



BESPOKE BUFFET SERVICE 2021

CLASSIC BUFFET SERVICE (2 HOURS SERVICE)	BESPOKE BUFFET SERVICE WITH CANAPÉS (3 HOURS SERVICE)	BESPOKE PREMIUM BUFFET SERVICE WITH CANAPÉS (3 HOURS SERVICE)
\$54 Per Person	\$64 Per Person	\$79 Per Person
Choose: 2 Main Dishes 2 Side Dishes Freshly Baked Bread Rolls, Butter Bespoke Petits Fours Dessert Platter Or Fresh Sliced Seasonal Fruit Platter	Choose: 2 Canapes 2 Main Dishes 2 Side Dishes Freshly Baked Bread Rolls, Butter Bespoke Petits Fours Dessert Platter Or Fresh Sliced Seasonal Fruit Platter	Choose: 2 Canapes 3 Main Dishes 3 Side Dishes Freshly Baked Bread Rolls, Butter Bespoke Petits Fours Dessert Platter And Fresh Sliced Seasonal Fruit Platter
Minimum 15 People Pricing Excluding Gst	Minimum 15 People Pricing Excluding Gst	Minimum 15 People Pricing Excluding Gst
<p>What Is Included: -Your Selected Bespoke Buffet Package -Your Own Personal Chef On Site For The Duration Of Your Selected Bespoke Package -Serving Platters And Serving Utensils -Subscription To Our Bespoke Catering Loyalty & Referral Program</p> <p>Would You Like To Have A Full Experience? Your Own Waiter On Site And At Your Service For 5 Hours For An Additional \$200 + Gst (Based On Maximum Of 25 Guests)</p> <p>Would You Like To Have A Bespoke Vip Experience? For Only An Additional \$250 + Gst, We Bring It All And Set Up For You: Includes Waiter Service For 5 Hours, Crockery, Cutlery And Glassware (Based On Maximum Of 25 Guests)</p> <p>Additional \$ 9.00 per Dining Set - Crockery, Cutlery and Glassware (Champagne Glass, Wine Glass and Tumbler) per person +Gst Additional \$ 4.00 for white linen napkin per person + Gst Additional \$ 30.00 for linen tablecloth per table + Gst</p> <p>Add an extra Bespoke Main Dish - \$9.50 per person Add an extra Bespoke Side Dish - \$8.00 per person Additional Wait Staff \$44 per hour + Gst</p>		
Gf Gluten Free V Vegetarian Vg Vegan Df Dairy Free		

BESPOKE CANAPÉS SELECTION

- Spiced Vegetable Samosas Served With Fresh Mint And Mango Chutney |Vg| Df|
- Cocktail Beef Burgundy Pies, Homemade Tomato Relish
- Wild Mushroom Tartlet With Truffle Cream |Gf| V
- Rare Roast Fillet Of Beef Served On Charred Potato Cake With Horseradish Cream & Cress | GF|
- King Fish Ceviche, Fresh Salsa, Lots Of Citrus On Taco Disc |Gf| Df|
- Barramundi Springrolls With Japanese Style Dipping Sauce |Df|
- Bbq Pecking Duck Pancakes With Cucumber Julienne, Spring Onions And Served With A Plum And Hoi Sin Sauce |Df|
- Grilled Halloumi & Zucchini Fritters With Mint And Dill Labne (Gf/V)
- Sweet Potatoes & Kale Quinoa Balls With Tomato And Olive Tapenade (Gf/V)
- Mint And Pea Arancini With Sun-Dried Tomato Aioli |Gf| V|
- Gin And Blueberry Infused Smoked Salmon, Persian Feta, Fresh Blini & Baby Herbs

- Coconut Tempura Prawns With A Mint & Mango SalSa

SURCHARGE MAY APPLY FOR THE SELECTION BELOW BASED ON SEASONALITY

- Snapper Sashimi on julienne cucumber, soy and ginger dressing
- 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 | POULTRY

- Succulent Chicken Breast Stuffed With Smoked Ricotta, Slow Roasted Tomatoes Topped With Cumin Glazed Baby Carrots
- Millow Creek Braised Lamb Shoulder With Mint, Parsley & Capers Butter
- 16 Hours Slow Cooked Lamb Shank With Tomato Gremolata And Mild Red Chilli
- Grass-Fed Beef Roast With Caramelised Onion, Sautéed Spinach & Béarnaise
- Spiced Duck Leg Confit With Braised Fennel, Orange & Mint

SEA

- Slow Cooked Tasmanian Ocean Trout With Wilted Spinach, Lemon & Dill
- Bespoke Secret Recipe Bbq Salmon With Crunchy Radish & Crispy Scallions
- Cumin Roast Barramundi, Pumpkin Puree, Spicy Chorizo & Tarragon Butter Sauce
- Prawn, Crab, Lobster Ravioli With Cream Butter Sauce
- Nonna's Stuffed Calamari In Red Sauce

VEGETARIAN | VEGAN

- Pumpkin Lasagne With Chargrilled Zucchini, Layered With Fresh Ricotta Topped With Basil Pesto
- Field Mushrooms Baked With Thyme, Garlic & French Brie (Gf)
- Kumara Ravioli With Provolone & Nutmeg & Lemon Butter
- Pumpkin, Feta Wholemeal Quiche With Pine-Nuts
- Stuffed Capsicum With Wild Rice, Currents & Hot Caribbean Salsa

SIDE DISHES

- Bespoke Fattoush Salad With Crisp Vegetables And Sumac
- Australian Roasted Root Vegetables With A Basil Pesto Dressing
- Edamame, Chinese Cabbage, Kimchi & Asian Dressing
- Quinoa Salad With Roasted Kumera, Pomegranate, Slivered Almonds, Parsley, Mint, Semi Dried Cherry Tomatoes
- Spinach, Pine Beetroot, Spinach, Shredded Green Apple, Persian Feta With Balsamic Dressing & Vienna Almonds
- Wild Baby Rocket Parmesan Salad With Poached Pear
- Creamy Dill, Cucumber & Potato Salad
- Oven Roasted Kipfler Potatoes With Rosemary & Thyme
- French Green Beans Tossed In Garlic Butter Topped With Flaked Almonds
- Roasted Baby Chats With Rosemary & Sea Salt

SOMETHING SWEET

Petite Four platter included in your package with a selection of 3 items from the selection below

- Caramel Praline Nut Tart
- Chocolate Ganache Tart
- Bespoke Catering Signature Chocolate Brownie
- Torched Lemon Merengue Tart
- Assorted Macaroons
- Rhubarb And Apple Crumble With Vanilla Cream
- Tangy Passion Fruit Tart
- Traditional Italian Ricotta Tart
- Espresso Creme Brûlée with Golden Crackle
- Traditional Tiramisu, Mascarpone, Espresso on Homemade Savoiardi

ADDITIONAL

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 crudité, 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 crudité, housemade 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



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).