN (chocolate fountain hire + chocolate of your choice)** confectioneries and desserts

Tailored Packages are available by request.

Let us help you create lasting memories and a one-of-a-kind wedding day!





Hi Loretta and the Michels team.

A very big thank you for making our special day so amazing and memorable. Damian, myself and all the guests were absolutely blown away by how impressive the food, venue and service was for our wedding. You truly did such an incredible job and we are so appreciative for all your time and effort to make our wedding great.

A big thank you from the newlyweds"
-Bernie and Damien 2022

*Our team has been creating unique,
fantastic, and delicious licensed events in
the North for over 10 years*

ENJOY. SHARE. CELEBRATE. COLLABORATE

SEATED RECEPTION

PLATED DINING EXPERIENCE

Minimum 50 guests or POA

2 Course Entrée and Main

*Please select 2 entrees and 2 mains to be served alternately around the table.
Wedding Cake served on platters down the centre of each table for dessert.*

MIXED DINING EXPERIENCE

Minimum 50 guests or POA

Chefs' selection of 3 canapes for entrée and alternate drop main.

Wedding Cake served on platters down the centre of each table for dessert.

THE WHOLE EXPERIENCE

Minimum 50 guests or POA

*Chef's selection of 3 canapés on arrival plus entrée and main alternate drop
Wedding Cake served on platters down the centre of each table for dessert.*

**ABOVE PACKAGES INCLUDE CHEFS, WAITERS, COOKING EQUIPMENT,
NAPKINS AND ALL SERVING PLATTERS FOR UP TO 150 GUESTS**



FAMILY DINING

FAMILY STYLE DINING

Minimum of 50 guests or POA

Create your own menu for a seated dinner, served 'Family Style' for guests to share.

Choice of 2 proteins and 3 sides served in ceramic dishes down the centre of each table.

Recommended with shared starters or canapes at an additional cost per person.

Wedding cake served on share boards down the centre of each table.

ADD ON

- Add another protein
- Add another side
- Add two shared entrée's
- Add 3 canapes

ABOVE PACKAGES INCLUDE CHEFS, WAITERS, COOKING EQUIPMENT, NAPKINS AND ALL SERVING PLATTERS FOR UP TO 150 GUESTS



BUFFET PACKAGES

CLASSIC ROAST DINING

Minimum of 50 guests or POA

Create your own menu 'buffet style' for your guests to share.

Choice of 3 proteins and 3 sides
Served with freshly baked bread rolls and butter.

ADD ON

- Add another protein
- Add another side
- Add two shared entrée's
- Add 3 canapes

DELUX DINING

Minimum of 50 guests or POA

Create your own menu from our gourmet buffet menu for your guests to share.

Choice of 3 proteins and 3 sides.
Served with freshly baked bread rolls and butter.

ADD ON

- Add another protein
- Add another side
- Add two shared entrée's
- Add 3 canapes

ABOVE PACKAGES INCLUDE CHEFS, WAITERS, COOKING EQUIPMENT, NAPKINS AND ALL SERVING PLATTERS FOR UP TO 150 GUESTS

SERVICE ADD ONS

1. Dedicated food and beverage waiter until dinner service is over. This waiter will get the bride and groom their dinner from the buffet and ensure they don't need to get up for anything.
2. Share Table with beverage service- offer the bridal table or hosts a share table experience. Dishes delivered to the whole bridal table. Include beverage service until after dinner.
3. Beverage service to the bridal table. The bride and groom will service themselves at the buffet. This will not require extra staff and will not incur extra costs. (This option will depend on venue)



LOVE AT LUNCHTIME

It's a long time in the planning so why not make a day and night of it. This cost effective experience makes the most of your special day, with more time spent with your nearest and dearest.

