

Events
by:
OPC

**WHEN PASSION
MEETS
PERFECTION AND
CREATES MAGIC**



**YOUR
WEDDING
DAY**

Your Love, Our Passion Creating Heartfelt Moments Since 2011

Dear beautiful couple,

At One Pot Catering, we take pride in transforming wedding days into unforgettable experiences that resonate with joy, elegance, and love. Situated in the Sydney, we've been dedicated to celebrating love stories for over a decade, delivering exceptional service and delicious menus that delight every guest.

We pour our passion into every detail, ensuring your special day is a seamless blend of sophistication and warmth. From the first steps of planning to the final toast, our mission is to create moments that are as unique and cherished as your love.

Let us help make your wedding day a beautiful reflection of your story—an event to be remembered forever.

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CONTACT US

EVENT & WEDDING TEAM

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WEDDING PACKAGES

Wedding Bars from \$22pp

Bring an extra layer of fun and flair to your special day with our interactive dining stations! From personalised bao buns and taco bars to loaded spud stations, pie bars, and irresistible paella, we have options that cater to every taste. These engaging stations turn your wedding meal into a memorable experience that your guests will cherish long after the celebrations are over.

- Bao Bar
- Middle Eastern Falafel Bar
- Loaded Spud Bar
- Loaded Pie Bar
- Paella
- Sliders Bar
- Acai Bar
- Pasta Bar
- Salad Bar





Sit Down Package – 2 or 3 Course from \$85pp

Minimum 50 guests

Inclusions

- ✓ Your choice of a two- or three-course plated menu
- ✓ A complimentary drinks package for the first hour
- ✓ A dedicated wedding coordinator to assist with catering planning for your special day
- ✓ Complimentary cake service – your wedding cake will be professionally cut and elegantly presented on platters
- ✓ Chef included at no additional cost

Sample Menu

Entrée: Seared Coffs Harbour prawns, feta, endive, bitter leaves, lemon verjuice

Main: Pepper-crusted eye fillet of beef, colcannon mash, steamed greens, red wine jus

Dessert: Dark chocolate mousse, rhubarb compote, brandy snap, fresh berries

Please note that waiter charges may apply.

WEDDING PACKAGES

Canape Package – Canapes Per Person from \$26pp

Minimum 50 guests based on 6 canapes per person

Inclusions

- ✓ Your selection of six canapés
- ✓ A dedicated wedding coordinator to support the catering planning for your special day
- ✓ Complimentary cake service – your wedding cake will be professionally cut and beautifully presented on platters

Sample Menu

Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot

Poached Coiffs Harbour Prawns, ranch dip

Charred salmon, sweet soy and fresh basil

Slow cooked lamb shoulder rich vine ripened tomatoes pie

Arancini – 4 cheese, truffle dipping sauce

Bocconcini cherry tomatoes, fresh basil skewers



WEDDING PACKAGES

Grazing Mains – Share Plates from \$60pp

Minimum 50 guests

Inclusions

- ✓ Your selection of two mains and three sides or salads
- ✓ Fresh bread rolls provided
- ✓ A dedicated wedding coordinator to assist with catering planning for your special day
- ✓ Complimentary cake service – your wedding cake will be professionally cut and beautifully presented on platters

Sample Menu

Main: Baked snapper, miso, chilli lime, sesame

Main: Slow cooked Beef cheeks, master stock, shitake mushrooms

Side: Pea, broad bean and tomato bread salad

Side: Quinoa, baby beetroot, roasted red peppers, asparagus salad

Side: Roasted butternut pumpkin, cumin, sunflower seeds





Grazing Mains – Share Plates Deluxe from \$90pp

Minimum 50 guests

Inclusions

- ✓ Three canapés served on arrival
- ✓ One dessert canapé
- ✓ Your choice of two mains and three sides or salads
- ✓ Freshly baked bread rolls provided
- ✓ A dedicated wedding coordinator to assist with catering planning for your special day
- ✓ Complimentary cake service – your wedding cake will be professionally cut and elegantly presented on platters
- ✓ Chef included at no additional cost

