

# WEDDING & EVENT CATERING & CAKE MENU

**POP UP  
EVENT CO.**

**GOLD COAST  
POP UP  
WEDDINGS**



# GRAZING MENU

www.popupevent.co | www.goldcoastpopupweddings.com

---

Grazing Boxes approx size for 10 pax

## Antipasto Grazing Box \$110ea

Char-grilled capsicum, egg plant, olives, semi-dried tomato, stuffed Baby capsicums, marinated fetta, dolmades, fresh vegetable sticks, dips, deli meat selection, assorted cheeses all accompanied by toasted Turkish bread, crackers, and bruschetta.

Add Cheeses +\$12

Add Deli items +\$12

## Gourmet Sandwich Box \$110ea

A selection of three-layered gourmet sandwich fillings on white, grain, whole-meal and Turkish breads

## Sushi Box \$95ea

A selection of Californian Nori Rolls, vegetarian, chicken and seafood with Soy Sauce, Wasabi and Pickled Ginger

## Cheese Box \$98ea

Brie cheese, vintage cheddar, blue Castillo and Swiss cheese with dried fruits, Grapes, strawberries, and assorted crackers

## Dessert Box \$90ea

A selection of Chocolate topped Profiteroles, Lemon Curd and Meringue Tarts, Chocolate Brownie, and Apple Crumble bites

## Fresh Fruit Box \$85ea

A selection of Seasonal Fresh Fruits with Natural Yoghurt and honey Dipping Sauce

## GOURMET ITEMS

### SLIDERS \$90

Fillings may include the following: chicken caesar, leg ham & cheese, italian salami/salad/cheese, egg & lettuce. Box will include 20% vegetarian selection. Quantity: 12 pieces

### MINI QUICHES \$50

Choose From: Leg Ham, Cheese & Onion \*GF (cold) OR Spinach & Fetta\* GF (cold) Includes: Dipping Sauce. Quantity: 12 pieces

### CORN FRITTERS \$50

Includes: Dipping Sauce. Quantity: 10 pieces

### TOMATO, ONION & BALSAMIC BRUSCHETTAS \$65

Includes: Tomato, Onion and balsamic Bruschetta, on top of toasted sourdough. Quantity: 10 pieces

### TRADITIONAL GRAZING TABLE \$45pp

Includes all COLD ITEMS - Meats, Crackers, Breads, Antipasto Sticks, Olives, Fruit, Nuts, Meat Balls, Pickled items, dips, vegetables + Chef specials of the day + assorted sweets. Min 25 people.

# GRAZING MENU

[www.popupevent.co](http://www.popupevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---



# COCKTAIL MENU

www.popupevent.co | www.goldcoastpopupweddings.com

## House Selection of Canapés - Cold

Cold Californian Nori Rolls with Wasabi and Soy

Baby Bocconcini cheese, Cherry Tomato, basil Skewers with balsamic glaze

Searched Marinated Rare Roast Beef on Baguette rounds with Tunisian Relish

Mini Bruschetta, Goats Cheese, Tomato, Basil, and Olive Tapenade

Miniature Vegetable Frittata and Garlic Aioli

Veal Tortellini and Sun-Dried Tomato Skewer with Rocket

## House Selection of Canapés - Hot

Thai Chicken Satay with Pumpkin and Peanut Sauce

Tempura Whiting Fillets with Lime Aioli Mini

Vegetarian Spring Rolls with Sweet Chilli Jam

Thai-style Fishcakes with Cucumber Dipping Sauce

Curried Veal with Cheese Sausage Rolls and Spicy

Chutney Mini assorted Quiches Mushroom and

Parmesan Risotto Balls with Aioli (v)

Moroccan Style Fruit & Nut Meatballs with Yoghurt Raita

Asian Vegetable Gyoza w/ Ponzu Dipping Sauce

Greek Spinach & Feta Filo Parcels

Mini Pies topped with whipped Potato

**8 selections per person over 1 1/2 hours \$27.00**

**10 selections per person over 2 hours \$30.00**

**12 selections per person over 2 1/2 hours \$33.00**

## Gourmet Selection of Canapés - Cold

Fresh King Prawn and Mango Salsa Tartlet

Truffle mushroom tart w parmesan cream & chive

Goats cheese tart with Moroccan spiced caramelised pumpkin and pomegranate

Dressed white Spanner Crab meat, compressed cucumber, preserved lemon

Smoked Salmon Tartare, Guacamole, Chive Sour Cream in Filo Cups

Caramelised Pear, Rocket, and Prosciutto Wrap on a Spoon with Blue Cheese Cream (gf)

