



HORIZONS BEACH VENUE

2016 WEDDING BROCHURE





... For Your Absolute Piece of Mind

Top Cat is your one point of call from the beginning to the end. We pride ourselves in providing outstanding service and food of the highest quality.

Your event can be simple or lavish and Top Cat will assist you in creating what you desire.

Our forty years' experience in all event planning from food, beverage to decorating and creative design will make your event memorable and above all fun.

We strive for excellence, and we pride ourselves on our attention to detail, personable service, flexibility and most importantly – delicious food! We are with you every step of the way to ensure that your special event is a success!



Top Cat Packages

All our packages include

Professional Bar & Wait Staff

Gift Table with Wishing Well

Tea & Coffee Station with Top Cat Signature Chocolate

Complimentary Food & Wine Tasting

Tea-light Candles with Glass Tea-light Holders

Venue Furnished with Cocktail Tables & Bar Stools

Royal Porcelain Crockery, Cutlery and Glassware

Choice of Table Numbers

White Clothed Large Round Banquet Tables and Linen Napkins

In-House Audio Visual Equipment

White Padded Folding Chairs

Signature Cake Tasting with Sydney's Famous Cake King

2016 PRICES

COCKTAIL CANAPES	8 Varieties + 1 Late Night Slider	\$75.00
COCKTAIL CANAPES	10 Varieties + 1 Late Night Slider	\$85.00
AT THE TABLE	Roving Canapés with Share Platters	\$95.00
FINE DINING	3 Course Formal Sit-Down	\$100.00
FINE DINING	4 Course Formal Sit-Down	\$115.00
CHILDREN	Under 12 Years Old	\$55.00*

Public Holidays will incur a 10% surcharge on all food & beverage



TOP CAT COCKTAIL MENU



Polenta Crusted Basil & Mozzarella Arancini with Lemon Chilli Aioli

Shots of Fresh Lobster Tail with Snow Pea & Wasabi Aioli

Balmain Bug with Mango, Chilli Salsa & Coconut Dressing

Crispy Potato Rosti with Sugar Cured Salmon & Lime Avocado Salsa

Caramelised Fig Tartlet with Goats Cheese & Crispy Prosciutto

Petite Wagyu Beef Slider with Salsa Verde

Brioche of Lamb Shoulder, Cucumber & Greek Yoghurt

Pork Belly & Watermelon Shots with Toasted Sesame & Ginger



Asian Spiced Firecracker Spring Rolls with Lime & Ginger Dressing

Seared Tuna Wrapped in Pickled Cucumber with Black Sesame

Crostini of King Island Beef & Horseradish Cream

Middle Eastern Lamb Kofta with Mint Yoghurt Dressing

Coconut & Lemongrass Chicken Balls with Tom Kha Soup Shot

Zucchini, Olive & Tomato Tapenade Cone with Goats Cheese Foam

Lemon Thyme & Parmesan Crusted Chicken with Lemon Aioli

French Crepe of Peking Duck & Cucumber with Shallots & Hoisin

Salsa Verde Lamb with Pea & Feta Crumble

Spoons of Atlantic Salmon with Coconut Red Curry & Coriander

Sticky Glazed Crisp Pork Belly with Caramelised Apple

Snapper Lime Ceviche with Tomato, Cucumber Salsa & Coconut

Citrus Poached Prawn Crostini Dressed in Homemade Dill Caper
Mayonnaise



Rustic Lamb & Rosemary Pies with Homemade Tomato Relish



LATE NIGHT SLIDER COCKTAIL OPTIONS

Traditional Vietnamese Bahn Mi with Peking Duck & Crunchy Asian Salad

Pulled Pork Slider with Toasted Brioche, Asian Slaw & Chilli Lime Mayo

Mini Lamb Roll with Mint Salad & Home Made Tzatziki

ADDITIONAL COCKTAIL VINTAGE JAR SELECTION

Smoked Paprika & Saffron Risotto with Spanish Chorizo & Prawns

Alaskan King Crab & Angel Hair Pasta with Garlic, Fresh Chilli & Zucchini

Farfalle with Wild Garlic Mushrooms, Creamy Basil Sauce & Dehydrated Cherry Tomatoes

