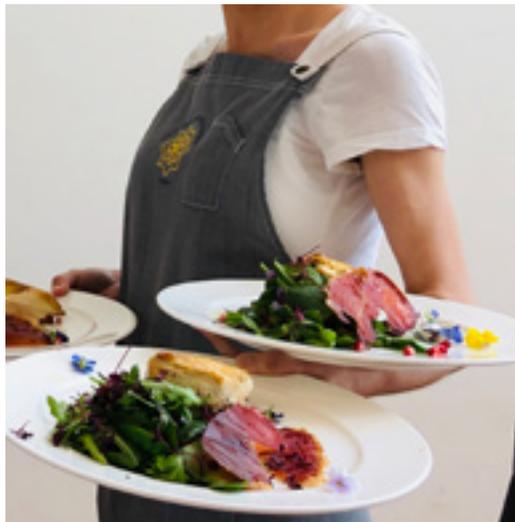




PLATED





ABOUT US

ESTABLISHED IN 2001, MINT TEA & ROSEWATER IS SYDNEY'S LEADING BOUTIQUE CATERING COMPANY SPECIALISING IN ELEGANT WEDDINGS, PRIVATE AND CORPORATE EVENTS.

"We should look for someone to eat and drink with before looking for something to eat and drink." - Epicurus

Over the past 20 years we have had the privilege of working with many wonderful clients on fabulous events...

Nine Network
Master Chef
Network 10
Channel 7
SBS
The Chef's Line
Mercedes - Benz Australian Fashion Week
Vogue
Delicious Magazine
Gourmet Traveller Wine Awards
Cleo Bachelor of the Year
Moët
Sony
Westpac
Sydney Water
Opera Australia
Myer
Freemantle Media
Cricket Australia
Inglis Stables
Lancome
Bauer Media
Elle
Harper's Bazaar
The Lock Group
Belvoir Street Theatre
Fairfax & Roberts
Percy & Marks
R M Williams
Camilla
Ascham School
Shore School





PLATED MENU

Mint Tea & Rosewater has secured a position as the exclusive caterer to many of Sydney's discerning patrons. With 20 years' experience in all aspects of private catering, Mint Tea & Rosewater has become expert in personalised service and culinary artistry to suit any occasion.

Whether catering for an intimate dinner, a birthday celebration, or an evening with friends, our plated menu is a stunning way of creating the most beautiful occasion for you and your guests. Nurture connections over a delicious menu, perfectly matched wine, desserts, and an abundance of lasting memories.

Please do not feel limited by the ideas presented in this menu. We love to work with our clients and create menus that are designed and tailored specifically to individual tastes, preferences, and dietary requirements. Please get in touch with us to discuss your special occasion.





SAMPLE MENU

CANAPES

Tuna tatake on cucumber with pink grapefruit, daikon and yuzu pearls

Arancini, saffron and porcini risotto balls with a centre of melted mozzarella in a crunchy panko breadcrumb crust (Veg)

ENTREE - *Mezze Board*

Saffron and porcini risotto balls with a centre of melted mozzarella

Moroccan beef meatballs in fragrant tomato sauce with green olives and feta

Moroccan eggplant and tomato dip, Bissara Moroccan fava bean dip (GF, Vegan)

Chermoula chicken skewers with minted yoghurt (GF)

Marinated olives (GF, Vegan)

Fresh asparagus (GF, Vegan)

MAIN

Salmon fillet in paper with caramelised fennel, orange dust, pomegranate and dill, wildflower salad

