



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. No event or venue is too small or too big. 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



Cocktail Packages

<u>2 hour Cocktail Service</u>	<u>3 hour Cocktail Service</u>	<u>4 hour Cocktail Service</u>
Choose: 6 Bespoke Canapés 1 Substantial	Choose: 6 Bespoke Canapés 2 Substantial	Choose: 8 Bespoke Canapés 2 Substantial
<p>Add an extra Bespoke Canapé, Sweet Canapé or Sorbet for only \$4.50 per person Add an extra substantial for only \$8.00 per person</p> <p>Seasonal fruit plate Individual 9.00 Shared Platters 7.00 Cheese – (selection of hard, soft & blue), wafers, grapes, muscatels, quince paste Individual 11.00 Shared Platters 8.00</p> <p>Prices Exclude GST.</p>		

Please kindly note that Bespoke Catering's standard terms and conditions do require 50% deposit of the final quote in order to confirm our services for you on your chosen date. Full payment required 7 days prior to the function.

Sample Cocktail Menu

**Suggested Canapés Menu based on 6 Canapé items and 2 substantial's for a 3 hour service*

Cold selection

- BBQ Peking duck pancakes with plum and hoi sin sauce
- Sweet potato, kale and quinoa balls with a tomato and olive tapenade (V)(VG)
 - Rare roast beef, charred potato cake, horseradish cream and cress (GF)

Hot Selection

- Taiwanese street bao sandwich with sesame fried chicken
 - Wild mushroom tartlets with truffle cream (v)
 - Cocktail chicken & mushroom pies

Substantial Canapés

- Chargrilled lamb cutlet with brioche & parsley crust
- Salt & bush pepper squid with French fries & cumin aioli



Cold Canapés

(V) – Indicates vegetarian selection

(GF) – indicates gluten free selection

(VEG) – indicates vegan selection

LAND

- Shredded Chicken rice paper rolls of with chilli and Shiso leaves (GF)
- Betel leaf with smoked chicken, green papaya, cucumber & mint (GF)
- Rare roast beef, charred potato cake, horseradish cream and cress (GF)
- BBQ pecking duck pancakes with plum and hoi sin sauce
- Wild mushroom tartlets with truffle cream

SEA

- Fresh King Prawns tossed in a chilli and mint dressing (GF)
- Yellow fin sashimi on julienne cucumber with soy and ginger dressing on a ceramic spoon (GF)
- Tuna tataki with ponzu apple and snow pea sprout in squid ink waffle cones
- Prawn rice paper rolls of with chilli and Shiso leaves (GF)
- Classic crab cakes with chilli lime aioli
- Vodka and beetroot cured salmon, Persian feta, fresh blini & baby herbs (GF)
- King fish ceviche, fresh salsa, lots of citrus on taco disc
- Sydney rock or Coffin Bay oysters served 'how you like' (GF)

VEGETARIAN & VEGAN (VG)

- Grilled haloumi and zucchini fritter, mixed leaves and dill yogurt (GF)
- Sweet potato, kale and quinoa balls with a tomato and olive tapenade (VG | GF)
- Vietnamese rice paper rolls of with chilli and Shiso leaves (Chicken, Prawn, Vegetarian) (VG | GF)
- Quinoa falafel, baba ganoush, pickled vegetables (VG | GF)

Hot Canapés

(V) – Indicates vegetarian selection

(GF) – indicates gluten free selection

(VEG) – indicates vegan selection

LAND

- Cumin crusted lamb fillets and babaganoush in a crisp tartlet with deep fried beetroot (GF)
- Marinated lamb skewers, cypriot oregano with garlic tzatziki (GF)
- Petite Lamb and rosemary pies
- Mini panini buns with rare beef, kumara chips, wilted spinach and hollandaise
- Taiwanese street bao sandwich with sesame fried chicken
- Mini steak sandwiches with caramelised onions and béarnaise
- Pork belly with its own crackle and little apple salad (GF)
- Cauliflower soup with smoked mozzarella grissini (served in glass Jars)
- Pea and ham soup with potato and sage crisps (served in glass Jars)
- Cocktail chicken & mushroom pies