Soba Noodles with Pan Seared Tuna & Soy Ginger Dressing

Thai Beef Salad with Glass Noodles, Snap Peas & Fresh Mint

Hoi Sin Spiced Duck with Rocket & Egg Noodles

\$6.50 per Option/pp

Menus subject to seasonal availability, prices can change without notice





TOP CAT CANAPES MENU



Polenta Crusted Basil & Mozzarella Arancini with Lemon
Chilli Aioli

Crostini of King Island Beef & Horseradish Cream

Tartlets of Peking Duck & Shallot with Asian Inspired Salsa

Spoons of Atlantic Salmon with Coconut Red Curry and Fresh
Lime

Caramelised Fig & Goats Cheese Tartlets with Prosciutto
Shards



Snapper Lime Ceviche with Tomato, Cucumber Salsa &
Coconut Dressing

Rustic Lamb & Rosemary Pies with Homemade Tomato Relish

Crispy Baby Calamari with Coriander & Chilli Mayo

Spoons of Spinach & Ricotta with Tomato & Basil Salsa

Wild Mushroom Tart with Garlic and Chive Mascarpone



TOP CAT ENTRÉE MENU

Fresh Prawn & Crab with Avocado, Farmed Baby Lettuce & Crème Fraiche

Coconut Lime King Prawns with Fresh Mango & Micro Coriander

Tea Smoked Ocean Trout with Grilled Pear Salad

Spiced Crispy Quail with Asparagus Puree & Micro Herb Salad



King Prawn with Asian Style Papaya Salad & Tamarind Dressing

Peking Duck Caesar Salad with Crisp Cucumber Batons & Apple Wonton Croutons

Atlantic Salmon Salad with Caramelized Pineapple & Coconut Dressing

Sushi Stack of Salmon, Tomato Medley with Fresh Crab

Miniature Eye Fillets with Beetroot & Horseradish Puree and Kale Chips (GF)

Baked Goats Cheese with Roasted Beetroot, Pumpkin and Caramelised Walnuts (V, GF)

Seared Scallops, Creamy Cauliflower Puree, Spec Crumb & Micro Herbs (GF)



Duck Breast Salad with Chilli Salted Peach Cheek, Rocket & Pomegranate (GF)



TOP CAT MAIN MENU

Poached Marron with a Deconstructed Slaw of Cabbage, Carrot,
Julienne Apple with Dill Mayonnaise

Crispy Skinned Atlantic Salmon with Kipfler Potatoes & Citrus
Dressing

Braised Short Ribs with Parmesan Potato, Asparagus & Smokey Plum
Glaze

Macadamia Crusted Barramundi, Kipfler Potatoes & Preserved
Lemon



Deconstructed Beef Wellington with Field Mushroom, Garlic Pastry &
Truffle Potato

9 Hour Braised Lamb, Rosemary & Lemon Chats with Red Wine Jus

Seafood Medley Saffron Aromatic Arborio Rice with Saffron, &
Marinated Tomato Salsa

Chilli Salted Duck Breasts with Preserved Lemon & Charred Peach
Cheeks

Lemon Thyme & Parmesan Crusted Whole Chicken Breast with
Lemon Aioli & Roasted Baby Potatoes

King Island Eye Fillet, Salsa Verde with Paris Mash & Field
Mushroom Sauce

Braised King Island Beef Cheeks with a Caramelised Onion Sauce

Veal Cutlets on Sweet Potato Mash with Mushroom Trio Ragout

Herb Crusted Lamb with Cannellini Bean Puree & Rosemary and
Fresh Tomato Jus



*All mains are served with Fresh Seasonal Vegetables, Freshly Baked Rolls
and Farm House Butter*



At The Table Share Plates

(Choice of 2)



Macadamia Nut Crusted Barramundi Fillets, & Preserved Lemon

Freshly Grilled King Prawns, Garlic Lemon Butter Served with
Fresh Lime in Buckets

Salt Crusted Rib Eye on the Bone with Sauce Béarnaise

Whole Sides of Atlantic Salmon with Thai Red Curry, Fresh
Coconut, Finger Lime & Coriander Leaf

BBQ Whole Deboned Ocean Trout with Cucumber Salsa,
Sourdough Stuffing & Labne Cheese



Whole Twice Cooked Pork Belly, Apple Wontons & Pork Crackling'

Lemon Thyme & Parmesan Crusted Chicken Breast with Lemon
Aioli

Slow Cooked Lamb Shoulder with Garlic, Warm Feta & Rosemary
served with House Made Tzatziki

Tenderloin of Beef with Charred Onion & Eggplant Medley with
Hummus Dressing

Shoulders of Moroccan Lamb with Edamame Hummus & Mint

Deconstructed Whole Beef Wellington with Field Mushroom pate,
Butter Pastry

Slow Cooked Wagyu Beef with Garlic, Whole baked Eschallots with
jugs of Red Wine Jus

