



Let's Talk Food

Good for you -
Good for your Business



CORPORATE PACKAGES

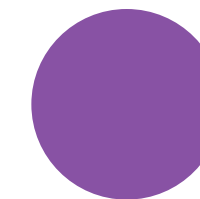
At Bespoke Catering we are very conscious of how important is to get good and certainly nutritious food for your body. Healthy food is good for you, nothing new there. But we think it's good for your business too. Food packed with nutrients, vitamins and honest wholesome goodness is what bodies were 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 2023



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 \$13.50 pp

to select

Morning OR Afternoon Tea

WORKING LUNCH

from \$28 pp

including:

- Sandwiches, Wraps & Rolls
- 2 Hot Items
- A Fresh Salad
- Seasonal Fruit Platter

Prices are excluding **Gst**

HALF DAY PACKAGE

\$34.00 pp

to select

- Morning or Afternoon Tea
- Lunch

FULL DAY PACKAGE

\$45.00 pp

to select

- Morning Tea x 2 items
- Working Lunch
- Afternoon Tea x 2 items

Prices are excluding **Gst**

BUFFET PACKAGE

\$59.00 pp -upgrade to

FULL DAY for \$79 pp

including:

Your Own Personal Chef

- 2 Main Dishes
- 2 Sides Dishes
- Bread Rolls and Butter
- Fresh Fruit Platter **OR**
- Selection of Petit Fours
- Serving Utensils

Prices are excluding **Gst**

A LA CARTE PACKAGE

2 Courses \$109.00 pp

3 Courses \$129.00 pp

including:

Your Own Personal Chef

- Crockery
- Cutlery

Prices are excluding **Gst**

AFTER HOURS

from \$50.00 pp

including:

Your Own Personal Chef

- Selection of 5 Premium Canapes
- Serving Platters and Cocktail Napkins

ADD ON:

- Flexible Beverage Packages
- Selection of Gourmet Platters
- Equipment
- Staffing Solution

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? Yes, we require a minimum of 10 people + Delivery Fee based on location

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

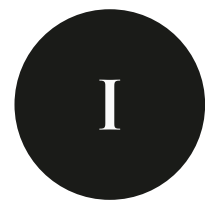
When do I have to confirm the final numbers? We would love to have an idea of numbers 7 days out and final numbers 72 days prior to your event date

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



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!

Create your own selection:

- 2 items for \$13.50 pp
- 3 items for \$16.50 pp
- 4 items for \$18.50 pp

Packages including cocktail paper napkins, disposable eco-friendly plates and bamboo cutlery if required

Prices are excluding **Gst**

SAVOURY

- Zucchini, Pumpkin and Halloumi Muffin (GF & Vegetarian)
- Spinach, Bacon and Cherry Tomatoes Breakfast Tart
- Bacon & Scrambled Eggs Wrap
- Smashed Avocado & Feta on Toast (GF available)
- Freshly Baked Italian Frittata (GF & Vegetarian)
- Mini Bagel with Smoked Salmon, Cream Cheese & Capers
- Savoury Croissant with Ham & Cheese or Tomato & 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)
- Spinach, Feta & Egg Wrap
- Assorted Pate Selection Served with Sourdough and Condiments



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 & Raspberry Delight (GF & Vegan)
- 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)
- Coconut & Mango Mousse Slice
- Traditional Red Velvet Cake with Cream Cheese Frosting
- Classic Raspberry Lamington
- Cinnamon Spiced Apple Crumble
- Mango & Toasted Coconut Banana Bread
- Salted Caramel Donuts



FRESH SALAD-select 1 option

- Freekeh Salad, Fresh Figs, Cranberry, Shaved Almond, Pomegranate And Goat Cheese – V
- Red & white quinoa salad with roasted butternut squash, caramelised Spanish onions, fresh cherry tomatoes, and fresh herbs with lemon dressing
- Tender baby spinach, baby beetroot, feta cheese, shredded green apple with lemon essence and toasted pepitas - Gf - Veg
- 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
- Pearl couscous salad with Moroccan spices, fresh red capsicum, chickpeas, fresh herbs and yougurt dressing

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





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 macaroons.



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 Macaroons
- Apple & Toffee Treat



Buffet 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!**

Please select 2 Mains - 2 Sides and Dessert Option
MAINS

- Succulent chicken breast chargrilled corn, roast scallop potatoes, thyme and verjuice - Gf
- Cordero Asado (36 hr slow cook lamb shoulder) roasted zucchini, baby carrots and chimichurri-Gf
- Home-made Lasagna Indulgent layers of pasta, rich meat, and creamy cheeses. (Vegetarian Available)
- Crispy skin barramundi, romesco sauce, grilled Lebanese eggplant and wilted baby spinach - Gf
- Stuffed capsicum with wild rice, currant and fresh salsa -Gf - Veg
- Chicken Cacciatore simmered with tomatoes, herbs, aromatic vegetables and olives
- Grilled salmon fillet, sweet potato mash and sautéed greens - Gf
- Classic Beef Stroganoff seared beef, velvety mushroom and onion sauce served with rice

