HC Catering

stress free: above & beyond

DALYWATERS

ROSE GARDEN & CHAPEL

VENUE

Events & Catering Menu Packages

MAIN WEDDING PACKAGES

1.) Vow & Portraits

Ceremony, DIY Refreshments & Garden photos

Exchange vows in our charming chapel garden, toast with BYO champagne, and enjoy relaxed photos in our beautiful grounds- ideal for couples hosting their reception elsewhere.

Duration: 3 Hours

$2999

In-house Canapés & Beverage Packages available:

- Canapés starting from $32PP
- Beverage Packages from $25PP

2.) Garden Gathering

Ceremony & Garden Reception with Canapes or Buffet

Includes everything in Vow & Portraits, Plus a garden reception with flexible catering options- From Grazing Tables to Food Trucks, using your own vendors or ours. A beautiful budget-friendly celebration with great food, laughter, and golden hour photos, giving you time to mingle and celebrate in style.

Duration: 5 Hours

$5999

In-house Canapés & Beverage Packages available:

- Canapés starting from $32PP
- Beverage Packages from $25PP

3.) Signature Wedding

Ceremony, outdoor celebrations & seated indoor reception

Begin with a romantic ceremony and photo session, followed by a formal indoor seated reception with in-house catering. This is Daly Waters at its finest-blending nature, comfort, and timeless elegance. Our most complete offering for couples seeking the full wedding experience.

Duration: 6 Hours

$6999

Your choice of our full-in-house Catering Menu

- Canapés/ Entrees starting from $16PP
- Mains from $45PP
- Desserts from $8PP
- Beverage packages from $25PP

CANAPE MENU

TWO HOUR PACKAGE: $44PP

Choice of Three Cold and Five Hot Canapés

THREE HOUR PACKAGE: $58PP

Choice of Three Cold and Five Hot Canapés and One Substantial Canapé

FOUR HOUR PACKAGE: $73PP

Choice of Three Cold and Six Hot Canapés, One Substantial Small Dish and a Selection of Dessert

HOT CANAPÉS (PP)

- Matilda's Bolognese Arancini
- Salt & Pepper Calamari
- Gourmet Mini Beef Pie
- Variety of Gourmet Pizza
- Garlic Prawn Skewers
- Homestyle Sausage Rolls with tomato relish
- Chicken Satay- Spicy peanut sauce
- Kilpatrick & Pomodoro Oyster
- Mini Beef Sliders
- Mini Vegetarian Sliders
- Mac & Cheese Croquette
- Spring Rolls with sweet chilli sauce
- Lollypop Chicken Drumettes served with spicy mayo

COLD CANAPÉS (PP)

- Assorted Finger Sandwiches
- Goat Cheese Crostini, figs and truffle oil
- Sicilian Bruschetta- Prosciutto, Bocconcini, Tomato
- Assorted Sushi & Sashimi platter
- Avocado, Tomato, Red Onion Bruschetta
- Smoked Salmon- Herb cream cheese & slaw

SUBSTANTIAL SMALL DISHES- PREMIUM CANAPÉS

- Pulled Pork Sliders- Apple and fennel slaw with fries
- Crumbed Flathead- Thick cut chips, tartare sauce & lemon
- Lamb Cutlets- Truffle mash, peas & red wine jus
- Duck Bao Buns with Hoisin, coriander & slaw
- Vegetarian Ravioli with mushrooms, sicilian napoli sauce & parmesan
- Garlic Prawns on jasmine rice

DESSERTS

- Trifle (Potted)
- Mini Cheesecake
- Passionfruit Tartlets
- Chocolate Malteser Mousse (Potted)
- Mini Assorted Slices

PLATTERS TO TABLE

HOT DISHES

- Six hour slow cooked smoked roast beef brisket served with a BBQ honey gravy
- Crispy skin salmon with herb, lemon & butter sauce
- Gourmet sausages with beer onions & condiments
- Roasted lamb cutlets with rosemary red wine jus
- Chicken thighs cooked in napoli tuscan style sauce
- Pumpkin and fetta ravioli, with a sundried tomato and spinach cream sauce
- Red duck curry in coconut milk served with seasonal vegetables
- Rockling topped with herb crumb in lemon & garlic sauce
- Rum & cola beef ribs
- Rolled roast chicken with creamy garlic sauce

