



## A LA CARTE DINING 2021

<u>2 COURSES SERVICE (2 HOURS SERVICE)</u>	<u>2 COURSES SERVICE WITH CANAPÉS (3 HOURS SERVICE)</u>	<u>3 COURSES SERVICE (3 HOURS SERVICE)</u>	<u>3 COURSES SERVICE WITH CANAPÉS (3 HOURS SERVICE)</u>
\$89.00 Per Person	\$99.00 Per Person	\$99.00 Per Person	\$109.00 Per Person
Choose:  1 Entree 1 Main Dish Or 1 Main Dish 1 Dessert	Choose:  3 Canapés 1 Entree 1 Main Dish Or 1 Main Dish 1 Dessert	Choose:  1 Entree 1 Main Dish 1 Dessert	Choose:  3 Canapés 1 Entree 1 Main Dish 1 Dessert
Includes freshly baked bread & premium butter	Includes freshly baked bread & premium butter	Includes freshly baked bread & premium butter	Includes freshly baked bread & premium butter
Minimum 10 people Pricing Excluding GST	Minimum 10 people Pricing Excluding GST	Minimum 10 people Pricing Excluding GST	Minimum 10 people Pricing Excluding GST
<p>What Is Included:            -Your Selected A La Carte Dining Package            -Your Own Personal Chef On Site For The Duration Of Your Selected Bespoke Package            -Includes Crockery And Cutlery Set Per Guest According To The Courses Served            -Subscription To Our Bespoke Catering Loyalty &amp; Referral Program</p> <p>Would You Like To Have A Full Experience?            Your Own Waiter On Site And At Your Service For 4 Hours For An Additional \$200 + Gst            (Based On Maximum Of 15 Guests)</p> <p>Additional \$ 4.00 + Gst per white linen napkin per person            Additional \$ 30.00 + Gst per linen tablecloth per table</p>			
<p>Add an additional Side- \$6.00 per person + Gst    Additional Wait Staff \$44 per hour + Gst</p> <p>Gf   Gluten Free    V   Vegetarian    Vg   Vegan    Df   Dairy Free</p>			

### CANAPÉS SELECTION:

- Bbq Pecking Duck Pancakes With Cucumber Julienne, Spring Onions And Served With A Plum And Hoi Sin Sauce
- Vietnamese Chicken Rice Paper Rolls With Noodles, Julienne Vegetables, Chilli And Shiso Leaves |Gf|
- Rare Roast Fillet Of Beef Served On Charred Potato Cake With Horseradish Cream & Cress (Gf)
- Cocktail Beef Burgundy Pies, Homemade Tomato Relish
- Gin And Blueberry Infused Smoked Salmon, Persian Feta, Fresh Blini & Baby Herbs
- King Fish Ceviche, Fresh Salsa, Lots Of Citrus On Taco Disc |Gf|
- Oysters Served With Bloody Mary Chaser |Gf|
- Coconut Tempura Prawns With A Mint & Mango Salsa
- Wild Mushroom Tartlet With Truffle Cream |Gf| V
- Spanish Watermelon Gazpacho Shot With Pickled Cucumbers And Crispy Shallots |Gf| Vg|
- Potato Rosti With Beetroot Hummus And Crispy Chickpeas |Gf| Vg|
- Slow Baked Cherry Tomatoes And Brie Tartlet, Thyme, Garlic And Lemon |V|
- Spiced Vegetable Samosas Served With Fresh Mint And Mango Chutney |Vg|
- Mint And Pea Arancini With Sun-Dried Tomato Aioli |Gf| V|

## ENTREE SELECTION

### COLD

- Oven Dried Roma Tomato And Buffalo Mozzarella Tart, Rocket And Cashew Nut Pesto (V)
- Wagyu Bresaola, Shaved Honey Butternut Pumpkin, Frisee Lettuce, Hazelnut Crumbed Goats Cheese (Gf)
- Snapper And Coconut Cerviche, Coconut Emulsion, Coconut And Pandan Dressing (Gf)
- Sous Vide Chicken Breast, Apple & Celeriac Remoulade, Caper Crunch, Verjuice Gelee (Gf)
- Exmouth Prawn Cocktail, Avocado, Tomato & Sumac Chard

### WARM

- Szechuan Pepper Squid, Chilli And Cucumber Ribbons, Soy Mayonnaise
- Perfect Seared Sous Vide Beef, Beetroot And Cardamom Relish, Crisp Radish Salad (Gf)
- Mushroom And Gruyere Cheese Tart, Dehydrated Olive, Fine Leaves (V)
- Ginger Seared Scallops, Palm Heart Puree, Parsley Essence & Chorizo Crumb
- Beetroot Cured Smoked Salmon, Potato Rosti & Trout Caviar