Or

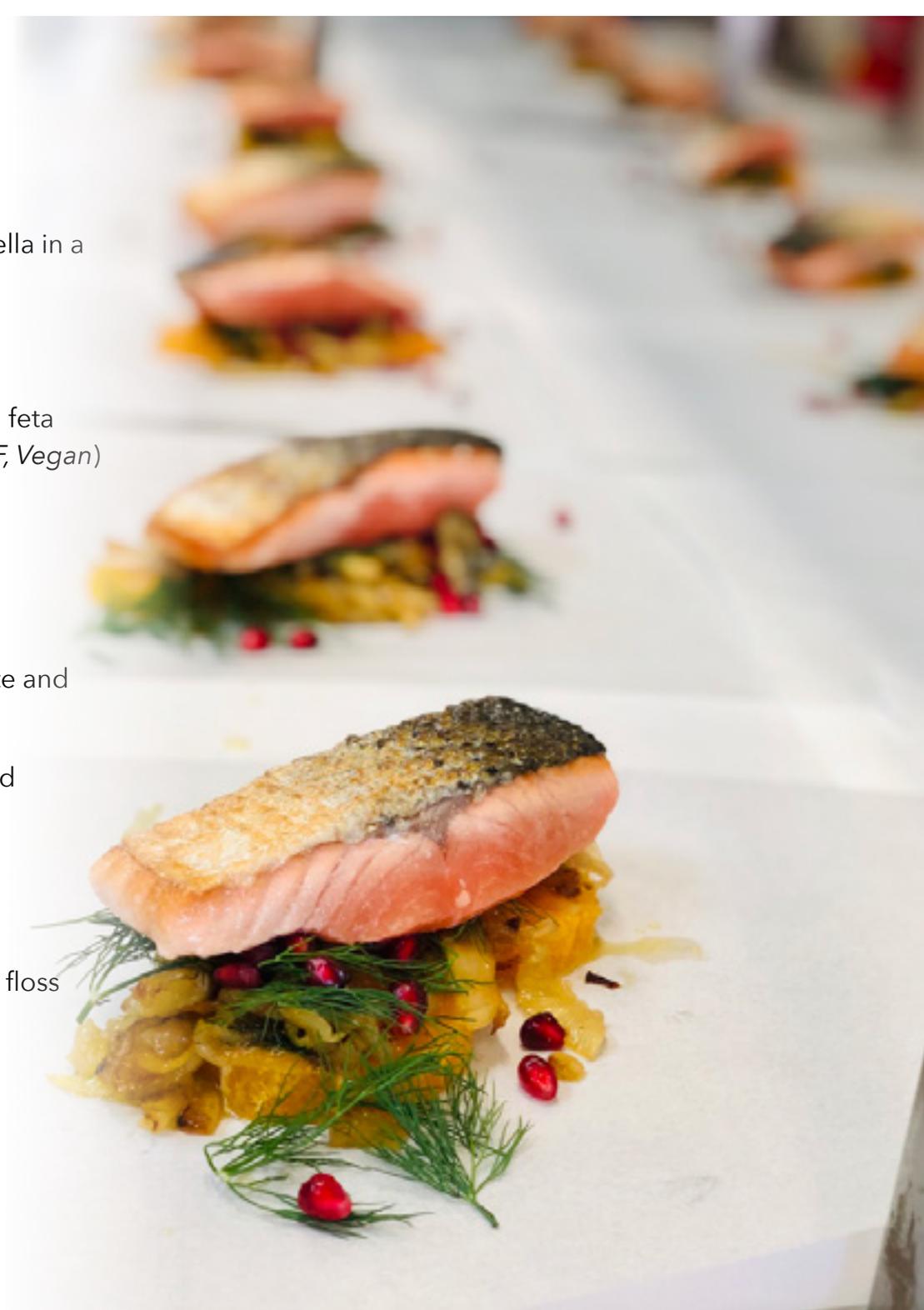
French double lamb cutlet with mint and pistachio crust, baby carrots and pomegranate, chargrilled zucchini

DESSERT - *Trio of Desserts*

White chocolate creme brulee with fresh fig and praline

Lemon lime curd tartlet with meringue kiss

Baby pavlova with rosewater scented rhubarb, strawberries, Persian fairy floss



"You learn a lot about someone when you share a meal together"

Anthony Bourdain



SAMPLE MENU

CANAPES

Baby Fattouche, fresh balsamic fig on crispy pita with creamed Persian feta, pink pickled onion and baby basil (Veg)

Betel leaf with crispy and fresh lychee salad with cucumber, shallot, yellowbean and sesame (GF)

ENTREE - *Tasting Plate from the Sea*

Caviar crepe, lemon crepe filled with caviar & lime creme fraiche, tied with garlic chive on thin lime slice, dotted with gold leaf

