

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 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 into reality.

Classic sit down from \$250pp + GST

MENU
5 roved canapes
3 course sit down dinner
--
BEVERAGE
5 hour 'house' package
--
STAFF*
Waiters + chefs
5-hour reception
--
HIRE*
glassware
crockery
cutlery

Shared from \$255pp + GST

MENU
5 roved canapes
2 course shared dinner
--
BEVERAGE
5 hour 'house' package
--
STAFF*
Waiters + chefs
5-hour reception
--
HIRE*
glassware
crockery
cutlery

Grazing buffet from \$225pp + GST

MENU
5 roved canapes
Buffet style menu
--
BEVERAGE
5 hour 'house' package
--
STAFF*
Waiters + chefs
5-hour reception
--
HIRE*
glassware
crockery
cutlery

a personal touch

One of our catering 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 fees. Hire costs are based on venues with kitchen facilities. The above fees are calculated based on minimum guest numbers of 50 and being a weekday event.*



cocktails

Cocktails from \$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 a sample menu of cocktails we are able to offer.
Please talk to your catering 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, double podded peas, pecorino, 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: Fresh lemon, lime/mignonette (gf)
Cauliflower, parsnip panna cotta, Tasmanian salmon pearls
Crushed prawn ceviche, lemon gel, crème fraiche, buckwheat pancake (gf)
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 changes with the seasons and will vary due to seasonality and availability
Additional canapes @ \$6 each + GST*





menu – 3 course

Entrée

- Burrata, pickled melon, rocket pesto, basil, yuzu dressing (v)(gf)
- Braised pencil fennel, chervil bavarois, morels, saffron dressing (ve)
- Hand dived scallop crudo, pear puree, Tokyo turnips, wasabi yuzu dressing, bronze fennel (gf)
- Tasmanian ocean trout crudo, fennel, Geraldton wax leaf, Davidson plum, (gf)
- House poached King prawns, smoked fennel puree, sorrel, nasturtium leaf (gf)
- Dry aged Maremma duck breast, black barley, mulled beetroot, cucumber yoghurt
- Vitello tonnato, veal tartare, yellowfin aioli, radish, pine nuts, eschalot (gf)
- Wagyu beef bresaola, truffle mayonnaise, polenta chips, quail egg, frisse lettuce (gf)