Peking Duck, shallot, cucumber, hoisin, and Chinese pancake

Californian Nori Rolls with Wasabi and Soy

## Gourmet Selection of Canapés - Hot

Dukka Crusted Salt and Pepper Squid with Wasabi & Lemon Aioli

Thai Chicken sausage roll, turmeric, lemongrass and galangal, chili sauce

Mini taco, Chicken, lettuce, Pico de Gallo salsa and sour cream

Caramelised Fig Tartlet with Goats Cheese and Red Pepper Jam

Searched Scallop with radish and pickled vegetable salad

Coconut and Macadamia Nut Crusted Prawns with Curried Aioli

Fillet Mignons wrapped in Bacon with Béarnaise Sauce

Souvlaki Lamb with Hummus Scallop and Pancetta Kebab

Forest Mushrooms and Mascarpone Tarts

Tandoori & Lime Chicken Skewers with Minted Yoghurt

Smoked Chorizo & Blue Cheese Tartlet with Caramelised Onion

Canapé Cups filled with Butter Chicken and Topped with Cucumber Yoghurt

**8 selections per person over 1 1/2 hours \$28.00**

**10 selections per person over 2 hours \$32.00**

**12 selections per person over 2 1/2 hours \$36.00**

# FORK & WALK MENU

[www.popupevent.co](http://www.popupevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---

An array of fun, pre-portioned mini-meals where your guests can retrieve their own plates or take from waited trays.

## **Asian Inspired \$29.00pp**

Wok-tossed Green Curry Chicken with Potato

Marinated Red Curry Beef with Bamboo Shoots & Spring Onion

Thai-style fresh Steamed Vegetables tossed in a Peanut Satay Sauce

Prawn and Squid in Garlic Pepper Sauce

Steamed Fragrant Rice Bowls of Dried Fried Onion, Coriander and Chilli

## **Mediterranean Style \$32.00pp**

Anti-Pasto Platter – Deli Meat selection, Marinated Fetta, Semi-Dried Tomato, Kalamata Olives, whole Sardines, Fresh & Char-grilled Vegetable Crudities, Pesto Marinated Mushrooms, and assorted Crackers

Sautéed Chicken Breast, Forest Mushrooms, Black Olive and Penne Pasta in a rich Tomato & Vino Sauce, Fresh Basil, and Italian Parmesan.

Caesar Salad – Baby Cos Leaves, crisp Bacon, shaved Parmesan, Croutons & Garlic Anchovy Dressing

Trio of Seafood Ravioli – Assorted seafood and spinach ravioli in a Garlic Cream Sauce

Rich Beef Lasagne

Basket of Italian Crusty Breads

Bowls of Parmesan, Fresh Italian Parsley & Basil Pesto

## **Tastes of Mexico \$32.00pp**

Braised Beef Chilli Con Carne Hot Pot (Mildly Spiced)

Tender Spiced Chicken Fajita with Onion and assorted Peppers

Pan-seared local Seafood with Tomato, Garlic, and Chilli

Frijoles Beans

Mexican savory rice

Tacos, Flour Tortillas and Corn Chips

Bowls of Sour Cream, Guacamole, Shredded Lettuce, Cheese, Jalapeno Peppers and Salsa Mexicana

## **Indian Legacy \$32.00pp**

Mild Butter Chicken Curry with Spinach and Baby Potatoes

Lamb Rogan Josh with Tomatoes, Onion, and Coriander

Beef and Vegetable Curry, flavoured with Mango Chutney and Coconut

Assorted Vegetable in green chilli and yoghurt sauce

Basmati Rice Papadums & Naan Bread

Bowls of Yoghurt, Cucumber & Coriander Chutney

# BUFFET MENU

www.popupevent.co | www.goldcoastpopupweddings.com

---

**\$46.50pp**

Hot canapés – 1/2 hour chef's selection of canapés  
Bourbon Glazed baked Leg Ham  
Tender roast young Beef marinated in French mustard and black pepper  
Roast chicken pieces with thyme and garlic  
Roasted assorted root vegetables  
Buttered long green beans  
Cold Seafood  
Medium ocean king prawns with cocktail sauce and lemon  
Salads  
Sweet potato with honey mustard and dressed rocket  
Greek Salad with Iceberg Lettuce, Tomato, Feta, Spanish onion, and Olives  
Breadbasket Selection  
Condiments to suit  
Desserts  
Mini pavlova, double cream, and passionfruit  
Toasted Apple and Cinnamon Crumble Cake with vanilla sauce

