



NORMAN
by Metro Bar and Bistro
CATERING + EVENTS

EST. 2006

WEDDING CATERING
PACKAGES

A BIT ABOUT US...

Nothing brings people together like good food.

With this in mind Norman Catering + Events endeavour to create a personalised food adventure for each and every wedding. Our creative team alongside our culinary experts work together to design an individual and modern take on wedding catering, tailoring to each couple's needs.

Our wedding co-ordinator will guide each couple through the array of options to ensure your special day is exactly what you imagined. We tailor make our packages to suit each couples needs and our aim to exceed your expectations.

Food like life is better when shared!



HOW DO WE DO THIS?

- 1. CHOOSE YOUR CATERER (choose us of course)** 12 months. If things are a little rushed, don't stress we still have you covered. At this stage your dedicated coordinator will help you create your draft food & beverage menu from our flexible packages and provide you an initial quote.
- 2. MAKE IT YOUR OWN** Our menus are designed to allow our couples the freedom to pick and choose elements of their meal. Choose from any of our options, to build your dream menu.
- 3. FLEXIBLE IS OUR MIDDLE NAME** Want something a little different, a little more you? Tell us what you want and we will make it happen, and send off a custom quote. We can even create a bespoke menu from scratch.
- 4. LETS LOCK THIS DOWN** 12 months Confirmation \$1000 deposit processed – Norman is locked in for your wedding catering. You can relax now ... We got this!
- 5. STYLE, DARLING IS EVERYTHING** 12 - 6 months Discuss theme, furniture, crockery & glassware with your coordinator. Describe your vision, and we can point you in the right direction to some of Perth's best stylists and suppliers.
- 6. TRY BEFORE YOU BUY** 4 - 2 months There's only one way to be confident with your menu choices ... Taste them! We can arrange a full menu tasting at our commercial kitchen in the Perth CBD at Metro Bar and Bistro for you to taste what your guests will be raving about.
- 7. HOW MANY ARE JOINING US?** 2 Months Update number of guests, and provide any special dietary requirements.
- 8. WHO'S REALLY COMING?** 14 days Confirm final number of guests, and provide your finalised seating plan, and supplier lists.
- 9. MONEY, HONEY** 7 days Final payment is required.
- 10. GETTING REAL** 1 day Your coordinator will always be available to discuss any last minute concerns or thoughts.
- 11. THE BIG DAY!!** The last thing you will need to worry about today is your caterers! Let us do the work, and you enjoy your time with your family and friends, I guarantee it will be perfect.



WHATS YOUR STYLE?

COCKTAIL

Weddings are to have fun, laugh, spend time with your nearest and dearest. Take a modern twist on wedding catering and opt for cocktail. We understand cocktail has a bad rep, but we guarantee no one will leave hungry

Phase 8 –

2 cold canapes + 4 hot canapes + 2 bowl options + cutting and serving of your wedding cake

\$55 per person

Phase 12 –

3 cold canapes + 6 hot canapes + 2 bowl options + 1 supper option + cutting and serving of your wedding cake

\$69.50 per person

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

SEATED

Weddings are to make memories and a classic food adventure is the best way to ensure you and your guests are catered for to perfection.

Phase 3 –

3 canapes
Selection of artisan breads, salted butter
Set Entrée
Alternate Drop Main Course
Dessert - Cut and serve wedding cake
\$68 per person

Phase 4 –

4 canapes
Selection of artisan breads, salted butter
Alternate Drop Entrée
Alternate Drop Main Course
Plated Dessert
+ Cut and serve wedding cake to pass around after dinner
\$80.50 per person

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

FEAST

Food like life is better when shared.

TO FEAST – to gorge on, dine on, eat ones fill of, indulge, over indulge

Feasting –

3 canapes
Selection of artisan breads, salted butter
3 option Entrée
2 option Main Course
3 sides
3 petite sweets

\$71 per person

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.



