



NUDO Catering

BY REFRESH HOSPITALITY



Welcome to Refresh Hospitality.

CREATING EXPERIENCES

Our team creates tailored solutions perfect for your wedding. We will ensure your wedding is one your guests never forget.

FROM OUR HAPPY COUPLES

“Eric and I had such a wonderful evening, and couldn’t thank you guys enough. We really felt like we did very little work in the lead up! You guys allowed us to create exactly what we were after, and we thought the whole process was completely fun and easy. 100 points for how easy everything was.”

Rebecca & Eric

“Hi Claire, Thank you and all of your staff for our wedding on Saturday. I was blown away by the efficiency and kindness of everyone. Our guests even commented on how amazing your wait staff were. I want to specifically mention Jess. She was beautiful and made an extra effort for us”

Jaymee & Tim



Seated Catering Packages.

GOLD PACKAGE	\$	DIAMOND PACKAGE	\$	PLATINUM PACKAGE	\$
100+	\$115PP	100+	\$135PP	100+	\$155PP
80-99	+\$16.50PP	80-99	+\$16.50PP	80-99	+\$22PP

MENU ITEMS

- Chef's selection of canapés
- Artisan bread
- Antipasto entrée
- Alternate plated main
- Service of your wedding cake

BEVERAGES

- 4 hr beverage package
- Stella Artois beer
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee

MENU ITEMS

- Charcuterie grazing table
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Service of your wedding cake

BEVERAGES

- 5 hr beverage package
- Complimentary Bellini cocktail
- Two premium beers
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee

MENU ITEMS

- Chef's selection of canapés
- Antipasto platter
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Service of your wedding cake

BEVERAGES

- 5 hr beverage package
- Open bar cocktails (select 3)
- Unlimited house spirits
- Two premium beers
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee



Cocktail Catering Packages.

GOLD PACKAGE	\$	DIAMOND PACKAGE	\$	PLATINUM PACKAGE	\$
100+	\$115PP	100+	\$135PP	100+	\$155PP
80-99	+\$16.50PP	80-99	+\$16.50PP	80-99	+\$22PP

MENU ITEMS

- Charcuterie grazing table
- Eight canapés per person
- One substantial canapé per person
- Service of your wedding cake

BEVERAGES

- 4 hr beverage package
- Stella Artois beer
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee

MENU ITEMS

- Charcuterie grazing table
- Ten canapés per person
- One substantial canapé per person
- Service of your wedding cake

BEVERAGES

- 5 hr beverage package
- Complimentary Bellini cocktail
- Two premium beers
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee

MENU ITEMS

- Charcuterie grazing table
- Ten canapés per person
- Two substantial canapés per person
- Service of your wedding cake

BEVERAGES

- 5 hr beverage package
- Open bar cocktails (select 3)
- Unlimited house spirits
- Two premium beers
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee



Shared Catering Packages.

DIAMOND PACKAGE	\$
100+	\$135PP
80-99	+\$16.50PP

MENU ITEMS

- Charcuterie grazing table
- Artisan bread
- Three shared mains per table
- Three sides per table
- Service of your wedding cake

BEVERAGES

- 5 hr beverage package
- Complimentary Bellini cocktail
- Two premium beers
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee

PLATINUM PACKAGE	\$
100+	\$155PP
80-99	+\$22PP

MENU ITEMS

- Charcuterie grazing table
- Artisan bread
- Three shared mains per table
- Three sides per table
- Service of your wedding cake
- Shared petit four desserts

BEVERAGES

- 5 hr beverage package
- Open bar cocktails (select 3)
- Unlimited house spirits
- Two premium beers
- House red, white, sparkling wine
- Soft drink, juice
- Tea & coffee

Menus for every taste and occasion.



Seated Menu.

ANTIPASTO

Chef's selection of house-made dips, toasted Turkish bread, lamb kibbeh meatballs, dolmade, marinated olives, herb-infused feta & bocconcini, olive oil roasted zucchini & eggplant, sopressa mild salami

ENTREE

Crispy pork belly, roast capsicum puree, parsley oil, sweet potato chips (GF,DF)

Dukkah grilled chicken, charred cauliflower blend, harissa yoghurt, parsley (GF)

Crumbed calamari, rocket, citrus wedges, cashews, orange & sesame dressing

Slow cooked beef, corn & chimichurri sauce, pickled radishes (GF,DF)

Sweet chilli chicken san choi bao, crispy shallots, spiced peanuts, coriander (DF)

Pulled lamb, pearl couscous, mint, labneh, watermelon, pomegranate dressing

Seared scallops, smoked red capsicum sauce, avocado whip, charcoal salt (GF,DF)

Spinach & ricotta cannelloni, tomato & basil passata, parmesan cheese (V,GF)

Ricotta & baby basil arancini, arrabbiata sauce (V)

Buffalo mozzarella bruschetta, cherry tomato coulis, fresh basil, focaccia (V)

Seated Menu.

