

moore & moore

Sit-Down Wedding Packages

BOOK NOW

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SIT-DOWN VENUE HIRE INCLUSIONS



Exclusive use of the venue

Basic Ceremony set up

A dedicated Event Manager from beginning to end

White tablecloths, napkins and padded chairs

Large assortment of tealights in jars throughout the venue

All staffing for set up, service and pack down

PA system and microphone

Corkage, standard bar equipment and glassware

Drinks BYO (conditions apply)



SIT-DOWN PACKAGES

\$110 per person
Share Style



Three canapés

Turkish bread with extra virgin olive oil

Two mains (share style platters)

Two salad or vegetable

Dessert grazing table



\$125 per person
Alternate Drop



Three canapés

Turkish bread with extra virgin olive oil

Two plated mains for alternative drop

Two plated dessert for alternative drop

Max 40 people



SIT-DOWN MENU

CANAPÉS

VEGETERIAN



Button mushrooms, blue cheese and sesame

Sweet potato tortilla, beetroot and dill salsa

Spiced honey roast pumpkin with crumbled feta and cherry tomatoes

Margherita Bites

Goat cheese bruschetta, walnuts and honey

Tabouleh, avocado mousse with pepita seeds

VEGAN



Button mushrooms with beetroot hummus, fresh herbs

Patatas bravas, rosemary, romesco sauce

Bruschetta with tomato, apple & chilli salsa

Eggplant roll with spinach & vegan cheese

SIT-DOWN MENU

CANAPÉS

MEAT



Chicken skewers with a tamarind satay sauce

Pork belly - hoisin and sesame

Kangaroo skewers with tomato harissa

Lamb kofta with riata sauce

Homemade Sausage roll with spicy bbq sauce

SEAFOOD



Prawns skewers, dill aioli

Cured salmon, with tzatziki

Grilled snapper and eggplant rolls, wasabi sauce

SHARE STYLE

MAINS



Organic beef Scotch fillet with red wine jus

New Zealand grilled salmon with herb hollandaise

Mediterranean chicken with lemon, herbs and olives

Local snapper with parsley butter

Sweet Potato Lasagne

Zucchini & tomato pesto stacks, raw vegetable sticks, Miso mushrooms &

pickled figs

Blackwood fungus, ponzu buck wheat noodles & daikon ribbons

with a herb salad

SHARE STYLE

SALADS & VEGETABLES

Medley of roast seasonal vegetables, fresh spinach with mustard seed dressing

Grilled Brussels sprouts and Chinese greens salad with a honey, whole seed mustard dressing

Mixed noodles, wakame, red onion, chilli, carrot and coriander salad with a sesame and lime dressing

Roast cauliflower cashew, apple, mint and sprout salad, tossed in spiced turmeric yoghurt

Watermelon & feta, cherry tomato and fresh basil

Roast potatoes with rosemary and garlic

ALTERNATE DROP

MAINS



Organic beef Scotch fillet and red wine jus, served on a bed of roast seasonal vegetables
with mustard seed dressing and fresh spinach

New Zealand grilled salmon and herb hollandaise, served on a bed of vermicelli noodles,
wakame, red onion, chilli, and coriander salad with a sesame, lime dressing

Mediterranean chicken with lemon, herbs and olives, served on a bed of grilled Brussel
sprouts and Chinese greens salad with a honey and whole seed dressing

Local snapper and parsley butter, served on a bed of roast cauliflower, cashew, apple,
mint and sprout salad, tossed in spiced turmeric yoghurt

DESSERT



Lemon tart with a strawberry and mint salad

Chocolate pear & macadamia tart with butterscotch sauce

Rhubarb & raspberry tart with fresh coconut cream

Fruit Salad with lime, cinnamon and vanilla ice cream

BEVERAGES

All beverages and ice are BYO - corkage is included in the venue hire

A bar set up is included and complete with your own bar tender and standard glassware

For specialised drink service ie cocktails or spirits we charge a \$300 corkage fee.