THE LONG LUNCH EXPERIENCE

Minimum 50 guests

2 course shared dining experience inclusive of shared starters and mains with your choice of 2 proteins and 3 side dishes, served family style down the centre of each table. Followed by your wedding cake served on share boards down the centre of each table. (Discount applied to this package)

LOVE AT LUNCHTIME

Choice of 2 entrées and 2 mains, served as an alternate drop followed by your wedding cake served on share boards down the centre of each table. (Discount applied to this package)

HOST AN AFTER PARTY (POA)

There's plenty of time left to play after sunset - we know the perfect place to host a party, and we can take care of everything for you.

ADD ONS

POA

- Cheese and Chocolate Station
- Canapes
- Substantial Canapes
- Mini Meals



GRAZING TABLE

*Offering a delicious starter bite or late night bite
Minimum 50 guests or POA*

Give your guests a mouth-watering, interactive experience.

CHARCUTERIE GRAZING TABLE

Selection of cured meats, soft and firm cheeses, pickled vegetables, olives, artisan breads, lavosh with fresh and dried fruit to add sweetness.

CHEESE & CHOCOLATE STATION

Soft and firm cheeses, dried & fresh fruit, fruit pastes, chocolate & nut logs, honeycomb pieces, toasted nuts, assorted sweet slices, profiteroles, chocolates, macarons, crackers, lavosh.

LATE-NIGHT HAM STATION

Shaved Leg Ham, complete with mini buns, butter, cheese and condiments.

BURGER BAR

A self service station with brioche buns, cheddar cheese burger patties, cos lettuce and all the condiments to suit.



"Hi Tanya & Braden

,
I just wanted to write and say thank you for catering for our dream dinner wedding celebration. The food was beautiful. Thanks also for having the flexibility to come over to the Island and being able to cater for my sister's vegan vegetarian family. It meant a lot to be able to have a private dinner in a perfect setting."

Michelle & Marcus

We love creating & serving food that is generous, delicious, inspired, fun, accessible & visually stunning.

ENJOY. SHARE. CELEBRATE. COLLABORATE



BEVERAGES

MCE offer a collection of beverages selected for their premium quality, suitability at parties & value for money.

BEVERAGE PACKAGES

MINIMUM 50 GUESTS

2 HOUR DRINKS PACKAGE

3 HOUR DRINKS PACKAGE

4 HOUR DRINKS PACKAGE

ADD ON

- Spirits
- Champagne Tower POA

Replace your beverage package with a bar tab set to your chosen limit.

Cash bar available once limit is reached.

Surcharge applies for Eskie's, Ice & Labour

Cocktail on Arrival

(minimum 50 cocktails)

MICHEL'S CATERING AND EVENTS PRACTICES RESPONSIBLE SERVICE OF ALCOHOL. BEVERAGES MUST BE PURCHASED WITH A SUBSTANTIAL FOOD PACKAGE



CUSTOMISE YOUR EXPERIENCE

Our couples can hand pick their preferred menu style, beverage selection and optional upgrades.

To personalise your experience, just ask our experienced Wedding team to tailor a package especially for you.

ADDITIONAL INFORMATION

PRICES

All prices quoted are exclusive of GST unless otherwise stated. Prices are subject to change.

DEPOSIT AND PAYMENTS

We accept payment by most credit cards, including Mastercard and Visa (credit card surcharges apply). Our bank account details are located on each invoice for payment by direct transfer, and we also accept payment by cheque.

Invoices are to be paid 7 working days prior to your event. Once final numbers are confirmed invoices will be sent for payment. Any additional charges will be invoiced after the event.

Payment is required pre-event. Events will not proceed without payment.

CONFIRMATION OF DETAILS

Menus, final numbers, dietary requirements and staff for functions are to be confirmed 7 days prior to the event. If the final numbers decrease after confirmation has been made you will be charged at your confirmed numbers.

FOOD SAFETY

MCE staff and suppliers prepare all food in accordance with the Food Standards set by Food Standards Australia.

FULL T&C'S DOCUMENT WILL BE SENT UPON ENQUIRY





Enjoy. Share. Celebrate. Collaborate.

THANK YOU, ENJOY THE *experience*