GARETH KEENAN

CATERING

At Gareth Keenan Catering, we specialize in creating exceptional wedding experiences, bringing over 25 years of culinary expertise and passion to every celebration. Our dedicated team work seamlessly together to ensure every detail of your day is executed with precision, creativity, and style.

From intimate gatherings to grand affairs, we craft bespoke menus that reflect your tastes and vision. Guests can enjoy feasting menus or indulge in a more formal plated or alternate drop dining experience. For cocktail receptions, our canapé-style events provide elegant and flavourful bites, perfectly matched with our full beverage packages for a complete, one-stop celebration.

Our in-house wedding cakes are crafted with care to suit your style, and we now offer tiramisu towers to add a stunning, indulgent touch to your dessert table. For a truly memorable experience, our fire menu brings dishes cooked over open flame, while gelato carts and interactive food stations provide a fun and immersive culinary experience for your guests.

With Gareth Keenan Catering, couples can plan their wedding seamlessly through a single trusted supplier, confident that every element—from exquisite food to attentive service—is thoughtfully curated and flawlessly executed.

website | garethkcatering.com.au
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PLATED | ALTERNATE DROP

COLD CANAPES:

Tomato Bruschetta, sundried tomato pesto, sourdough (ve) (df)

Mini roll grilled garlic herb Prawn, lettuce, buttermilk dressing

Salmon Ceviche, lime oil, coconut milk, sago crisp (gf) (df)

Quince, poached pear, gorgonzola, savoury sable (v)

Marinated Cherry Tomato Tartlet, bocconcini, basil (v)

Lemon Myrtle Whipped Feta, pickled grape, honey walnut, wattle-seed crisp (v)

HOT CANAPES:

Tempura Spiced Cauliflower, soy and black vinegar, chilli mayo (v) (df)

Chicken Yakitori skewer, green onion, soy and mirin sauce (df) (gf)

Crispy Pulled Beef Wonton, corn salsa, chipotle mayo, manchego cheese

Sticky Ginger Pork Bites, black sesame cracker, burnt apple gel (gf) (df)

Sundried Tomato and Bocconcini Arancini, salsa verde, parmesan (v)

Karaage Fried Chicken, cos leaf, lime kewpie dip, ponzu gel (gf) (df)

Corn & Zucchini Fritter, spiced tomato chutney (v)

Freshly bread baked in house with butter

ENTRÉE- Choice of 2

Caramelised Pork Belly
Sweet potato and ginger, lychee-chilli salsa, yuzu dressing, crackling (gf) (df)

Scorched Salmon
Finger lime, pickled cucumber, ginger rice, citrus soy, spicy aioli (gf) (df)

Confit Chicken
Onion soubise, apple thyme chutney, charred asparagus, toasted brioche

Pan Fried Gnocchi
Potato gnocchi, burnt butter, pumpkin puree, fried kale, Gran Pando (v)

Agnolotti
Short beef rib, pasta, capsicum-pine nut pesto, porcini mushroom sauce

Roast Beetroot Salad
Heirloom beetroot, goats curd, orange, burnt honey, pumpkin seed, crisp (v) (gf)

MAIN COURSE - Choice of 2

Lamb Rump
Smoked pumpkin puree, potato cabbage and cheddar, mint gremolata, green bean and pancetta, red wine jus (gf)

Wagyu Beef Sirloin
Grade 5 beef Wagyu, Potato terrine, burnt carrot-ginger puree, dukkha dutch carrot, pink fried onions, jus (gf)

Seared Chicken Breast
Miso butter glazed chicken, charred pickled cauliflower, maple brussel petals, parsnip mash, roast chicken jus (gf)

Crispy Salmon
Yuzu glaze, lightly smoked, king mushroom, edamame and ginger puree, snow pea tendril salad, black rice (gf) (df)

Middle Eastern Barramundi
Saffron fondant potato, baba ghanoush, minted green peas and beans, tabouli, tagine dressing (gf) (df)

Confit Pork
Charred broccolini, pineapple-mustard sauce, sweet potato-coconut mash, red capsicum chilli jam (gf)

Shoyu Glazed Chicken
Coconut-lemongrass warm rice noodle salad, broccolini, kaffir lime caramelised cashews, crispy shallot dust (gf) (df)

Beef Brisket
Maple glazed, creamy paris mash potato, roasted baby vegetables, pan juices and chimichurri sauce (gf)

Duck
Five spiced duck breast, mandarin star anise glaze, pressed jasmine rice cake, soy caramel pak choi (gf) (df)

Eggplant
Miso Eggplant, king mushroom, shichimi edamame, crispy kale, sticky black rice (ve) (gf)

