



Let's Talk Food

We put our heart into bringing people together and have a meaningful impact in their lives by delighting customers with flexibility, exceptional service, and extraordinary food.



A la Carte Dining Wedding

Bespoke Catering will take You and Your Guests into a food journey to celebrate your special day with style. With beautiful fresh products, well designed dishes and impeccable service, we take care of every detail so that you sit back, relax and enjoy the time of your life. Bespoke Catering is a blank canvas ready for you to bring all of your ideas to life. Our experienced team of Chefs and Front of House staff is here to help bring your vision to life on your special day.

Bespoke Catering offers two packages for A la Carte 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, your own personal Chef for the duration of the event, crockery cutlery and 1 Waitstaff every 15 guests. Bespoke Catering can assist you with equipment hire such as glassware, tables, chairs etc. To enhance your guests experience we also provide a personalised Waitstaff solution as well as your own personal Mixologist.



A la Carte Dining 2 Courses

Create your own Menu by selecting:

1 Entrée and 1 Main OR
1 Main and 1 Dessert

\$109 Per Person + Gst

A la Carte Dining 3 Courses

Create your own Menu by selecting:

1 Entrée , 1 Main and
1 Dessert

\$129 Per Person + Gst

All Packages including Your Own Chef & Wait Staff, Crockery & Cutlery for the duration of the event
Add a 3 Canapes Package for \$18 per person + GST



We are passionate about creating unforgettable memories and inspiring a unique connection through wholesome flavours and genuine care. From cocktail parties and gala dinners to corporate events, weddings, home-dining and everything in between.



COCKTAIL PARTY



BUFFET SERVICE



A LA CARTE DINING



WEDDINGS



EXPERIENCES



CORPORATE

Frequently Asked Questions

What is included in the package?

- all the packages include your own personal Chef for the duration of your selected package
- crockery and cutlery based on the package
- your own wait staff every 15 guests for the duration of your selected package

Can I have menu tasting?

- we can organise a menu tasting for you, however there may be an additional cost for this

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 a payment of 50% deposit, we will provide a deposit invoice

When do I have to confirm final numbers?

- we would love to have an idea of numbers 14 days out and final numbers 7 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

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 \$1.500



A la Carte 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!



ENTRÉE : Cold

- Kingfish, Scampi and Chives carpaccio - Gf - Df
- Prawns Salad a la Catalana with Cherry Tomatoes, Caperberries, Spanish Onions, Lemon Dressing -Gf-Df
- Beef Carpaccio, Baby Rocket, Truffle Pecorino, Quail Egg -GF
- Burrata, Roast Baby Beetroot, Crushed Hazelnut, Balsamic Reduction - GF - V
- Parmesan Millefeuille With Heirloom Tomato And Avocado Tartare, Goat Cheese Dressing - V

ENTRÉE : Warm

- Chargrilled Prawns Skewers Wrapped In Prosciutto, Basil Pesto, Radicchio Salad, Balsamic Glaze -GF
- Pan Fried Scallops, Cauliflower Purée , Ribbons Cucumbers, Parsley Oil - GF
- Roast Pumpkin, Blue Cheese and Walnut Tart - V
- Veal Involtini Spinach And Ricotta On A Smokey Crashed Tomato Passata
- Spiced Roasted Cauliflower, Toasted Sesame Dressing, Green Chilli Chutney, Fresh Pomegranate - GF - VG
- Caesar Salad Croquettes, Spinach And Cos Puree, Anchovies And Parmesan Mayo

MAINS - Land

- Barbecue Garlic And Parsley Chicken With Pancetta, Chargrilled Corn, Roast Scallop Potatoes, Thyme, Verjuice And Pinenuts- GF
- Chargrilled Butterfly Leg Of Lamb, With Rosemary, Lemon And Garlic Served With Salsa Verde, Roasted Zucchini And Baby Carrots- GF
- Veal Saltimbocca, Sage, Crispy Prosciutto, White Wine Sauce , Sautéed Wild Mushroom, Baby Spinach
- Duck Leg A L Orange, Baby Spinach, Grilled Peaches And Pine Nuts Salad- GF
- Beef Eye Fillet , Potato Purée, Asparagus, Smoked Garlic And Thyme Butter - GF