**\$66.00pp**

<b>\$66.00pp</b>	Barramundi Fillet with Thai-style Coconut Cream Broth
Grilled Mignon of Veal, topped with Sun-dried Tomato, Roasted Field Mushroom, Hollandaise and Jus	Grilled Mignon of Beef en Croute, Wasabi Butter and Garlic Jus
Chicken Tenderloin filled with Provolone Cheese, Spinach and Pinenuts wrapped in Prosciutto, baked in Olive Oil, Garlic and Rosemary (served with Tomato and Artichoke Salsa)	Grilled Chicken fillet, sautéed leeks and macadamia nuts
Oven-baked Atlantic Salmon Fillet with a Macadamia Nut crust, splashed with Blood Orange Butter	Ménage of Assorted Vegetables
Pan-seared Prawn Tails with Kaffir Lime, Chilli and Cream, sprinkled with Sweet Potato Shards	Fragrant Rice
Ménage of Assorted Vegetables and Roast Baby Chat Potato	Freshly shucked Oysters with fresh Lemon and Traditional Sauce
Basmati Rice with Shallots	Fresh Ocean king Prawns with Mango and Avocado Salsa
Salad of Rocket, Feta Cheese and Vine Ripe Tomatoes with Aged Vinegar and Olive Oil	Mediterranean Deli Platter consisting of Marinated Chicken Pieces, Salami and Double Smoked Ham, with Char-grilled Capsicum, Eggplant, Semi-dried Tomato, Kalamatta Olives and Marinated Feta
Assorted Selection of Rolls and Breads with Butter	Freshly Baked Selection of Rolls and Loaves
Desserts Mini Pavlovas, Fresh Berry Compoté and Chantilly Cream	Traditional Caesar Salad – Cos lettuce, Crispy Bacon, Shaved Parmesan and Croutons in a Garlic Anchovy Sauce
Profiteroles with chocolate sauce Selection of local and imported Cheeses with Dried Fruits, Nuts and assorted Biscuits	Desserts French Crêpes with Mandarin & Butterscotch Sauce, topped with Chantilly Cream A selection of Seasonal fresh Tropical Fruits

# PLATED MENU

[www.popupevent.co](http://www.popupevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---

## ENTREES - COLD

Thai beef salad, Rice noodle pancakes, Asian slaw, chili lime dressing

Chicken tenderloin, pressed watermelon, feta, cress and fresh mint salad, peri peri aioli and lemon scented olive oil

Honey roasted baby beets, walnuts, diced pear, blue cheese and cress with semi dried tomato oil

Vegetable gyoza, daikon radish, cucumber and wakame seaweed salad, with sesame soy dressing

Baby Prawn Cocktail with Tomato-Coriander Salsa and Guacamole Mayonnaise

Rock melon bruschetta with goat's cheese and prosciutto

## ENTREES - HOT

Portuguese lemon spiced chicken tenderloin on White Beans and Chorizo, cinnamon smoked cherry tomatoes and cress

Caramelised onion and potato tart, blistered cherry tomato topped with dressed wild rocket and shaved parmesan

Spinach Gnocchi, sautéed Roma Tomato, Garlic, fresh Basil, and Olive Oil, with Char-grilled Ciabatta Fingers and shaved parmesan

Seared scallops, chorizo, white bean puree, charred corn salsa (gf)

Toasted Focaccia with Oven-Roasted Field Mushroom, Rocket and shaved Parmesan Salad topped with Aged Balsamic and Extra Virgin Olive Oil

Vine-ripened Tomato, marinated Feta, Chilli, Basil, and Garlic Bruschetta

Confit pork belly, turnip-apple mash with star anise and orange sauce

Grilled eggplant slices with roasted corn, black beans, Cumin, melted cheese and salsa



# PLATED MENU

[www.popupevent.co](http://www.popupevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---

## MAINS

Smoked paprika chicken breast, pea and chorizo risotto, grilled courgette, broad bean salsa (gf)

Chicken Breast in Olive Oil, fresh Thyme, Rosemary & Garlic, topped with fresh Roma Tomato Salsa, crisp Pancetta and served with Roast Baby Chats

Breast of chicken with Israeli couscous, smoked tomatoes, preserved lemon, and harissa

Grilled Beef eye fillet on a cauliflower & leek mash with forest mushroom compote and seasonal vegetable

Gremolata flavoured Chicken breast, roasted turmeric cauliflower and chilli & corn salsa