SIDES – choice of 1

Italian Salad, bocconcini, cherry tomato, artichoke, olive and balsamic (v) (gf)
Fresh Rocket Salad, green apple, fetta, aged balsamic (v) (gf)
Roast Sweet Potato, green beans, spinach, pepita, mustard emulsions (ve) (gf)
Herb Roasted Baby Potatoes, radicchio, pickles, caramelised red onion (v) (gf)

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

PACKAGE 1 $84
4x canape
2x entrée
2x main
1x side
wedding cake cut & plattered

PACKAGE 2 $94
4x canape
2x entrée
2x main
1x side
2x dessert

Please select 2 dessert choices listed on our dessert menu for package 2

Package includes Chef, crockery & cutlery
*Waitstaff, napkins, water glasses/ water Jugs are additional

Minimum 50 guests

All prices excluded GST
**Please note prices displayed are for 2026

GARETH KEENAN
CATERING

SHARED | FEASTING

COLD CANAPES:

Tomato Bruschetta, sundried tomato pesto, sourdough (ve) (df)

Mini roll grilled garlic herb Prawn, lettuce, buttermilk dressing

Salmon Ceviche, lime oil, coconut milk, sago crisp (gf) (df)

Quince, poached pear, gorgonzola, savoury sable (v)

Marinated Cherry Tomato Tartlet, bocconcini, basil (v)

Lemon Myrtle Whipped Feta, pickled grape, honey walnut, wattle-seed crisp (v)

HOT CANAPES:

Tempura Spiced Cauliflower, soy and black vinegar, chilli mayo (v) (df)

Chicken Yakitori skewer, green onion, soy and mirin sauce (df) (gf)

Crispy Pulled Beef Wonton, corn salsa, chipotle mayo, manchego cheese

Sticky Ginger Pork Bites, black sesame cracker, burnt apple gel (gf) (df)

Sundried Tomato and Bocconcini Arancini, salsa verde, parmesan (v)

Karaage Fried Chicken, cos leaf, lime kewpie dip, ponzu gel (gf) (df)

Corn & Zucchini Fritter, spiced tomato chutney (v)

Freshly bread baked in house with butter

ENTRÉE choose 2 items

PADDOCK:

Bao | soy-ginger beef, pickled cabbage, cucumber, kewpie mayo (df)

Lemon-Oregano Chicken | charred capsicum, pomegranate, whipped fetta (gf)

Pork Belly | sweet potato and ginger, lychee and chilli salsa, crackling (gf) (df)

OCEAN:

Grilled Prawn | soba noodles, cherry tomato, cucumber, coriander, edamame (df)

Crispy Squid | Vietnamese Salt and pepper squid, grilled lime, nam jim (gf) (df)

GARDEN:

Burrata | heirloom tomatoes, basil, grilled sourdough, balsamic pearls (v)

Beetroot Falafel | roast cauliflower, chickpea, tahini pomegranate (gf) (ve)

Gnocchi | panfried, baby spinach, burnt butter, smoked pumpkin, Gran Padano (v)

MAIN choose 2 items

PADDOCK:

Beef Rump [M] | sous vide, crisp potato, cowboy butter, aerated pea mousse (gf)

Moroccan Chicken | braised, chickpeas, harissa yoghurt, Israeli cous cous

Greek Lamb Shoulder | oregano, eggplant, capsicum, salsa verde, olives (gf) (df)

Smoked Brisket | burnt carrot puree, charred onion & leek, chimichurri, jus (gf)

Ballotine Chicken | sundried tomato & feta stuffed, romesco sauce, kale (gf)

Confit Pork | pineapple-mustard sauce, fennel, mint, papaya, chilli jam (gf) (df)

OCEAN:

Snapper | whole baked, lemon & thyme, fennel salad, salsa verde (gf)(df)

Salmon | ginger soy, kaffir lime-coconut rice, pickled cucumber wombok (gf) (df)

Barramundi | baba ghanoush, mint peas & beans, tabouli, capers**,** tagine (gf) (df)

GARDEN:

Vodka Pasta | rigatoni, vodka tomato sauce, fresh basil, pecorino cheese (v)

Tagine | vegetable medley, coconut labneh, lemon-apricot herb couscous (ve)

SIDES choose 2 items

Herb Roasted Baby Potatoes, beurre noisette, parmesan (gf) (v)

Roast Pumpkin, pepita seeds, mustard dressing (ve) (gf)

Green Beans and Peas, fetta & mint (v) (gf)

Roasted Broccoli, beetroot puree, fetta, sunflower seeds (v)(gf)

Balsamic Glazed Carrots, carrot puree, kale, dukkha (ve) (gf)

Italian Salad, bocconcini, cherry tomato, artichoke, olive and balsamic (v) (gf)

Fresh Rocket Salad, green apple, fetta, aged balsamic (v) (gf)