COCKTAIL

COLD CANAPES

Sweet potato + goats cheese mousse, charcoal vegetable cones (v)
Feta + butternut filo pastry, saffron cream (v)
Prosciutto, rockmelon, maple syrup, citrus zest baguette
Wild mushroom tartlets, tarragon, goats cheese mousse, truffle oil (v)
Roasted beetroot + goats curd whip pastry, orange rind (v)
Watermelon, feta, mint in mason jars (v) (gf)

HOT CANAPES

Leek + three cheese arancini, roasted garlic aioli (v)
Pistachio dusted lamb cutlets, kale pesto (gf)
12 hour pork belly, apple emulsion, crackle, sesame seed (gf)
Pork + red miso gyoza, sweet chilli relish
Seared half shell scallop, tomato, basil, pangrattato
Lamb + sumac sausage rolls, tomato relish
Char sure steamed pork bao, kaffir lime
Cacciatore, sundried tomato suppli, saffron cream
Roasted eggplant croquettes, romesco (v)
Chicken tenderloin skewers, dukkha, navel orange emulsion
Seared saganaki, lemon, pepitas (v) (gf)

BOWL OPTIONS

Deep fried goldband snapper w' shoe string fries + wasabi mayo
Crispy spiced calamari, shoe string fries + lime aioli
Shoe string fries, aioli (v)
Cinnamon roasted chickpea salad, cranberries, spinach, almonds, sweet potato (v) (vgo) (gf)
Chicken + prawn, brown rice nasi goreng, green chilli
Semolina gnocchi, tomato sugo (v)
Thai green chicken curry w' jasmine rice, pappadums
Beef and hokkien noodle stir fry

SUPPER ADD ONS

Beef sliders, mustard, smoked cheddar, tomato relish, brioche
Chicken + bacon sliders, sharp cheddar, tomato relish, brioche
Lamb sliders, saganaki, roasted garlic aioli, brioche
Traditional prawn cocktails in mason jars

PETITE SWEET

Banoffee pies, torched meringue (v)
Rose water Turkish delight, iced white sugar (v)
Lemon + gin tartlet, coconut crème (v)
Apple + frangipani tartlet, salted caramel emulsion (v)
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)
Donut wall – for all the sugar lovers out there (v)



SEATED

COLD CANAPES

Sweet potato + goats cheese mousse, charcoal vegetable cones (v)
Feta + butternut filo pastry, saffron cream (v)
Prosciutto, rockmelon, maple syrup, citrus zest baguette
Wild mushroom tartlets, tarragon, goats cheese mousse, truffle oil (v)
Roasted beetroot + goats curd whip pastry, orange rind (v)

HOT CANAPES

Leek + three cheese arancini, roasted garlic aioli (v)
12 hour pork belly, apple emulsion, crackle, sesame seed (gf)
Seared half shell scallop, tomato, basil, pangrattato
Lamb + sumac sausage rolls, tomato relish
Cacciatore, sundried tomato suppli, saffron cream
Roasted eggplant croquettes, romesco (v)

ENTRÉE

Burnt butter + nutmeg semolina gnocchi, tomato sugo, parmesan (v)
Wild mushroom arancini, watercress, baby herb salad, porcini crème (v)
Smoked duck breast, apple slaw, candied walnuts
Crispy skin salmon, cucumber, noodle, lime coriander salad
Warm sweet onion, manchego tart, tomato chutney, water cress (v)

MAIN COURSE

Crispy skinned barramundi w' truffle butter, green pea puree & fried tarragon (gf)
Tenderloin of beef, butter mash, green beans, almonds, goats curd (gf)
Duck breast, potato fritter, green beans, rhubarb
Amelia Park Lamb rack, roast sweet potato, caramelised apple, shiraz jus (gf)
Burnt butter + nutmeg semolina gnocchi, tomato sugo, parmesan (v)
Butternut, cranberry, almond risotto (v) (gf)
Seared chicken breast, roasted sweet potato, rocket parmesan, hazelnut salad, raspberry vincotto (gf)
Oven roasted pork loin w' goats cheese mash, apple compote and red wine jus (gf)
Crispy skinned salmon on a potato rosti w' parsley puree & preserved lemon salsa (gf)