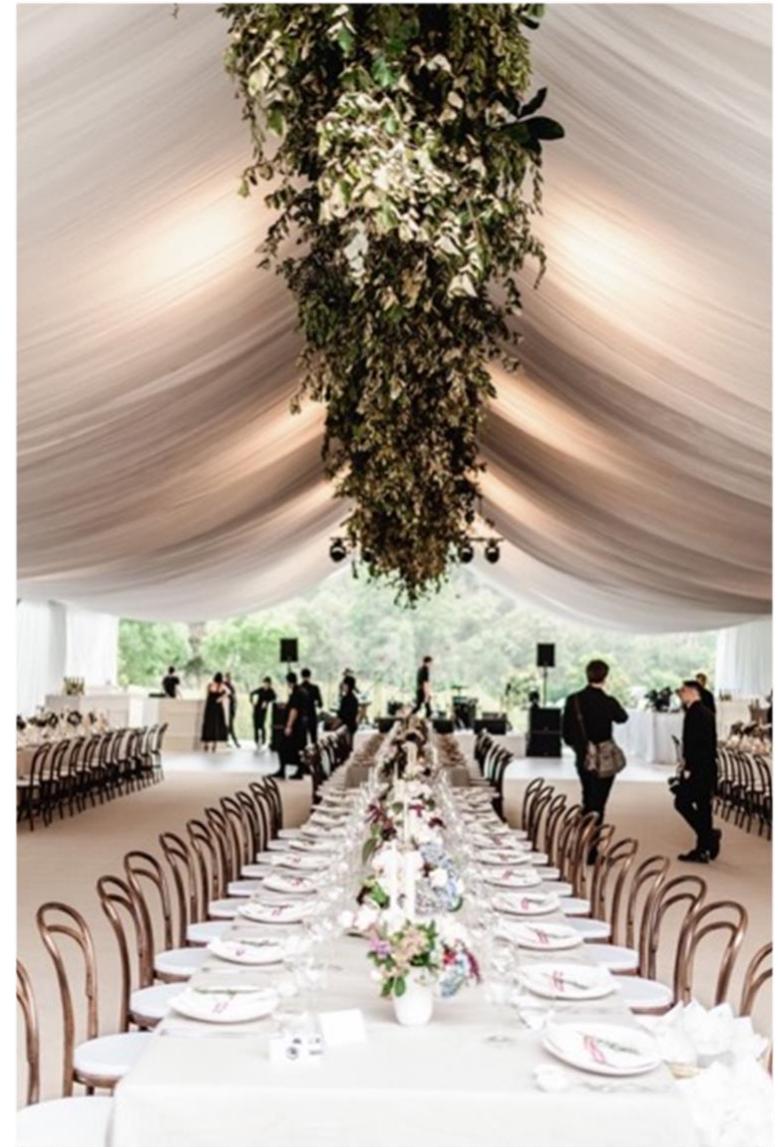
Main

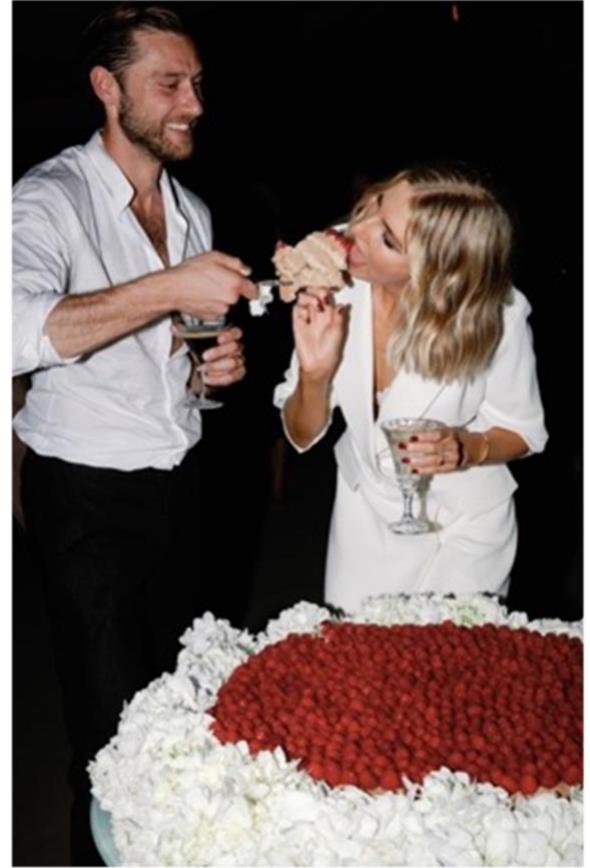
- Purple Congo potato gnocchi, kale puree, fried artichoke, smoked butter (v)
- Buckwheat risotto, asparagus, peas, broad beans, peppery rocket (gf)(ve)
- Grilled blue eye, saltbush potatoes, braised peas salsa of sea herbs (gf)
- Pan seared NZ king salmon, poached pencil leeks, confit potato, sauce vierge (gf)
- Free-range chicken, confit pencil leek, carrot, grilled baby gem, jus gras (gf)
- Lamb back strap, hazelnut crumb, eggplant cream, roast heirloom parsnip, merlot jus (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

- Passionfruit, mango tapioca pudding (gf)(df)
- Classic baked lemon tart, pure cream, limoncello, poached apricots
- C+W vanilla pavlova, pure cream, passionfruit, raspberry, mango pearls (gf)
- Glazed chocolate nougatine mousse, pecan caramel anglaise
- 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 fraiche, pistachio

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Additional \$8pp + GST for alternate serve*







shared dishes

Shared entrees - Select three

- Black figs, burrata, vincotto, basil, smoked almonds (v)
- New season asparagus with soft boiled organic egg and Reggiano (v)
- Heirloom tomato, nectarine, rocket, Stracciatella (v)(gf)
- Citrus cured trout, pink pepper crème fraiche, radish, sorrel (gf)
- Wagyu bresaola, celeriac remoulade, quail egg, watercress (gf)

Shared mains - Select two

- Mushroom & spinach tortellini, sage, burnt butter (v)
- Thyme and garlic roast chicken, parsley gremolata, lemon (gf)
- Pan seared snapper fillets, romesco, pine nuts, shaved fennel, radish
- Roast fillet of beef, smoked pancetta, pearl onions, salsa verde (gf)
- 7-hour slow-roasted saltbush lamb shoulder, Baharat spice (gf)
- Wild River Barramundi, macadamia nut milk, sea vegetables, samphire

On the side - Select two

- Asparagus, orange labneh, nasturtium (v)(gf)
- Crunchy kipflers with crisp garlic slivers and rosemary salt (v)(gf)(df)
- Salad leaf bouquet, white wine vinegar, tarragon (gf)(df)
- Salad of pea, soft goat cheese, basil, lemon zest and lemon olive oil (v)(gf)

Roved desserts - Select three

- Champagne marshmallow (gf)
- Passionfruit pavlova, pure cream, raspberry, Davison plum (gf)
- Valrhona Manjari chocolate caramel tarts, smoked Murray River salt
- Roast rhubarb tart with Kakadu plum and macadamia
- Passionfruit & organic yoghurt 'Love heart' ice-creams (gf)



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 flavours

Cumquat Meringue (pictured)
Valrhona ganache
Vanilla butter cake, champagne buttercream
Caramel mud cake
Carrot cake, cream cheese, white chocolate ganache

roved petit fours

Champagne & vanilla macaron (gf)
Hennessy cognac chocolate truffles (gf)
Almond & 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.

samples

Donut wall
Nitrogen garden
Pineapple rotisserie
DIY S'mores pineapple

Please note our wedding cakes start from \$1,000 + GST





house beverage package

Sparkling

Allegiance Kindred Sparkling Cuvee NV

White wine

Villa Calappiano Pinot Grigio

Red Wine

Hesketh Unfinished Business Pinot Noir

Beer*

Sydney Beer Co. Lager

James Boags Light

Refreshments

Selection of non-alcoholic beverages

Still and sparkling water

UPGRADES

Luxe package @ additional \$10pp + GST

Deluxe package @ additional \$18pp + GST

Premium package @ additional \$25pp + GST

*Other beer alternatives

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, we can help 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



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