



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.





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

Bespoke Premium Canapés Wedding Packages

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 Cocktail 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, serving dishes, serviettes and serving utensils. Bespoke Catering can assist you with equipment hire such as crockery, glassware, cutlery, tables, chairs etc. To enhance your guests experience we also provide a personalised Waitstaff solution as well as your own personal Mixologist.



Bespoke Canapés Package 2 Hours Service

Create your own Menu by selecting:

6 Bespoke Premium Canapés

1 Substantial Canapés

\$64 Per Person + Gst

Bespoke Canapés Package 3 Hours Service

Create your own Menu by selecting:

6 Bespoke Premium Canapés

2 Substantial Canapés

\$72 Per Person + Gst

Additional Canapés \$6.50 per person + Gst | Additional Substantial Canapés \$8.50 + Gst

Frequently Asked Questions

What is included in the package?

- all the packages include your own personal Chef for the duration of your selected package
- all serving dishes and/or platters, paper serviettes and any utensils needed to enjoy the food

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

Do you provide any other services?

- Yes, we will work with you with anything you need to design your own event / celebration



Premium Canapes

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!



LAND: Cold

- Bbq Pecking Duck Pancakes With Cucumber Julienne, Spring Onions And Served With Bespoke Orange Sauce
- Vietnamese Rice Paper Rolls With Chicken, Noodles, Julienne Vegetables, Chilli And Shiso -GF-DF
- Rare Roast Veal Served On Crispy Quinoa With Tuna Mayo, and Capers -GF
- Beef Carpaccio, Shimeji Mushroom, Truffle Pecorino -GF
- Crostini With Rocket, Buffalo Stracciatella, Jamon, And Pine Nuts

LAND: Warm

- Pork & Fennel Roll Served With A Smoky Texas Sauce
- Home-made Chorizo Croquettes With Fresh Herbs Aioli
- Marinated Lamb Skewers, Cypriot Oregano With Garlic Tzatziki And Fresh Pomegranate -GF
- Beef Wellington, Truffled Mushroom, Beef Jus
- Chicken and Leek Pie With Classic Tomato Relish

SEA - Cold

- Prawns Cocktail, Avocado, Crispy Tacos - GF-DF
- Tuna Tataki In Herbs And Citrus Crust, Betel Leaf, And Lemon Dressing - GF-DF
- Hiramasa Kingfish sashimi on a Smokey Tomato Infused Couscous - DF
- Salmon Crudo, Wasabi Mayo On Crunchy Chickpeas and Quinoa Crackers - GF-DF
- Oysters Served With Bloody Mary Chaser - GF - DF

SEA - Warm

- Barramundi Springrolls With Japanese Style Dipping Sauce
- Smoked Cod Croquettes, Lemongrass & Lime Aioli
- Seared Scallops, Brown Butter' Grapefruit And Tarragon -GF
- Tempura Prawns With A Mint & Mango Salsa - DF
- Crab Cake with Tartare Sauce - DF





VEGETARIAN | VEGAN - Cold

- Wild Mushroom Tartlet With Truffle Cream - Gf - V
- Chargrilled Eggplant, Goat Curd & Basil Roll - Gf - V
- "Fave e Pecorino" Broad Beans, Pecorino And Mint, Crunchy Chickpeas And Quinoa Crackers - Vg - Gf
- Spanish Watermelon Gazpacho Shot With Pickled Cucumbers And Crispy Shallots - Gf - Vg
- Heriloom Cherry Tomato, Basil And Ciliegine Mozzarella Skewers, Balsamic Glaze - Gf-V

VEGETARIAN | VEGAN - Warm

- Roast Pumpkin, Blue Cheese And Walnut Tartlet - Gf - V
- Spiced Vegetable Samosas Served With Fresh Mint And Mango Chutney - Vg
- Grilled Haloumi And Zucchini Fritters With Mint And Dill Labneh -Gf -V
- Miso Eggplant Spring Roll With Japanese Dressing - V
- Mushroom And Spinach Arancini With Black Garlic Mayo - V

SLIDERS

- Chickpeas Veggie Burger, Rocket, Roast Tomato, Avocado And Sriracha Mayo -Vgl
- Mini Big Mac, Beef burger, Iceberg Lettuce, Jack Cheese and That Famous Sauce
- Vietnamese Pulled Pork With Asian slaw, Char Siu Sauce
- Crispy Chicken With Shredded Lettuce And Honey Mustard Mayo
- Pan Fried Barramundi Burger, Yogurt, Cucumber And Dill

BAO BUNS

- Fried Chicken Katsu With Black Sesame Seeds, Lettuce, Sriracha Mayo
- Smokey Shitake Mushroom, Pickled Veggies, Peanuts, Coriander - Vg
- Pork Belly With Crackling And Pickled Cucumber
- Pecking Duck, Cucumber, Shallots, Hoisin and Plum Sauce



Substantial Canapes

- Grilled Lamb Popsicle, Tzatziki, Pomegranate, Pearl Cous Cous Salad
- Thai Green Curry With Chicken, Baby Corn, Water Chestnuts, and Coriander -Gf - Df
- Paccheri Pasta, Duck Ragout, Porcini Mushroom, Truffle Oil
- Tempura Flathead Fillets, Straw Chips And Capers Aioli - Df
- Barramundi, Crispy Jamon, Mint Pea Purée, Garlic Lemon Sauce - Gf
- King Prawns, Saffron And Peas risotto - Gf
- Orecchiette Pasta With Slow Cooked Beef Cheeks, and Parmesan Cheese
- Ocean Trout In Eggplant Crust And Basil, Wilted Spinach - Gf - Df



VEGETARIAN

- Chermoula Eggplant, Yogurt Dressing, Almonds Flakes, Fresh Herbs And Pomegranate - V
- Porcini Mushroom Risotto With Garlic, Thyme, Lemon Zest - Gf - V
- Roasted Beetroot, Ricotta & Marjoram Ravioli Burnt Butter, Sage And Shaved Parmesan
- Casarecce Pasta, Zucchini Flower, Chilli, Mint And Pecorino -

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, Tarango 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

St 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 Ciliegine 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.

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.

