

Private Catering

by The Dish Group

THE dish GROUP

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About Us

The Dish Group is a Central Coast-based restaurant and events company with almost 20 years of experience in the hospitality industry.

Home to our flagship restaurant at Wallarah Bay Recreation Club, award-winning wedding venue at Soldiers Beach Surf Club, and much-loved local dining destinations at Wangi Workers Club and Gwandalan Bowling Club, The Dish Group has built a reputation for delivering exceptional food and service across the region.

We are now expanding our services to bring the same quality, professionalism and experience to private events, offering tailored catering solutions for everything from intimate gatherings at home to weddings at self-catered venues.

At the heart of our business is a commitment to great service, high-quality food, reliability and genuine hospitality. With an experienced team and a passion for what we do, you can trust The Dish Group to make your next event a memorable one.



Canapés

Six Canapés - $55pp | Additional Canapé - $8.50pp
Four Substantial Canapés - $55 | Additional - $12.50pp

Cold Canapés

Wagyu beef tartar cones w/ horseradish aioli and chives

Saku tuna tartare cones w/ wasabi mayo and caviar (I)

Jamón & melon stack w/ cream cheese (LG)

Spencer Gulf Kingfish tostadas w/ avocado salsa, coriander and lime (A)

Bruschetta caprese w/ tomato, mozzarella and basil (V)

Smoked oyster toast w/ pickled onion and brioche

Truffled brie, chicken liver pâté w/ pomegranate and crostini

Watermelon squares w/ mint, fetta and balsamic (LG)(V)

Charcuterie skewers w/ jamón, Manchego, green olive & stuffed peppers

Amberjack (I) sashimi skewers w/ kewpie, fried shallots, soy and salmon roe (A)(LG)

Warm Canapés

Pomme pavé w/ heirloom tomatoes and pecorino (LG)

Sydney Rock oysters (A)
Natural (LG)| Blue cheese mornay
Kilpatrick (LG) | Mignonette (LG)

Olive tapenade crostini w/ torched ricotta, honey & roasted pinenuts (V)

Brûléed Roquefort blini, blistered grape & walnut (V)

Spinach & feta batsaria, lemon crème fraîche (V)

Half shell scallops w/ chilli & garlic butter and herb crumb (I)

3 cheese tartlets w/ parsnip sprouts (V)

Seared Wagyu carpaccio skewers w/ green and salsa verde (LG)

Warm Canapés Continued..

King prawn tails wrapped w/ kataifi pastry. Aioli (A)

Half shell NZ green-lipped mussels topped w/ chorizo, cherry tomato & fetta (I)

Substantial Canapés

Half shell curried scallop pie (I)

Gnocchi ala norma w/ fried eggplant, tomato, basil & pecorino (LG)(VGA)

Shiitake sliders w/ caramelised onion and gruyère (V)

Beef brisket yorkies w/ pomme purée and jus

Mini pork bánh mì w/ pickled vegetables, coriander, chilli and pâté

Pulled chicken vol-au-vents w/ mushrooms, béchamel and chives

Risoni w/ lamb shank ragu and fetta

Stuffed vine ripened tomato w/ Greek yoghurt (LG)(VGA)

King prawn cutlet w/ creamy garlic sauce and fragrant rice (A)(LG)

Mini cob loaf w/ spinach, cheese and bacon

Information

Minimum 30 guests

Price includes waitstaff (2 hours) and white cocktail napkins

Seafood Origin - A Australian | I Imported
M Mixed origin

Dietary Legend - LG Low-gluten | V Vegetarian
VG Vegan | VGA Vegan available

15% Sunday & public holiday surcharge applies

Table Service

Two Course & Canapés - $120pp
Three Course & Canapés - $140pp

Inclusions

Chef's selection of canapés (3)

Amuse bouche

Dinner rolls & butter

Appetisers

Blue swimmer crab orecchiette, heirloom tomato, garlic, chilli (A)

Beef fillet carpaccio, crostini, crispy capers, anchovy aioli, pecorino romano (LGA)

Squash & gnocchi salad, blue cheese, pancetta (LG)(VGA)