MAINS

12 hr slow-cooked beef brisket, bourbon jus, creamy polenta, steamed beans (GF)

Chermoula roast chicken, pan-fried king brown mushrooms, leek puree, roast parsnips, burst cherry tomatoes (GF)

Herb & balsamic roasted chicken, potato gratin, jus gras, pan-fried greens, blistered vine tomatoes (GF)

Twice cooked crispy pork, sweet potato puree, sherry jus, minted fennel slaw (GF)

Baharat spiced lamb shoulder, smokey eggplant puree, pomegranate molasses, feta, cucumber yoghurt (GF)

Market white fish, crunchy potato wedges, roquette, lemon aioli (DF,GF)

Moroccan baked cauliflower, saffron & cucumber yoghurt raita, pomegranate, toasted pumpkin seeds (VG,GF)

Winter vegetable curry, jasmine rice, crispy shallots, tomato, coriander, roti (VG,DF)

Pumpkin gnocchi, creamy spinach sauce, herb-crusted ricotta, burst mini tomatoes (V)

Beef & red wine ragu, pasta, parmesan cheese

MAIN UPGRADE OPTIONS +3.30PP

Eye fillet, potato gratin, garlic balsamic jus, asparagus, blistered tomato, beetroot crisp (GF)

Miso glazed salmon, crispy sushi-rice disc, sesame soy Asian greens (GF,DF)

Crispy skin duck, beetroot risotto, balsamic date jus, celeriac slaw (GF,DF)

Canapé Menu.

HOT CANAPES

- Beef slider, American cheese, baby cos, chipotle aioli
- Slow-cooked lamb croquette, roast capsicum relish
- Charred Jamaican chicken pintxos, pineapple, sweet potato chutney (GF,DF)
- Korean BBQ sticky pork skewers, toasted sesame seeds, lime, spicy dipping sauce (GF,DF)
- Chicken feta sausage rolls, tarragon, smoked tomato relish
- Cheese & corn empanadas, chimichurri sauce, grilled lemon (V)
- Two bite crumbed mac & cheese, jalapeno salsa (V)
- Zucchini & mint arancini, tomato aioli (V,GF)
- Karaage japanese fried chicken, compressed watermelon, waffle cube

COLD CANAPES

- Spanish chorizo & potato tortilla, romesco sauce, fried parsley (DF,GF)
- Grilled sumac prawns, crispy rice cube, sweet paprika aioli (GF,DF)
- Roast chicken rice paper rolls, Asian herbs, hoisin dipping sauce (DF,GF)
- Roast chicken brioche, crisp lettuce, tarragon aioli
- Tomato medley bruschetta, lemon-infused olive oil, fresh baby basil (V,DF)
- Assorted sushi, ginger, wasabi, soy (DF,GF)

SWEET CANAPES

- Compressed watermelon in orange syrup, yuzu gel, mandarin segments (VG,GF)
- Raspberry and white chocolate friands (GF)
- Lemon meringue tart
- Churros, dusted with cinnamon sugar, chocolate sauce
- Walnut chocolate brownie (GF)

SUBSTANTIAL CANAPES \$9.90PP

- Sticky pork belly, pandan leaf jasmine rice, sesame soy dressing, Asian herb salad (GF,DF)
- House-made beef & red wine pie, chilli tomato relish
- Trevally fish & triple cooked chips, tartar sauce, lemon (GF)
- Baja fish tacos, red onion, sweet corn salsa, green capsicum relish, chipotle aioli (GF,DF)
- Roast beef rolls, potato salad, ancient grain mustard, horseradish mayo
- Slow-cooked lamb ragù, orecchiette pasta, crème fraîche
- Vietnamese chicken skewers, soba noodle salad, peanut sauce (GF,DF)
- Pita bread pockets, chickpea falafel, coriander yoghurt, cucumber, onion salad (V)
- Green pea & mint creamy risotto, fried zucchini strips, parmesan (V,GF)
- Roti with fried chickpeas, roast cauliflower, hummus, fresh parsley (VG,DF,GF)

Sharing Menu.

TO START

Charcuterie Grazing Table

A range of premium meats and cheeses served on a large table with seasonal produce such as gourmet breads, grilled vegetables, quince paste, fruits, crostini, olives, chocolate and more.

MAINS

Crispy skin chicken fillet, pilaf rice, tarragon & creamy mushroom jus (GF)

Market fish, grilled, triple cooked chips, gribiche french mayo, grilled lemon (DF)

12 hour braised leg of lamb, broad beans, feta & hummus, jus (GF)

Slow cooked brisket, spiced sweet potato puree, pickles, bourbon jus (GF)

Pumpkin gnocchi, creamy spinach & ricotta, burst cherry tomatoes (V)

Beef & red wine ragu, pasta, parmesan cheese

Spinach & ricotta cannelloni, tomato & basil passata, parmesan cheese (V)

Miso glazed pumpkin, steamed pak choy, Asian herb salad, sesame dressing (VG,GF,DF)

Chermoula roast chicken, pan fried king brown mushrooms, leek puree, roast parsnips, burst cherry tomatoes (GF)

SALADS & SIDES

Ancient grain salad, baby spinach, pomegranate dressing (VG,GF)

Roquette & shaved parmesan, candied walnuts, red wine dressing (GF)

Cucumber & carrot ribbon salad, sweet & sour dressing, sesame seeds (VG,GF)

Garden salad, lettuce, cucumber, tomato, red onion, Italian herbed dressing (VG,GF)

Steamed beans, black sesame seeds, roquette & pea dressing

Roasted chat potatoes, celery salt

Butter roasted carrots, honey glaze

On the table:
Artisan bread, oil, salt

More dietary options available upon enquiry

Extra.

