



Bespoke Catering is a confident and experienced food venture that offers flexible dining for a wide variety of events and functions. No matter what the occasion, our team of passionate chefs and service staff offer a personalised service and impeccable dining.

We pride ourselves in our outstanding products whilst also being the city's answer to affordable catering in Sydney. Bespoke Catering offers outstanding menus crafted with love and know-how. Each menu is tailored to your want and needs.

You'll be delighted knowing that every item for your function has been freshly prepared using only the finest ingredients procured from reputable suppliers in Sydney and Australia.

We are renowned for delivering delicious food of an exceptionally high standard to impress your guests and make your event special. We also welcome all vegetarian and intolerance sensitive dining. Bespoke Catering staff are proud to work for one of the newest trend-setting catering companies in Sydney.

Our team members are passionate about food and service, friendly, well-trained and well-presented. Together, we guarantee to deliver personal, professional catering that exceeds expectations.

We also offer a large range of high quality equipment for hire. From furniture to flower settings, marquees and glassware, Bespoke Catering will take care of everything you need to make your event as easy as possible.

I look forward to the opportunity of working with you for your catering events.

Kind regards,

Bespoke Catering Team
Experts in Food

BUFFET/ SHARE PLATE BANQUET SELECTION

Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your buffet event is tailored to your requirements and type of function. Bespoke Catering offers three packages for cocktail events. Our pricing is set around the number of guests attending and location logistics. The 'Per Person' amount includes the cost of the food selections, all cookery equipment, platters, serving utensils and cocktail napkins. All additional costs are explained below.

<u>Bespoke Buffet Service</u>	<u>Bespoke Buffet Service with Canapes</u>	<u>Premium Buffet Service</u>
Choose: 2 Main Dishes 2 Side dishes Petite four dessert platter MIN 20	Choose: 2 Canapes from selection 2 Main Dishes 2 Side dishes Petite four dessert platter MIN 20	Choose: 3 Main Dishes 3 Side dishes Petite four dessert platter Fruit platter MIN 30
<p>Add additional Canapé's for only \$4.50 per canape per person Add an extra Bespoke Accompaniment or Salad for only \$7.00 per person Assorted Platters available – _see Platter menu Contact us for Additional hire equipment</p>		

SAMPLE MENU

Bespoke Buffet Service with Canapes

Canapés on Arrival

Peking duck pancakes with plum sauce and julienne cucumber
 Rare roast beef, charred potato cake, horseradish cream & cress (GF)

Main Dishes

Succulent breast of chicken, stuffed with creamy English spinach topped with crispy leek & almonds (GF)
 Cumin roast barramundi, pumpkin puree, spicy chorizo & tarragon butter sauce (GF)

Side Dishes

Roasted root vegetables – braised fennel, parsnip, beetroot, sweet potato and carrots
 Pine beetroot, Vienna almonds, shredded apple, goat's cheese with balsamic dressing

Dessert

Bespoke Catering Petite Four Collection **or**
 Your choice from our Dessert Menu (additional charges may apply)

ARRIVAL CANAPÉ SELECTION

- Spiced vegetable samosa with fresh mint chutney (V)
- Lamb and rosemary pies
- Wild mushroom tart with truffle cream (V)
- Rare roast beef, charred potato cake, horseradish cream & cress (GF)
- Cocktail chicken and mushroom pies
- Roasted duck rillettes on brioche with sumac labne and pomegranate molasses
- Peking duck pancakes with plum sauce and julienne cucumber
- Grilled haloumi & zucchini fritter with mixed leaf & yoghurt labne (GF)(V)
- Pea and zucchini fritter, avocado puree, pickled cucumber & lime (VG | GF)
- Pistachio herb and feta pesto arancini with garlic aioli
- Vodka & beetroot cured salmon on a fresh blini with horseradish cream
- Coconut prawns with a mango & cilantro salsa

SURCHARGE MAY APPLY FOR THE SELECTION BELOW BASED ON SEASONALITY

- Yellow fin sashimi with soy & miso dressing served on a ceramic spoon (GF)
- Seared Australian scallops with pea puree & burnt butter(GF)
- Classic crab cakes with chilli & lime aioli
- Sydney rock or Pacific oysters served how you like (GF)