Crumbed eggplant saltimbocca, jamón, bufala, dressed rocket, salsa verde (LG)

Dukkah crusted salmon, pickled cucumber salad, tahini (A)(LG)

Thigh fillet roulade, parmesan crushed brussel sprouts, burnt sage butter (LG)

Mains

Rolled pork belly, braised fennel, witlof & apple slaw (LG)

Beef cheek, Dutch carrot, shimeji, jus (LG)

Red wine octopus, fondant potato, olives, caper berries, soubise (A)(LG)

Roasted barramundi, edamame, seafood bisque, fried leek (A)(LG)

Spatchcock teriyaki, roasted eshalots, pickled salad, pilaf (A)(LG)

French onion rigatoni, black pepper pecorino, spinach, shaved truffle (V)

Dessert

Torta caprese aranciata, candied orange, chantilly (LG)

Fig frangipane tart, almond toffee, gelato (LGA)

Greek semolina custard filo, honey & cinnamon syrup, pistachio praline

Peanut butter brownie, boourbon chocolate ganache, brittle (LGA)

Limoncello tiramisu, savoiardi, mascarpone cream

Information

Minimum 30 guests

Two selections per course, dropped alternatively

Pricing includes waitstaff, crockery, black or white cloth napkins & cutlery

Seafood Origin - A Australian | I Imported
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Buffet

Buffet - $80pp
Two mains, two sides, two salads, dinner rolls & condiments
Additional main - $20pp
Additional side or salad - $12.50pp

Mains

Beef brisket
Rosemary pan gravy

Pork leg & crackling (LG)
Apple sauce

Greek lamb shoulder
Tzatziki

Persian stuffed zucchini (LG)(VG)
Zesty zhug

Whole salmon side (A)(LG)
Mustard & tarragon sauce

Eggplant & potato curry (LG)(VG)
Jasmine rice

Paella (LG)(M)
Prawns, chicken, chorizo

Roasted chickens quartered (LG)
Herbed stuffing

Beef bourguignon
Champignons & lardons

Rolled porcetta (LG)
Brasied fennel

Leg of lamb (LG)
Mint jelly

Spinach & ricotta cannelloni (V)
Napoletana & bechamel

Seafood curry (LG)(M)
Jasmine rice

Teriyaki drumsticks (LG)
Peppers & sesame

Sides

Duck fat potatoes (LG)
w/ rosemary salt

Snake beans (LG)(VG)
w/ chimichurri

Basmati pilaff (LG)(V)
w/ raisins & cashew

Cauliflower & broccoli bake (LG)(V)
w/ herb crumb

Kumera mash (LG)(VG)
w/ pistachio & rosemary praline

Sautéed greens (LG)(VG)
w/ za'atar & lemon

Crispy potatoes (LG)(VG)
w/ sage & confit garlic

Glazed carrots (LG)(V)
w/ honey & thyme

Corn riblets (V)(VGA)
w/ chipotle aioli, manchego & lime

Pumpkin & swedes (LG)(VG)
w/ salsa verde

Potato bake (LG)(V)
w/ gruyere

Braised pearl onions (LG)(V)
w/ sherry, cream & sage

Salads

Coleslaw (LG)(V)
Creamy dressing

Classic caesar (LGA)(VA)
Lardons, egg & croutons

Greek Dakos (V)
Rusks, tomato, cucumber, olives, fetta & onion

Thai crispy noodle (V)
wombok slaw Asian greens

French potato (LG)(VG)
Seeded mustard, shallots, olive il

Italian pasta (V)
Farfalle, tomato, basil, bocconcini

Barley & goat's fetta (V)
Semidried tomato, raisins, baby spinach

Chopped chickpea & pumpkin (LG)(V)
Cumin, rocket, yoghurt

Sweet potato & charred corn (LG)(VG)
Spanish onion, pomegranate, coriander

Information

Minimum 30 guests

Pricing includes staff, buffet tables, chafing dishes, crockery, cutlery, black or white cloth napkins and serveware