SALADS

- Garden salad - Cucumber, tomato, red onions, corn & red wine dressing
- Cabbage slaw- asian style cabbage slaw
- Creamy baby chatsworth potatoes, crispy bacon, boiled egg, chives & seeded mustard
- Slow roast pumpkin, rocket, goats cheese, walnuts & extra virgin olive oil
- Turmeric, cumin, creamy coconut pasta & vegetable salad
- Mediterranean grain salad

SIDES

- Buttered Corn on the cobb with flaked salt
- Creamy garlic mash potato
- Broccolini tossed in olive oil, roasted almonds, thyme & sea salt flakes
- Slow roasted Queensland blue pumpkin wedges
- Dutch honey carrots
- Roasted Potatoes tuscan style with rosemary + olive oil

ADDITIONAL ($85 per platter, suitable for 10)

- Selection of petits fours and tartlets
- Australian cheese platter with dried fruits and nuts
- Seasonal fruit platter

$73PP

- Two hot dishes
- Two Salads
- Two Sides

$83PP

- Three hot dishes
- Two Salads
- Three Sides

SERVICE INCLUDES

- Staff + Equipment
- Trio of dips with selection of warm fresh bread & vegetable sticks

BBQ BUFFET

HOT DISHES

- Garlic Prawns
- Beef Rissoles with capsicum & herbs
- Mini Steaks
- Variety of Gourmet Sausages with onion gravy
- Lamb Cutlets marinated in port, sesame, honey and garlic - Lamb kofta skewers with beetroot dip
- Chicken Satay Skewers, sweet and spicy peanut sauce
- Honey Soy Chicken Drumettes

SALADS

- Garden Salad: Cucumber, tomato, red onions, corn & red wine dressing
- Cabbage Slaw
- Creamy baby Chatsworth potatoes, crispy bacon, boiled egg, chives & seeded mustard aioli
- Slow roast pumpkin, rocket, goats cheese, walnuts & extra virgin olive oil
- Turmeric, cumin, creamy coconut pasta and vegetable salad
- Mediterranean Grain Salad

SIDES

- Buttered corn on the cobb with flaked salt
- Creamy garlic mash potato
- Broccolini tossed in olive oil, roasted almonds, thyme and sea salt flakes
- Slow roasted Queensland blue pumpkin wedges,
- Dutch honey carrots
- Roasted Potatoes tuscan style with rosemary + olive oil

ADDITIONAL ($85 per platter, suitable for 10)

- Selection of petits fours and tartlets
- Australian cheese platter with dried fruits and nuts
- Seasonal fruit platter

$75PP

- Two Hot Dishes
- Two Salads
- Two Sides

$85PP

- Three Hot Dishes
- Three Salads
- Three Sides

SERVICE INCLUDES

- Staff + Equipment
- Bread Rolls & Butter

PLATED MENU

ENTREE (Choose 2)

- Soup of the day with a dinner roll
- Chicken Vol Au Vent – Cheesy chicken & fresh garden herbs
- Beef Tataki Salad – Japanese style marinated rump steak Served Rare, alongside a fresh crisp salad
- Fish Crudo with lemon, olive oil & salt, Cured white fish with micro herbs
- Matilda's Bolognese Arancini – Served on a bed of rocket with truffle mayo & parmesan
- Shrimp Cocktail – Served with shredded lettuce, red onion, & avocado, tossed in a tangy cocktail sauce
- Avocado & Tomato Bruschetta – Avocado, tomato, red onion & basil, on crisp crostini, drizzled with a balsamic glaze
- Matilda's Vegetarian Arancini – Served on a bed of rocket with a sweet chilli aioli

MAIN (Choose 2)

- Rolled Roast Chicken on a fluffy creamy mash, Served with honey carrots & garlic gravy
- Fillet Mignon, truffle mash potato, red wine jus with buttered broccolini & almonds
- Baked Crusted Rockling with lemon garlic sauce & jasmine rice
- Roast Rack of Lamb, drizzled with a buttered garlic sauce & rosemary, Served with lentil mash & minted peas
- Baked Creamy Camembert, grilled zucchini, fluffy egg soufflé & raspberry coulis