## MAINS SELECTION

### MEAT | POULTRY

- Sous Vide Eye Fillet, Creamy Parmesan Mash, Lemon Asparagus, Golden Shallot Jus (Gf)
- Vincotto And Fig Braised Cheek Of Beef, Glazed Root Vegetables, Goats Cheese Emulsion, Watercress (Gf)
- Beef Bourguignon En Croute, Pomme Fondante, Garlic French Beans
- Lamb Shank, Wood Fired Peppers, Fig And Roast Eschalot, Parsnip Mash
- Three Point Rack Of Lamb, Smashed Pea, Pommes Anna Baby, Carrot & Red Wine Jus (Gf)
- Supreme Of Chicken, Spinach Infused, Sweet Potato & Orange Mash, Broccolini, Burnt Butter Sauce (Gf)
- Confit Duck, Rosti, Caramelised Sticky Orange Shallots, Dutch Carrots, Jus (Gf)

### SEA

- Barramundi With Scallop And Prawn Vermouth Risotto, Garden Pea Tips, Green Pea Mousse (Gf)
- Seared Salmon Fillet, Persian Spiced Potatoes, French Beans, Cardamom Beurre Blanc (Gf)
- Slow Cooked Tasmanian Ocean Trout With Wilted Spinach, Lemon & Dill (Gf)
- Cumin Roast Barramundi, Pumpkin Puree, Spicy Chorizo & Tarragon Butter Sauce (Gf)
- Prawn, Crab, Lobster Ravioli With Cream Butter Sauce

### VEGETARIAN | VEGAN

- Pumpkin, Sage And Zucchini Lasagna With Almond Béchamel And Crunchy Vienna Almonds (Vg)
- Field Mushrooms Baked With Thyme, Garlic & French Brie (Gf)
- Chive And Lemon Risotto, Parmesan Wafer, Herb Oil (Gf)
- Leek And Truffle Butter Puff Fold, Pistachio Crumble, Toasted Tomato Salsa
- Formed Aubergine, Smoked Potato, Soft Crottin De Chèvre, Roasted Fennel (Gf)
- Sun Blushed Tomato Polenta Gnocchi With Silver Beet, Chilli, Tomato & (Vg)

## DESSERTS

- Pear tart tartin with honey cream, vanilla syrup & honey comb
- Torched lemon meringue tart with vanilla cream
- Traditional creme brulee, vanilla Sable & almond waffer
- Decadent dark chocolate fondant, cocoa sponge, raspberry glaze
- White chocolate & Baileys charlotte
- Peach melba tart, raspberry inspirations & peach gloss
- Traditional Italian Tiramisu
- Bespoke Chocolate Brownie with Berries

## ADDITIONAL

### SIDES

- Warm Green Beans And Vine Ripened Tomato Puree With Garlic Butter
- Crunchy Green Leaves With Water Radish With French Mustard Vinaigrette
- Sautéed Seasonal Broccolini Tossed In Warm Lemon, Thyme, Olive Oil & Garlic Dressing
- Rocket & Parmesan Salad With Poached Pear
- Walnut, Spinach & Shaved Pear Salad In A Grain Mustard Dressing
- Roma Tomato, Mozzarella & Rocket, Dressed With Aged Balsamic
- Hand Pickled Vegetables With Radicchio Lettuce & Cumin Yogurt Dressing
- Baked Australian Vegetables With Spinach & Salsa Verde
- Fresh Garden Salad With Ribbons Of Zucchini & Lebanese Cucumber
- French Beans Tossed In Macadamia Pesto & Ripped Mint
- Oven Roasted Kipfler Potatoes With Rosemary & Thyme

## GRAZING TABLE

(SUGGESTED FOR A MINIMUM OF 20 GUESTS)

### SEAFOOD FEAST - \$21.00 PER PERSON

Sydney Rock Oysters served with mignonette, cooked king prawn with aioli, Tasmanian smoked salmon with browned bread, king fish sashimi with Japanese sauce and toasted sesame seeds.

### THE ANTIPASTO TABLE - \$18.90 PER PERSON

Selection of San Daniele prosciutto, air dried Bresaola and mild Italian sopressa, triple cream brie, Australian cheddar, home-made hummus and tzatziki accompanied with roasted eggplants, marinated olives and sun-dried tomatoes.