MAINS

Meat

- Grass-fed beef roast with caramelised onion, sautéed spinach & béarnaise
- Succulent breast of chicken, stuffed with creamy English spinach topped with crispy leek & almonds
- Mirrol creek slow cooked lamb shoulder with mint, parsley & caper butter
- Grass fed beef cheeks with thyme, garlic and red wine jus
- 12 hour slow cooked lamb shank with tomato gremolata and mild red chilli
- Spiced duck leg confit, slow cooked with winter vegetables under creamed polenta

Seafood

- Bespoke secret recipe bbq salmon with crunchy radish & crispy scallions (GF)
- Cumin roast barramundi, pumpkin puree, spicy chorizo & tarragon butter sauce (GF)
- Slow cooked Tasmanian ocean trout with wilted spinach, lemon & dill (GF)

Vegetarian / Vegan

- Pumpkin lasagna with chargrilled zucchini, layered with fresh ricotta topped with basil pesto (V)
- Potato & pumpkin gratin with golden parmesan & pistachio crumb topping (V)
- Field mushrooms baked with thyme, garlic & French brie (GF,V)
- Stuffed capsicum with wild rice, currents & fresh Caribbean salsa (GF, VG)
- Field mushrooms with Mediterranean chickpeas, red peppers, beans & artichokes, herb dressing (VG, DF,GF)
- Asparagus, goats cheese & parmesan tartlet w fennel & roquette salad (V)
- Butternut pumpkin & sage ravioli w a hazelnut & lemon butter (VG, V)
- Spinach & ricotta cannelloni served w tomato & basil coulis (V)
- Pumpkin gnocchi w wilted spinach, parmesan & napolitana sauce (V)



SIDE DISHES

- Roasted root vegetables – braised fennel, parsnip, beetroot, sweet potato and carrot (VG)
- Quinoa salad with roasted kumera, pomegranate, slivered almonds, parsley, mint, semi dried cherry tomatoes (VG)
- Pine beetroot, Vienna almonds, shredded apple, goats cheese with balsamic dressing (V)(GF)
- Wild rocket & parmesan salad with poached pear (V)(GF)
- Garden leaves, cucumber, cherry tomatoes with French mustard vinaigrette (VG)
- Creamy dill, cucumber & potato salad (GF)(V)
- Orecchiette with sundried tomatoes, basil & pinenut pesto topped with aged parmesan pandano (VG)
- Roasted baby chats with rosemary & sea salt (VG)
- Baked Australian root vegetables with spinach & salsa verde (VG)
- Oven roasted kipfler potatoes with rosemary & thyme (when in season) (VG)
- French green beans tossed in garlic butter topped with flaked almonds (V)(GF)



DESSERT

- Apple crumble tart with vanilla cream & honeycomb
- Traditional vanilla bean brulee with a golden crackle
- Pear tart tartin with honey cream & vanilla syrup
- Perfect individual lemon meringue tarts
- Decadent dark chocolate Gianduja log cake with layers of praline mousse
- New York baked cheesecake with vanilla cream and toasted almond biscotti
- Traditional tiramisu charlotte with mascarpone, espresso coffee on a savoiardi sponge
 - Dark chocolate tart with triple cream & golden crumble



ADDITIONAL

Platters

Classic Charcuterie Platter - (serves 5 - 6) or (serves 10 - 12) – St Danielle prosciutto, air dried bresaola, Italian sopressa & double smoked ham

Cheese of the World – (serves 5 - 6) or (serves 10 - 12) – Four imported cheeses – selection of soft, hard & blue, dried muscatels, premium lavosh & crackers

Vegetarian Crudité Platter (serves 5 - 10) or (serves 10 - 12) – A variety of crudité, housemade hummus, tzatziki & traditional French onion, olives & fresh accompaniments.

