

COOK & WAITER



weddings

our approach to your day

Cook and Waiter is deservedly Sydney's preferred boutique caterer for events requiring just that little bit more. We have been behind the scenes of many of the biggest and most glamorous parties and events. We proudly partner and support aspirational brands, event producers, experience creators, private and corporate clients.

Our craft is old school hospitality where generosity, care and curation are paramount. We approach every opportunity with the same ethos of making food that is delicious and has the right context for the desired guest experience. We ask questions to understand and listen to the answers intently to deliver on your imagination and vision. Many of our clientele are repeat clients and we thank them for their loyalty and support.

Over the last sixteen years, we have established an enviable reputation as an exceptional premium caterer due to our pursuit of wonderful food, outstanding service, flexible approach and confident reliability.





menu packages

From barns to marquees, backyards to grand halls, Cook & Waiter can help with it all.
Our experienced team are here to advise, inspire, problem solve and help guide you in turning
your wildest culinary dreams in to reality.

Classic sit down from \$200pp + GST

MENU

5 roved canapes
3 course sit down dinner

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BEVERAGE

5 hour 'house' package

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STAFF*

Waiters + chefs
5-hour reception

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HIRE*

glassware
crockery
cutlery

Shared from \$180pp + GST

MENU

5 roved canapes
2 course shared dinner

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BEVERAGE

5 hour 'house' package

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STAFF*

Waiters + chefs
5-hour reception

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HIRE*

glassware
crockery
cutlery

Grazing buffet from \$160pp + GST

MENU

5 roved canapes
Buffet style menu

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BEVERAGE

5 hour 'house' package

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STAFF*

Waiters + chefs
5-hour reception

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HIRE*

glassware
crockery
cutlery

a personal touch

One of our event managers would love to speak to you about additional elements such as
bespoke cocktails, wedding cakes, furniture, marquees and other styling elements to bring those personal touches to your special day.

*Venues outside of Sydney will incur additional travel fees. Hire costs are based on venues with kitchen facilities.



cocktails

Cocktails @ \$12-15 each + GST

Lemon Brulee & Rosemary Gin Sour

Gin, fresh lemon juice, orgeat syrup, egg white, rosemary
Garnished with bruleed lemon wheel

'Sparks 'n Sparkles'

Tanqueray Gin, Okar Amaro, Fresh Lemon, Gomme, Feijoa & Coconut Foam.
Mixed with edible metallic paint to give shimmer

Lemongrass & Coconut Sour

Lemongrass infused Wyborowa vodka, citrus, toasted coconut

Summer Espresso

Espolon Blanco, cold drip coffee, pineapple syrup
Explosive rim: citric acid, salt & sugar

Aperol Spritz

Aperol, Prosecco, Soda water

Espresso Martini

Vodka, Kahlua, espresso

Moscow Mule

Vodka, lime, ginger beer, mint, bitters

Please note this is just a sample menu of cocktails we are able to offer.
Please talk to your event manager to discuss more exciting cocktail options.

canapes

Butternut squash cannoli, smoked yoghurt, cedro, sorrel (v)
Compressed watermelon, whipped feta, finger lime, basil (v)(gf)
Black figs, gorgonzola, honey roasted walnuts (v)(gf)
Tomato tarte Tatin, goat curd, baby cress (v)
Zucchini bavarois with double podded peas, pecorino and quinoa cracker (v)(gf)
Arancini, saffron, smoked mozzarella (v)
Meredith Farm goats cheese fritter, pickled rhubarb, wild honey (v)
Butter-puff vol au vent, truffled pine, forest mushrooms (v)
Blue cheese, pear and candy walnut in a filo pastry tart

Best oysters at market: with fresh lemon and lime/mignonette (gf)(df)

Cauliflower, parsnip panna cotta, Tasmanian salmon pearls
Crushed prawn ceviche, lemon gel, crème fraiche, buckwheat pancake
Potato blini, Yarra Valley salmon roe, Pepe Saya crème fraiche
Queensland Spanner crab pillow sandwich, black pepper, lime
Tuna carpaccio, foie gras butter, toasted brioche
White soy kingfish, rice cracker, tobiko roe, edamame

Beef carpaccio, salsa verde, quail egg, frites
Beef carpaccio, truffled artichoke, crostini
Chicken liver parfait, fig jam, brioche toast
Italian prosciutto, savory ricotta, parmesan, gnocco fritto
Raw beef, beef tendon cracker, tomato cloud, peppery cress (gf)
Shaved duck, beetroot crisp, cranberry gel, sage (gf)(df)
Veal carpaccio, Ventresca butter, toasted rye cracker

Please note our menu is seasonally changing and will vary due to availability
Additional canapes @ \$5 each + GST





menu – 3 course

Entrée

Burrata, pickled melon, rocket pesto, basil, yuzu dressing (v)(gf)
Roasted & shaved heirloom beetroots, cauliflower puree, hazelnut crumble, balsamic (v)(gf)
Seared scallop, carrot gow gee, golden raisin puree, pine nuts, burnt butter
Citrus cured salmon, mascarpone, fennel, pickled walnut, roe, brown rice cracker (gf)
House poached King prawns, smoked fennel puree, sorrel, nasturtium leaf (gf)
Spice roast Talarga free-range duck breast, cherry gel, radicchio, verjuice pickled grapes (gf)
Vitello tonnato, veal tartare, yellowfin aioli, radish, pine nuts, eschalot (gf)
Wagyu beef bresaola, truffle mayonnaise, polenta chips, quail egg, frisse lettuce (gf)

