Private Events

WILL & MIKE'S
14A Baker St, Banksmeadow NSW 2019

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The Vision

To create a contemporary, comfortable setting for the community, ideal for hosting any occasion that involves exceptional quality food, personal service & a relaxed atmosphere.

Our philosophy is simple; use fresh, local ingredients to create delicious, wholesome dishes with soul, and let them speak for themselves.

Will & Mike warmly invite your family to experience the down-to-earth hospitality of our long-established catering family and celebrate your next special occasion among friends.

The History

Set amongst, beautiful gardens, fountains and ponds, in the heart of the Botany business district, a circa 1912 Mediterranean building with its signature arched breezeway and rainforest setting has been fully renovated and refurbished.

Originally owned by Sir George Davis of the Davis Gelatine Company, the Heritage Listed house and gardens are the home of Will & Mike's, Banksmeadow.

Platters & Grazing

GOURMET COLD ITEMS

SPANISH CHORIZO MINI FRITTATA (30pc) $75.00
Accompanied by salsa verde

SAVOURY GOURMET TART PLATTER (20pc) $75.00
Select One:

- Caramelised onion & goats cheese
- Prosciutto & oven roasted tomato
- Brie with fig
- Pulled pork & mango relish

VIETNAMESE RICE PAPER ROLLS (30pc) $70.00
Choice of chicken, pork or vegetarian fillings

SELECTION OF CALIFORNIA ROLLS (30pc) $70.00
Freshly made with a variety of fillings - veg optional

SALADS

CHICKEN MANGO SALSA SALAD (20 guests) $65.00

TRADITIONAL GREEK SALAD (20 guests) $65.00

CHICKEN & AVOCADO SALAD (20 guests) $70.00

MINI PIZZAS

THREE CHEESE v (30PC) $75.00
tomato sauce, mozzarella, parmesan & tasty cheese

MARGHERITA v (30PC) $80.00
Napolitana sauce, mozzarella & fresh basil

PEPPERONI (30PC) $80.00
Napolitana sauce, mozzarella, parmesan & pepperoni

HAWAIIAN (30PC) $80.00
tomato sauce, mozzarella, pineapple & crispy bacon

HOT ITEMS

CRISPY BUFFALO WINGS (30pc) $70.00
with Texas aioli

ITALIAN ARANCINI PLATTER v (30pc) $70.00
Italian-style risotto with spinach & ricotta filling, served with Napoli dipping sauce

GOURMET MINI BEEF PIES (30pc) $70.00
Individual mini gourmet angus beef pies, served with accompanying sauce

TEMPURA CHICKEN PIECES (30pc) $75.00
Served with honey & poppy seed and kaffir lime sauce

SALT & PEPPER CALAMARI (30pc) $75.00
Served with fresh lemon wedges

CHAR-GRILLED MINI VEG SKEWERS gf v (30pc) $70.00

VARIETY OF GOURMET MINI QUICHE vo (30pc) $60.00

LAMB AND ROSEMARY SAUSAGE ROLLS (30pc) $80.00
Homemade and delicious lamb and rosemary sausage rolls served with tomato relish

MINI MAC N' CHEESE CROQUETTES v (30pc) $75.00
with spicy aioli dipping sauce

GRAZING TABLE

ANTIPASTO SELECTION v gfo (20 guests) $90.00
Selection of cured meats, pesto-brushed char-grilled veg, olives, feta, and crusty bread

PLOUGHMANS SELECTION vo gfo (20 guests) $90.00
Soft boiled eggs, aged cheeses, spicy chorizo, double-smoked leg ham, sliced chicken breast, pickles, nuts, and crusty bread

MIDDLE EASTERN MEZZE v gfo (20 guests) $90.00
Baba ghanoush & hommus, dolmades, olives, labne, falafel, pickled veg & pita bread

ROAST LAMB WITH ROSEMARY gf (20 guests) $85.00
served with rustic bread rolls & condiments

GLAZED HONEY LEG HAM gf (20 guests) $85.00
served with rustic bread rolls & condiments

MUSTARD CRUST ROAST BEEF gf (20 guests) $85.00
served with rustic bread rolls & condiments

