



SHARED TABLE





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





SHARED TABLE

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 a glittering cocktail party, an intimate dinner, hens' flower crown lunch, paella by the sea or a Moroccan feast, Mint Tea & Rosewater has the flexibility and professionalism to match each occasion with precision and flair.

Shared tables are a stunning way of creating an intimate environment for you and your guests. Nurture connections over a delicious menu, cocktails, desserts, and an abundance of lasting memories.









SAMPLE MENU

SHARED TABLE

Tuna tatake with green chilli and avocado, smoked sea salt seeded cracker and wild flowers

Zucchini flowers stuffed with herbed ricotta, beetroot relish, on baby leaves

Vine ripened truss tomato salad with grilled halloumi, fresh mint, and hazelnuts

Mezze Board

Moroccan Vegetarian Dips

Zalouk, Moroccan tomato and eggplant dip

Bissara, fava bean with Spanish smoked paprika

Fresh mint and kale tabbouli with green freekah

Pomegranate & tomato salad with hazelnut and pomegranate molasses

Marinated Olives

Halloumi

Braesola, cured beef

Salmon Cobb Salad Board

Olive oil poached Atlantic salmon sous vide with dill, lemon, crumb crust

Boiled egg

Watermelon radishes

Pickled cucumber

Avocado

Oranges

Heirloom Tomatoes

DESSERT

Chocolate panna cotta with salted caramel

Rhubarb and rosewater pavlova

Lemon lime curd tartlets

or

Fruit and cheese platter

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

Anthony Bourdain



SAMPLE MENU

CANAPES

Baby fattouche with fresh balsamic fig, creamed Persian feta, pink onion & baby basil

Caviar purses with lemon crepe lime crème fraiche on thin lime slice

Scallop in the half shell with green apple mignonette

Sambucca prawns, wrapped in prosciutto grilled with rosemary

SHARED TABLE

Double cooked lamb shoulder, jus, baby Dutch carrots, yoghurt, mint, pomegranate, pistachio and gold leaf

Preserved lemon & olive chicken tagine

Barramundi with orange, shallot, basil and bay with rocket

Orange salad with fennel, radish and herbs

Wilted greens

Crusty bread

DESSERT

Two tier chocolate cake with buttercream icing and a floral and macaron assortment





DESSERT

Choose from a range of stunning desserts to suit your event. Mint Tea & Rosewater curate stunning dessert menus to intimately fit your menu. Please do not feel limited by the ideas presented in the following sample dessert options. It would be our pleasure to tailor something more bespoke for your celebration.

DESSERT TRIO

Honey and date crème brulee
Miniature molten chocolate cakes, hazelnut ganache, fresh fig and pistachio crème anglaise
Baby pavlova with rosewater scented rhubarb, strawberries, Persian fairy floss

DESSERT / FRUIT / CHEESE PLATTER

Fresh fruit
Artisan cheese and crackers, honeycomb, nuts
Chocolate bark
Selection of petit fours
Baby pavlova with strawberries, rosewater scented rhubarb, and Persian fairy floss
Chocolate panna cotta with salted caramel
Lemon lime curd tartlets

CAKES MADE TO ORDER

We love to create cakes for our lovely clients. From stunning wedding cakes to birthday unicorns, we create the most fabulous cakes for any occasion. Limited only by your imagination.

Please get in touch to discuss your upcoming cake requirements.





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

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