### ITALIAN CLASSIC - \$16.90 PER PERSON

St Daniele prosciutto, air dried bresaola, Italian sopressa, tripled smoked Parma ham, Mortadella di Bologna with pistachios and truffle salami- selection of premium bread, focaccia, fresh and dried fruit, jam and crackers (GF Available)

### THE VEGETARIAN TABLE - \$14.50 PER PERSON

A variety of crudités, house-made hummus, tzatziki & traditional French onion, Moroccan olives & fresh cherries vine tomatoes with basil pesto, home-made falafel accompanied with crispy flat bread and crackers. (GF available)

### THE CHEESE TABLE - \$16.90 PER PERSON

6 months aged Manchego, paprika coated goat cheese, triple cream brie and blue cheese served with crispy bread, selection of premium crackers with jam, fresh and roasted nuts, dried and fresh fruits

### SUGAR RUSH DESSERT TABLE - \$16.90 PER PERSON

Beautifully crafted selection of petit fours, tiramisu shots, miniature creme brûlée, the Famous Bespoke chocolate brownie and macaroons.

## PLATTERS

(SUGGESTED FOR LESS THAN 20 GUESTS)

Classic Charcuterie Platter - \$69 (serves 5 - 6) or \$139 (serves 10 - 12)

St Daniele prosciutto, air dried bresaola, Italian sopressa, double smoked ham and truffle salami- selection of premium lavosh & crackers

Cheese of the World - \$69 (serves 5 - 6) or \$139 (serves 10 - 12)

Four Local & Imported cheeses - selection of soft, hard & blue, homemade dried fruit - selection of premium lavosh & crackers

Vegetarian Crudité Platter \$63 (serves 5 - 6) or \$125 (serves 10 - 12)

A variety of crudités, house-made hummus, tzatziki & traditional French onion, olives & fresh accompaniments.

Fresh Fruit Platter - \$52 (serves 5-6) or \$110 (serves 10 - 12)

A variety of fresh seasonal sliced fruit

Petit Fours Bespoke Collection - \$63 (serves 5 - 6) or \$125 (serves 10 - 12)

For all those who crave a little extra sweetness, selection of 3 to 4 different mini sweet treats (GF Available)

Make your selection from:

- Caramel Praline Nut Tart
- Chocolate Ganache Tart
- Bespoke Signature Chocolate Brownie
- Torched Lemon Merengue Tart
- Assorted Macaroons
- Rhubarb And Apple Crumble
- Tangy Passion Fruit Tart
- Ricotta and Honey Tartlet

## TERMS & CONDITIONS

### Delivery/Van Movement

The delivery fee will vary based on travel distance and time of day. The fee covers insurance, on-time delivery and covers all cost between the Bespoke Catering kitchen and the venue.

### 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/van movement.

### Staffing

Bespoke Catering provides staff for a minimum of 4 hours from the time they arrive at your venue. Required staff will need to have access to the venue 1 hour before guest arrival. Wait staff will be allocated at a 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. Bespoke Catering will provide a final tax invoice within 7 days after your event.

Staffing Costs	Wait Staff	Chef	Mixologist
Monday-Friday	\$ 45.00 per hour	\$ 52.00 per hour	\$ 48.00 per hour
Saturday	\$ 49.00 per hour	\$ 55.00 per hour	\$ 54.00 per hour
Sunday	\$ 55.00 per hour	\$ 60.00 per hour	\$ 58.00 per hour
Public Holidays	\$ 85.00 per hour	\$ 95.00 per hour	\$ 92.00 per hour
Prices Excluding GST	Prices Excluding GST	Prices Excluding GST	Prices Excluding GST

### Travel Time

A fee for staff travel time will be incurred where the event is held more than 20km out of the Sydney CBD. Travel time is charged at the applicable hourly rate per staff person. Bespoke Catering reserves the right to determine when staff travel time is applicable, depending on the staff numbers needed for the event as well as the access and parking facilities.

### Equipment Hire

Bespoke Catering can assist you with equipment hire, such as tables, chairs, glassware etc. We can provide you with a detailed quote covering all your requirements. Depending on the location and access, the equipment will be delivered on the same day or a day before the function and picked up at the conclusion of the event or a day after the function. All pick ups for weekend functions, if not after the function, will be organised for the following Monday unless different arrangements are made with the client.

### Beverages

Designed based on our food selection, the Bespoke Beverage offering will take you in a journey of different wine styles, brands and regions as well as handcrafted cocktails and local and international beers. As we understand you have your preferences. Our specialised Wine Advisors and Mixologist are on hand to customise your beverage selection specifically for your menu selection. This can be offered on a package basis or on consumption.

### 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 unless different arrangements are made between the parties.

Public Holiday will incur to an additional 10% calculated on the total amount of the invoice. Christmas & New Year will incur to an additional 15%

50% of the total amount confirmed to you by Bespoke Catering at least 7 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.

Full payment is required if the function is quoted and confirmed within 7 days of the event date.

### 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, cheque or credit card (made out to Bespoke Catering PTY Limited).