BESPOKE SLIDERS

- Angus beef burger with butter lettuce and homemade q chilli jam
- Cheese burger with homemade tomato relish
- Mini BIG MAC with 100% Australian beef pattie, Jack cheese and that famous sauce
- Pulled pork with apple and fennel slaw (charcoal brioche)
- Fried crispy chicken with shredded lettuce and springtime honey mayo

SEA

- Seared Australian scallops, green pea puree, snow pea & preserved lemon essence (GF)
- Smoked croquettes, lemongrass & lime aioli
- Coconut tempura prawns with mango salsa (GF)
- Fried taco discs with yamba prawns, Mexican slaw, avocado and coriander (GF)
- Australian green prawn tempura with lemon and garlic aioli

VEGETARIAN & VEGAN (VG)

- Spinach and Fetta filo pastries (V)
- Mini Pizzettas of buffalo mozzarella and fresh rocket (V) (VG if needed)
- Tartlet of warm mushroom Persian fetta and white truffle (GF if needed)
- Baked cherry tomato and brie cheese tartlet, thyme, garlic & lemon (GF) if needed)
- Polenta gnocchi with currants, pinenuts, caper salsa (GF)
- Samosa with fresh mint & mango chutney
- Spinach & ricotta arancini with pecorino (V)

Substantial Canapé Selection

Bespoke Catering takes great dishes and miniaturises them into portions that are easy to hold and socialise with.

LAND

- Braised lamb tagine with apricot cous-cous & air-dried tomato
- Slow cooked beef cheeks with orecchiette pasta, parmesan padano & truffle oil
- Free-range chicken schnitzel baguette with coral lettuce, tomato & fresh herb mayo
- Thai green curry with chicken baby corn, water chestnuts and coriander (GF)(V) available
- Char siu pork ribs with sticky soy and chilli

SEA

- Tempura flathead fillets, straw chips & caper aioli (Chef required for this item)
- Oven baked Tasmanian salmon with wilted Asian greens, stick soy and pork floss
- Salt & bush pepper squid with French fries & cumin aioli
- Yamba prawns with green beans & red miso wild rice

VEGETARIAN & VEGAN (VG)

- Porcini mushroom risotto w/ garlic, thyme & spinach (GF)
- Haloumi, sesame & baked capsicum slider (without haloumi – (Vegan)
- Vegan lasagna w/ almond béchamel and toasted walnuts
- Pumpkin, sage and zucchini lasagna with parmesan béchamel



Dessert Canapés

- Double chocolate ganache tart
- Assorted macaroons (GF)
- Caramel & macadamia slice
- Chocolate éclair with vanilla anglaise and freeze-dried raspberries
- Lavender Crème brulee (GF)
- Eton mess with Bespoke violet crumble and whipped passion fruit (GF)
- Mini Lemoncello meringue tarts
- Decadent chocolate fudge brownie bites with spiced walnuts



Additional

Platters

Have a platter as a centerpiece grazing table! Ask about costings.

Classic Charcuterie Platter –

(serves 5 - 6) or (serves 10 – 12)

– St Danielle prosciutto, air dried bresaola, Italian sopressa, double smoked ham & accompaniments.

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 - 6) or (serves 10 – 12)

– A variety of crudité, housemade hummus, tzatziki & traditional French onion, olives & fresh accompaniments.

Fresh Fruit Platter

(serves 5-6) or (serves 10 – 12)

After dark petit four sweet collection – 3pp

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 those 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.

Please Note: To have your catering delivered, a minimum order of \$150.00 is required. Additional delivery charges will apply, depending on your location.

Staffed Function

Your catering order is prepared, delivered and setup as required. We provide staff 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 catering selection. 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.

