



GERARD'S CATERING

WEDDINGS BY GERARD'S
BE INSPIRED BY POSSIBILITY

gerardsbistro.com.au/catering

CONGRATULATIONS ON YOUR ENGAGEMENT

Thank you for considering Gerard's to cater for your wedding reception. We would love to help you in creating a memorable and special day, shared with your closest friends and family!

At Gerard's Bistro, our vibrant shared cuisine is served in a relaxed setting, and now you can enjoy this convivial restaurant experience on your wedding day. Our chefs will take your guests on a culinary adventure, while your dedicated wedding coordinator will be there to deliver a complete planning service, ensuring your wedding day flows seamlessly... Just how you envisaged!

We look forward to working with you both in bringing your ideas to life on this very special day.

It's time to get planning!

WE SEE THE BIGGER PICTURE

The secret to the perfect wedding is its planning. And with our team working alongside you, you can be confident that seasoned professionals are bringing your vision to life.

In addition to catering, we are here to share advice and connect you with suppliers we know and trust. By streamlining our planning process, your wedding coordinator will take care of every detail no matter how big or small... Assisting with the key details ranging from styling to equipment hire and staffing.

This innovative approach streamlines the entire event planning process for you, leaving you with more time to enjoy the lead up to your wedding and the company of your guests on the day.

THE VENUE

If you haven't found the perfect venue for your wedding day, have a look at one of our unique function venues around Brisbane or we can transform your garden or home for a day to remember. Maybe our restaurant on James Street might just be perfect for your reception celebrations...

- The Bromley Room
- Hanworth House
- Douglas Street Design Centre
- Roma Street Parklands
- Institute of Modern Art
- Vielle Branche
- Cupo

For our full list of venues visit gerardsbistro.com.au/catering

PLANNING YOUR MENU

Our chefs reimagine the flavours of the Middle East to create contemporary dishes that invite your guests to enjoy a unique dining experience. Celebrate with a vibrant sharing menu or enjoy our exotic flavours in bite sized moments for the perfect canapé reception.

To ensure your food and drink is perfectly paired, our dedicated bar team can also curate a drinks menu complete with hand crafted cocktails. For external catering, you are welcome to provide your own beverages which our staff can serve throughout the day.



BANQUET STYLE

Shared dining is at the heart of our culinary philosophy, our menu is designed to be paired and shared, encouraging interaction and conversation. Led by Ben Williamson, our chefs reimagine the flavours of the Middle East to create contemporary dishes that engage all of the senses. Be inspired by our menus below, or ask us about creating a bespoke menu for your next event.

SET MENU ONE / \$50PP

Organic house bread, smoked cultured butter

Aged carrots, carotene, red yuzu kosho, carrot advieh, labne

Bekaa wings, kishk yoghurt, rose

Slow-roasted Blackmore wagyu brisket with seasonal accompaniments

Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast

Fried cauliflower, tahini, ras el hanout, pomegranate, almond

Pistachio, rose, barberry nougat

SET MENU TWO / \$70PP

Organic house bread, smoked cultured butter

Aged carrots, carotene, red yuzu kosho, carrot advieh, labne

Bekaa wings, kishk yoghurt, rose

Steamed white fish, caramelized tahini, Aleppo chilli condiment, pinenuts, succulents

Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast

Blackmore wagyu flap, white turnip puree, baby turnip, coffee crisp, mushroom vinegar

Morasa polow, jeweled rice with iranian fruit, nuts, saffron and orange

Pistachio, rose, barberry nougat

Caramel and dark valrhona chocolate, milk gel, hazelnut praline, whipped caramel

SET MENU THREE / \$90PP

Organic house bread, smoked cultured butter

Laham nayyeh, harissa, preserved lime, shallot, pickled cucumber, egg yolk

Noosa Earth oyster mushrooms, garlic yoghurt, burnt garlic oil, pork heart katsobushi

Bekaa wings, kishk yoghurt, rose

Steamed white fish, caramelized tahini, Aleppo chilli condiment, pinenuts, succulents

Coal grilled broccolini, kale, shallot oil, lemon, roasted yeast

Suckling pig, raisin, barberry, macadamia, fermented pumpkin, burnt butter, mint

Pumpkin roasted in shio koji, spiced pepitas, garlic yoghurt, toasted kelp oil

Slow-roasted Blackmore wagyu brisket with seasonal accompaniments

Morasa polow, jeweled rice with iranian fruit, nuts, saffron and orange

Cultured cream, rhubarb, rosella and rose

Caramel and dark valrhona chocolate, milk gel, hazelnut praline, whipped caramel

All dietary requirements can be catered for | Prices are listed per person inclusive of GST | Min. of 10 people
Pricing based on menu only, staff and hire charged additionally | Sample menus only, subject to change due to seasonal availability

CANAPÉS

Let your guests experience exotic flavours in bite sized moments.
We will work with you to tailor a selection that will impress and satisfy your guests.