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Family Share

Standard Family share - $100pp
Two mains, 2 sides, 2 salads & canapés

Premium Family share - $120pp
Three mains, 2 sides, 2 salads & canapés

Inclusions

Chef's selection of canapés (3)

Dinner rolls & butter

Mains

Beef brisket
Rosemary pan gravy

Pork leg & crackling (LG)
Apple sauce

Greek lamb shoulder
Tzatziki

Whole salmon side (A)(LG)
Mustard & tarragon sauce

Eggplant & potato curry (LG)(VG)
Jasmine rice

Beef bourguignon
Champignons & lardons

Rolled porcetta (LG)
Brasied fennel

Leg of lamb (LG)
Mint jelly

Seafood curry (LG)(M)
Jasmine rice

Teriyaki drumsticks (LG)
Peppers & sesame

Sides

Duck fat potatoes (LG)
w/ rosemary salt

Cauliflower & broccoli bake (LG)(V)
w/ herb crumb

Kumera mash (LG)(VG)
w/ pistachio & rosemary praline

Sautéed greens (LG)(VG)
w/ za'atar & lemon

Crispy potatoes (LG)(VG)
w/ sage & confit garlic

Glazed carrots (LG)(V)
w/ honey & thyme

Corn riblets (V)(VGA)
w/ chipotle aioli, manchego & lime

Pumpkin & swedes (LG)(VG)
w/ salsa verde

Braised pearl onions (LG)(V)
w/ sherry, cream & sage

Salads

Coleslaw (LG)(V)
Creamy dressing

Classic caesar (LGA)(VA)
Lardons, egg & croutons

Greek Dakos (V)
Rusks, tomato, cucumber, olives, fetta & onion

Thai crispy noodle (V)
wombok slaw Asian greens

French potato (LG)(VG)
Seeded mustard, shallots, olive il

Italian pasta (V)
Farfalle, tomato, basil, bocconcini

Barley & goat's fetta (V)
Semidried tomato, raisins, baby spinach

Chopped chickpea & pumpkin (LG)(V)
Cumin, rocket, yoghurt

Sweet potato & charred corn (LG)(VG)
Spanish onion, pomegranate, coriander

Information

Minimum 30 guests

Pricing includes waitstaff, crockery, cutlery, black or white cloth napkins & serveware

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Grazing Tables

Savoury Grazing Table

Single - $1,250
Double - $2,000

Inclusions

Seasonal fruits, berries & vegetable batons

Australian & international cheeses

Cold cut meats

Assortment of water crackers, Jatz & lavosh

Assorted dips

Chef's selection of seasonal snacks & nuts

Savoury Grazing Table Enhancements

500g Fresh whole cooked prawns (A)(LG) - $40

Dozen natural Pacific oysters (A)(LG) - $60

Gourmet mini pies (60 x 60g) (LGA) - $210
Beef & mushroom | Beef, cheese & bacon
Cheesy cauliflower | Macaroni & bolognese

Assorted mini quiches (60 x 30g) (LGA) - $240
Spinach & mushroom | Ham, onion & chive
Salmon & dill (A)

Crustless finger sandwiches (selection of 3, 30 pieces) - $100
Cucumber & cream cheese (V) |Smoked salmon (A) | Egg & cress (V) | Crab salad (A) | Coronation chicken

Sweet Grazing Table

Half - $600 | Full - $1,500

Inclusions

Seasonal fruit

Biscuits and shortbreads

Mini cakes

Sweet tartlets

Mini eclairs

Brownies

Mini danishes

Mini muffins

Gourmet slab cakes

Information

Sweet grazing tables only available in addition to savoury grazing, canapes, or seated catering option

Pricing includes tables, white paper napkins, tongs, cheese knives and side plates

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Premium Beverage Package

Three Hours - $110pp | Additional hour - $36pp

Premium Cocktails
(choice of 4)

Margarita
Tequila · Triple Sec · Fresh Lemon & Lime Juice

Coconut Margarita
Coconut Tequila · Triple Sec · Fresh Lime Juice · Cream of Coconut

Watermelon Margarita
Watermelon Liqueur · Tequila · Fresh Lime Juice

Aperol Spritz
Prosecco · Aperol · Soda

Elderflower Cosmopolitan
Elderflower Liqueur · Vodka · Triple Sec · Fresh Lime · Cranberry Juice

