



BESPOKE CORPORATE PACKAGES 2021

BREAKS	LUNCH ONLY	HALF DAY PACKAGE	FULL DAY PACKAGE	AFTER HOURS
From \$ 9.80 Per Person	\$23.00 Per Person	\$29.00 Per Person	\$39.00 Per Person	From \$32.00 Per Person
Morning Tea / Afternoon Tea • 2 items \$9.80 • 3 items \$12.00 • 4 items \$ 14.00	Lunch Only • Selection of Gourmet Sandwiches & Rolls • 2 Assorted Hot Items • 1 Fresh Salad • Fresh Seasonal Fruit	2 Morning Tea Items OR 2 Afternoon Tea Items & Lunch	2 Morning Tea Items & Lunch & 2 Afternoon Tea Items	Request Your Bespoke Canapés Package & Platter Selection <u>Includes On Site Chef</u>

What Is Included:

- Your Selected Bespoke Package
- Eco- Friendly Disposable Wooden Cutlery, Paper Serviettes And Plates
- Serving Platters And Serving Utensils As Required
- Subscription To Our Bespoke Catering Loyalty & Referral Program

Gf | Gluten Free V | Vegetarian Vg | Vegan Df | Dairy Free

Minimum 10 people required. - Pricing Excluding GST - Delivery fee may apply starting from \$20 - Minimum Spend \$150 + GST

MORNING TEA SELECTION:

- Homemade Assorted Muffins (Gf Available)
- Mini Savoury Croissant (Ham& Cheese / Tomato & Cheese)
- Bacon & Cheese Muffin
- Freshly Baked Scones Served With Jam & Cream
- Mini Cronuts & Mini Danish
- Banana Bread Slice (Gf Available)
- Coconut And Chia Seeds Pots With Yogurt And Fresh Seasonal Fruit
- Seasonal Fruit Skewers

LUNCH SELECTION:

- A Selection Of Gourmet Triangle Sandwiches & Rolls With Bespoke Fillings: Egg, Tuna, Ham, Cheese, Chicken, Salad, Roast Beef, Smoked Salmon, Turkey
- 2 Assorted Hot Items Which May Include: Mini Quiches, Spinach & Cheese Triangles (V), Sausage Rolls, Arancini Balls (V), Spring Rolls (V), Coconut Prawns, Chicken & Mushroom Pies, Vegetarian Samosas(Vg), Selection Of Empanadas.
- Fresh Seasonal Fruit

CHOOSE A SALAD

- Roasted Pumpkin And Quinoa Salad Topped With Semi Dried Tomato & Green Pumpkin Seeds (Gf)
- Israeli Cous Cous, Toasted Fennel Seeds, Fire Roasted Peppers, Smashed Pistachios & Truffle Oil
- Crunchy Caesar Salad With Bacon, Egg, Croutons, Topped With Shaved Parmesan & Anchovy Mayonnaise
- Asian Glass Noodle Salad With Shredded Cabbage, Carrot, Capsicum, Coriander With Nam Pla Dressing (Gf)
- Greek Salad With Cherry Tomato's, Black Olives, Feta Cheese, Ribbon Cucumber, Red Onions And Wild Oregano
- Garden Salad With Mixed Leaves, Cherry Tomatoes, Shredded Cucumber And Carrots

AFTERNOON TEA SELECTION

- Selection of cheeses served with crackers and dry fruits (V)
- Bespoke chocolate brownie (GF)
- Bespoke rocky Road
- Passion fruit cheese cake
- Classic Mini Bagel with cream cheese, Tasmanian smoked salmon and capers
- Crudities Platter with dips (V)
- Zucchini & Feta Muffin (V)

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 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

Celebration Platter

Small \$139 (30 Pieces Serves 10-12 Guests)

Medium \$149 (40 Pieces Serves 12-15 Guests)

Large \$159 (50 Pieces Serves 15-20 Guests)

Selection Of: Arancini Ball (Vegetarian Available),Gourmet Beef & Burgundy Pies,!Cocktail Country Quiches (Vegetarian Available), Chicken Skewers With Satay Peanut Sauce (Gf),!Coconut Tempura Prawns With Thai Sweet Salsa,!Beef Sausage Rolls With Smoked Barbecue Sauce, Vegetarian Samosas, Selection Of Empanadas.

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).