CLASSICS / \$5 EACH

Cold

Moonlight flat oysters, sumac mignonette

Laham nayyeh, preserved lime, harissa, pickles, confit yolk, crisp bread

Roasted zucchini, whey, dill cream, shankleish, muntries and almonds (v)

Pickled market fish, buttermilk, succulents, aleppo pepper, green tomato

Duck liver parfait, apple and rose encroute

Air dried beef, smoked labne, pickled peppers, mint on rye

Chewy carrot marrows, carrot advieh, carotene and red yuzu kosho (v)

Dukkah crusted quail eggs, onion cream, fried leek and chilli

Kohlrabi basturma, labne and mushroom on rice cracker (v)

Confit chicken terrine, pistachio cream, pickled turnip

Compressed lettuce hearts, cured egg yolk, whipped fish roe, chive

Hot

Potato, tomato and sujuk bombas, labne

Slow cooked lamb on turkish bread, pickled chilli, blackened onions, mint, rose

Jamon croquettes, spring pea veloute

Merguez and fetta sausage rolls, preserved lime cream

Boneless Bekaa, kishk yoghurt, rose

Salted fish brandade, smoked bone marrow, blackened bread

Crisp chicken skins, fermented aleppo pepper custard

Lamb's tongue toasts, lentil puree, smoked raisins, pinenut, fermented cabbage

Smoked potato and manchego bombas (v)

Baby onions stuffed with eggplant and epoisse cheese, onion ash, lemon balm (v)

Fried cheese cigars, orange blossom syrup, pistachio (v)

Falafel sliders, pickled onion, tahini yoghurt, herbs (v)



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CANAPÉS



PREMIUM / \$7 EACH

Cold

Burghul cracker, kangaroo, charcoal hummus, pickled fungus, scampi caviar

Spanner crab, compressed watermelon, chilli and lime

Hot

Grilled oysters, buttermilk, aleppo pepper, avruga, seaweeds

Grilled red claw crayfish, pickled kohlrabi, fermented pumpkin, barberry salt

Crisp fried quail, lavender and rose, salt, aerated goat's yoghurt

SUBSTANTIALS / \$14 EACH

Corn-fed chicken breast, hay cream, liquorice, sweet onions, yeast

Slow cooked wagyu brisket, garlic yoghurt, pickles, herbs, on flatbread

White fish with caramelized tahini, braised greens, pinenut, fermented chilli

Braised lamb, dates, carrots, olives, saffron rice

Whole smoked eggplant, kishk yoghurt, blackened onion, mint, saffron rice (v)

Fried cauliflower, ras el hanout, currant grapes, smoked almond (v)

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RECOMMENDATIONS

2 HOUR CANAPÉ PARTY

Light bites perfectly paired with drinks, keep it short and sweet. We recommend 6 to 8 items.

3 HOUR CANAPÉ PARTY

For a lovely cocktail party but not designed to replace dinner, we recommend at least 10 items.

4 HOUR CANAPÉ PARTY

For a wonderful light dinner, we recommend at least 12 items, including 1 substantial menu item.

5 HOUR CANAPÉ PARTY

A roaming canapé feast that will leave your guests satisfied. We recommend at least 15 items including 2 substantial menu items.

This is a recommended selection only | All dietary requirements can be catered for | Canapes selected are ordered on a 100% guest ratio, with a mixture of hot and cold items



A LITTLE MORE

Looking for something that will bring a special element to your event? We can create unique food creations that will surely be remembered by your guests.

SOMETHING SWEET / \$4 EACH

Pistachio, rose, barberry nougat

Homemade Turkish delight

Mini ice-cream sandwich

GRAZING STATION / \$18PP

The wow factor at your next event, a platter full of the best of Gerard's Bar.

Charcuterie, cheese, Gerard's pickled vegetables, fresh fruits, honeycomb, roasted pear puree, baguette, lavosh

