

GOLD COAST farm house

CATERERS

*prices are approximate and subject to change

Culinary Catering Intimate Packages

Menu 1 \$45pp

Garden Canapes - Sushi, Vegetable Frittata, Spring Rolls, Sausage Rolls
Gourmet Roast Buffet - Pork, Beef, Chicken and Vegetables.

Menu 2 \$55pp

Garden Canapes- Sushi, Spring Rolls, Salt and Pepper Squid, Curry Puffs, Frittata
Alternate Drop Entrees - Salt and Pepper Squid and Lamb
Alternate Drop Mains - Chicken with Spinach and Ricotta and Sirloin with Caramelised Onion

Menu 3 \$65pp

Garden Canapes- Sushi, Salmon Blini, Mini Quiche, Frittata, Sausage Rolls, Spring Rolls
Alternate Drop Entrees- Prawn and Avocado and Pork Belly
Alternate Drop Mains- Chicken with Spinach and Ricotta and Eye Fillet with Brandy Sauce

Bumbles Catering Cocktail Style

Menu 1 \$40pp

Smoked Salmon Blinis, Prawn Sandwiches, Fish Tacos, Rice Paper Rolls, Sausage Rolls, Spring Rolls, Rice Balls and Grazing Board

Menu 2 \$50pp

Fish Tacos, Prawn Sandwiches, Scallops and Chorizo, Cheese Tart, Spring Rolls, Mini Chicken Burgers, Duck Pancakes, Lamb Fillet, Eye Fillet, Sweet and Savoury Grazing Board

Menu 3 \$60pp

Coconut Prawns, Salmon Blinis, Scallops, Pate and Cookies, Lamb Sliders, Duck Pancakes, Onion Tart, Lamb Cutlets, Rib Fillet, Sweet and Savoury Grazing Board

In Season Catering Events Single Tipi - Grand

Menu 1

\$72.90pp

Pre-Dinner Chefs Selection Canapes
Traditional Buffet
Fresh Bread Rolls
Wedding Cake Cut & Placed on Platters for Self-Service

Menu 2

\$79.90pp

Grazing Board
Classic Canapes
Substantial Canapes
Petit Four Dessert Canapes
Wedding Cake Cut & Placed on Platters for Self-Service

Menu 3

\$82.90pp

Pre-Dinner Chefs Selection Canapes
2 Course Alternate Drop
Fresh Bread Rolls
Wedding Cake Cut & Placed on Platters for Self-Service

Menu 4

\$86.90pp

Pre-Dinner Chefs Selection Canapes
Option #2 Share Style Grazing
Fresh Bread Rolls
Wedding Cake Cut & Placed on Platters for Self-Service

Dessert

\$10.90pp

*Please see caterers websites for various pricing options and menus

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Blue Plates Catering Intimate - Grand

Menu 1 \$8pp

Burger/Taco Canapes - Wagyu Beef Sliders, Panko Crumbed Chicken Breast Sliders, Italian Roasted Vegetables Sliders. Pork Belly Soft Taco, Chilli Steak Soft Taco, Chicken Soft Taco, Sweet Potato Soft Taco. 2 x sliders per serve/person OR 2 x tacos per serve/person

Menu 2 \$10pp

Luxury Canape Menu - Lobster Tail Rolls, Moreton Bay Bug Rolls.
1 x Luxury Canapé Item per person

Menu 3 \$25pp

Canapes Menu - Smoked Tasmanian Salmon, Peking Duck Rolls, Little Lamb Fillet Naan, Moroccan Mild Spiced Meatballs, Roasted Tomato Tarts, Mushroom Arancini, Leek and Gruyere Cheese Tarts, Roasted Pork Belly Squares, Roasted Beef en Croute, Coconut Poached Chicken Sandwich, Italian Meatballs, Mini Chicken San Choy Bow, Cauliflower Karaage, Eye Fillet of Beef, Prawn Cakes.
Choose 6 options for 10 x pieces per person

Menu 4 From \$25pp

Buffet mains - Full or Half Bangalow Ham on the Bone, Salmon (skin off), Whole Eye Fillet of Beef, Roast Loin of Pork, Whole Roasted Harissa Spiced Cauliflower, Coconut Chicken.
Sides - Chat Potatoes, Simple Green Salad, Roasted Root Vegetable Salad, Three Pea Salad, German Style Potato Salad, Caprese Salad, Bread Range.

Menu 5 From \$65pp

Seated menu Entree- Queensland Prawn Cocktail, Roasted Medley of Tomatoes, Seared Lamb Backstrap.
Mains - Roasted Eye Fillet of Beef, Seared or Baked Salmon, Creamy Chicken Roulade, Vegetable Curry.
Desert - Eton Mess, Sticky Date Pudding, Apple and Berry Crumble.
Includes styling.

