

Wedding Packages

“Melbourne’s Elite Personal Chef Service”

Established in 2001

2 Courses:	40.00pp
3 Courses:	55.00pp
Buffet:	40.00pp
Cocktail:	35.00pp
Grill:	35.00pp

Canapés on Arrival add \$12.50 per person

Prices are an estimate based on menu selections

For more information please visit our menus

At www.gdaychef.com.au

Chefs:	45.00ph
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Wait Staff:	40.00ph
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Event Design

As each event and area we cater in is unique

Our event planners work and have long relationships

With the industries leading suppliers

For a list of our Preferred Suppliers

That can assist you in the following areas

- ⇒ Place Settings
- ⇒ Furniture
- ⇒ Linen
- ⇒ Flowers
- ⇒ Celebration Cakes
- ⇒ Venues
- ⇒ Marquee Hire

Please visit our event design area

At our website www.gdaychef.com.au

Sample A la Carte

Menu

Roast Quail, Black Tasmanian Black Truffle
white polenta, spinach and sauce salmis

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Pork Belly with Italian Farro, spiced crispy
egg, and jus Gras

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Roast chicken with black truffle, Spatzlie, a
Waldorf salad, Fresh peas

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King prawns, squid ink pasta, confit local
tomatoes, organic garlic & Tarragon

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Individual orange, strawberry, crème
anglaise and Cointreau triphals

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Each menu is personal written to suit you

Event by one of our experienced chefs





Package Inclusions

- Restaurant Quality Produce
- Chefs equipment & utensils
- Custom menus
- Dedicated industry professionals
- Meeting with chef & Event coordinator
- Understanding dietary requirements





Sample Cocktail Menu

Potato & Manchego cheese Croquettes & roasted garlic aioli

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Tempura oysters, curry emulsion & watermelon

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Orange and jin cured ocean trout, avacado & buckwheat blinis

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Crab and coriander fritter with chilli and lime sauce

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Baby Calamari and chorizzo brochettes

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Yellowfin Tuna, apple, miso & black sesame

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Peking Duck, spring onion, enoki wrapped in rice paper

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Sample

BBQ & Buffet Menus

150g Grain fed Eye Fillet Medallions, French Mustard

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King Prawns with parsley butter

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Double Lamb Cutlets

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Roast Salad, Spring Onions, mustard and parsley dressing

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Grilled field mushrooms, truffle, chilli and olive oil

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Classic table salad, Bread and Condiments

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Individual orange, strawberry & custard triphals