BURGER SLIDERS

ANGUS MINI SLIDERS PLATTER (15pc) $85.00
Grain-fed angus beef patties with melted cheddar & lettuce served on a mini milk bun

SOUTHERN FRIED CHICKEN SLIDERS (15pc) $85.00
our famous crispy chicken, with aioli, & lettuce served on a mini milk bun

PULLED PORK BELLY SLIDERS (15pc) $85.00
with homemade slaw & lettuce, on a mini milk bun

DESSERT PLATTERS

MINI VANILLA PANNACOTTA JARS gf v (24pc) $60.00

MINI CHOCOLATE MOUSSE JARS gf v (24pc) $60.00

GOURMET MINI CAKE PLATTER v (24pc) $60.00

v - vegetarian • vo - vegetarian on request • gf - gluten free • gfo - gluten free on request

MINIMUM CATERING SPEND ON PLATTERS & GRAZING MENU: $1,000.00
+ STAFFING CHARGE: $200.00 (4 HOURS) PER STAFF MEMBER

Package A

2 COURSE MENU
OR BUFFET PACKAGE A
OR CANAPE MENU 1 + GRAZING

55.00 pp.
INCLUDING GST.

Package B

3 COURSE MENU
OR BUFFET PACKAGE B
OR CANAPE MENU 2 + GRAZING

65.00 pp.
INCLUDING GST.

NOTE: Children (3yrs – 12yrs) and Crew are half the adult price. Babies/Toddlers under 3 years of age are not charged.

Package Inclusions

Chef/s, Food Service Staff, Event Manager

Service of your celebration cake on platters as petit fours

Room setup to your requirements

Cutlery and crockery

- Minimum 30 Adult Guests -
4 Hour Event Time

Optional Extras

Freshly Brewed Coffee & Tea Station - $5.00 per guest

Dessert Buffet: Add $10.00 pp.

White linen tablecloths - $20.00 each

Portable Bluetooth Speaker with Microphone - $50.00

Additional Staff Hours

$40.00 per Staff Member / per Hour

Cutlery included for plated, share platter and buffet menus.

Plated / Share Menu

Plated Entrée - Select 2 (alternate serve)

GRILLED CHICKEN & MANGO SALSA SALAD (GF)
on mixed leaf salad with roasted cashews

SPINACH & RICOTTA RAVIOLI (V)
with sautéed mushroom, shaved parmesan & pumpkin cream sauce

CHAR-GRILLED VEGETABLE STACK (V) (GF)
with parmesan cheese, diced vegetables & balsamic glaze

SESAME VEAL MEDALIONS (GF)
served with green pea mash & beetroot puree

HOME-MADE GNOCCHI (V)
with wild mushrooms & parmesan cheese, truffle oil & fresh tarragon

TANDOORI CHICKEN (GF)
on steamed basmati rice with mango salsa

THAI BEEF SALAD (GF)
succulent pieces of beef with mixed leaf salad & lime dressing

FRESH SALT AND PEPPER CALAMARI
on a bed of fresh mesculin salad, with aioli dressing

OLIVE & HERB MINI ARANCINI BALLS
served on spicy tomato salsa & julienned vegetables

BUTTERNUT PUMKIN SOUP
slow-roasted creamy pumpkin soup served with sour cream & chives

Grazing Table Entrée (ADD 5.00 PER GUEST)

(Select One Items)

ANTIPASTO SELECTION (VO) (GFO)
selection of cured meats, pesto-brushed char-grilled veg, olives, feta, and crusty bread

PLOUGHMANS PLATTER (VO) (GF)
soft boiled eggs, aged cheeses, spicy chorizo, double-smoked leg ham, sliced chicken breast, pickles, nuts, and crusty bread

MIDDLE EASTERN MEZZE PLATTER (V) (GF)
homemade baba ghanoush & hommus, dolmades, olives, labne, falafel, pickled veg & pita bread triangles

Plated Main - Select 2 (alternate serve)

ROLLED BEEF SIRLOIN (GFO)
marinated in thyme & red wine, served on roasted veg & port jus

CRISPY ATLANTIC SALMON (GFO)
on truffle mash, steamed greens & beurre blanc

LAMB KLEFTIKO (GFO)
slow roasted Greek-style with garlic & oregano on a bed of lemon roasted potatoes & steamed broccoli

