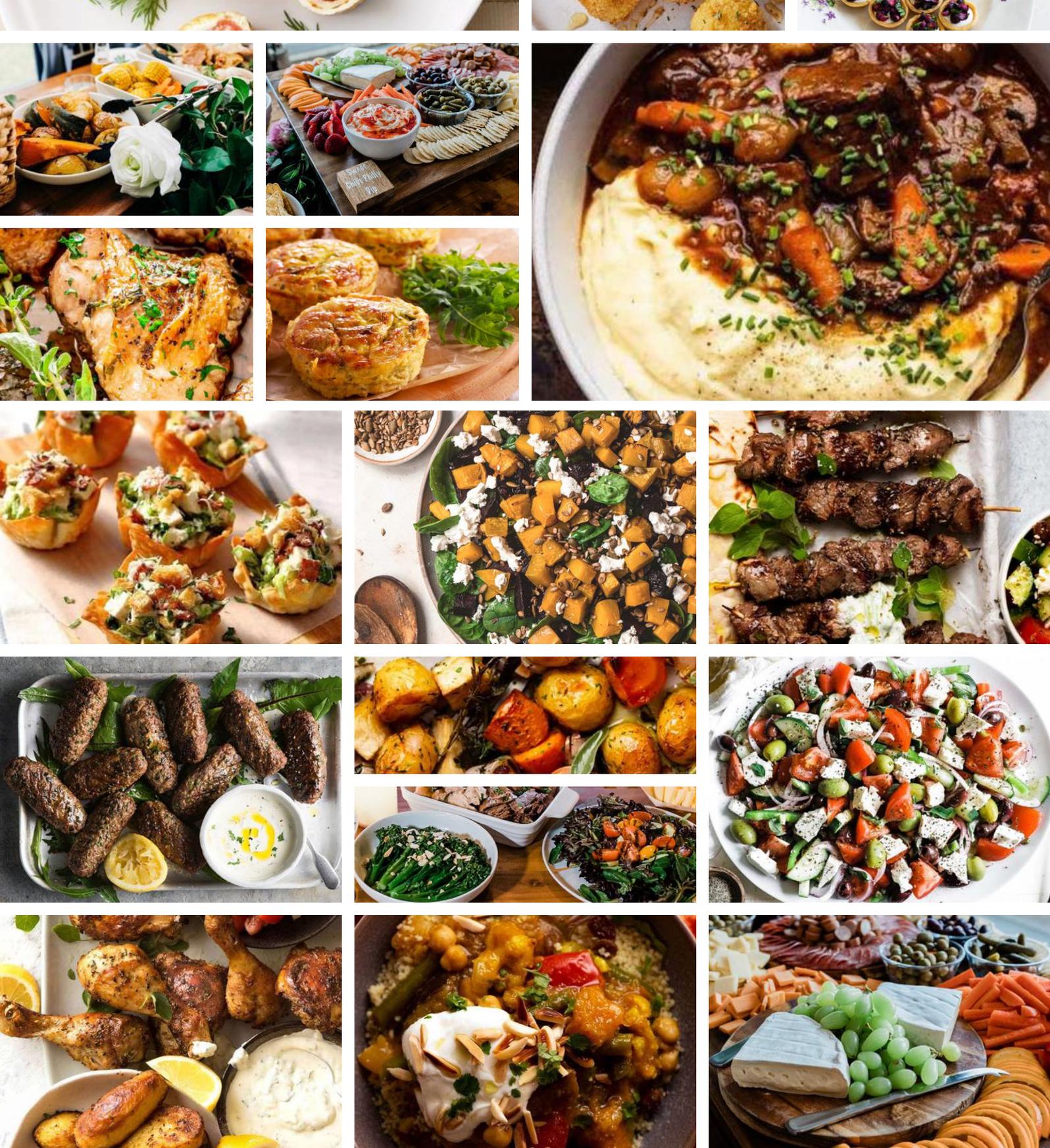


MYSTWOOD Weddings

CATERING MENU

March 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 your main meal 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 \$10 per head.

SILVER PACKAGE

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

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

We also offer gourmet pizzas, 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 \$10 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 - 7 DIFFERENT TYPES

Choose 5 different canapés (2 of each per person)

Choose 2 mini meals (1 of each per person)

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 Bronze or Silver package \$30 per head

To swap to canapes from the grazing board included in the Twilight and Gold Packages add \$20 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



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



MAIN MEALS

AUSSIE ROAST MEAT MENU

(Simple but spectacular)

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 8

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

INCLUDED

Soft dinner rolls with butter Rich brown Gravy (V)

Apple sauce (V)

Mint sauce (V)

To add to Bronze or Silver package \$58 per head

Meal included in Twilight and Gold packages



MAIN MEALS

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 couscous 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

To add to Bronze or Silver package \$68 per head

Meal included in Twilight and Gold packages



MAIN MEALS

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 medley (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)

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)

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)

Roast cauliflower salad with toasted hazelnuts and pomegranate

(GF,DF,V) DF - Dairy Free • GF - Gluten Free • V - Vegetarian

To add to Bronze or Silver package \$68 per head

Meal included in Twilight and Gold packages



MAIN MEALS

GOURMET AUSSIE BBQ

Includes:

3 meats of your choice from list below

Corn on the cob

Roasted baby potatoes with rosemary salt

OR creamy potato salad

2 Salad sides of your choice from list on page 6

Soft dinner rolls with butter

MEATS

Gourmet sausages with caramelised onions (GF, DF)

Tandori chicken skewers with raita (GF)

Herb and garlic thighs fillets with aioli (GF)

Housemade beef rissoles (DF)

Lamb souvlaki skewers served with fresh taziki (GF)

Lamb koftas served with lemon and garlic yoghurt (GF)

Pork ribs with BBQ sauce (GF, DF)

Redwine marinated beef skewers with capsicum (GF, DF)

Seasonal Vegetable skewers (GF, DF, Vegan)

DF - Dairy Free • GF - Gluten Free • V - Vegetarian

To add to Bronze or Silver package \$60 per head

Meal included in Twilight and Gold packages



MAIN MEALS

GOURMET AUSSIE BBQ - Continued

SALAD SIDES

Rocket, Pear, Parmesan and walnut salad (GF, V)

Roast pumpkin, beetroot, spinach, feta and toasted pinenuts (GF, V)

Pesto pasta with cherry tomatoes and bocconcini

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)

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)

Roast cauliflower salad with toasted hazelnuts and pomegranate (GF,DF,V)

DF - Dairy Free • GF - Gluten Free • V - Vegetarian

To add to Bronze or Silver package \$60 per head

Meal included in Twilight and Gold packages