Roasted Pork loin, green tea- apple and raisin compote, reduced apple jus

Slow cooked Lamb shoulder, chefs special Moroccan spice rub, and pan juices with herbed Israeli couscous and mixed roast root vegetables

Braised Lamb Shank, Red Wine Tomato Jus, Rocket Mash and Long Green Beans

Herb-crusteD Veal scaloppini, served on a potato rosti, with wilted spinach and sautéed forest mushrooms, truffle jus

Crispy skin Salmon fillet, potato mash, leek and fennel ragout with a citrus beurre blanc sauce

Pan-fried Pork fillet served with orange segments and roasted fennel and finished with Calvados apple sauce

Slow cooked Chicken Breast on an Asparagus and Sweet Pea risotto

Fillet of Barramundi, roast garlic mash, brown butter and baby caper sauce with seasonal vegetables

Rosette of Beef topped with Oven-Roasted Field Mushroom and Pastry Lattice on a TRUFFLE scented Jus

Grilled Lamb Rump Steak, maple, pecans, chilli aioli, baby spinach and layered potato

Lime infused Tasmanian Salmon on vanilla Mash with saffron onions and semi dried tomato splashed with lemon scented olive oil

Rosti potato stacked with char grilled eggplant, zucchini, and roast truss tomato, over baked with Yarra valley goat's cheese, on wilted rocket and salsa Verde



# PLATED MENU

[www.popupevent.co](http://www.popupevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---

## DESSERTS

Mini Pavlovas with Berry Compoté and Chantilly Cream

Warm chocolate brownie, double cream, chocolate fudge sauce

Italian Tiramisu with Coffee Bean Sauce

Baked Citrus Tart, with Passionfruit double cream

Mocha Chocolate Mousse in a Chocolate Basket with Raspberries

Chocolate Mud cake with Sweetened Cream

Sticky Date Pudding, Toffee Sauce and Whipped Cream

Toasted Apple and Cinnamon Crumble Cake

Chocolate-topped Profiteroles with Vanilla Sauce

French Crêpes with Mandarin & Butterscotch Sauce, topped with Chantilly Cream

**2 courses \$48.00 per person**

**3 courses \$58.00 per person**

**A minimum of 20 guests required for plated menu**



# CAKES

[www.popuevent.co](http://www.popuevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---



## SEMI-NAKED CAKES

One-tier caters for up to 25 guests - \$240  
(Add on fresh flower topper - \$40)

Two-tier caters for up to 45 guests - \$395  
(Add on fresh flower topper - \$55)

Three-tier caters for up to 90 guests- \$525  
(Add on fresh flower topper - \$75)

## Flavours:

Standard flavours

Mixed berry and custard vanilla sponge cake with vanilla bean syrup

Chocolate mud cake - rich moist chocolatey cake with Belgian chocolate ganache and fresh strawberries

White chocolate and raspberry mud cake with white chocolate ganache with raspberry compote  
Lemon and blueberry cake with vanilla sponge and lemon curd dotted with blueberries

Baked raspberry brownie cheesecake - multiple layers of rich light chocolate brownie, baked cheesecake with raspberries

Fluffy carrot cake with lemon cream cheese icing and candied pistachios

Luxury flavours (+ \$70 per tier)

Ferrero Rocher - chocolate mud cake with hazelnut dacquoise, Ferrero pieces, hazelnut ganache

Pina colada - vanilla white chocolate mud, malibu coconut ganache, white chocolate coconut crunch

Malteaser - milo and chocolate brownie, crunchy pieces of malteaser and milo ganache



**Multiple flavours +\$40 per tier**

**Gluten free cakes: One tier +\$55**

**Two tier +\$75, Three tiered +\$85**

**Delivery fees apply.**

# CATERING

[www.popupevent.co](http://www.popupevent.co) | [www.goldcoastpopupweddings.com](http://www.goldcoastpopupweddings.com)

---

Staffing fees from:

Chef Mon – Sat \$60 + GST/hour

Sun \$65 + GST/hour

Public Holidays - \$70 + GST/hour

Wait staff Mon – Sat \$50 + GST /hour

Sunday \$55 + GST/hour

Public Holidays - \$60 + GST/hour

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE ON PUBLIC HOLIDAYS

GLUTEN FREE ITEMS AVAILABLE | LOCAL DELIVERY FROM \$60

GRAZING PLATTERS ARE PRESENTED IN BOXES EXCEPT  
FOR WHEN ORDERING A TRADITIONAL GRAZING TABLE

CONTACT US FOR A CUSTOMISED QUOTE