MAINS - Sea

- Confit Fillet Of Ocean Trout, Broccolini And Cauliflower Puree, Parsley Oil - GF
- Crispy Skin Barramundi, Romesco Sauce, Grilled Lebanese Eggplant And Wilted Baby Spinach - GF
- Blue Eye Cod In A Potato Crust, Chargrilled Asparagus, Roasted Heirloom Cherry Tomato And Crispy Basil -GF
- Sesame Crusted Seared Tuna, Green Beans, Potato And Taggiasche Olives Cherry Tomatoes Sauce -GF
- Lobster, Prawns, Chilli, Lime And Lemongrass Ravioli, Cherry Tomato, Zucchini And Bisque





MAINS - Vegetarian

- Roasted Red Pepper Polenta, Red Pepper Purée, Asparagus, King Brown Mushroom - GF - V
- Eggplant And Ricotta Dumpling In A Garlic, Sicilian Green Olives And Tomato Passata Sauce - GF - V
- Crispy Raviolone With Vegetables In Filo Pastry On A Parmesan Fondue - V
- Wild Mushroom, Baby Spinach, Pumpkin, Ricotta And Basil Pesto Lasagna - V
- Beetroot Gnocchi Creamy Blue Cheese, Walnut And Crispy Sage - V

SIDES

- Radish, cucumber salad with chipotle peanuts - Gf - V
- Grilled Butternut Squash, Spanish Onion, Tahini Dressing And Za'atar- Gf - V
- Freekeh Salad, Fresh Figs, Cranberry, Shaved Almond , Pomegranate And Goat Cheese - V
- Wild Baby Rocket, Pear, Parmesan Walnuts And Balsamic Glaze - GF - V
- Beetroot, Baby Spinach, Yogurt, Preserved Lemon - GF - V
- Broccolini, Chilli And Garlic Butter, Flaked Almond- GF - V

Additional \$6 per person, per side + GST

DESSERTS

- Citrus Creme Brûlée , Fresh Mixed Berries - GF
- Millefeuille , Pear Custard Cream, Fresh Pear And Mint Salad
- Orange And Almond Tart , Mascarpone Cream - GF
- White Chocolate And Citrus Panna Cotta, Balsamic Fresh Strawberry - GF
- Espresso Parfait, Chocolate Crumble And Raspberry Coulis - GF
- Torched Lemon Meringue Tart
- Chocolate Fondant With Mixberries Sorbet



Grazing Tables & Boards

SEAFOOD FEAST - \$21.00 per person

Sydney Rock Oysters Served With Mignonette, Cristal Bay King Prawn With Aioli, Tasmanian Smoked Salmon With Browned Bread, Hirasama Kingfish Sashimi With Japanese Sauce And Toasted Sesame Seeds.

THE ANTIPASTO TABLE - \$18.90 per person

Selection of San Daniele Prosciutto, Air-Dried Bresaola, Mild Italian Sopressa, Tarago River 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

San Daniele Prosciutto PDO, Air-dried Bresaola, Italian Sopressa, Double Smoked Ham, Mortadella di Bologna With Pistachios And Truffle Salami- Selection Of Premium Breads, Focaccia, Fresh And Dried Fruit, Jam And Crackers (GF Available)

THE VEGETARIAN TABLE - \$14.50 per person

A Variety Of Crudités, Home-made Hummus, Tzatziki And Traditional French Onion, Moroccan Olives And Fresh Cherries Vine Tomatoes And Ciliegina Mozzarella Skewers, Home-made Falafel Accompanied With Crispy Flatbread And Crackers. (GF available)

THE CHEESE TABLE - \$16.90 per person

12 Months Aged Manchego, Paprika Coated Goat Cheese, Tarago River Triple Cream Brie And Willow Grove 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 And Chocolate Brownie



Less than 20 People?

