



BRUNCH





MENU OPTIONS

Our chefs provide a recommended canapé menu specifically tailored to suit your event.

The light canapé menu consists of a selection of 6 items, suitable for a 2 hour brunch reception.

The substantial canapé menu consists of 10 items, suitable for 3 hours of food service.

Alternatively, any of our graze or brunch bar options, served with light canapés, provide a light alternative to a full meal without the need for formal seating.

Please contact us if you would like a list of further alternative canapés.

All substantial menus (either substantial canapés with 12 items or light canapés plus any supper option) include complimentary miniature desserts such as our signature pink pavlova with rosewater scented rhubarb and Persian fairy floss.

All menus are based on a minimum of 30 guests.

Please let us know if you have any dietary requirements.





CANAPÉS

Light Canapés: 6 items

Fresh blueberry pikelet topped with homemade passionfruit curd and slices of fresh mango

House granola pots with rhubarb, vanilla yoghurt, rosewater syrup, pistachios, petals

Baby potato cake with mint, feta and shallot, smoked salmon, fresh dill, horseradish, cornichon creme fraiche

Sweetcorn and spring onion fritters topped with slow roasted truss tomatoes, sliced fresh avocado and crispy prosciutto

Chinese money-purses (prawn spinach, ginger and water-chestnut wontons) poached in a lemongrass consommé and served on Chinese soup spoons

Baby dukkah quail egg with pistachio and cumin, in pita tartlet with avocado, beetroot houmos and quark

Substantial Canapés: 10 items

Baby quail eggs benedict, with spinach, double smoked bacon and hollandaise on English muffin

Stuffed baby field mushrooms with rosemary and balsamic

Croque Madame, gruyere, ham, fresh pear toasted sandwich

Baby breakfast burrito with chorizo, egg, avocado, black bean, Mexican cheese, salsa and lime







ALTERNATIVE CANAPÉS

Baby potato cake with mint, feta and shallot, caviar, egg, fresh dill, horseradish, cornichon creme fraiche

Baby house croissants with Belgian chocolate and almond frangipane

Baby smoked salmon bagel with creamed cheese, rocket, lemon, capers and dill

Sourdough bruschetta with avo smash, cherry tomatoes and feta

Frittata with asparagus, Persian feta, and shallot (GF) (VEG)

Frittata with wild mushrooms, pancetta, thyme (GF)

Danish pastries; apple, cherry, apricot

Beetroot blini with smoked ocean trout, beetroot relish and dill

Baby bagels with sweet ricotta, cinnamon and blueberry

Baby Acai smoothie bowl with cacao, coconut and berries* (GF)

Breakfast couscous with Moroccan fruit compote, cinnamon and icing sugar*

**items incur an additional charge*





SHAKSHUKA BAR

Traditional Moroccan Shakshuka to be cooked in a metre wide pan in front of your guests.

Moroccan coddled free range organic eggs and chargrilled green capsicum braised in fragrant tomato sauce, served with freshly baked crusty bread.

The breakfast of champions!

Guests to be served straight from the pan.

PANCAKE BAR

Perfect for weekend brunches and special occasions, kids and adults both squeal with delight when they feast their eyes on our pancake bars.

Piles of fluffy mini and large size pancakes heated by our chefs in our metre wide pan, with assorted toppings.

Nutella, fresh lemon curd, homemade blueberry and vanilla bean compote, honeyed ricotta, berries, bananas, hand cut marshmallows, maple syrup.

BAGEL BAR

Everyone loves a bagel in the morning! Piles of freshly boiled bagels, with assorted toppings on beautiful stands and silver platters.

Smashed avocado, vine ripened tomato, feta.

Blueberry with honey, ricotta, cinnamon.

Smoked salmon with cream cheese, caper, lemon, dill, rocket.

Prosciutto, fig, basil.

SMOOTHIE BOWL BAR

All the rage! Our most popular brunch bar.

Get creative and healthy with our delicious Acai smoothie bowls.

Frozen banana, fresh raspberry and Acai blended to order with coconut water, and then topped by our guests.

Berries, coconut, cacao nibs, goji berries, rose petals, granola, berries and fruit.



GRAZING BRUNCH

Perfect for breakfast meetings, bridal breakfasts, brand activations or any excuse to feast in the morning. Our Breakfast grazing tables are beautifully set up on silver platters and stands ready for guests to help themselves. Select from the below menu options...

MENU

Seasonal Fresh Fruit Platter

Assorted homemade Danish pastries; apple, apricot and cherry

House granola pots with poached pear, vanilla bean yoghurt and edible flowers

Buttermilk yoghurt pots with rosewater scented rhubarb, rosewater syrup and pistachios

Belgian chocolate and almond frangipane croissants

Bagels with cream cheese, smoked salmon, lemon, capers and dill

Pear and raspberry muffins (*GF*) (*DF*)

Frittata with asparagus and Persian feta (*VEG*)

Frittata with mushroom, pancetta, tomato and thyme

Mini fresh juice bottles; green, orange, apple





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	60
WHITE	
Derwent Estate Pinot Gris	35
Robert Oatley Margaret River Sav Blanc	25
RED	
Drumsara Central Otago Pinot Noir	50
Reschke Coonawarra, Bull Tradrer Shiraz 2010	32
BEER	
50 Lashes	62
Crown	60
Peroni	58
MINERAL WATER	
San Pellegrino 1L glass	5

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



COCKTAILS

BLOODY MARY

Vodka, tomato juice, Worcestershire sauce, salt, pepper, garnished with celery, tomato, lemon and olives

VIRGIN MARY

Tomato juice, Worcestershire sauce, salt, pepper, garnished with celery, tomato, lemon and olives

MIMOSA

Triple sec, orange juice, prosecco

BELLINI

Peach puree, rosewater, prosecco

BREAKFAST SANGRIA

Cointreau, prosecco, limes, oranges, grapefruit, soda

FRESH JUICES

BLOODPLUM & ROSEWATER SPRITZ

FRESHLY SQUEEZED ORANGE JUICE

APPLE, PINEAPPLE & MINT

GREEN GODDESS





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	70 per hour
Kitchen Assistant	55 per hour
Head Barman	60 per hour
Waiters	55 per hour





ABOUT US

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

WHAT A WAY TO START THE DAY!
NOTHING MORE DIVINE THAN A DELICIOUS
BRUNCH, SWEET SAVOURY AND TOTALLY DIVINE

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
Moet
Sony
Westpac
Sydney Water
Opera Australia
Myer
Freemantle Media
Cricket Australia
Ingليس 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

