



# Let's Talk Food

Good for you -  
Good for your Business



## CORPORATE PACKAGES

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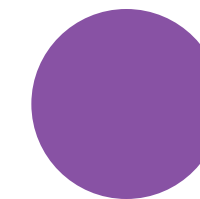
At Bespoke Catering we are very conscious of how important is to get good and certainly nutritious food for your body. Healthy food is good for you, nothing new there. But we think it's good for your business too. Food packed with nutrients, vitamins and honest wholesome goodness is what bodies were built to run on. When we're eating the right stuff, we're sharper, quicker, energetic and engaged – meaning we're more focused and get more done.

Providing the right nutrition for your staff and clients is, well, a no-brainer really, the ROI is instant, with employees delivering more efficiency and increased productivity. More than this, they'll feel better too – because of the good food, because of greater job satisfaction and because they know you care about them.





# Bespoke Corporate Packages 2022



Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your event is tailored to your requirements and vision. Bespoke Catering offers a variety of packages for your corporate 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, Eco-friendly serving dishes, serviettes and cutlery. Bespoke Catering can assist you with equipment hire such as crockery, glassware, cutlery, tables, chairs etc. To enhance your guest's experience we also provide a personalised Waitstaff solution as well as your own personal Mixologist. Whatever you need for your event, we can help you find the perfect solution.

## BREAKS

from \$10.50 pp

Create Your Own Menu By  
Selecting Morning OR  
Afternoon Tea Break

- 2 Items \$10.50
- 3 Items \$13.00
- 4 Items \$16.00

Prices are excluding **Gst**

## WORKING LUNCH

\$24 pp

Create Your Own Menu By  
Selecting:

- Selection of Gourmet Sandwiches & Rolls
- 2 Assorted Hot Items
- 1 Fresh Salad
- Fresh Seasonal Fruit

Prices are excluding **Gst**

## HALF DAY PACKAGE

\$29.00 pp

Create Your Own Menu By  
Selecting:

- 2 Break Items for Morning OR Afternoon Tea Break
- Working Lunch

Prices are excluding **Gst**

## FULL DAY PACKAGE

\$39.00 pp

Create Your Own Menu By  
Selecting:

- 2 Break Items for Morning Tea Break
- Working Lunch
- 2 Break Items for Afternoon Tea Break

Prices are excluding **Gst**

## AFTER HOURS

from \$50.00 pp

Create Your Own Menu By  
Selecting:

- Request Your Bespoke Canapés Package
- View Platter Selection
- Includes On-Site Chef

Prices are excluding **Gst**

## FAQ'S

**What is included in the package?** All the packages include all eco-friendly disposable wooden cutlery, paper serviettes and plates to enjoy the food

**Do I need to have a minimum number of guests to have catering?** No, you don't need to have a minimum number of guests, however, we require a minimum spend of \$180 + \$20 Delivery Fee

**When do I need to make my menu selection?** We need your preferred choices 72 hours before your event date. Last-minute events will be catered with a Chef Selection & always covering dietaries

**When do I have to confirm the final numbers?** We would love to have an idea of numbers 7 days out and final numbers 72 days prior to your event date

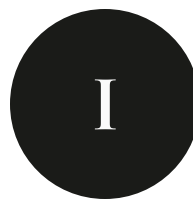
**How can I cater for my guests with dietary requirements?** Our chefs will be delighted to cater for any dietary requirements with advance notice

**How can I confirm my event booking?** We are thrilled you are ready to go ahead with Bespoke Catering! To confirm please accept the quote provided and process payment via CC or Bank Deposit

**Can I have the catering option packed individually?** Of course you can! We will be delighted to individually showcase your catering selection

**Do you provide any other services?** Yes, we will work with you with anything you need to design your own event / celebration. Feel free to browse our services at [www.bespokecatering.sydney](http://www.bespokecatering.sydney)





# Breaks Menu

Our talented Chefs find excitement in creating new flavours, giving the best of themselves to deliver an exceptional customer experience.

It really IS all about you!