Roast Cauliflower, crispy chickpea, radicchio, parsley, spiced yoghurt (v) (gf)

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

PACKAGE 1 $84

4 x canapes
2 x entrée
2 x main
2 x sides
dessert platters
Please select 4 choices listed on our dessert menu

Minimum 50 guests

*Please note feasting platters are served on the table, where your guests share platters. This is not a buffet

Package includes Chef, crockery & cutlery
*Waitstaff, napkins, water glasses/ water Jugs are additional

Minimum 50 guests

All prices excluded GST
**Please note prices displayed are for 2026

GARETH KEENAN
CATERING

THE GREEK TABLE

Canapes: choose 4

Tomato Tartlet, fetta, kalamata tapenade (v)
Smoked Eggplant Mousse, crostini, cherry tomato (v)
Lamb Keftedes, cumin, oregano, parsley, tzatziki (gf)
Grilled Haloumi Bites, honey, thyme (v) (gf)
Beef Kofta, whipped Fetta, pita bread, sun dried tomato (v)
Spanakopita Triangles, spinach, feta, dill (v)
Grilled Squid, paprika, marjoram, pickled onion (gf) (df)

Freshly bread baked in house with butter

Sharing Entrees: choose 2

Ouzo Cured Salmon, shaved fennel, heirloom tomato, citrus gel (gf)(df)
Chicken Souvlaki, pickled cucumber, mint tzatziki, souvlaki bread
Fried Calamari, citrus-oregano dressing, mesclun, smoked paprika (gf) (df)
Roast Beetroot, goats cheese, rocket, spiced honey, spiced seeds (v) (gf)

Sharing Main Course: choose 2

12 Hour Cooked Greek Lamb Shoulder, smoked olives and grilled haloumi (gf)
Sous Vide Beef Rump, eggplant and potato moussaka, thyme red wine jus (gf)
Grilled Market Fish, caper-lemon dressing, crispy potatoes, aerated pea foam (gf)
Confit Pork, honey-thyme carrots, mustard cream sauce (gf)
Grilled Chicken, lemon oregano rub, pan juices, baby spinach, green olives (gf) (df)

Side Dishes:
(below 2 choices are included in package)

Twice Cooked Crunchy Potatoes, lemon, oregano, garlic confit (v) (gf)
Greek Salad Reimagined, compressed tomato, pickled cucumber, olive crumble, feta cheese mousse, baby cos lettuce, lemon (gf)

THE ASIAN TABLE

Canapes: choose 4

Tempura Barramundi, betel leaf, charred corn, spicy aioli (df)
Pacific Oysters, black vinegar dressing, sesame seed (df) (gf) *(surcharge $3pp)*
Pork and Prawn Dumplings, mirin and soy broth, ponzu pearls
Crispy Duck Spring Rolls, cucumber, shallot, spiced plum-orange sauce (df)
Yakitori Chicken Skewers, shichimi pepper, edamame ginger puree (gf) (df)
Tempura Spiced Cauliflower, green chilli, soy and black vinegar (v) (df)
Crispy Vegetable Spring Rolls, nuoc cham (v)

Freshly bread baked in house with butter

Sharing Entrees: choose 2

Kingfish Ceviche, ponzu gel, miso, black sesame, crispy potato, shiso (df) (gf)
Steamed Buns, soy braised beef short rib, pickled cucumber, fried shallots (df)
Bang Bang Chicken, soba noodles, edamame, carrot, coriander, sesame dressing (df)
Mapo Nasu Eggplant, tofu crumble, mushroom xoxo sauce (v) (gf)

Sharing Main Course: choose 2

Sous Vide Beef Rump, king mushie, black rice, edamame, shichimi butter (gf)
Sticky Miso Chicken Fillet, soy shitake mushrooms, baby bok choy, rice (df) (gf)
Caramelised Pork Belly, sweet potato & turmeric puree, chilli lychee salsa (df) (gf)
Soy Caramel Glazed Salmon, coconut rice, green beans, pumpkin sambal (df) (gf)
Vietnamese Lamb shoulder massaman curry, potato, basil, fried eggplant (df) (gf)

Side Dishes:
(below 2 choices are included in package)

Roasted Sweet Potato, crispy tofu, green shallots, ginger soy dressing (ve) (gf) (df)
Scorched Broccoli Green Beans, sesame seed dressing, fried shallots (ve) (gf) (df)

THE ITALIAN TABLE

Canapes: choose 4

Mozzarella & Tomato Ragu Arancini (v)
Italian Tartlet, tomato on vine, prosciutto, ricotta, rocket pesto
Prosciutto & Melon, white balsamic glaze (gf)
Caprese Skewers, cherry tomato, bocconcini, basil, balsamic (v)
Salmon Mousse, sago crisp, rocket, crème fraiche, capers, dill (gf)
Pulled Red Wine Beef, mini bread roll, rocket, herb mayo
Antipasto Skewer, salami, smoked olive, cherry tomato