SIDES

- Roasted baby chats potatoes, fresh rosemary & sea salt
- Baby rocket, pear, parmesan, toasted walnuts and balsamic glaze
- Roasted winter vegetables with pesto dressing
- Quinoa salad, roasted sweet potatoes, onions, spinach and lemon dressing
- Spinach salad, baby beetroot, fresh green apple, feta, toasted almonds, balsamic dressing
- Grilled Butternut Squash, Spanish Onion, Tahini Dressing And Za'atar- Gf - V



Desserts:

- Fresh Seasonal Fruit Platter **OR**
- Bespoke Catering Petit Fours Selection

Please select 3

- Signature chocolate brownie - Gf
- Assorted Macaroons
- Mini tarta Tatin
- Lemon merengue Tart
- Chocolate Ganache Tart
- Raspberry & Chocolate MousseTartelette

A la Carte

Our talented Chefs have been creating new flavours, giving you the best ingredients cooked with care to make sure you enjoy an exceptional culinary experience.

It really IS all about you!

including crockery and cutlery based on the menu selection

Please select 2 or 3 Courses Option

ENTREE

- Prawns a la Catalana with Cherry Tomatoes, Caperberries, Spanish Onions, Lemon Dressing -Gf-Df
- Pan-fried scallops, chorizo, cucumber ribbon, lime & micro herbs - Gf - Df
- Beef carpaccio, rocket, truffle Manchego and quail eggs - Gf
- Spiced Roasted cauliflower, toasted sesame dressing, green chilli chutney -Veg - Gf
- Roast pumpkin and Cabrales blue cheese tart, crispy Jamon and rocket - Veg

MAINS

- Barbecue garlic, paprika and parsley chicken with pancetta, chargrilled corn, roast scallop potatoes, thyme, verjuice and pineuts - Gf
- Cordero asado (36 hr slow cook lamb shoulder) roasted zucchini, baby carrots and chimichurri-Gf
- Beef eye fillet, potato purée, broccolini, asparagus, smoked garlic and thyme butter-Gf
- Crispy skin barramundi, romesco sauce, grilled Lebanese eggplant and wilted baby spinach - Gf
- Roasted red pepper polenta, piquillo purée, broccolini, wild mushroom - Veg
- Eggplant and ricotta dumpling in garlic, olives, tomato passata sauce and shaved Cabra cheese - Veg



ADDITIONAL SIDES - \$7.50 per person per side

- Roast potatoes, garlic, pimenton and thyme
- Baby rocket, pear, Manchego, toasted walnuts and balsamic glaze
- Broccolini, garlic butter and flaked almond
- Freekeh Salad, Fresh Figs, Cranberry, Shaved Almond , Pomegranate And Goat Cheese - V
- Andalucian style green beans with red capsicum, garlic and bread crumbs
- Grilled Butternut Squash, Spanish Onion, Tahini Dressing And Za'atar- Gf - V

A la Carte - Desserts

Our talented Chefs have been creating new flavours, giving you the best ingredients cooked with care to make sure you enjoy an exceptional culinary experience.
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Desserts

- Torched Lemon Meringue Tart
- Chocolate Fondant With Mix-berries Sorbet
- Orange And Almond Tart, Mascarpone Cream – GF
- Citrus Creme Brûlée, Fresh Mixed Berries – GF
- Millefeuille, Pear Custard Cream, Fresh Pear And Mint Salad

OR

Bespoke Catering Petit Fours Selection

Please select 3

- Signature chocolate brownie - Gf
- Assorted Macaroons
- Mini tarta Tatin
- Lemon merengue Tart
- Chocolate Ganache Tart
- Raspberry & Chocolate MousseTartelette



After Hours Premium Canapes Menu

Our talented Chefs have created this package to celebrate the end of a busy working day. Find a tremendous balanced selection outlining the excellent produce Australia has to offer.

This is designed to offer 1.5H service

Please select a total of 5 Premium Canapes

- Hirasama Kingfish with pearl couscous and smoked cherry tomato purée
- Smoked Cod Croquettes, Lemongrass & Lime Aioli
- Bbq Pecking Duck Pancakes With Cucumber Julienne, Spring Onions And Served With Bespoke Orange Sauce – DF
- Crostini With Rocket, Buffalo Stracciatella, Jamon And Pine Nuts and Olive Oil
- Marinated Lamb Skewers, Cypriot Oregano With Garlic Tzatziki And Fresh Pomegranate – GF
- Tuna Tataki In Herbs And Citrus Crust, Betel Leaf And Lemon Dressing – GF
- Salmon Crudo, Wasabi Mayo On Crunchy Chickpeas And Quinoa Cracker – GF-DF
- Tempura Prawns With A Mint & Mango Salsa -DF
- Pork & Fennel Roll Served With A Smoky Texas Sauce
- Chicken and Leek Pie With Classic Tomato Relish
- Prawns Cocktail, Avocado, Crispy Tacos – GF-DF
- Vietnamese Rice Paper Rolls With Chicken, Noodles, Julienne Vegetables, Chilli And Shiso -GF-DF



Vegetarian

- “Fave e Pecorino” Broad Beans, Pecorino And Mint, Crunchy Chickpeas And Quinoa – VG – GF
- Wild Mushroom Tartlet With Truffle Cream – GF – V
- Mushroom And Spinach Arancini With Black Garlic Mayo – V
- Roast Pumpkin, Blue Cheese And Walnut Tartlet – GF – V
- Spiced Vegetable Samosas Served With Fresh Mint And Mango Chutney – VG
- Vegetarian Empanada with salsa verde



BEVERAGE LIST & PACKAGES

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.