LEMON THYME INFUSED CHICKEN BREAST (GFO)
served on a bed of garlic mash with veg, chardonnay cream sauce and crispy leek

BRAISED LAMB SHANK (GFO)
with garlic mash, braised mix veg & red wine jus

SLOW COOKED PORK BELLY (GFO)
homemade gnocchi, fig compote & apple glaze

GRILLED BARRAMUNDI (GF)
with parsnip puree, seasonal vegetables and burnt butter sauce

SLOW-ROASTED PORK LOIN (GF)
on crushed potatoes with roast veg & dessert wine jus

(All meals served with fresh bread rolls & butter)

Share Platter Main (ADD 5.00 PER GUEST)

TWO PLATTERS PER 10 GUESTS (ONE OF EACH SELECTION)

(Select Two Items)

SLOW-ROASTED LAMB SHOULDER (GF)
with a garlic & rosemary marinade, and salsa verde

SUCCULENT 10 HOUR PORK SHOULDER (GF)
with crackling, apple puree, damper rolls & homemade slaw

CRISPY ATLANTIC SALMON (GFO)
with beurre blanc sauce

ROLLED BEEF SIRLOIN (GFO)
marinated in thyme & red wine

LEMON THYME INFUSED CHICKEN BREAST (GFO)
with chardonnay cream sauce and crispy leek

9-HOUR SLOW BRAISED PORK BELLY (GFO)
with fig compote & apple glaze

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ALL MEALS ACCOMPANIED BY:
Roast garlic, lemon & thyme chat potatoes
Seasonal roast veg & garden salad

Plated Dessert - Select 2 (alternate serve)

VANILLA PANNACOTTA (GF)
served with mixed berry compote

PROFITEROLES
cream-filled & dipped in chocolate, served with double cream

STICKY DATE PUDDING
served warm with double cream & butterscotch

CHOCOLATE BRIOCHE PUDDING
served hot, with double cream

MIXED BERRY CRUMBLE
served hot, with double cream

ALL SPICE APPLE CRUMBLE
served hot, with double cream

CLOVE-SCENTED POACHED FIG PUDDING
served with double cream

TRADITIONAL PAVLOVA (GF)
served with mixed berry compote

HOMEMADE CRÈME CARAMEL
served with mint & strawberry

- OR -

Dessert Table (ADD 10.00 PER GUEST)

SPECIALTY HOMEMADE MINI CAKES AND JAR DESSERTS, EXQUISITELY PRESENTED.

INCLUDING:

- Double chocolate, pistachio brownie
- Vanilla pannacotta
- Crème caramel
- Belgium chocolate mousse
- Fresh seasonal fruit platters

GF - Gluten Free GFO - Gluten Free Option V - Vegetarian VO - Vegetarian Option

Buffet Menu

Cold Selection

Package A - Select 3
Package B - Select 4

Selection of antipasto (GFO) (VO)
Pasta and salami salad
Spanish char-grilled vegetable frittata (V)
Cajun chicken with grilled vegetables (GF)
Roast beetroot, Spanish onion and yogurt salad (V)
Steamed chat potatoes with crispy bacon & mustard mayo (V)
Fresh assorted sushi rolls with soy wasabi (GF)
Smoked salmon frittata (V)
Salad nicoise salad (GF)
Traditional Greek salad (V)
Farmhouse potato salad (V)
Thai chicken salad with bean noodles and Asian vegetables (GF)
Octopus w/ lime, chilli, lemongrass, coriander, endive salad (GF)
Mediterranean pasta salad with macadamia nut pesto, char-grilled vegetables and parmesan shavings (V)
Green bean salad with button mushrooms and sesame seeds (V)
Tabouli salad with parsley and lemon juice (V)
Cos lettuce with Caesar salad condiments (V)
Chef's garden salad (V)(GF)
Rocket lettuce & parmesan salad (V)(GF)
Tomato and pesto salad (V)(GF)
Sweet potato & caramalised onion frittata (V)
Red cabbage with apple balsamic salad with walnut oil