Fresh scallop in the half shell with green apple mignonette

Orange dust king prawn with fresh artichoke, baby rocket, baby basil

Tuna carpaccio with citrus, wild flowers and yuzu pearls

Betel leaf with fresh blue swimmer crab, fresh coconut, ruby grapefruit

MAIN

Crispy skin free range corn fed chicken breast, stuffed with ricotta, lemon, pistachio and mint, with verjuice jus & crispy pancetta and baby herb salad

Or

Beef fillet with chermoula, best roast potatoes, beans, baby carrots, smoky eggplant

DESSERT - *Giant Metre Long Pavlova*

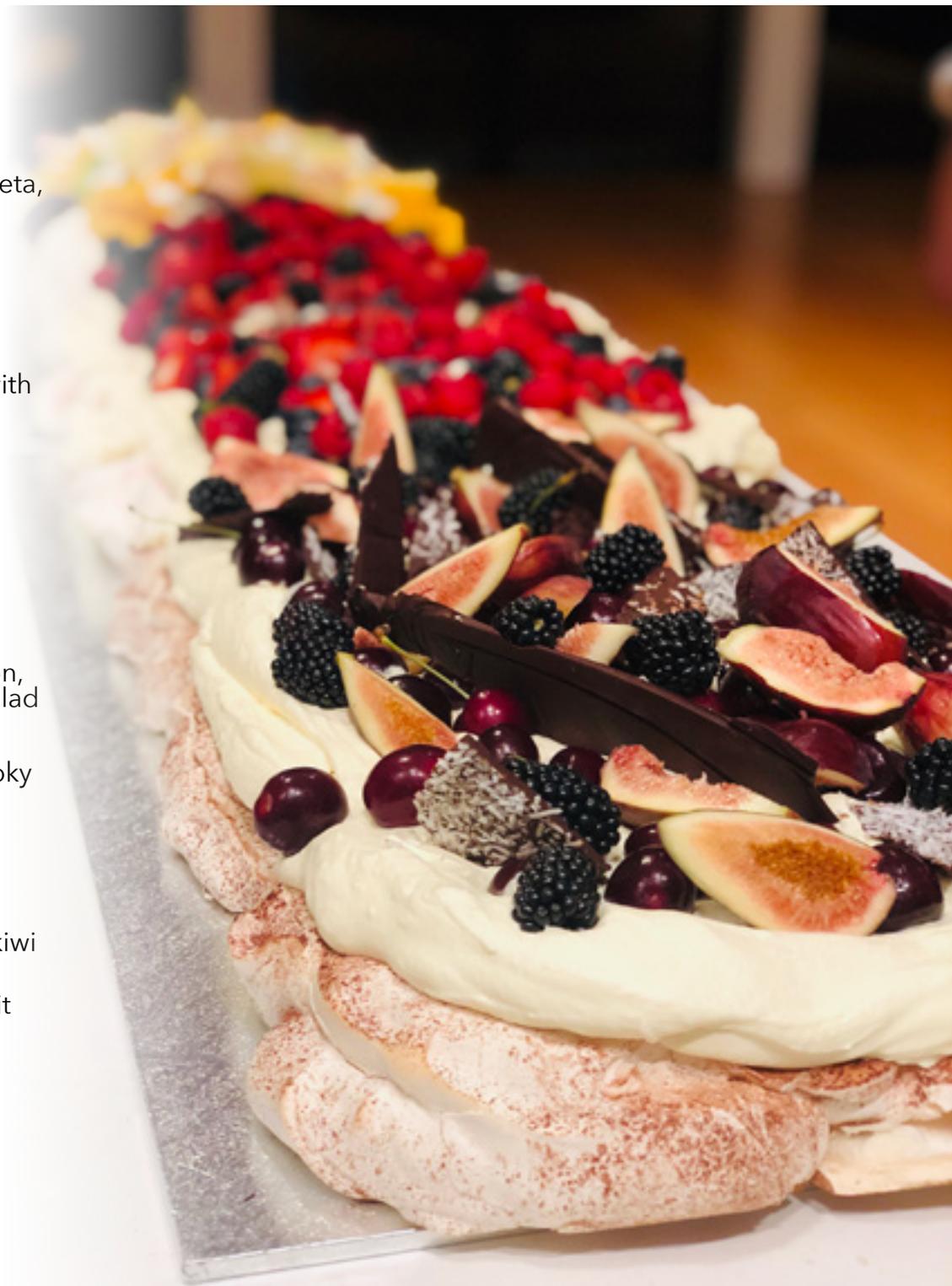
with coffee cream, cherries, figs, chocolate bark