SPARKLING

Randal Tomich, Chardonnay - Pinot Noir NV - Adelaide Hills *	\$42
Interlude Prosecco DOC NV - Italy	\$39
Jen Pfeiffer The Rebel Bubbles, Chardonnay Blend NV - Victoria	\$29
Boy Meets Girl, Chardonnay - Pinot Noir - North Victoria 2021	\$29
Obelisk Wines Ded Reckoning Chardonnay Pinot Noir 2021	\$34
Rabbit & Spaghetti Adelaide Hills Sparkling Pinot Noir Chardonnay 2021*	\$44
Engine Room Adelaide Hills Blanc de Blancs NV	\$34

WHITE

Left Hook Second Round Sauvignon Blanc 2021 - Margaret River	\$36
R. Paulazzo Chardonnay 2021 - Nsw	\$32
R. Paulazzo Sauvignon Blanc 2022 - Nsw	\$32
Montvalley Reserve Semillon 2022 - Hunter Valley *	\$39
Tapi Organic Sauvignon Blanc 2021 - Marlborough *	\$39
Rabbit & Spaghetti Chardonnay 2021-Adelaide Hills	\$34
Grounded Cru Pinot Gris 2022 -South Australia	\$31
Hearts & Bones Sauvignon Blanc Semillon 2021 - Margaret River	\$34
Rabbit & Spaghetti Riesling 2022 - Clare Valley	\$34
Ashley Horner Family Reserve Organic Verdelho 2022 - Nsw	\$34

ROSE'

Ashley Horner Little Jack Organic Merlot Rose 2022 -Orange	\$32
Sam Plunkett The Butterfly Effect Primitivo Rose 2022 - Victoria	\$29
Army Of Grapes Tempranillo Rose 2022 - South Australia	\$34



BEVERAGE PACKAGES

SOFT DRINKS PACKAGE **\$11**
Including Still & Sparkling Bottled Water, Selection of Juices and a Range of Softdrinks

2 HOURS DRINKS PACKAGE **\$39**
Including Sparkling, White Wine & Red Wine of your choice
Low Strength & Full Strength Beer
Selection of Water, Juices & Softdrinks

3 HOURS DRINKS PACKAGE **\$49**
Including Sparkling, White Wine & Red Wine of your choice
Low Strength & Full Strength Beer
Selection of Water, Juices & Softdrinks

While we have set packages, we can assist you in making your event even more special. We will work with you to create an exclusive selection based on your personal preferences and menu choices.

Our Wine Selection is designed to support talented and independent winemakers from different regions of Australia. While the majority of the wines are always available the vintage may change as well as the availability

PLEASE NOTE
-All our Drinks Packages includes: Ice, Drinks Tubs, Ice Buckets, Bar Accessories
-All our Drinks Packages require on site staff at an additional cost. Ratio is 1:40
-All our Drinks Packages require a minimum of 20 guests
-All our Drinks are available on consumption basis with a minimum of 6 bottles per reference
-Wines marked with * will carry a surcharge of \$6 per person per wine if you want them part of your package

RED

Grounded Cru Shiraz 2020 - South Australia	\$36
Engine Room The Mechanic Cabernet Sauvignon 2021 - Langhorne Creek	\$32
Brian Fletcher Estate Shiraz 2020 -Western Australian	\$32
Engine Room Cabernet Sangiovese 2021 - McLaren Vale	\$39
R. Paulazzo Elevage Shiraz Tempranillo 2021 - Nsw	\$39
Obelisk Wines Ded Reckoning Shiraz 2021 - South Australia	\$36
Cape Bernier Pinot Noir 2021- Tasmania *	\$51
Randal Tomich Pinot Noir 2021 - Adelaide Hills	\$38
Hearts & Bones Cabernet Merlot 2020 - Margaret River	\$39
Rabbit & Spaghetti Cabernet Shiraz Malbec 2021 - South Australia *	\$44
Fuzzy & May Shiraz 2021 -Hunter Valley	\$38
Stratford Vineyard Cellar Reserve Tempranillo 2015 - Victoria *	\$58
Brian Fletcher Estate Western Australia Merlot 2021	\$32

SOFT DRINKS & BEERS

Water, Juices, Soft drinks	\$4.5
National Beer & Light Beer	\$8.5
Imported Beer	\$9.5

COCKTAILS

Classic Cocktails	\$16
Custom Cocktails	\$19
Virgin Cocktail	\$12