Includes: Bakers basket with butter

Hot Selection

Package A - Select 4
Package B - Select 5

Mushroom and three cheese pasta bake (V)
Poached Tasmanian salmon with roast garlic & dill compound butter (GFO)
Angnelotti stuffed with ricotta in a rich tomato sauce (V)
Oven roasted barramundi in tandoori spices accompanied by raita (GF)
Mild Thai red seafood curry braised in coconut milk
Chicken stuffed with wild mushroom duxel in pink peppercorn sauce
Seasonal roast vegetable lasagne (V)
Chicken thigh roasted with lemon thyme and garlic (GF)
Beef teriyaki served with Asian greens (GF)
Prawn and pork belly Singapore noodles
Stir-fry hokkien noodles with vegetables, tofu and oyster sauce (V)
Hungarian veal goulash with baby potatoes
Tender beef stew with spring vegetables
Slow braised lamb rogan josh
Beef bourguignon with basmati rice
Oven roasted barramundi with lemon, coriander, burnt butter sauce (GF)
Butter chicken with basmati rice
Lamb korma with basmati rice
Sweet & sour 9-hour slow cooked pork belly (GF)
Grain-fed sirloin of veal in red wine jus (GFO)
Slow roasted leg of lamb (Greek style with lemon, oregano & garlic)
Honey roasted leg of ham (GF)
Peppered beef casserole served with crunchy seasonal vegetables

Includes: An assortment of seasonal roast vegetables, potatoes, accompanying sauces, garnishes and aromatic basmati rice

Package A – Included
Package B – Additional 10.00 PP.

Dessert

Package A:

Fruit platter
Variety of mini cakes

Package B:

Fresh fruit platter
A selection of Australian cheeses, with accompanying crackers and dried fruits
Variety of mini cakes & desserts

Canape Menu

Menu 1

SELECT 8 (2 PIECES OF EACH PER GUEST)

Polenta scented with garlic confit and roasted capsicums
Olive and herb arancini with tomato dip
Mini bruschetta with wild mushroom, fetta, & roast veg
Seasonal vegetable skewers marinated in herb & saffron oil
Chicken tenders with a coconut & kaffier dipping sauce
Lamb souvlaki skewers with tzatziki
Thai fish cakes with a mint & coriander dipping sauce
Vegetable frittata topped with salsa verde
Bocconcini tomato & basil on mini toasts
Mediterranean beef meatballs
Gourmet mini pies with sweet tomato confit
Homemade california rolls
King prawn & guacamole in a crisp tartlet
Salami, mozzarella and pesto swirls
Assorted mini quiche
Tempura chicken with honey & poppy seeds
Tart of BBQ pork & an apple cider jelly
Grilled lamb & thyme sausage with quail egg on a tart
Melon & tequila chilled soup shots
Crab & avocado sesame toasts
Pepper steak skewers with béarnaise sauce
Spinach & fetta falafel bites
Szechuan pepper chicken with tomato chilli jam

Menu 2 – Add $10.00 pp.

SELECT 8 (2 PIECES OF EACH PER GUEST)

Ricepaper rolls with your choice of:
prawn or char sui pork, with veg & vermicelli
Peking duck in coriander crepe with hoisin & shallots
Asparagus spears wrapped in rare beef with lime hollandaise
Puree of ocean trout with paprika on a green tea pastry shell
Smoked salmon with nori, lemon & dill-scented cream
Spiced prawn skewers with langoustine mayonnaise
Sashimi tuna on crispy wonton with pickled ginger mayonnaise
Tempura prawn with a clear sweet & sour dipping sauce
Homemade sushi with assorted fillings
Fresh oysters with lime & Midori salsa
Peking duck tarts with coriander hoisin & ginger dressing
Mini crab & spring onion patties with truffle oil mayonnaise
Pork dumplings with lemon grass and soy broth
Blue fin tuna chunks with black sesame crust
Asparagus spears with rare beef and horseradish
Hand-made puff pastry twists with shaved parmesan
Moroccan lamb with hummus
Oven baked cherry tomato with goat's cheese and rocket pesto
Mini veal schnitzel
Slow cooked salmon on bruschetta toast with port onion jam
Roulade of chicken breast and smoked
Avocado & smoked salmon roulade with homemade mango salsa

Grazing Table

(INCLUDED)
(Selection of 2)

Glazed honey ham
Roast beef with mustard crust
Roast turkey breast with cranberry jam
Roast leg of lamb with rosemary & garlic
Selection of antipasto platter

Served with rustic bread rolls & condiments

Substantial Canapés

$9.00 per selection
(Served in noodle box)

Butter chicken on basmati rice
Satay pork belly with jasmine rice
Tempura fish & chips with tartare
Hokkien noodles stir-fry with oyster sauce
Wild mushroom risotto
Roast salmon on Asian herb salad
Tempura prawns with fried rice

Dessert Buffet

$10.00 pp.