Go for a Board

Grazing Board for 6 \$89 + Gst

Grazing Board for 12 \$149 +

Gst

Bespoke Petit Fours Selection:

- Caramel Praline Nut Tart
- Chocolate Ganache Tart
- Signature Chocolate Brownie
- Torched Lemon Meringue Tart
- Assorted Macaroons
- Apple Crumble
- Tangy Passion Fruit Tart

Optional Extras



FRONT OF HOUSE STAFF
from \$54 per hour



GLASSWARE SET
from \$6 per person



BEVERAGE PACKAGES
from \$45 per person



COCKTAILS
from \$16 each



TABLE SETTING
from \$9 per person



EVERYTHING ELSE
Get in Touch



What to Expect from Us

Commitment and Integrity

We are dedicated to the success of our customers, partners, and team members, creating trust through constructive and transparent communication that serves for the best long term relationship.

Excellence and Efficiency

We achieve our goals without compromising on quality. We're all about providing great service to our customers, finding and fulfilling their expectations.

Growth and Innovation

We empower our team members in a dynamic environment that is open to creativity and thinking differently, always looking for new ways to make our products and services best in class.

T & C

EVENT DETAILS

1.0 Minimum charges apply for Bespoke Catering events, please see your proposal for details of minimum numbers applicable for your event.

1.1 Minimum guest numbers are required 14 days prior to your event, after which time numbers cannot be revised below the minimum. Final numbers are required 7 days prior to your event.

1.2 Menu and beverage selections along with staff requirements are required 7 days prior to your event. This is to allow appropriate time to source ingredients, beverages and book staff and confirm any external arrangements. Any cancellations or changes less than 5 days before the event will require full payment.

1.3 You are required to provide Bespoke Catering in writing all particulars of your event, including but not limited to: venue specifics, beverages, entertainment, technical requirements, room setups, plans, designs, start and finishing times 7 days prior to your event.

1.4 Guaranteed Numbers - final attendance numbers must be notified to Bespoke Catering (7) days prior to arrival. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charge at the full contracted amount. Numbers cannot be revised below this amount for your event.

1.5 All food and beverages are to be provided by Bespoke Catering, unless both the Hirer and Bespoke Catering have agreed other arrangements.



BOOKING, DEPOSITS AND PAYMENTS

2.1 Confirmation of your booking is required in writing to Bespoke Catering, and a deposit payment is made within 14 business days of accepting your quote. By accepting on your event proposal/quote you are agreeing to the terms within this "Terms and Conditions" document. If a signed copy of your event proposal and a deposit are not received by Bespoke Catering within 14 business days your booking may be cancelled.

2.2 The initial deposit is 50% of the total owing, for events booked more than 14 days in advance of the event date unless authorised by management. Full payment is required for events booked less than 14 days in advance of the event date unless authorised by management;

2.3 7 Business Days before your event, full payment for agreed minimum numbers is required.



2.4 If an event starts earlier or runs later than scheduled then Bespoke Catering reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then Bespoke Catering reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then Bespoke Catering has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were changed to by The Hirer.

2.5 Any further payments that are due after an event is hosted, including, but not limited to, added consumption of food, beverage, added staff costs or any other ancillary costs are to be paid in full within 7 days of the conclusion of the event.

CANCELLATIONS

3.0 In the instance that you need to cancel your event, the following conditions will apply:

3.1 Any cancellations; changes or additions must be received in writing.

3.2 If cancellation occurs more than 21 days prior to your event, 100 % of the deposit will be refunded.

3.3 Should the event be cancelled within 21-7 days prior to the event, 15 % of the estimated costs are charged.

3.4 Should the event be cancelled within 7-4 days prior to the event, 50% of the estimated costs are charged.

3.5 If you cancel your function less than 4 days prior, 100 % of the estimated costs are charged.

3.6 In the case of Bespoke Catering arranging outside services for your event and the event is cancelled, you may be liable for cancellation fees incurred by the outside supplier. This may include but is not limited to venue hire, equipment hire, decoration costs and audio visual / staging costs.

3.7 Some internal Bespoke Catering fees may be non refundable including event planning fees and menu testing costs.