Freshly bread baked in house with butter

Sharing Entrees: choose 2

Mini Eggplant Parmigiana, basil, napoli (v)
Vodka pasta, rigatoni, vodka tomato sauce, fresh basil, pecorino cheese (v)
Creamy Burrata, woodfired flatbread, marinated olives and sopressa
Wood fire pizza, Napolitana, Byron Bay mozzarella, prosciutto, rocket, olive oil (v)

Sharing Main Course: choose 2

Herb Roasted Chicken, Sicilian olives, rosemary, pea pesto, pan juices (gf) (df)
Pan-Fried Gnocchi, sundried tomato-capsicum sauce, rocket, verde, parmesan (v)
Clam Linguine, parsley, leek, white wine, garlic, thyme, lemon
Slow Braised beef ragu, pappardelle, fried sage, parmigiano
Tuscan Lamb, polenta cubes, zucchini, eggplant, rosemary, red wine jus (gf)

Side Dishes:
(below 2 choices are included in package)

Roasted Lemon Potatoes, garlic confit (v) (gf)
Italian Salad, Cos lettuce, cherry tomato, basil, olives, croutons, red wine vinegar (ve)

CUISINE COLLECTION

Served as sharing style at the table

Minimum 50 guests

Package includes Chef, crockery & cutlery
*Waitstaff, napkins, water glasses/ water Jugs are additional

PACKAGE $82pp

4 x canapes
2 x entrée
2 x main
2 x sides
Wedding cake cut and plattered

Please note: When selecting this menu, all courses are to be chosen exclusively from the selected cuisine. Menu items are not interchangeable with our standard feasting package or with other cuisine collections

CANAPE MENU

COLD ITEMS

Mini roll Grilled garlic herb Prawn, lettuce, buttermilk dressing
Rare Roast Beef Yorkshire Pudding, onion jam, horseradish cream
Salmon sashimi, nori & black sesame seed, ponzu dressing (gf) (df)
Quince, poached pear, gorgonzola, savoury sable (v)
Italian Tartlet, prosciutto parmesan, rocket, balsamic
Tomato Bruschetta, sundried tomato pesto, sourdough (ve) (df)
Marinated Cherry Tomato Tartlet, bocconcini, basil (v)

HOT ITEMS

Tempura spiced cauliflower, soy and black vinegar, chilli mayo (v) (df)
Chinese San Choy Bau, lettuce cup, sesame seed, hoisin (gf) (df)
Crispy Pulled Beef Wonton, corn salsa, chipotle & manchego cheese
Sticky Pork & Ginger Bites, black sesame cracker, burnt apple gel (gf) (df)
Karaage Fried Chicken, cos lettuce, Ponzu gel, lime kewpie (gf) (df)
Corn and Zucchini Fritter, spiced tomato chutney (v)
Sundried Tomato and Bocconcini Arancini, salsa verde, parmesan (v)
Sweet Potato and Cashew Empanada, cucumber mint yoghurt (v)
Beetroot Falafel, spiced coconut yoghurt (gf) (ve)

SMALL BITES

Oysters, soy and sesame seed, chilli aioli, yuzu flakes (gf) (df)
Spiced Lamb Kofta, mint scented labneh (gf)
Pan-Fried Beef / Vegetable Gyoza, black vinegar dipping sauce (df)
Scored Chilli Salted Squid, Vietnamese dressing (gf) (df)
Sashimi with yuzu and avocado, sushi rice, mini homemade taco shell (df)
Balinese Chicken Skewers, coconut and peanut sauce (gf) (df)
Pulled Beef Quesadilla, onion, capsicum and cheese, guacamole, sour cream
Smoked Fish and mature cheddar croquette, truffle aioli
Mini beef wellington, mushroom, paris mash

SUBSTANTIAL CANAPE BOAT ITEMS

Grilled Ribeye Bites, parmesan truffle fries, chives, cowboy butter (gf)
Pan Fried Gnocchi, pumpkin puree, fried kale, parmesan cheese, Pumpkin seed (v)
Beef Massaman Curry, crispy potatoes, coconut rice, (gf) (df) (nf)
Crumbed Market Fish & Chips, house made tartare sauce in newspaper (df)
Grilled Salmon Bites, miso and ginger, stir fried greens, coconut rice (gf) (df)
Sticky Bourbon Pork Bites, chipotle coleslaw, french fries (gf) (df)
Hokkien Noodle Bowl, beef or chicken, vegetable, cashews (df)
Greek Lamb, Mediterranean cous cous, grilled haloumi, tzatziki
Seared Tuna, niçoise salad, rocket leaves, salsa verde (gf) (df)
Tempura Prawns, lettuce, spicy chilli mayo

