MYSTWOOD Weddings

CATERING MENU

October 2026

















AMAZING CATERING
We pride ourselves on our catering and have an impeccable reputation for amazing food. We do not offer food tastings as our reputation speaks for itself. Our catering includes wait staff and all cutlery and crockery.

DIETARY REQUIREMENTS
Vegetarians, vegans and all dietary requirements are catered for at no extra cost.
We recommend you don't base your meal choices on the diet needs for only a few guests.

KIDS
Kids may have chicken nuggets and chips if they prefer.

GOLD PACKAGE
A deluxe grazing board is included in our Gold Package and is served after the ceremony. Our Gold Package includes any main meal option served on shared platters down the middle of guests tables or Buffet style.

BRONZE PACKAGE
Our Bronze package includes the Aussie Roast Meat Menu served on shared platters down the middle of guests tables or Buffet style. You may upgrade to other options. Our Bronze package does not include a grazing board, you may add for $14 per head.

SILVER PACKAGE
Our Silver Package has no catering in the package. See pricing in this flyer below.

TWILIGHT PACKAGE
Our Twilight package includes the Aussie Roast Meat Menu served on shared platters down the middle of guests tables or Buffet style. You may upgrade to other options. Our Twilight package does include a grazing board without cold meats, you may add meat on for $7 per head.

GLASSWARE
At our venue, we provide all glassware. As a rustic indoor/outdoor space with mostly concrete and paved areas, traditional glassware poses a safety risk, often getting knocked over or broken.

To maintain both elegance and safety, we exclusively supply premium acrylic glassware. These high-quality pieces are designed to look stunning while offering the durability needed for a wedding. Our collection includes tumblers, wine glasses, champagne flutes, retro champagne coupes, and stylish cocktail glasses—all meticulously chosen to enhance your event.

Guests consistently rave about the look and feel of our glassware, and for good reason! While traditional glassware costs $1–$2 per glass, our premium acrylic options cost upwards of $11 per piece - a testament to our commitment to both aesthetics and guest safety on your special day.

GOURMET PIZZA & UPGRADES
Gourmet Pizzas as a meal served cocktail style $35 per head.
We also offer additional catering and upgrades. For more information on these feel free to drop me an email: yodaofweddings@gmail.com

GRAZING BOARD

Grazing board is included in the Gold Package.
To add to Silver and Bronze package is $14 per head.

We prepare a stunning grazing board overflowing with a selection of soft and hard cheeses, fresh fruits, cold meats, antipasto, crackers and fresh crusty bread, accompanied by two dips of your choice. This is refilled as needed.

Please choose 2 dips from the list below:
(if you have a preferred dip not on the list please let us know)

DIPS

- French onion
- Corn relish
- Bacon and onion
- Sweet potato & cashew
- Cheese and chive
- Roasted capsicum
- Sweet chilly philly
- Hummus








COCKTAIL FOOD MENU (Canapes)

Rather than a formal sit down dinner. This can be served by roaming wait staff or laid out on one or more stations around the venue.
Canapes are a little lighter - Mini meals are a bit more substantial.

AS A MAIN MEAL - 5 DIFFERENT TYPES OF CANAPES

Choose 4 different canapes (2 of each per person)
Choose 1 mini meals (1 of each per person)
(Or you can choose 3 different canapes and 2 mini meals)
To add to Bronze or Silver package $78 per head

INSTEAD OF A GRAZING BOARD - 3 DIFFERENT TYPES

If you prefer canapes instead of a Grazing Board, choose 3 canapés (2 of each per person)
To add to silver package $40 per head
To swap to canapes from the grazing board included in the Twilight and Gold Packages add $30 per head.

CANAPE MENU

Mini tomato, red onion and basil bruschetta (DF, Vegan)
Crispy vegetarian spring rolls with sweet chilli sauce (DF, Vegan)
Mini quiche with roast capsicum, sun-dried tomatoes, olives & feta (V)
Beetroot and goats cheese tartlet (V)
Mini rice Aranchini balls with goats cheese and caramelised onion (V)
Mini arancini balls stuffed with mozzarella and jalapeños (V)
Spinach and Ricotta puff pastry bites with roast capsicum relish (V)
Mini classic quiche lorraine
Chicken satay skewers with peanut dipping sauce
Chicken caesar salad wonton cups
Thai pork meatballs with nam jim dipping sauce (DF)
Smoked salmon, dill and creme cheese pinwheels
DF = Dairy Free • GF = Gluten Free • V = Vegetarian • Vegan








COCKTAIL FOOD MENU (Canapes) - Continued

CANAPE MENU

Homemade lamb and harissa sausage rolls (DF)
Mini tandoori chicken skewers with minted yoghurt (GF)
Beef kofta skewers with tzatziki
Mini Pulled pork tacos with tangy coleslaw and chipotle sauce (DF)
Mini homemade beef pies with tomato sauce

