



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.

Bespoke
catering
& events



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

A la Carte Dining Experience

Plated dining is generally an intimate affair and we love the process from working with our client to create the perfect menu, styling and execution. This celebration requires delicacy and precision and we match our outstanding menu with the most experienced chef and wait staff.

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. Waitstaff will be an additional cost and we have a ratio of 1:15 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

\$95 Per Person + Gst

A la Carte Dining

3 Courses

Create your own Menu by selecting:

1 Entrée , 1 Main and 1 Dessert

\$115 Per Person + Gst

All Packages including Your Own Chef , Crockery & Cutlery for the duration of the event

Add a 3 Canapes Package for \$18 per person + GST

Alternative Drop \$6 per person, per dish + 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 \$1.800



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



ENTRÉE : Cold

- Peruvian Style King Fish Ceviche, Red Onion, Cilantro, Red Chilli and “Cancha” Corn - GF - DF
- Prawns Salad a la Catalana with Cherry Tomatoes, Caper-berries, Spanish Onions, Lemon Dressing -Gf-Df
- Riverina Beef Carpaccio, Baby Rocket, Pecorino, Quail Egg -GF
- Chard-grill Zucchini, Fresh Burrata, Pistacchio and Capers and Fresh Thyme - GF - V
- Beetroot Tartare, Dijon Mustard, Capers, Creamy Avocado , Crispy Shallots - GF - VG

ENTRÉE : Warm

- Chargrilled Prawns Skewers Wrapped In Prosciutto, Basil Pesto, Radicchio Salad, Balsamic Glaze -GF
- Pan Fried Scallops, Mint and Pea Purée , Ribbons Cucumbers, Parsley Oil - GF
- Crispy Pork Belly, Carrot and Ginger Puree with Miso Glaze and Pickle Green Apple - GF
- Spiced Roasted Cauliflower, Toasted Sesame Dressing, Green Chilli Chutney, Fresh Pomegranate - GF - VG
- Grilled Baby Cos Lettuce, Chard Chicken, Crispy Pancetta with Anchovies Mayo and Lemon Dressing

MAINS - Land

- Barbecue Garlic And Parsley Chicken With Pancetta, Chargrilled Corn, Roast Scallop Potatoes, Thyme, And Pinenuts- GF
- Pan Fried Lamb Fillet, 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, Wilted Baby Spinach
- Duck A L'Orange, Sweet Potatoes Puree, Caramelised Apples, Orange Sauce, Toasted Macadamia Nuts and Fresh Leaves- GF
- Beef Eye Fillet , Potato Purée, Asparagus, Smoked Garlic And Thyme Butter - GF

MAINS - Sea

- Pan Fried Tasmanian Salmon, Broccolini, And Cauliflower Puree, Parsley Oil - GF
- Crispy Skin Barramundi, Green Romesco Sauce, Grilled Lebanese Eggplant And Wilted Baby Spinach - GF
- Grilled Calamari, Salsa verde and Aioli, Black Pearl Cous Cous with Roasted Heirloom Cherry Tomato, Capers and Crispy Basil - GF
- Sicilian Style Crusted Seared Tuna, Green Beans, Potato And Taggiasche Olives, Capers -GF
- Lobster, Prawns, Chilli, Lime And Lemongrass Ravioli, Cherry Tomato, Zucchini And Bisque





MAINS - Vegetarian

- Portobello Mushroom filled with Japanese Pumpkin Puree, wilted Spinach, Toasted Walnuts and Vegan Feta -VG
- Chard-grill Eggplant on Chickpeas Stew with Tomato and Olives served with Crunchy Lebanese Bread - VG
- Wild Mushroom, Baby Spinach, Butternut Pumpkin, Ricotta Cheese And Basil Pesto Lasagna - V
- Green Peas Potato Gnocchi , Kalamata Olives with Napolitana Sauce and Stracciatella - V
- Caramelised Fennel, Apple Cider Sauce, Creamy Quinoa and Blue Cheese, Pomegranate and Toasted Almonds - V

SIDES

- Roasted Chats Potatoes with Fresh Rosemary and Sea Salt
- Grilled Butternut, Spanish Onion, Tahini Dressing, Za'atar- Gf - V
- Honey Glazed Dutch Carrots with Fresh Thyme
- 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
- Radicchio and Fresh Orange Salad with Toasted Hazelnuts - GF - V

Additional \$6 per person, per side + GST

DESSERTS

- Citrus Creme Brûlée , Fresh Mixed Berries - GF
- Millefeuille, Pear Custard Cream, Caramelised Pear And Mint Salad
- Orange And Almond Tart , Mascarpone Cream - GF
- White Chocolate And Citrus Panna Cotta, Balsamic Fresh Strawberry - GF
- Deconstructed Pavlova, Berries Coulis, Swiss Merengue and Passion Fruit Sorbet - GF
- Torched Lemon Meringue Tart
- Chocolate Fondant With Mix berries 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, Tarango River Triple Cream Brie, Australian Cheddar, Home-made Hummus And Tzatziki Accompanied With Roasted Eggplants, Marinated Olives And Sun-dried Tomatoes.

ITALIAN CLASSIC - \$17.90 per person

St Daniele Prosciutto PDO, Air-dried Bresaola, Italian Sopressa, Double Smoked Ham, Mortadella di Bologna With Pistachios And Tru e 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 Crudit s, 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 - \$19.90 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 - \$18.90 per person

Beautifully Crafted Selection Of Petit Fours, Tiramisu Shots, Miniature Creme Br l e And Chocolate Brownie



Less than 20 People?

Go for a Board

Grazing Board for 6 \$89 + Gst
Grazing Board for 12 \$210 + Gst
Grazing Board for 18 \$299 + Gst

Bespoke Petit Fours Selection:

- Chocolate & Salted Caramel Tart with Toasted Hazelnuts.
- Passion Fruit & Mango Tart
- Signature Chocolate Brownie - Gf
- Torched Lemon Meringue Tart
- Assorted Macaroons - Gf
- Apple & Toffee Crumble
- Almond & Orange Cake - Gf
- White Chocolate & Citrus Pannacotta with Raspberry Coulis - Gf

Optional Extras



FRONT OF THE HOUSE STAFF
from \$54 per hour



GLASSWARE SET
from \$9 per person



BEVERAGE PACKAGES
from \$45 per person



COCKTAILS
from \$16 each



TABLE SETTING
from \$15 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 nonrefundable including event planning fees and menu testing costs