Sample Menu

Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot (Canape on arrival)

Poached Coffs Harbour Prawns, ranch dip (Canape on arrival)

Charred salmon, sweet soy and fresh basil (Canape on arrival)

White chocolate and raspberry tarts (Dessert Canape)

Main: Baked snapper, miso, chilli lime, sesame

Main: Slow cooked Beef cheeks, master stock, shitake mushrooms

Side: Pea, broad bean and tomato bread salad

Side: Quinoa, baby beetroot, roasted red peppers, asparagus salad

Side: Roasted butternut pumpkin, cumin, sunflower seeds

BUFFET PACKAGE

Buffet from \$46pp

Minimum 50 guests

Inclusions

- ✓ Select two mains and three sides or salads
- ✓ Freshly baked bread rolls provided
- ✓ A dedicated wedding coordinator to assist with catering planning for your special day
- ✓ Complimentary cake service – your wedding cake will be professionally cut and elegantly presented on platters

Sample Menu

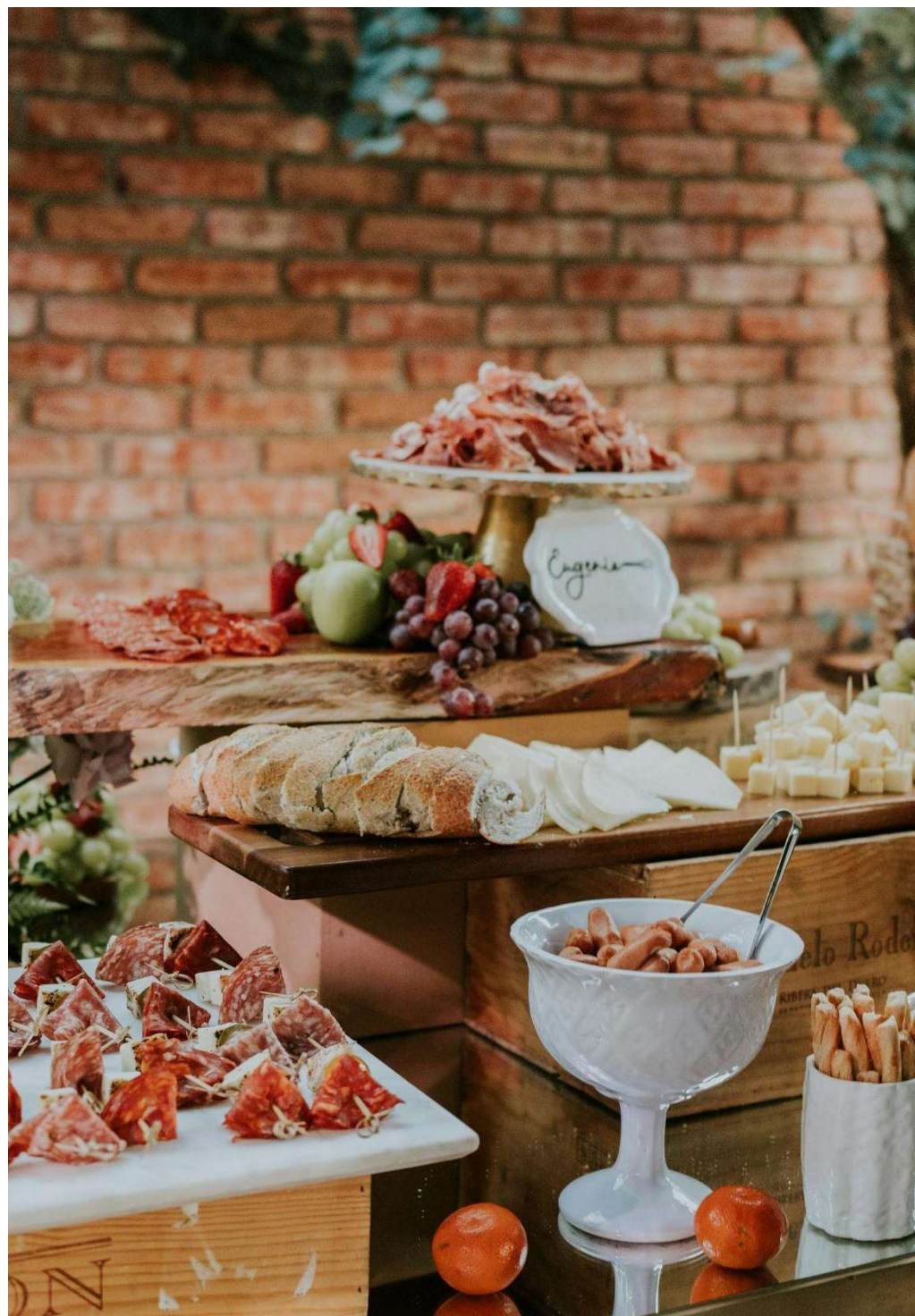
Main: Roasted pork belly, apple chutney

Main: Whole roasted chicken, oregano, lemon

Side: Brown rice, pistachios, raddichio, apple, goats cheese salad

Side: Caprese salad, baby mozzarella, tomatoes, basil

Side: Zesty potato, pea and radish salad, fresh mint





Buffet Package – Deluxe from \$70pp

Minimum 50 guests

Inclusions

- ✓ Two canapés served on arrival
- ✓ One dessert canapé
- ✓ Choose two mains and three sides or salads
- ✓ Fresh bread rolls provided
- ✓ A dedicated wedding coordinator to assist with catering planning for your special day
- ✓ Complimentary cake service – your wedding cake will be expertly cut and beautifully presented

Sample Menu

Mini Peking Duck Pancakes, hoisin sauce, cucumber and shallot (Canape on arrival)

Poached Coffs Harbour Prawns, ranch dip (Canape on arrival)

White chocolate and raspberry tarts (Dessert Canape)