MINI MEALS

Mini beef burgers with caramelised onion and bbq sauce with wedges (DF)
Thai chicken salad with rice noodles (GF, DF)
Spiced roasted pumpkin soup cup with basil oil and bread (Vegan)
Butter chicken, basmati rice, coriander yoghurt and papadams (GF)
Mexican pulled pork, black beans nachos with tomato salsa and guacamole (GF, DF)
Slow cooked moroccan lamb with cous cous and minted yoghurt
Massaman beef curry on basmati rice (GF)
Slow cooked beef ragu with pasta and topped with parmesan
Vegetable and chickpea tagine with herbed cous cous (V)

DF = Dairy Free • GF = Gluten Free • V = Vegetarian • Vegan








MAIN MEAL SELECTION

ROAST MEAT MENU

Simple but spectacular and our most popular option

MEATS

(Pick 2 from list below)

Succulent Slow Roasted Beef

Slow Roasted Marinated Tender Chicken

Slow Roasted melt in your mouth Lamb

Slow Roasted Tender Pork with Crispy Crackle

VEGETABLES OR SALADS

Pick 3 from salad and vegetable lists on page 7

(You may pick salad or vegetables or mix them up)

INCLUDED

Soft dinner rolls with butter

Rich brown Gravy (V)

Apple sauce (Vegan)

Mint sauce (Vegan)

DF = Dairy Free • GF = Gluten Free • V = Vegetarian • Vegan

To add to silver package $65 per head.

Meal included in Twilight, Bronze and Gold Packages.

Bronze and Twilight Packages includes Roast meat menu option. You may upgrade to other menus.






MAIN MEAL SELECTION

Choose 2 mains from list below.
Choose 2 salad or vegetable sides from lists on the following page.
Soft dinner rolls with butter included.

MAINS

Oregano, garlic and lemon roasted chicken with roasted cherry tomatoes, baby potatoes served with mint and lemon yoghurt (GF)
Slow roasted pork with braised red cabbage, mashed carrot and salsa verde (GF, DF)
Classic beef bourguignon with creamy mashed potato Chicken and chickpea Tagine with lemon coucous topped with toasted almond flakes (DF)
Garlic, rosemary and cumin slow roasted lamb with roasted vegetable pearl couscous (DF)
Slow cooked peppered beef brisket with homemade bbq sauce with roasted root vegetables and cucumber pickle (GF, DF)
Persian slow cooked lamb shanks served with chickpea rice pilaf (GF,DF)
Vegetable and chickpea tagine with herbed cous cous (DF, Vegan)

Vegetarian Options

Maple roasted carrots with whipped yoghurt/tahini topped with crispy spiced chickpeas and pistachios (V, GF)
Middle eastern chermoula roasted eggplant topped with spiced couscous, yoghurt and toasted almonds (V, can be made Vegan)
Wild mushroom and truffle pappardelle pasta (V)
Spinach and ricotta cannelloni with freshly grated parmesan and basil (V)
Chickpea and vegetable tangine served with herbed couscous (V, DF)

DF = Dairy Free • GF = Gluten Free • V = Vegetarian • Vegan

To add to Silver package $75 per head
Any main meal meal option included in Gold Package.
Roast meat menu included in Bronze and Twilight packages, you may upgrade if you like.



MAIN MEAL SELECTION

Continued from previous page

VEGETABLE SIDES

Cumin and honey roasted carrots (GF, V)
Steamed broccolini with lemon butter and toasted almonds (GF, V)
Corn with herbed butter (GF, V)
Roasted root vegetable medely (baby potato, sweet potato, red onion and garlic (GF, DF, V)
Sautéed green beans with crispy garlic (GF, DF, V)

SALAD SIDES

Rocket, Pear, Parmesan and walnut salad (GF, V)
Roast pumpkin, beetroot, spinach, feta and toasted pinenuts (GF, V, Vegan)
Pesto pasta with cherry tomatoes and bocconcini (V)
Caesar salad with crunchy croutons, parmesan and bacon
Green bean salad with mint and feta (GF, V)
Thai style coleslaw with crispy noodles (DF, V, Vegan)
Classic Greek Salad (GF, V)
Spring salad with snow peas, peas and asparagus with goats cheese (GF, V)
Honey, Cinnamon roast pumpkin and lentil salad (GF, DF, V)
Asian rice vermicelli salad with carrot and green onions (GF,DF,V, Vegan)
Roast cauliflower salad with toasted hazelnuts and pomegranate (GF,DF,V, Vegan)

DF = Dairy Free • GF = Gluten Free • V = Vegetarian • Vegan

To add to Silver package $75 per head
Any main meal meal option included in Gold Package.
Roast meat menu included in Bronze and Twilight packages, you may upgrade if you like.