VGC Catering Single Tipi - Grand

\$20pp

Canapes menu - Roma tomato & basil bruschetta, Beef en croute with caramelised onion, Spicy lamb in rice paper, Assorted fresh sushi, Turkey & cranberry tartlet. Salt and pepper squid, Chilli beef pasties, Vegetarian spring roll, Chicken & mushroom vol-au-vonts, Malaysian chicken satay, Thai fish cakes, Lamb shoulder yakitori skewers.
10 selections - 1.5 hour service

\$31.50pp

Stand up menu - Yakitori skewers, Crispy Pork Belly soft shell tacos, BBQ Braised Beef Brisket slider, Korean Spicy Chicken Drumettes, Chicken Ceaser, Chicken Penang Curry, Indian Vegetable fritters, Bamboo boats of Thai Beef Salad, Butter Gnocchi with parmesan and baby spinach, Mushroom Arancini
10 selections

\$35.50pp

Plated sit down entrees- Crispy Skin Pork belly, Beef Short ribs, Chicken and mushroom tart.
Mains - Tender Beef fillet, Oven roasted chicken breast, Barbequed lamb cutlets, Grilled fish of the day.
2 course alternate drop
Desert optional cost pp

\$40pp

Share platter- Crispy Skin Pork Belly, Peppered Beef Sirloin, Cajun Barbequed Chicken, Slow Cooked Lamb Shoulder, Grilled Haloumi tomato and rocket salad.
Sides - Green Bean, Truffle Mash, Seasonal herb roasted vegetables, Potato, bacon and chive salad.
4 options min 40 guests

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FOOD TRUCKS

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Rolls Pho Mi Vietnamese

Small Bites Menu \$19pp

Spring Roll
Wonton
Rice Paper Roll
(2) Mini Banh Mi or Mini Pho or Mini Noodle Salad

Big Bites Menu \$28pp

Spring Roll
Wonton
Rice Paper Roll
(2) Banh Mi or Pho or Noodle Salad or Rice Bowl

Little Tasters Menu \$31pp

Spring Roll
Wonton
Rice Paper Roll
Banh Mi Slider
(2) Mini Pho or Mini Noodle Salad or Mini Rice Bowl

Big Tasters Menu \$36pp

Spring Roll
Wonton
Rice Paper Roll
Banh Mi Slider
(2) Pho or Noodle Salad or Rice Bowl

Dessert Menu \$10-15pp

Mango Sago Pudding
Pandan Crème Brulee
White Chocolate and Pandan Panna Cotta
Vietnamese Coffee and Condensed Milk
Panna Cotta
Mochi Ice Cream
Fruit Platter

Zicatela Mexican Mexican Street Food

Menu 1

Minimum 75 People
One Street Snack
Two Tacos

Menu 2

Minimum 70 People
Two Street Snacks
Two Tacos

Menu 3

Minimum 50 People
Three Street Snacks
Two Tacos

Menu 4

Minimum 40 People
Three Street Snacks
Two Tacos
Quesadilla

\$20pp

\$25pp

\$30pp

\$40pp

Samba Catering Spanish Cuisine

Skewers

Minimum 40 Per Flavour
Angus Beef
Chicken
Calamari and Chorizo
Vegetable

Paella

Minimum 60 Portions
Chicken & Chorizo
Mixed Mushroom
*Seafood Paella

*Calamari, Chorizo, Chicken & Mussels
*+\$5 Per Portion

\$5 piece
\$14pp | 3ea

\$1,170 | 60p

\$1,560 | 80p

\$1,900 | 100p

\$2,280 | 120p

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The Italian Job

Woodfire Pizza + Pasta

Menu 1 \$57pp \$50pp

Minimum 60 People

Antipasto Platters

Garlic Bread

Pear and Rocket Salad

4 types of Gourmet Pizzas

Handmade Gnocchi / Pasta

Menu 2 \$73pp

Minimum 45 People

Antipasto Platters

Garlic Bread

Bruschetta Canape

Truffle and Mushroom Risotto Canape

Haloumi Slides

Pear and Rocket Salad

5 types of Gourmet Pizzas

2 Handmade Gnocchi / Pasta

Menu 3 \$80pp

Minimum 40 People

1.5m Grazing Table

Garlic Bread & Tomato Focaccia

Bruschetta Canape

Truffle and Mushroom Risotto Canape

3 Deluxe Canapes of your choice

Pear and Rocket Salad

5 types of Gourmet Pizzas

3 Handmade Gnocchi / Pasta

Dessert Canapes

JR Smokehouse

Smoked Meats

Texas Trinity

Minimum 60 People

Three Mains

Three Sides

Smoked Meats

BBQ Pork Ribs

Texas Style Brisket

Maple Glazed Chicken

Tecate Chicken

Carolina BBQ Ribs

Hot Links

Vegetarian Mains

Smoked Beetroot

BBQ Maple Miso Mushrooms

Broccoli and Almond Salad

Sides and Salads

Green Apple and Kale Coleslaw

Potato Salad

Smoked Mac n Cheese

Lettuce and Strawberry Salad

Corn on the Cob

Corn Salad

Corn and Bean Salad

Cucumber Salad

Pit Beans

Ranch beans

House Pickles

These are a few of our frequent caterers, you will have to contact them to organise their participation in your wedding day.

You are welcome to choose from this list or invite your own caterers / food trucks for your wedding day.

Feel free to hire a mobile bar or BYO drinks for the night of your wedding.

Gold Coast Farm House does not provide any wait or bar staff, this will have to be organised with your caterers.