ANTIPASTO BOARD

\$11PP

Chef’s selection of house-made dips, toasted Turkish bread, lamb kibbeh meatballs, dolmades, marinated olives, herb-infused feta & bocconcini, olive oil roasted zucchini & eggplant, sopressa mild salami.

CHARCUTERIE GRAZING TABLE

SML \$11 | MED \$16.50 | LRG \$22PP

A range of premium meats & cheeses served on a large table with seasonal produce such as gourmet breads, grilled vegetables, quince paste, fruits, crostini, olives, chocolate and more.

SIDE DISHES/SALADS

\$3.30PP

Twice-roasted chat potatoes with smoked paprika salt

Green beans, broccolini, rocket, lemon dressing

Spiced pilaf rice, toasted sesame seeds, fresh parsley

Honey roasted root vegetables, lemon salt, pepper

Ancient grain salad, spinach, pomegranate dressing

Rocket, shaved parmesan, candied walnuts, red wine dressing

Cucumber & carrot ribbon salad, sweet & sour dressing, sesame seeds

Garden salad, lettuce, cucumber, tomato, red onion, Italian herb dressing

LATE NIGHT SNACK

\$6.60PP

Triple cooked fries (V)

Crumbed mac & cheese with chipotle aioli (V)

Beef sliders, American cheese, salad, brioche bun

Selection of gourmet toasties

Chefs selection of pizzas

More dietary options available upon enquiry

Side dishes and salads served sharing style to the tables

Cheers!





Wine and Sparkling.

WINE LIST NO. 1

House wines included in all standard packages

- Rothbury Estate Sparkling Cuvee
- Rothbury Estate Shiraz Cabernet
- Rothbury Estate Sauvignon Blanc

WINE LIST NO. 2

Premium wines - add \$13.20PP

- Jimmy Wines Riesling, Grampians, VIC
- 821 South Sauvignon Blanc, Marlborough, NZ
- The Grayling Pinot Noir, Waipara Valley, NZ
- Saltram 1859 Shiraz, Barossa Valley, SA

SPARKLING UPGRADES

- Seppelt The Great Entertainer Prosecco - \$9.90PP
- Mumm Cordon Rouge NV- \$27.50PP
- Moet & Chandon Brut Imperial NV- \$33PP
- Dom Perignon Brut Vintage- \$165PP



Spirits.

HOUSE SPIRITS

\$13.20PP

Based on 5 hour package

- Wyborowa Vodka
- Jim Beam Bourbon
- Johnnie Walker Red Label Whiskey
- Gordon’s Gin
- Bacardi Rum

Scotch upgrade- Johnnie Walker Black- \$5.50PP

Cocktails.

\$13.20 EACH, AVAILABLE TO PURCHASE IN BATCHES OF 50

Bellini
Sparkling wine, peach schnapps

Aperol Spritz
Aperol, sparkling wine, soda, orange slice

Mojito
Rum, fresh mint, lime, sugar, and a dash of soda

Espresso Martini
Kahlua, vodka, espresso, vanilla sugar syrup

French 75
Gin, lemon juice, sugar syrup, sparkling wine

Wild Hibiscus
Gin, hibiscus syrup, tonic, lemon

Negroni Americano
Campari, sweet red vermouth, soda, orange

Old Fashioned
Bourbon, sugar cube, bitters, orange slice, soda

Black Russian
Kahlua, vodka, coke

Red Sangria
Red wine, orange liqueur, ginger ale, fruit

White Sangria
White wine, lychee syrup, orange liqueur, lemon



Beer & Cider.

HOUSE BEER

Stella Artois

PREMIUM BEER

Both of the following beers
Add \$6.60PP*

- Asahi
- Furphy

CRAFT BEER

Priced as custom quote

Ask us about your favourite craft beer so we
can customise your craft beer experience

*Custom quotes on different beers available



To Note.

UNDER 18 MEALS	\$ PP
2 course seated or cocktail	\$71.50PP
3 course seated	\$82.50PP

SUPPLIER MEALS	\$ PP
All suppliers present on your day require a meal.	\$60.50PP

PACKAGE EXTENSIONS
Adding an hour or two to keep the party going! Please chat with your coordinator if you wish to upgrade your drinks package only.

DRINKS EXTENSION	\$ PP/PH
Gold	\$11
Diamond	\$14
Platinum	\$16



Let's Chat.

Call (03) 9384 5272

Or choose a time for us to call you

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