with cream, pineapple, passionfruit, fresh coconut, lychee, mango and kiwi fruit

with cream, blackberries, strawberries, raspberries, blueberries, kiwi fruit

"You learn a lot about someone when you share a meal together"

Anthony Bourdain







WINE MATCH

Mint Tea & Rosewater offer a wonderful wine match service, selecting perfect wines and beverage packages to suit any budget or occasion.

Prices are competitive, drinks are delivered chilled with ice, and sale is on consumption only so that our clients are only charged for beverages consumed.

We are able to source any particular wines upon request. With extensive experience in wine matching for high profile clients, we are able to guide you on the most delicious and appropriate wine for your menu selection.

Below is a selection of some of our most popular wine choices, perfectly matched to our menus.

DELUXE SELECTION

BUBBLES

Didier Chopin French Champagne Brut

WHITE

Derwent Estate Pinot Gris

Robert Oatley Margaret River Sav Blanc

RED

Drumsara Central Otago Pinot Noir

Reschke Coonawarra, Bull Tradrer Shiraz 2010

BEER

50 Lashes

Crown

Peroni

MINERAL WATER

San Pellegrino 1L glass

Please contact us if you would like to look into our wine match service. We can create packages to suit any budget.



COCKTAILS

BLOODPLUM AND ROSEWATER MARTINI

Blood plum, rhubarb and rosewater martini with fresh lemon, garnished with a floating rose petal (VODKA)

APPLE MARTINI

with fresh green apple juice and lemon (SOUR MONKEY - or another sour apple liqueur + VODKA)

COCONUT WATER AND CHILLI MARTINI

Coconut water, fresh lychee, chilli, lime (VODKA)

LINGONBERRY COSMOPOLITAN

Lingonberry juice, fresh lemon, cranberry (TRIPLE SEC, VODKA)

RUBY RED GRAPEFRUIT & THYME GIN AND TONIC

Grapefruit, thyme, tonic (GIN)

ELDERFLOWER CHAMPAGNE COCKTAIL

Elderflower, mineral water, lemon, ginger and freshly sliced strawberries (CHAMPAGNE, SODA)

AMARETTO SOUR

Amaretto, simple syrup, fresh lemon juice, slice of orange, egg white, maraschino cherry (AMARETTO)

ESPRESSO MARTINI

Espresso coffee, simple syrup, coffee beans (KAHLUA, TIA MARIA, VODKA)

NEGRONI

Over ice with orange twist (GIN, VERMOUTH, CAMPARI)

APEROL SPRITZ

Prosecco, Aperol, soda, orange slice (PROSECCO, APEROL)





STAFFING BEHIND THE SCENES

HIRE

We would be pleased to arrange the hire of any marquees, tableware, glassware, cutlery, crockery or linen if required.

STYLING

We would be pleased to assist with styling needs.

Rates are charged out at a rate of 60 per hour for our stylist.

Fresh flowers, candles, etc, are all charged at market price and hire is arranged at cost.

DEPOSIT AND CANCELLATION

To secure your booking we require a 50% deposit.

If the booking is cancelled 30 days or more prior to the scheduled date, your deposit will be refunded in full. However, if the booking is cancelled less than 30 days prior to the scheduled date, your deposit will be forfeited unless there are extenuating circumstances.

We require confirmation of the minimum number of guests at least 4-5 working days prior to your function.

Prices are quoted without +GST.

Final payment is due prior to the commencement of your function.

STAFF

We are able to arrange the appropriate number of staff for your function, based on the confirmed menu and number of guests.

All staff are required for a minimum of 4 hours.

Head Chef
Kitchen Assistant
Head Barman
Waiters