Menus subject to seasonal availability, prices can change without notice



Sides To Share

(Choice of 3)

Buttered Green Beans with Sliced Almonds, Lemon & Chilli

Pomme Puree with Roasted Garlic & Truffle Oil

Shaved Parmesan & Cabbage Slaw with Caramelised
Balsamic Dressing

Oven Baked Galette of Sweet & White Potatoes

Lemon Grass & Kaffir Lime Infused Jasmine Rice

Baby Caramelized Brussel Sprouts with Cranberries &
Roasted Walnuts

Buffalo Mozzarella Caprese Salad with Basil Leaf

Village Greek Salad with Persian Feta Dressing

Cracked Wheat, Green Chives, Fresh Parsley with a
Preserved Lemon Vinaigrette

Quinoa Pomegranate Nuts & Sultanas

Roasted Mediterranean Vegetables

Beetroot Fig, Goats Cheese & Pomegranate

Papaya Coconut Slaw with Bean Sprouts, Fresh Mango &
Nut Crumbs

Shaved Baby Fennel, Blood Orange & Lime Salad

Rocket, Shaved Parmesan & Caramelised Balsamic





Top Cat Dessert's



Warm Belgian Chocolate Fondant with Raspberry
Coulis & Pistachio Ice Cream

Cream Brulee with Burnt Orange Toffee Crunch

Deconstructed Tiramisu with Flambé Meringue

Eton Mess with French Meringue, Passionfruit Pulp
& Berry Compote

Lavender and Candied Lime Cheesecake with
Rosewater

Chocolate Brownie with Salted Caramel & Honey Ice
Cream

Coconut Pavlova with Lychee, Pineapple & White
Rum Cream

*Menus subject to seasonal availability, prices can
change without notice.*

Your Wedding cake with Coulis, Petit Herb Garnish
and Vanilla Bean Double Cream

\$3.50 per person





TOP CAT CHILDRENS MENU

Child menu includes main meal with ice cream dessert and all soft drinks

(Please choose 1 variety)

Crumbed Whiting and Chips

Chicken Bites and Chips

Fresh Pasta with Tomato and Herb Sauce sprinkled with Cheese

Dietary Requirements & Food Allergies

At Top Cat, all of your guests are treated as friends and we won't let friends starve!

For any of your guests requiring a meal specific to a dietary requirement or food allergy, the Top Cat Kitchen will prepare and cater an elegant and substantial meal.

We ask the Bride & Groom to select their wedding menu based on their own preferences and the preferences of the majority of attending guests. Guests requiring a special meal will be given their meal at the same time as that table is being served.



TOP CAT STATIONS AND NOODLE BOXES

All Stations are based on a minimum of 100 guests & must be in addition to a package menu (Banquet, Cocktail or Buffet)

DUMPLING TROLLEY STATION

(Choose 4 of the following)

Japanese Pork Gyoza

Vegetable Gyoza

Prawn Har Gow

Pork and Chive Dumpling

Prawn, Scallop and Snow Pea Dumpling

Chicken and Water Chestnut Shu Mei

Traditional Buns of Pork or Chicken

All Served with a selection of dipping sauces

\$10.00 Per Person

APRICOT & BRANDY HAM CARVERY STATION

Served with Petite Baguettes, Assorted Mustards & Rocket Parmesan Salad

\$6.00 per person

MEXICAN STATION

Make It Yourself Taco and Tortilla Station

Chicken and Beef (*Vegetarian Optional*)