SLIDERS & BAOS

Pulled beef Bao, pickled cabbage, Asian BBQ sauce, kewpie (df)
Pork Banh mi, crusty roll, pork belly, cucumber, shallot, chickpea pate (df)
Moroccan Lamb Slider, grilled haloumi, lettuce, tomato, harissa yoghurt
Black Angus Beef Burger, American cheese, pickles, big mac sauce
Mexican Chilli-Cheese Dog, pico de gallo, crushed nacho, soft brioche bun
Smoked Beef brisket, BBQ sauce, pickle, shredded coleslaw, milk bun
Southern fried chicken burger, lettuce, tomato, chipotle coleslaw
Pulled Pork Bao, apple-thyme slaw, jalapeno, crackle salt
Bug roll, tempura bugs with lime aioli on a milk bun $6.00 surcharge

***All sliders & tortilla can be made gluten free on request*

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

PACKAGE $65

4x canapes hot or cold
3x small bites
2x sliders
2x boat item

Minimum 50 guests

Package includes Chef, crockery & cutlery
*Waitstaff are additional

All prices excluded GST
**Please note prices displayed are for 2026

GARETH KEENAN
CATERING

FOOD STATIONS

OYSTERS

Fresh pacific oysters served straight from the cart,
a perfect start to your celebration
Natural & Kilpatrick
Served with fresh lemon, mignonette dressing and chilli & yuzu dressing

CHEESE & CHARCUTERIE SELECTION

Begin your celebrations with grazing over fine cheeses and charcuterie
Spiced Orange & bourbon glazed ham, charcuterie, selection of fine cheeses, antipastos, seasonal fruit, nuts, dips, fresh artisan bread & crackers

RACLETTE CHEESE

little plates with charcutiere meat, Pearl onions, sourdough baguette, baby potatoes, caperberries, cornichons, rocket, baby cos, Sicilian olives & melted Raclette cheese

MEXICAN

Choose your way- Mexican rice bowl, nachos or tacos
slow cooked beef | chipotle chicken | cauliflower ceviche with coriander & lime served with Mexican rice, tortilla, corn chips, pico de gallo, sour cream, cheese, guacamole

SLIDERS

Everyone loves a good slider!!!
we have got some classics for you & your guests to enjoy.
Southern fried chicken with chipotle coleslaw | classic beef burger with American cheese, pickles, big mac sauce | mushroom & haloumi, crispy cos, vegan chipotle aioli, all served with crispy hot chips

PIZZA

Freshly handmade pizzas showcasing authentic Italian flavours with locally sourced ingredients. From Sopressa and buffalo mozzarella to tomato and basil, each pizza is baked to perfection in front of your guests, offering an interactive and delicious addition to your celebration.

ITALIAN

Mamma Mia! A Trio of Italian Goodness
Chicken rigatoni in a rich pesto cream | Beef ragu pappardelle | Gnocchi with pumpkin, beurre noisette and parmesan.
Each dish is crafted using fresh, quality ingredients, celebrating the authentic flavours and rustic charm of traditional Italian cuisine.

ASIAN

Wok fried fresh to order
Teriyaki chicken | Ginger soy Beef | sweet chilli prawns served with Jasmine Rice or noodles
Dumplings: Steamed pork & chives | chicken & mushroom | Shitake & Wombok finished with soy chilli & sesame dipping sauce

CREPES STATION

Indulge in freshly made crepes, cooked to order right before your eyes. Enjoy classic Flambéed Crêpe Suzette, or a decadent combination of Nutella, fresh strawberries, and cream. For a citrus twist, try bananas flambéed in rich orange syrup

PACKAGE $75

5x canapes hot or cold
3x small bites
2 x food stations*
(oysters not included in food station)

An interactive addition to your wedding or canapé event, our food stations are designed to enhance your menu and elevate the overall guest experience.

Pricing available on application for any additional carts

Our carts/ stations can be designed to add to existing catering and are not available as a standalone station

GARETH KEENAN
CATERING

BUFFET MENU

CANAPE SELECTION:

COLD CANAPES:

Tomato Bruschetta, sundried tomato pesto, sourdough (ve) (df)

Mini roll grilled garlic herb Prawn, lettuce, buttermilk dressing

Salmon Ceviche, lime oil, coconut milk, sago crisp (gf) (df)

Quince, poached pear, gorgonzola, savoury sable (v)

Marinated Cherry Tomato Tartlet, bocconcini, basil (v)

Lemon Myrtle Whipped Feta, pickled grape, honey walnut, wattle-seed crisp (v)

HOT CANAPES:

Tempura Spiced Cauliflower, soy and black vinegar, chilli mayo (v) (df)

Chicken Yakitori skewer, green onion, soy and mirin sauce (df) (gf)

Crispy Pulled Beef Wonton, corn salsa, chipotle mayo, manchego cheese

Sticky Ginger Pork Bites, black sesame cracker, burnt apple gel (gf) (df)

Sundried Tomato and Bocconcini Arancini, salsa verde, parmesan (v)

Karaage Fried Chicken, cos leaf, lime kewpie dip, ponzu gel (gf) (df)

Corn & Zucchini Fritter, spiced tomato chutney (v)

Freshly bread baked in house with butter

SALADS - Choice of 3

Classic Caesar salad, bacon, egg, croutons, shaved parmesan

Greek salad with Sicilian olives, tomato & lemon oregano dressing (v) (gf)

Roasted Beetroot Israeli cous cous salad with capsicums & fetta (v)

Roasted potato salad, caramelised onion, creamy dressing (v) (gf)

Crunchy Quinoa & brown rice, Cauliflower, pomegranate, fetta, parsley (v) (gf)

Chipotle roast capsicum & charred sweetcorn coleslaw salad (v) (gf) (df)

Green salad with spinach, fennel, cucumber dill dressing (v) (gf) (df)

Fresh rocket, apple, Danish fetta, aged balsamic (v) (gf)

SEAFOOD- Additional $8.50pp

King Prawns, Rock Oysters, Smoked Salmon, condiments, served on a bed of ice.

ROAST CARVERY:

Roast Sirloin of Beef, yorkshire pudding, red wine gravy (df)

Roast Crackling Pork Belly, apple sauce, gravy (gf) (df)

Maple Glazed Ham, clove studded, pineapple, gravy (gf) (df)

Roast Boned Turkey, jus, cranberry sauce, herb stuffing

Whole Baked Snapper, fennel, lemon, thyme, salsa verde (gf) (df)

Preserved Lemon-Thyme Charred Chicken, roasted shallots, herb stuffing

Plant based wellington, mushroom, Sauté bitter greens, onion soubise (vg)

MAINS:

8 hour braised Greek lamb, minted yoghurt & Mediterranean cous cous

Chunky slow braised beef massaman curry sauce, potatoes & rice (gf) (nf) (df)

Beef bourguignon in red wine sauce, mushrooms & roast carrots (gf) (df)

Soy glaze chicken, warm rice noodle salad, broccolini, red Nam Jim (gf) (df)

Moroccan braised chicken breast and chickpeas, herbed cous cous (df)

Crispy pork shoulder, braised cabbage, apple cider sauce (gf)

Crispy skin Salmon, miso & ginger, coconut rice (gf) (df)

10 Hour Smoked Beef brisket, chipotle roast sweetcorn salad, BBQ sauce (gf) (df)

Root vegetable & date tagine with sumac labneh & Israeli couscous (vegan)

Baked chickpea falafel with roasted cauliflower salad (v) (gf)

Baked Ratatouille with fresh mozzarella & basil (v) (gf)

SIDES - Choice of 3

Herb roasted baby potatoes, beurre noisette, parmesan (gf) (v)

Roasted pumpkin, pepita seeds, mustard dressing (gf) (df) (ve)

Green Beans and Peas, mint and fetta (gf) (v)

Creamy potato bake, cheddar, chorizo crumb (gf)

Roasted Broccoli, prosciutto dressing, cranberries, sunflower seeds (ve) (gf) (df)

Balsamic Glazed Carrots, kale, dukkah (gf) (df) (ve)

Mash Potato with spring onion (gf) (v)

Seasonal Steamed Vegetables, herb butter (gf) (v)

Asian Fried Greens, soy and garlic (gf) (df) (v)

Cauliflower and Broccoli Cheese Bake (gf) (v)

DESSERT BUFFET

See dessert menu for buffet range choose 5 desserts

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

| (nf) nut free

PACKAGE - $84pp

5 x canapes
3 x salads
2 x roast carvery
2 x main
3 x sides
Dessert buffet
Please select 5 choices listed on our dessert menu

add on seafood $8.50pp
oysters, prawns & smoked salmon

Package includes Chef, crockery & cutlery
*Waitstaff, napkins, water glasses/ water Jugs are additional

Minimum 50 guests

All prices excluded GST
**Please note prices displayed are for 2026

GARETH KEENAN
CATERING

BUFFET OR FEASTING DESSERT MENU

Choice of 5 desserts for buffet
or
4 desserts for feasting/sharing

all served with your wedding cake cut and plattered

Chocolate Mousse, spiced cherry, orange compote, brownie (gf)

Passionfruit curd tart with meringue

Banoffee Pie, dulce de leche, banana, biscuit base (gf)

