laissez-faire

Wedding PACKAGES

ABOUT US

Your wedding deserves the perfect venue and catering partner.

Laissez-faire are committed to sourcing the best single ingredients available at the right time from the right supplier, and maximising our purpose-build kitchens and team of chefs to best utilise each of those raw ingredients. Working with premium and local seafood and beef suppliers, artisan cheese producers and quality local fruit and vegetable growers, we are able to develop inspiring, seasonal driven menus that will bring the best produce to your table. Our front of house team passionately believe that food and service are fundamental to the success of any event - large or small.

We are committed to providing an unforgettable experience
through innovative and creative cuisine, and outstanding service.
For a tailored package, venue and catering information
please contact our wedding specialist - Laissez-faire Catering

Telephone: 02 9209 4810

email: admin@laissez.com.au

website: www.laissez.com.au

reception PACKAGES

Our wedding packages have been designed to cater for a variety of function styles and personal tastes. However we understand that one size does not fit all, so please discuss your individual requirements with us so we can tailor a package to suit precisely

All our package prices are based on a minimum of 80 adult guests.

FOREVER

$135.00 per person

TWO CANAPÉS ON ARRIVAL

TWO COURSE MENU
SERVED ALTERNATELY

YOUR WEDDING CAKE
PROFESSIONALLY CUT AND SERVED
WITH GARNISH AS DESSERT

TEA & COFFEE

FIVE HOUR UNLIMITED
DRINKS PACKAGE

ALWAYS

$145.00 per person

TWO CANAPÉS ON ARRIVAL

THREE COURSE MENU SERVED
ALTERNATELY

YOUR WEDDING CAKE
PROFESSIONALLY CUT AND SERVED
WITH GARNISH AS DESSERT

TEA & COFFEE

FIVE HOUR UNLIMITED
DRINKS PACKAGE

MR.&MRS.

$150.00 per person

TWO CANAPÉS ON ARRIVAL

SHARED ANTIPASTO AND SEAFOOD
PLATTERS TO START

SHARED MAINS, SIDES AND SALADS

YOUR WEDDING CAKE
PROFESSIONALLY CUT AND SERVED
WITH GARNISH AS DESSERT

TEA & COFFEE

FIVE HOUR UNLIMITED
DRINKS PACKAGE

INCLUSIONS

Complimentary menu tasting
for 2 guests

Wedding coordinator on the day

Professional bar attendants,
wait staff and chefs

Complimentary sparkling
wine for toasts

Kitchen and bar equipment
as required

Cake table and stainless steel knife

Placement of your place cards
and bonbonniere

Access to our preferred suppliers

cocktail PACKAGES

These packages are our initial suggestions.
If you have other ideas, we would be delighted to tailor a package specifically for you.

All our package prices are based on a minimum of 80 adult guests.

FOREVER

$115.00 per person

12 COLD OR WARM CANAPÉS FROM OUR MENU

FOUR HOUR UNLIMITED DRINKS PACKAGE

ALWAYS

$130.00 per person

12 COLD OR WARM CANAPÉS AND
ONE SUBSTANTIAL CANAPE FROM OUR MENU

FIVE HOUR UNLIMITED DRINKS PACKAGE

INCLUSIONS

Complimentary menu tasting for 2 guests

Wedding coordinator on the day

Professional bar attendants, wait staff and chefs

Complimentary sparkling wine for toasts

Quality white china, stainless steel cutlery and crystal glassware

Kitchen and bar equipment as required

Cake table and stainless steel knife

Access to our preferred suppliers

experience STATIONS

An experience station can enhance your day gastronomically, giving it that extra something special. Making for a memorable event, an experience station offers an opportunity for guests to engage and mingle while sampling an array of seasonal fresh produce. A bespoke interactive standalone station can be created to suite your personal tastes. Why not add your own personal chef to delight guests with their in-depth food knowledge.

Minimum of 80 adult guests.

OYSTERS

FRESHLY SHUCKED PACIFIC
and Sydney Rock Oysters from the
pristine coastal waters of NSW

CHARCUTERIE

A SELECTION OF CONTINENTAL
Cured Meats, Pate, Cheeses, Olives
and Assorted Artisan Breads

PAELLA

CLASSIC SPANISH DISH
of seafood, chorizo, chicken with a saffron
spiced aborio rice, cooked from scratch
right before your eyes

SEAFOOD

FEAST ON THE FRESHEST OCEAN FARE
Complimented with a selection of condiments
including Saffron Aioli, Chimmi Churri,
Salsa Verde, Almond Aioli

ANTIPASTO

A SPREAD OF UNSURPASSABLE
Australian and Artisan
made produce

LATE NIGHT BITE

GLAZED HAM BREAD ROLLS
served with an array of Condiments including
Mustard, Cranberry Sauce and Slaw.
Available after 9:00pm.

PACKAGE *additions*

TEENS MENU

$110.00 per person

Complete adult's menu with
non-alcoholic drinks

KIDS MENU

$65.00 per person

Suitable for kids 12 years and younger.
Select a main and dessert from our kid-friendly
menu. Includes non-alcoholic drinks

CREW MENU

$55.00 per person

Main meal with
non-alcoholic drinks

COCKTAIL ON ARRIVAL

FRENCH CHAMPAGNE

Served during
speeches and toast

CHEESE STATION

MINIMUM 80 GUEST
Laissez-faires signature cheese station
to start or finish your special day

DJ SERVICES

Our preferred supplier for
up to 5 hours

TESTIMONIALS

SARA & THOMAS

2018

We have been flooded with compliments! Overwhelmingly, our guests commented on how much they enjoyed the wedding; they raved about the quality, presentation and abundance of the food served and about the professionalism of all of the staff from Laissez- Faire. They were truly top class operation. We are very happy customers and thoroughly recommend this group to anyone who wants to organise a successful and memorable wedding.

ASHTON & SIMON

2019

Thank you so much for everything you did for us. You are amazing!
So many people commented on how great you were, and on how delicious the food was!!
Seriously people were like "that's the best wedding food I've had"!

KATARINA & CHRIS

2019

Having LFC cater our wedding was one of the easiest decisions we could have made. They were prompt, professional and knew their business inside and out. Their very first email answered every question we had and they had no qualms about catering a wedding in the middle of no where. They were always available via email and phone call and no amount of questions was ever too many, they were flexible in their approach and helpful to the very end.I would recommend them to anyone for any thing and look forward to working with them in the future!

KRYSTAL & VANNA

2019

I would highly recommend Laissez-faire Catering to anyone who want to pull off
a beautiful and elegant wedding without the headache knowing you are in good hands!
You turned our dream for the best day in our life into reality!