Fresh Fruit Platter - (serves 5-10) or (serves 10 - 12)

AFTER DARK PETIT FOUR SWEET COLLECTION 3 PER PERSON -

For all those who crave a little extra sweetness-

- Salted caramel and praline tart
- Mini individual chocolate tart
- Assorted macaroons (GF)
- Bespoke Catering signature chocolate brownie
- Torched lemon meringue tart
- Vanilla and berry crumble
- Mini orange cake, cheese frosting (GF)
- Raspberry mousse, fine chocolate shard

AFTER DARK SNACKS -

Fantastic for events that need that little extra snack to fulfill those hungry guests.

Toasted American marshmallows on skewers (requires an open camp fire)

Cadbury chocolate & marshmallow S'more (requires an open camp fire)

Cheese & tomato toasties

Sliders – 100% Angus beef with cheese, tomato chutney & lettuce

Beef Nachos with sour cream & cheese (served in Bio degradable bowls)

Bean Nachos with sour cream & cheese (v) (served in Bio degradable bowls)



TERMS & CONDITIONS

Delivery

Your catering order is prepared and delivered to you. You are required to pay for the order per person plus a delivery/collection fee. This fee will vary based on travel distance and time of day. If you require your function to be setup then an additional charge will be incurred.

Staffed Function

Your catering order is prepared, delivered and setup as required. We provide people to cook, serve and clean up. Staffing charges are as detailed below. This option requires you to pay for your menu (and beverages) per head, charges for any equipment hired, staffing as required and a delivery fee.

Staffing

Bespoke Catering provides staff for a minimum of 4 hours from the time they arrive at your venue. Wait staff will be allocated at 1 wait staff to 30 guests ratio unless otherwise discussed with the client. Chefs will be allocated based on number of guests and complexity of chosen canapés. If staff are required beyond the quoted time, clients are required to pay the additional staffing costs at event conclusion. Bespoke Catering will provide a final receipt within 7 days after your event.

Staffing Costs	Wait Staff	Chef
Monday-Friday (Daytime)	\$ 40.00 per hour	\$ 40.00 per hour
Monday-Friday (Evening)	\$ 40.00 per hour	\$ 50.00 per hour
Saturday (until Midnight)	\$ 40.00 per hour	\$ 50.00 per hour
Sunday	\$ 50.00 per hour	\$ 60.00 per hour
Public Holidays	\$ 80.00 per hour	\$ 100.00 per hour

Travel Time

Calculated staff travel time starts at 30 km out of Sydney CBD

Travel time is charged at the applicable hourly rate per staff person. As final guest numbers determine staffing levels, travel time is reconciled after your function and invoiced accordingly.

Bespoke Catering reserves the right to determine when staff travel time is applicable. The Client is responsible for payment of all staff at completion of shift at each event.

Equipment Hire

Bespoke Catering can assist you with equipment hire, such as tables, chairs, glassware etc. We can provide you with the details of our preferred equipment hire company or where the spend on equipment is over \$300.00, Bespoke Catering will organise the hire equipment on your behalf. The equipment hire company will deliver the equipment a day before the function and pick it up a day after the function (Monday if the function is held Fri-Sun).

Deposits - Payment instalments are detailed as follows:

50% of the total amount quoted to you by Bespoke Catering is required as a deposit. The deposit is expected after your initial quote, before Bespoke Catering proceeds further with your event coordination. This secures your booking date and allows Bespoke Catering to commence organisation and booking of any additional services that you may require. Without a 50% deposit Bespoke Catering cannot guarantee availability of services originally quoted by us.

50% of the total amount confirmed to you by Bespoke Catering is required thirty days prior to your event date.

100% of the total amount quoted to you by Bespoke Catering is required 7 days after your event date. Any supplementary costs or credits not recognised in the confirmation will also be invoiced seven days after the event as a tax invoice.

> Cancellations

A minimum cancellation fee of 50% will apply within 7 days of the total amount quoted to you by Bespoke Catering will apply to cancelled events. Bespoke Catering events cancelled within 48hrs of an event will incur a cancellation fee of 100% of the total amount confirmed.

> Method of payment

We accept direct deposit or cheque (made out to Bespoke Catering Sydney). Dishonoured payments incur a \$25.00 fee, plus any other bank dishonour fees incurred by Bespoke Catering Sydney. Late fee is 15% of the outstanding balance over 30 days.