Berry & Lemon baked brownie cheesecake (gf)

Aussie Pavlova with passionfruit & strawberries (gf)

Strawberry & Champagne pannacotta with strawberry basil gel (gf)

Spiced Apple Crumble Tartlets with vanilla bean cream

Pear & caramelised white chocolate mousse, ginger date cake

Espresso Tiramisu, Mascarpone cream, coffee jelly, filled choux bun

Dietaries will be given an alternative dessert

PLATED | ALTERNATE DROP DESSERT

Choice of 2 Desserts

Pavlova with Brown butter shortbread crumb, poached pears in champagne, macerated strawberries vanilla cream (gf)

Chocolate & hazelnut torte, Hazelnut mousse, raspberry gel, praline, vanilla bean creme

Sticky banana pudding, with caramel walnut, crumble & butterscotch sauce, vanilla bean creme

Espresso tiramisu, coffee jelly, mascarpone cream, caramelised hazelnut, almond olive oil sponge

Traditional Crème Brulee with house made shortbread, blueberry floral compote, passionfruit curd (gf)

Rhubarb Mille feuille crisp puff pastry layers, vanilla cardamom custard, Turkish delight gel, rose scented strawberries, pistachio

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

CHILDREN'S MENU

includes Canapes and Main meal

Canapes

party pies and chicken nuggets for kid's canapes after the ceremony

Main Meal

karaage chicken poke bowl- karaage chicken, sushi rice, avocado, raw carrot, kewpie mayo & soy sauce (gf)

taco- beef mince, lettuce, cheese, sour cream on a soft-shell taco

chicken tenders and chips (gf) (egg free)

hot dog and chips (df)

cheeseburger and chips

If you require something else, or your child has dietary requirements please let us know so we can accommodate

GELATO

COOKIES & CREAM

MINT SLICE

NUTELLA

BISCOFF

BOYSENBERRY (gf)

CHOCOLATE (gf)

DUBAI CHOCOLATE (gf)

WHITE CHOCOLATE MACADAMIA (gf)

GOLDEN GAYTIME

REECES PEANUT BUTTER CUPS

SEA SALT CARAMEL (gf)

VANILLA BEAN (gf)

TIRAMISU

MATCHA LATTE (gf)

SORBET

BLOOD ORANGE (ve) (gf)

MANGO (ve) (gf)

PASSIONFRUIT (ve) (gf)

RASPBERRY (ve) (gf)

COCONUT LIME (ve) (gf)

VEGAN

VEGAN CHOCOLATE GELATO (gf)

VEGAN HAZELNUT (gf)

VEGAN VANILLA GELATO (gf)

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

GELATO BICYCLE

Our gelato bicycle is the perfect addition to your wedding or special event.

Why not have gelato served at your ceremony to celebrate becoming Mr and Mrs or as a treat for your guests after dinner.

We have so many flavours to choose from including a selection of sorbets & vegan options.

GELATO BICYLCLE $750

Gelato bicycle hire

Delivery & set up

Choice of 3 flavours

Selection of toppings & sauces

Cups, waffle cones & spoons

Service time 90 mins

All prices excluded GST
**Please note prices displayed are for 2026

GARETH KEENAN
CATERING

WEDDING CAKES

All wedding cakes are made with real ingredients using butter, flour and eggs, no premix cake mix and finished with buttercream icing. You can have your cake finished naked, semi naked, ribbed textured finish or smooth finish.
Clients are to provide any decorations, cake topper, flowers, greenery etc
We suggest emailing a picture of what you like so we know what your inspiration is, as there may be additional costs depending on what you are after.
Our cakes are not made with fondant, we can suggest suppliers if that is what you are after.

CAKE FLAVOURS

Please note we do not make Vegan Cakes

Chocolate Mud cake- Layers of rich moist chocolate cake, Belgian chocolate ganache, sea salt, caramel

Raspberry and lemon white chocolate mud cake, white chocolate vanilla ganache, lemon curd, raspberry compote

Coconut, lime & vanilla cake- coconut sponge cake, soaked with a lime syrup, coconut ganache creme (can be gluten free on request)

Red velvet strawberry & champagne- strawberries compote, Champagne jelly, red velvet sponge, vanilla cream cheese

Pistachio, raspberry and rose cake- Pistachio sponge cake, Vanilla bean couverture white choc ganache, Turkish delight, coconut
(can be gluten free on request)
(surcharge $40 per tier)

Dark chocolate, Cherry & Coconut- chocolate, cherry and coconut mud cake, dark chocolate ganache with cherry compote

Salted caramel apple and blackberry cake- brown butter cream cheese, blackberry compote

80cm large Italian wedding cake, chocolate sponge, Italian syrup, fresh raspberries, vanilla bean cream ***Price on application***