DESSERT

Lemon + gin tartlet, double cream, white chocolate wafers (v)
Belgian dark chocolate tart, ripe raspberries, coffee cream (v)
Cinnamon sugar potato doughnuts (spudnuts), milk chocolate sauce (v)
Vanilla bean panna cotta bar – 3 toppings for your guests to choose from (v)
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)



FEAST

ONE

Leek + three cheese arancini, roasted garlic aioli (v)
12 hour pork belly, apple emulsion, crackle, sesame seed (gf)
Chickpea, currant, kale, almond, goats curd salad (v) (gf) (vgo)
Artisan selection of breads

TWO

Crispy skin Tasmanian salmon, red onion, freekah, lentils, toasted nuts, capers, currants, citrus (gf)
Seared lamb, hummus, baby gem, pomegranate dressing (gf)
Burnt carrots, goats curd, lemon toasted pepitas (v) (gf) (vg)
Fried potatoes, smoked paprika, sour cream, fried tarragon (v) (gf)
Zucchini flower, heirloom tomato salad (v) (gf)

THREE

Cinnamon sugar potato doughnuts (spudnuts), milk chocolate sauce (v)
Milk chocolate panna cotta, ripe raspberries, milk chocolate shavings (v)
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)



LETS HAVE A TIPPLE!

PACKAGE ONE

Four hours -	\$44
Five hours -	\$50
Six hours -	\$56

Dunes & Greene Sparkling NV – Adelaide Hills
Dunes & Greene Moscato – Adelaide Hills
Peppermint Creek Sauvignon Blanc - Manjimup
Thierry & Guy Chardonnay – California
Peppermint Creek Cabernet Merlot - Manjimup
Thierry & Guy Pinot Noir – France

Feral Brewing Co. Perth Local
Corona Extra
Asahi Soukai 3.5%
Colonial Brewing Co. Bertie Apple Cider
(we offer a range of beer so selection can be changed)

Soft Drink, still + sparkling water, ice inc with this package

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.



PACKAGE TWO

Four hours -	\$50
Five hours -	\$61
Six hours -	\$72

Bandini Prosecco NV – Spain
Pacha Mama Chardonnay – Yarra Valley
Mandoon Estate Sauvignon Blanc – Margaret River
Killerkanoon Killermans Run Cabernet Sauvignon – Clare Valley
Leeuwin Estate Siblings Art Series Shiraz – Margaret River

Feral Brewing Co. Perth Local
Corona Extra
Asahi Soukai 3.5%
Colonial Brewing Co. Bertie Apple Cider
(we offer a range of beer so selection can be changed)

Soft Drink, still + sparkling water, ice inc with this package

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

Wines are subject to change due to seasonal availability



SOMETHING A LITTLE EXTRA

COCKTAIL HOUR

\$10 per person

Whilst you are off making memories, your guests are ready to start the party. Include one hour of a signature cocktail station. Our head bar man will work with you to come up with just the thing to top off your day.

Our current favourite:

Sparrows Tipple: candied pineapple, lime, long lashings of rum served tall over ice

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

LETS GRAZE

\$18 per person

A grazing table will add excitement to any event. With charcuterie options, cheese for days, and some of Western Australia's best honey, local fruits, jams, chutneys and local breads this will ensure people never leave wanting more.

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

POST WEDDING BRUNCH

\$21 per person

Organic toasted muesli, nutmeg + chia
Organic toasted muesli, coconut rough + berries
Full cream, skim + soy milk for muesli
Natural yoghurt
Fresh seasonal fruit selection
Artisan bread selection – toaster supplied for you to cook as you like
Vegemite, salted butter
Postcode 6000 honey

Add Pressed Earth cold pressed Orange and Apple juice for \$6 per person

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