Selection of signature mini desserts and homemade gourmet cake varieties
Fresh seasonal fruit platter

Beverages

MOST POPULAR

BAR TAB:

You nominate the amount to spend and the included beverages, and our friendly and professional, RSA-trained beverage staff will do the rest.

FRESHLY BREWED COFFEE & TEA STATION
$5.00 per guest

Soft Drinks Package
$20.00 PP. - 4 HOURS
(incl. 30mins pre-dinner drinks)
Selection of soft drinks, juice, sparkling water

Standard Beverage Package
$30.00 PP. - 4 HOURS
(incl. 30mins pre-dinner drinks)
Selection of Australian beers, red, white and sparkling wine, soft drinks & juices

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(Beverage Packages include RSA-trained Beverage Staff and Glassware Hire)

Little Ones

CHILDREN
(3 Years – 12 Years)
HALF THE ADULT PRICE

(Available with Plated Menu Only)

Half the Adult Price

Main
(Choice of One)

FISH COCKTAILS
battered fish pieces, chips and salad

SPAGHETTI BOLOGNAISE
lean beef mince in a rich tomato sauce on spaghetti

CHICKEN NUGGETS
tender chicken pieces served on salad and chips

CHICKEN BREAST SCHNITZEL
served with salad and chips

Dessert
(Choice of One)

ICE CREAM
vanilla ice cream topped with chocolate sauce

FRESH FRUIT SALAD
seasonal diced fruit topped with vanilla ice cream

CHOCOLATE MOUSSE
freshly made, served with fresh cream

Will & Mike's supports the responsible service of alcohol.

TERMS AND CONDITIONS

Arrival times: Will & Mike's can operate more than one function per evening. As you function arrival is important, we stagger entrance times for our events. All care is taken to ensure this, however we cannot guarantee exclusivity.

Tentative Bookings: Will & Mike's can tentatively hold your date for seven (7) days. No date will be held without a consultation. If then after the seven (7) day period a booking fee has not been received the date will NO longer held.

Confirmation: Confirmation requires a booking fee and signed agreement for the venue to secure the date that you have booked. As the client you are responsible for this amount to be payable within the seven (7) days of your consultation. Private Events require a non-refundable $500.00 deposit. This amount will be deducted from your final invoice when final payment is made. Management has the right to cancel any function whereupon the deposit was not received within the specified time.

Cancellations/Postponement: Cancellation/Postponement of booking must be advised in writing and cancellation fees apply as follows:

3 months prior to function date: Deposit refunded less 50%

1 month prior to function date: The full balance owing of the function applies.

Guaranteed Number of Guests: Important - A guaranteed number of guests attending the event is required fourteen (10) full days prior to the event or as otherwise advised. Charges will be based on the number of people attending the function or the guaranteed number, whichever is greater regardless of final attendance.

Set-up/Pack-up: Will & Mike's offers a TWO hour bump-in prior to your event, in which access can be granted for entertainment, cake and decorations. An earlier bump-in can be arranged at an additional charge, subject to availability.

The conclusion time for your event includes all guests departing from the venue and entertainment and decorations removed from the venue. Concluding formalities and bar closing occurs 15 minutes prior to the conclusion. Extensions are $200.00 per hour.

Payment: All event accounts are to be paid in full Ten (10) days prior to the event or by the date specified by Will & Mike's. Any additional charges or bar tabs are to be paid at the conclusion of the function.

Late Payment: If the balance of the event is not paid in full 48 hours prior to its commencement, cancellation of the event may occur at the customer's expense.

Responsibility: Will & Mike's will not be held responsible should all guests not be punctual in arriving or being seated, or should speakers, attendees or the client delay the commencement of any event, or if any other interference beyond the control of Will & Mike's does not permit us to run service at the contacted time. Will & Mike's takes no responsibility for any natural disaster e.g. flooding, fires, power failure, war etc.