Main

Semolina & pecorino gnocchi, roast crimson grapes, olives, pine nuts (v)
Buckwheat and truffle risotto, pine mushroom, asparagus, rocket (v)(gf)
Seared John Dory, salad of zucchini, peas, broad beans, crushed Sicilian olives (gf)
NZ King Salmon, macadamia puree, cauliflower tabbouleh, nasturtium leaves (gf)
Free-range chicken, confit pencil leek, carrot, grilled baby gem, jus gras (gf)
Roast Junee lamb rack, braised lentils, eggplant cream, roast cherry tomato, basil (gf)
Beef short rib, celeriac rösti, scorched onion broth, glazed chestnut, watercress (gf)
Beef cheeks in Merlot, rosemary & garlic, soft polenta, parmesan, gremolata (gf)

Dessert

Apple & pineapple tart, salted caramel custard, tonka nuts
Classic baked lemon tart, pure cream, limoncello, poached apricots
C+W vanilla pavlova, pure cream, passionfruit, raspberry, mango pearls (gf)
White chocolate panna cotta, strawberry consommé, roast strawberry's, green tea crisp (gf)
Poached rhubarb, almond streusel, raspberry consommé, vanilla Chantilly crème
Pear frangipane tartlet, salted caramel, vanilla cream, almond praline
Flourless chocolate cake, citrus curd, mandarin cream, fennel pollen (gf)
Chocolate espresso salted caramel tart, crème fraîche, pistachio



Please note our menu is seasonally changing and will vary due to availability

Additional \$5pp + GST for alternate serve





shared dishes

Shared entrees -Select 3

- Fresh local burrata, olive oil poached tomatoes, crushed olives (v)(gf)
- New season asparagus with soft boiled organic egg and Reggiano (v)
- Cook's Co-op Heirloom tomatoes with Afghan crusts (v)
- Watermelon salad with Persian feta and mint (v)(gf)
- Citrus cured Tasmanian ocean trout, sea pearls, fennel, chive, tarragon (gf)
- Air-dry Wagyu bresaola, parmesan espuma, large leaf rocket

Shared mains -Select 2

- Atlantic King salmon, radicchio agro dolce, macadamia, citrus sorrel (gf)
- Roast fillet of beef with smoked pancetta, pearl onions and salsa verde (gf)
- 7-hour slow-roasted saltbush lamb shoulder, Baharat spice (gf)
- Wild River Barramundi, macadamia nut milk, sea vegetables, samphire
- Grilled kingfish with baked fennel
- Roast organic chicken with sage and garlic (gf)

On the side -Select 2

- Roast potatoes, rosemary, garlic and thyme (v)(gf)
- Butter lettuce, spinach, cucumber, pine nut, lemon dressing (v)(gf)
- Zucchini slivers with smoked almonds, lemon and parsley (v)(gf)
- Salad of pea, soft goat cheese, basil, lemon zest and lemon olive oil (v)(gf)

Roved desserts -Select 3

- Mango pavlova with whipped mascarpone and passionfruit pearls (gf)
- Valrhona Manjari chocolate caramel tarts, smoked Murray River salt
- Classic baked lemon tart, limoncello, poached apricots
- Champagne marshmallow (gf)
- Flourless chocolate cake, citrus curd, mandarin skin cream, fennel pollen





Buffet

Move away from tradition with a buffet-style menu that can bring abundance and theatre to the room. Think fire pits, bbqs, smokers, paellas and spits.

Sample menu:

- Salted and smoked Rangers Valley brisket of beef (gf)(df)
- Baked NZ King salmon, fennel, orange (gf)(df)
- Fire roast pumpkins, carrots, onions, garlic, eggplant (ve)(gf)
- Apple & pear slaw, sumac lime dressing (ve)(gf)
- Ox-heart tomatoes, mozzarella, balsamic, basil (gf)(v)
- Buso potatoes, rosemary salt (ve)(gf)
- Classic green salad (ve)(gf)



wedding cake

We know that your wedding cake is a very personal element and our team of chefs would love to discuss your ideas and bring them to life

Sample Flavour options:

Cumquat Meringue (pictured)

Valrhona ganache

Vanilla butter cake with champagne buttercream

Caramel mud cake

Carrot cake with cream cheese and white chocolate ganache

roved petit fours

Champagne & vanilla macaron (gf)

Hennessy cognac chocolate truffles (gf)

Almond and lemon verbena meringue tart

Yuzu curd, classic torched Italian meringue pie

Chocolate, blood orange & lavender shortcrust pastry

something sweeter

The ties have been loosened, speeches have been made and it's time to hit the dance floor. We pride ourselves in our exciting, less conventional dessert ideas.

For Example:

Donut wall

Nitrogen garden

Pineapple rotisserie

DIY S'mores pineapple





beverage package

Sparkling
Restless Rebel Blanc de Blanc NV

White wine
Villa Calappiano Pinot Grigio

Red Wine
The Anchorage Cabernet Merlot

Beer*
James Boags Premium Lager
James Boags light

Refreshments
Selection of non-alcoholic beverages
Still and sparkling water

UPGRADES

Luxe Package @ additional \$10pp + GST
Deluxe Package @ additional \$17pp + GST
Premium package @ additional \$25pp + GST

*Other beer alternatives
Balter XPA Pale Ale cans
Cricketers Arms Keepers Lager
Sydney Beer Co. Lager
Monteith's Pointers Pale Ale
Ciders
Tooheys 5 Seeds Crisp Apple Cider

let us connect you

Finding the perfect location, florist, wedding planner, photographer or entertainment can often be a challenge but we can connect you to the industry's best creatives and suppliers.



talk to us

Get in touch with us today to find out how we can help
you create your special day



COOK & WAITER

121 Bondi Road, Bondi 2026

PH: 02 9387 4544 | www.cookandwaiter.com.au