Limoncello Spritz
Limoncello · Soda · Prosecco

Tom Collins
Gin · Fresh Lemon Juice · Soda

Cosmopolitan
Vodka · Triple Sec · Fresh Lime Juice · Cranberry Juice

Limoncello Collins
Gin · Limoncello · Fresh Lemon Juice · Soda

Espresso Martini
Grand de Cafe · Frangelico · Espresso

French Martini
Vodka · Chambord · Pineapple Juice

Amaretto Sour
Disaronno · Fresh Lemon Juice · Egg White

Berry'd Alive
Gin · Chambord · Fresh Lemon Juice

Apple Sour
Sour Apple Liqueur · Vodka · Fresh Lemon Juice

Ultraviolet
Violet Gin · Limoncello · Fresh Lemon Juice

Irish Lemonade
Jameson Orange Irish Whiskey · Triple Sec · Fresh Lemon Juice · Bitters · Lemonade

Premium Wines *(choice of 4)*

Sparkling

Mio Cappello Prosecco
King Valley VIC

Fiore Pink Moscato
Mudgee NSW

White

Pikorua Sauvignon Blanc
Marlborough NZ

Pinot Grigio
Italy

Red & Rosé

Marquis De Pennautier Rosé
France

Hidden Sea Pinot Noir
Limestone Coast SA

Quilty & Gransden Merlot
Orange NSW

Bimbadgen Growers Shiraz
Hunter Valley NSW

Hintons Hundred Cabernet Sauvignon
Coonawarra SA

Beers *(all)*

Great Northern Super Crisp
Bottled · Mid Strength

Great Northern Original
Bottled

Stone & Wood
Bottled

Premixed Cans *(choice of 1)*

Limoncello Fizz

Gin & Tonic
Sugar Free

Pineapple & lime

Violet Gin & Tonic
Sugar Free

Brookvale Union Ginger Beer

Softdrink Cans *(all)*

Coke

Coke Zero

Solo

Lemonade

Information

Minimum 30 guests

Custom cocktails available on request

Pricing includes all glassware, ingredients & staff

The Dish Group practice The Responsible Service of Alcohol

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Standard Beverage Package

Three Hours - $90pp
Additional hour - $30pp

Beer *(all)*

Great Northern Super Crisp · Bottled · Mid Strength

Great Northern Original · Bottled

Standard Wines *(all)*

Hardy's Riddle NV Brut · Australia

Hardy's Riddle Sauvignon Blanc · Australia

Hardy's Riddle Chardonnay · Australia

Hardy's Riddle Shiraz · Australia

Standard Cocktails *(choice of 2)*

Margarita

Aperol Spritz

Cosmopolitan

Tom Collins

Espresso Martini

Softdrink Cans *(all)*

Coke

Coke Zero

Solo

Lemonade

Information

Package prices inclusive of all ingredients, glassware & staff

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Enhancements

Cake Service

Platters
Have your cake cut & served on platters with side plates, tongs & cutlery - $2.50pp

Individual
Have your cake cut & served to guests individually with cream - $5pp

Tableware

White table cloth, 185 x 290cm rectangle - $13

White table cloth, 280cm round - $14

Coloured cloth napkin - $4

Water glasses - $2pp

Service Area & Spend

Pricing includes all areas within 1.5 hours from Wyong. Areas outside this region may be available with a travel surcharge. Minimum food & beverage spend of $3,500 applies

Important Information

- Beverage packages not available on licenced premises
- Beverage packages are only available when purchased in conjunction with a catering package, in accordance with our liquor licence requirements
- For events held on a non-commercial property, police must be notified if attendance is 100+ (licence requirement)
- Confirmation of available catering and kitchen facilities is required before your booking can be finalised
- Sunday & public holiday surcharge applies
- All menus/ingredients are subject to seasonal & supplier availability
- Pricing includes any required catering clean down and removal of garbage



Contact

0432 258 477
kimberley@thedishgroup.com.au
www.thedishgroup.com.au