DESSERT (Choose 2)

- Tiramisu with whipped cream & strawberries
- French Tartlet with passionfruit curd, Served with whipped cream & passionfruit coulis
- Brownie with chocolate sauce served with vanilla ice cream
- Chefs selection of soft, hard & blue Cheese with crisp bread, dried fruits, grapes & quince paste
- Chocolate Mousse with seasonal berries & a wafer crisp

ADDITIONAL SIDES (SERVES FIVE)

- Garden Salad, Balsamic Vinaigrette $15
- Bread Rolls and Butter $15

ALTERNATING SERVICE:

Two Course - $99pp

Three Course - $118pp

DRINKS & BEVERAGES

STANDARD PACKAGE

SPARKLING WINE

(Choose one)

- T'Gallant Prosecco (SE AUS)
- Wolf Blass Zero Alcohol Sparking (SE AUS)

WHITE WINE & ROSÉ

(Choose 2)

- T'Gallant "Imogen"Pinot Gris (MORNINGTON PENINSULA, VIC)
- Squealing Pig Sauvignon Blanc (NZ)
- Squealing Pig Pinot Rosé (MALBOROUGH, NZ)

RED WINE

(Choose 2)

- Wynns Shiraz (Coonawarra, SA)
- Pepperjack Cabernet Sauvignon (BAROSSA, SA)
- St. Huberts "The Stag" Pinot Noir(YARRA VALLEY, VIC)

3 Hour	**$39pp**
4 Hour	**$45pp**
5 Hour	**$50pp**

PREMIUM PACKAGE

SPARKLING WINE

(Choose one)

- Chandon Brut NV (YARRA VALLEY, VIC)
- T'Gallant Prosecco (SE AUS)

WHITE WINE & ROSÉ

(Choose 2)

- Coldstream Hills Chardonnay (YARRA VALLEY, VIC)
- Dawson Track Chardonnay(KANGAROO GROUND, VIC)
- Buttermans Track Sangiovese (ST.ANDREWS, VIC)

RED WINE

(Choose 2)

- St. Huberts "The Stag" Pinot Noir (YARRA VALLEY, VIC)
- Heathcote Estate Shiraz (HEATHCOTE, VIC)
- Pepperjack Cabernet Sauvignon (BAROSSA, SA)

3 Hour	**$46pp**
4 Hour	**$53pp**
5 Hour	**$58pp**

INCLUDED IN BOTH PACKAGES:

- Beers
- Peroni Nastro Azzuro
- Carlton Draught
- Great Northern Super Crisp
- Asahi
- Softdrinks
- Orange & Apple Juice

GST

All food and beverage prices quoted in this package are GST inclusive.

RESPONSIBLE SERVICE OF ALCOHOL

Our staff are accredited and actively practice Responsible Service of Alcohol in corporate facilities. Effective management will ensure compliance with the Responsible Service of Alcohol Legislation and assist in the safety and enjoyment of your guests. It is policy of the stadium not to serve alcohol in a corporate facility without the accompaniment of food.
Under Victorian State Liquor Licensing Laws, no alcohol may be removed from your corporate facility.

PHOTOGRAPH CONSENT

We are seeking your consent for us to capture some far away photos for our social media page. If this is something you do not want, please advise us

EQUIPMENT CHARGE

The equipment charge (all-inclusive) covers basic items such as cutlery, crockery, and one napkin. Additional surcharges will apply for special equipment, including linen napkins or alternative styles of crockery and cutlery.

PUBLIC HOLIDAY SURCHARGE

Functions held on public holidays will incur a surcharge of 15% on the total cost of food and beverage with public holiday labour charges.

DIETARY REQUIREMENTS

We kindly ask that you inform us of any food allergies, dietary restrictions, or specific preferences before placing your order. This will help us ensure that your meal is prepared safely and to your liking, allowing us to accommodate your needs to the best of our ability. Dietary requirements will incur a surcharge.

Your health and satisfaction are our top priorities

STAFFING COSTS

Extra staffing costs will apply for extra service items when required. For more information or any inquiries, please contact our friendly team at the email address below.

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