Commencement and Vacating of Rooms: The client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event a function should go beyond the agreed finishing time, Will & Mike's reserves the right to impose a labour charge as well as any other applicable charges, for each hour that the function space is occupied. Any time extensions must be arranged with your event specialist prior to the event. Extensions after 12.00am (midnight) are not permitted.

Marketing and Advertising: Unless advised otherwise, Will & Mike's may use any photos or video taken by the venue or suppliers for any event for marketing or advertising purposes.

Insurance: Will & Mike's will not accept any responsibility for damage or loss of merchandise, gifts, cake, equipment or any personal items belonging to the client or guests in the venue prior, during or after a functions. The function host must arrange their own insurances.

Confetti: Confetti or rice grains are not permitted inside Will & Mike's or the grounds. Either use will incur a cleaning charge of $500.00 dollars.

Cleaning: General cleaning is included in the hire of any space within Will & Mike's, however, if cleaning requirements are considered excessive at completion of any function, additional cleaning charges will be incurred.

Gardens: Will & Mike's take great pride in the Heritage Listed garden surroundings of the venue. If damage occurs to the gardens due to a customer at your event, the organizer will be billed for incurred landscaping and reparation costs.

No Takeaway: In the interest of our clients' health & safety, leftover food or beverages are NOT permitted to be taken off the property under any circumstance.

Timing: Events must conclude by 12.00am with beverages concluding 11.30pm.

Compliance: It is understood that the client and their guests will conduct their function in an orderly manner and in full compliance with Will & Mike's management and all applicable laws. This includes, but is not limited to, liquor licensing laws, minors, non-smoking and Responsible Service of Alcohol (RSA), Will & Mike's reserves the right to refuse service to any intoxicated guests, ensuring our Duty of Care to all in attendance. Minors are not permitted to approach the bar for services. Adult supervision is requested at all times.

Will & Mike's reserves the right to cease the function at any time without Compensation, should any guests become abusive or involved in inappropriate or anti-social behavior towards staff, Will & Mike's property or other guests

Clients are reminded that footwear and clothing are required at all times within the function. Fancy dress masks or helmets are NOT permitted.

Security: Security requirements are assessed by Will & Mike's on a need basis, for events & met at client's expense. Security is required for 13th/Mitzvahs, 18th 21st and 22nd birthdays

30-50 guests: One Security Guard - $300.00

51-100 guests: Two Security Guards - $500.00

Note: Public Holidays are subjected to a 10% surcharge of the gross total of the function

BYO Spirits: A charge of $25.00 per bottle (Max 4 bottles) is payable, with spirits to be dispensed from the Bar by RSA trained staff – Available with a min. Bar Tab spend of $500.00

Food and Beverage: NO food or beverages may be brought onto the premises for consumption during a function unless otherwise arranged with Will & Mike's. Beverages are subject to availability and may alter slightly from the listed beverages. We reserve the right to substitute a product of equal quality or price.

Parking: Please note that parking is subjected to availability and Will & Mike's accepts NO responsibility for any loss or damage to vehicles whilst parked on the premises.

Outside Services: If any services are booked by the venue on the client's behalf, and subsequently cancelled within thirty (30) days of the function, the client will be fully responsible for any and all applicable charges.

Renovations: Will & Mike's reserves the right to undertake necessary maintenance and renovations to the function areas.

Outside Contractors: All outside contractors are required to obtain public liability insurance with a minimum cover of $10,000,000 and must provide certificate of proof to the venue.

Removal of Furniture: Café furniture can be rearranged in the room to accommodate your function requirements, however if more than 20% of the tables & chairs are required to be removed, a $400.00 labour charge applies.

CREDIT CARD DETAILS

Card Holder: _____ Card Type: _____

Card Number: _____ Expiry: _____ CVV: _____

This credit card is used to secure your function booking, and as security should any damage occur during your function. You will be notified prior to any charges processed.

Terms and Conditions: I have read and understood the terms and conditions stated above and understand that it is a legally binding contract. I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behavior of my guests.

Date of Function: _____ Name: _____

Signed : _____ Date: _____