## SAVOURY

- Savoury Croissant with Ham & Cheese or Tomato & Cheese
- Spinach, Feta & Egg Wrap
- Bacon & Scrambled Eggs Wrap
- Smashed Avocado & Feta on Toast (GF available)
- Mini Bagel with Smoked Salmon & Cream Cheese
- Mini Bagel with Hummus & Veggies (Vg)
- Selection of Crudities with Home-made Dips (Gf, Df, Vg)
- Premium Local & Imported Cheeses with Dried Fruits and Crackers (V)



## SWEET TREATS

- Homemade Assorted Muffins (Gf available)
- Freshly baked Mini Danishes
- Freshly Baked Scones served with Jam & Vanilla Cream
- Signature Chocolate Fudge Brownie (Gf)
- Vegan Chocolate Brownie with Toasted Nuts (Vg)
- Banana Bread Slice (GF available)
- Coconut and Chia Seeds Pots with Yogurt and Fresh Seasonal Fruit (Vg)
- Fresh Seasonal Fruit Salad (Gf, V)
- Berry Compote & Mango Creamy Yogurt (Gf, V)
- Passion Fruit & Mango Slice
- Chocolate Mousse Delight
- Classic Raspberry Lamington
- Apple & Toffee Treat (Gf, Df, Nf, Vg)
- Blueberry & Crunchy Granola Yogurt





# Working Lunch Menu

A selection of gourmet triangle sandwiches, rolls & wraps with Bespoke Fillings:

- Chicken Cesar, Italian Club, Turkey & Cranberry, Roast Beef, Tuna Salad, BBQ Pulled Pork, Egg, Vegetarian

2 Assorted Hot items which may include:

- Mini quiches, Spinach & Cheese Triangles (V), Pork & Fennel Sausage Rolls, Arancini Balls (V), Spring Rolls (V), Coconut Tempura Prawns, Chicken & Leek Pies, Vegetarian Samosas (Vg), Lamb & Rosemary Pies, Home-made Falafel
- Fresh seasonal fruit

## FRESH SALAD-select 1 option

- Pumpkin, Beetroot & Feta roasted pumpkin, feta cheese, shredded kale, cos lettuce, fresh mint, beetroot, red capsicum & French dressing
- Thai Beef Salad mixed lettuce, shredded beef, red onion, grape tomato, cucumber, peanuts, crispy shallots, mint, basil, coriander, red capsicum & sweet chilli sesame dressing
- Fattoush Salad lettuce, cucumber, feta cheese, radish, mint & lemon dressing, grape tomato, shallots, crispy lavash flatbread, fresh parsley, mint, za'atar mix
- Chicken Caesar, chicken breast, crispy bacon, caesar dressing, cos lettuce, croutons, boiled egg & parmesan cheese
- Salmon Poke Bowl, salmon, mixed quinoa, brown rice, shredded purple & green cabbage, edamame beans, cucumber, carrot, pink radish, coriander, shallots, toasted seeds, shoyu dressing, miso tahini
- Middle East Mezze, falafel, feta cheese, garden peas, broccoli florets, toasted seeds, fresh coriander, mixed quinoa, brown rice, red & white cabbage, baba ganoush & French dressing





# Grazing Tables & Boards

## SEAFOOD FEAST - \$21.00 PER PERSON

- Sydney Rock Oysters served with mignonette, cooked king prawn with aioli, Tasmanian smoked salmon with browned bread, kingfish 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

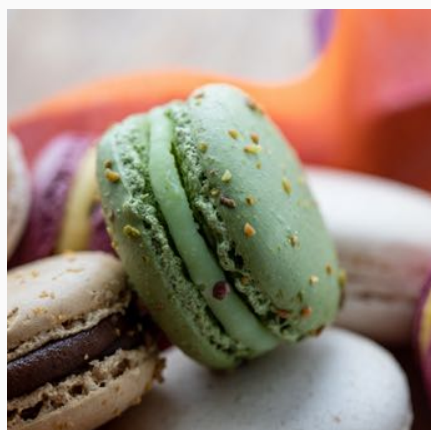
- A variety of crudités, house-made hummus, tzatziki & traditional French onion, Moroccan olives & fresh cherries vine tomatoes with basil pesto, home-made falafel accompanied with crispy flatbread and crackers. (GF available)

## 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, Signature Bespoke chocolate brownie and macarons.



## Less than 20 People? Go for a Board

Grazing Board for 6 **\$89 + Gst**

Grazing Board for 12 **\$149 + Gst**

Grazing Board for 18 **\$199 + Gst**

## Bespoke Petit Fours Selection: make your choice

- Salted Caramel & Chocolate Tart
- Signature Chocolate Brownie (Gf)
- Torched Lemon Meringue Tart
- Chocolate Mousse Delight (Vg)
- Mini Tart Tatin
- Chocolate & Raspberry Tart
- Assorted Macarons
- Apple & Toffee Treat