Main: Roasted pork belly, apple chutney

Main: Whole roasted chicken, oregano, lemon

Side: Brown rice, pistachios, raddichio, apple, goats cheese salad

Side: Caprese salad, baby mozzarella, tomatoes, basil

Side: Zesty potato, pea and radish salad, fresh mint

**" AT ONE POT CATERING,
WE'RE HERE TO TURN YOUR WEDDING
DAY INTO THE MOST MEMORABLE AND MAGICAL DAY. "**



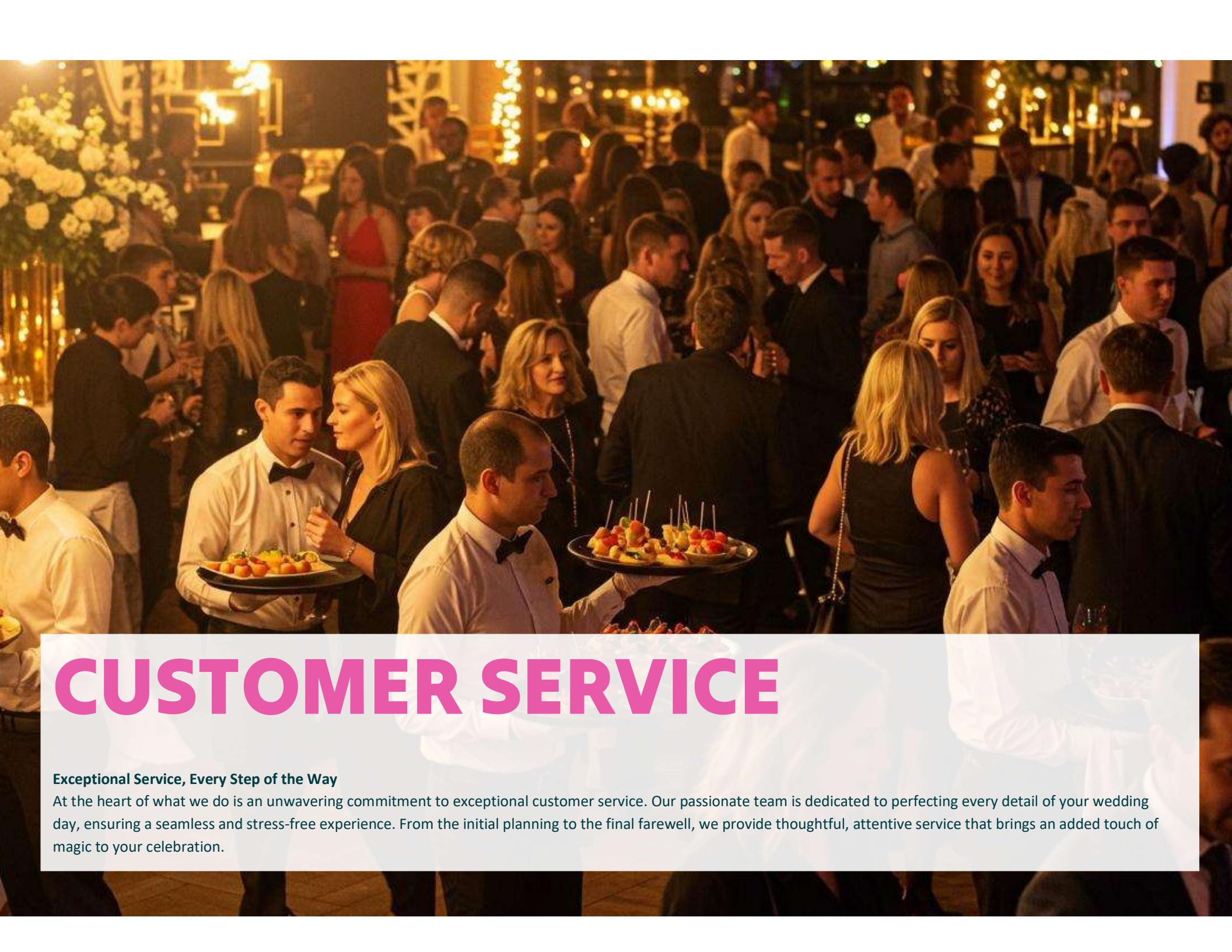
Wondering what makes us truly unique? It's our unwavering dedication to excellence, personalised menus designed with care, and a romantic touch that transforms your special day into an unforgettable experience. As we like to say, weddings aren't just events—they're our passion!



DELICIOUS FOOD

Imagine serving vibrant, flavour-packed dishes made with the best locally sourced ingredients—from crisp, seasonal produce to premium meats and fresh seafood. With an unwavering commitment to quality, we ensure every bite at your wedding reception is as fresh as it is unforgettable.

Your wedding should be as unique as your love story. That's why we work closely with you to design personalised menus that reflect your style, meet your preferences, and accommodate dietary needs. Whether you're planning a grand affair or an intimate celebration, our expert team is here to create a dining experience that feels timeless, stylish, and uniquely yours.



CUSTOMER SERVICE

Exceptional Service, Every Step of the Way

At the heart of what we do is an unwavering commitment to exceptional customer service. Our passionate team is dedicated to perfecting every detail of your wedding day, ensuring a seamless and stress-free experience. From the initial planning to the final farewell, we provide thoughtful, attentive service that brings an added touch of magic to your celebration.



BOOKING

We know that timing is everything when it comes to planning a wedding. That's why we offer flexible booking options, with a recommendation to secure our catering services at least three months ahead for larger celebrations. To further enhance your day, we provide professional wait staff and a wide range of hire options, including tables, chairs, linens, and dinnerware to suit your needs.



NEED ASSURANCE?

Your happiness is our top priority. We are committed to aligning our catering services with your vision and budget, while providing expert guidance along the way.

We have delighted many couples who have experienced the magic and romance of One Pot Catering. Our reviews speak for themselves.

Let's make your wedding day unforgettable - with exceptional food, flawless service spent and cherished moments shared with family and friends.



CONTACT US

Reach out to us today at 02 7259 6879 or events@onepotcatering.com.au to embark on an enchanting wedding catering experience. We're thrilled to bring passion, creativity, and a touch of romance to your love story!