FULLY ICED

SEMI NAKED

RIBBED

DONUT CAKES

Ring Donut

Vanilla & Condensed milk glaze

Caramel cookie crumble - caramel glaze, choc chip cookie crumb

Milo & Custard - vanilla milk custard with milo

Strawberry & rose - with fresh strawberry rose glaze & rose petals

TIRAMISU TOWER

Served in a Crystal coupe

4x tier 30 glasses or 5x tier is 55 glasses

Espresso infused sponge, layered with a silky mascarpone cream, espresso jelly, fine cacao chocolate dust served in crystal coupe

CAKES

1 tier $160
2 tier $360
3 tier $470
*Prices are for one flavour
Additional Flavour $50 per Tier

DONUTS

Ring Glazed $6 each
Donut order minimum of 50 Donuts 2X flavours only

*Please note we cannot make Gluten free Donuts or Vegan Cakes

TIRAMISU TOWER

4 X TIER 30x glasses $340
5X TIER 55x glasses $550
*Table not provided

GARETH KEENAN
CATERING

BEVERAGE PACKAGE

Why not add a beverage package to complement your menu and let us take care of everything
Our beverage packages are designed to work seamlessly with your chosen menu, taking the stress out of sourcing, chilling and serving drinks on your special day. From beverages and glassware to professional staff, we manage it all so you can relax and enjoy your celebration.

SPARKLING
Brown Brothers Prosecco

ROSE
Grains de Gris Rosé

WHITE
Geisen Sauvignon Blanc
Tread Softly Pinot Grigio

RED
Wynns Coonawarra Estate Shiraz
Wynns Estate Cabernet Sauvignon

BEER
James Squire Fifty Lashes pale ale
James Boags Premium Lager
Great Northern Beer mid strength
Somersby apple cider

NON ALCOHOLIC
Soft drink, orange juice and sparkling water

PACKAGES
Sparkling, Wine, Beer, Cider, non-alcoholic

5 hour $75pp
6 hour $90pp

All prices excluded GST

Above package includes alcohol, glassware, ice, coldroom, bar pack inclusive of bin liners, bins, cocktail napkins, straws, cocktail shaker, measures, bottle openers.

*Bar staff and Bar counter additional

Cocktails and Spirits are available for guests to purchase as a 'cash bar' for the duration of your wedding, these are not included in the beverage package

COCKTAIL MENU
Not included in package, can be purchased separately by guests on the day

Margarita
A timeless classic crafted with premium tequila, orange liqueur, and freshly squeezed lime juice. Served with a delicate salted rim for a perfect balance of tang and zest.

Espresso Martini
Rich and invigorating, this indulgent cocktail blends vodka, smooth coffee liqueur, and freshly brewed espresso, creating a sophisticated pick-me-up with every sip.

Passionfruit Kiss
Vodka, passionfruit purée, and a hint of lime shaken to perfection, delivering a vibrant, fruity cocktail with a touch of sophistication.

Gin Paloma
A light and refreshing mix of Gin, fresh grapefruit juice, a hint of lime, and a touch of soda, delivering a subtly bitter and sparkling experience.

Hugo Spritz
Delicately effervescent, with Prosecco, elderflower syrup, a splash of soda, and fresh mint. A floral, sparkling creation that is both refreshing and elegant.

French Martini
An elegant fusion of vodka, raspberry liqueur, and pineapple juice, offering a luscious, fruity finish with a hint of sophistication

SPIRITS
Not included in package, can be purchased separately by guests on the day

Vodka
Gin
Teguila
Rum- Bacardi & Bundaberg
Makers Mark Bourbon

Beverage Package Guidelines
To ensure a seamless experience, our beverage packages must be booked in advance for the **full duration of your wedding**. Packages cannot be extended on the day, so we kindly ask that your chosen package reflects the total length of your celebration.
Additional drinks outside of the booked package are available at standard bar pricing.

Gareth Keenan Catering practices the responsible service of alcohol
Liquor License 240778

SELF-SUPPLIED BEVERAGE SERVICE

Prefer to BYO? We're equally happy to serve your own beverages, providing experienced staff and glassware to ensure smooth service throughout your event. All you need to do is supply all your alcohol, mixers, garnishes, ingredients and we take care of the rest

We can include the following, and you supply the drinks!

Bar counter

Silver Counter tureens

Glassware: Champagne | wine | spirit | martini

Ice

RSA Bar staff

Bar pack including bin liners, bins, cocktail napkins, straws, cocktail shaker, measures, bottle openers

Please note we do not provide a coldroom when supplying your own beverages, this needs to be supplied by you and all your alcohol, mixers, ingredients needs to be cold prior to bar staff arriving on the day for bar set up.