Lime and Coriander Guacamole & Tomato Salsa

Plus all the essentials; Cheese, Lettuce & Sour Cream

\$15.00 per Person





SEAFOOD STATION

Freshly Shucked Rock Oysters

Whole Atlantic Salmon with Kaffir Lime Vinaigrette

Marinated Greek Style Baby Octopus served in Vases

Fresh Mango and Prawn with Coriander and Coconut Dressing

Tahitian Fish with Toasted Coconut and Fresh Lime

\$15.00 per Person

NOODLE BOX MENU

Salt and Pepper Squid with Rocket and Aioli

Thai Green Chicken Curry with Coconut Rice

Tempura Fish Fillets with Chips and Citrus Aioli

Warm Thai Beef Salad with Crunchy Salad and Rice Noodles

Chicken Pesto Penne with Rocket and Pine Nuts

Spinach and Ricotta Gnocchi with Napolitana and Parmesan

Chilli Con Carne with Pilaf Rice and Fresh Lime Guacamole

Small \$10.00 per Person, per Variety

Large \$15.00 per Person, per Variety



Top Cat Beverage

BRONZE

Boutique Wines
From Red Cliffs, Victoria

Morgans Bay Brut Cuvee

Morgans Bay Chardonnay

Morgans Bay Shiraz Cabernet

Morgans Bay Sauvignon Blanc

Tap Beers

Carlton Draught, Victoria Bitter, Pure Blonde & Cascade Premium Light

Soft Drinks

Coke, Diet Coke, Sparkling Mineral Water, Still Water & Orange Juice

4.5 Hours \$50.00 per person inc GST
1 Hour Extension \$15.00 Per Person inc GST

Extension Costs cover Beverages, Staff & Room Hire for 1 Hour

SILVER

Twin Islands Pinot Noir Sparkling
Marlborough, New Zealand

Twin Islands Sauvignon Blanc
Marlborough, New Zealand

Polin & Polin Convicts and Catholics Chardonnay
Hunter Valley, New South Wales

Polin and Polin Convicts and Catholics Shiraz
Hunter Valley, New South Wales

Tap Beers

Peroni, Carlton Draught, Victoria Bitter, Pure Blonde & Cascade Premium Light

Soft Drinks

Coke, Diet Coke, Sparkling Mineral Water, Still Water & Orange Juice

Still Water & Orange Juice

4.5 Hours \$60.00 Per Person inc GST
1 Hour Extension \$20.00 Per Person inc GST

Extension Costs cover Beverages, Staff & Room Hire for 1 Hour

GOLD

Jansz Cuvee
Tasmania

Latitude 41 Sauvignon Blanc
Marlborough, New Zealand

Forest Hill Chardonnay
Great Southern, Western Australia

Forest Hill Shiraz
Great Southern, Western Australia

Latitude 41 Pinot Noir
Adelaide Hills, South Australia

Tap Beers

Peroni, Carlton Draught, Victoria Bitter, Pure Blonde & Cascade Premium Light

Soft Drinks

Coke, Diet Coke, Sparkling Mineral Water, Still Water & Orange Juice

Still Water & Orange Juice

4.5 Hours \$70.00 Per Person inc GST
1 Hour Extension \$25.00 Per Person inc GST

Extension Costs cover Beverages, Staff & Room Hire for 1 Hour



Top Cat Beverage Upgrades

Beverage Upgrades

Moët & Chandon Piccolos

\$25.00 Per Bottle (inc GST)

Personalised Straws, Drink Stirrers or Napkins

Price Upon Request

Luxe Pitchers

\$360 P/Pitcher (10L)

Elegant Cocktail Bar w. Pitchers of Fruit Punches &/or Gourmet Alcoholic Beverages

*We offer a variety of Classic Mixers & Luxe Modern Mixers
served in Vintage Jars with Cocktail Straws*





Top Cat Instyle

White Wedding Aisle with Flower Petals

25 White Padded Folding Chairs

Registry Table with White Linen Cloth

8 White Heart Aisle Decoration

Set Up & Pack Down

\$550.00 including GST



Extra – Balinese Pagoda with White Draping

\$350.00 including GST



Top Cat will also take care of your council booking for a Beach or Grass Ceremony, for complete peace of mind





Top Cat Extra's

Full Event Coordination and supplier liaison

Personalised Photo Booth

Delicious Lolly Bars

Floral Arrangements

Personalised Cake Toppers

Wedding Invitations

Wedding Bouquets & Button Holes

Customised Name Tags & Menu Cards

Modern & Traditional Bonbonniere

Unique Table Number & Seating Plans

Custom Wedding Signs & Lettering

Custom Wedding Cake Toppers

Table Chair Sashes

Headwear

Styling

Prop Hire

Photography

Music

Car Hire



Testimonial



“Top Cat Catering was absolutely one of the best weddings I have ever attended. From the minute I walked into the venue, to the minute I walked out, the staff were helpful, kind and on top of everything. I constantly had a drink in my hand and was amazed at how scrumptious the food was. I have been to many weddings and been served cold food. I was served the Beef Cheeks with a creamy mash and my husband had perfectly cooked Atlantic Salmon. The bride Kate, who is a very good friend told me about the venue and how they organised the entire thing from start to finish. They set up the amazing table decorations and have an in house cake decorator. The entire venue was absolutely amazing and would recommend this to anyone.”

- Kind Regards Sarah H.

Contact Top Cat Catering and Event Management:

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www.topcatcatering.com.au