

SIMPLE AND BEAUTIFUL

CATERING

flexible | bespoke | quality





Simple and Beautiful Catering

We are all about bringing people together through the celebration of food & beverages.

Our food is inspired through the use of carefully selected ingredients that are local, seasonal & at their freshest.

We use our years of international culinary experience to design, prepare & present our dishes that leave our guests completely delighted and satisfied.



Canapés & Fork Bowl Package

Cocktail events are by far the most popular style of catering that we do.

They are fun & relaxed style of catering, everyone gets to try different things & the food just keeps coming.

DELIGHT \$ 75 pp

FEAST \$ 85 pp

10 items per
guest

3 cold canapés

3 hot canapés

2 fork bowl

2 dessert

15 items per
guest

4 cold canapés

4 hot canapés

3 fork bowls

3 desserts

Canapé menu

COLD

Thai chicken spoon, crispy shallots, nam jim

Korean BBQ Beef, Kim Chi Slaw, Black Sesame

Snapper ceviche, lemongrass, coconut, lime, herbs

Frittata... sweet potato, baby spinach, manchego, bacon, French onion

Sourdough, slow cooked roma, goats' cheese, emulsion

Twice Cooked Duck, Cucumber, Coriander, Mint Salad Spoon

Tart... gorgonzola, onion jam, parsley

Confit pork & betel leaf terrine, spiced carrot, vanilla honey

Fritter... sweetcorn, ricotta, avocado

Parmesan crisp, goats' cheese, mousse, beetroot, herbs

Scallops, fennel puree, green apple, finger lime

Fresh oysters, mignonette, lemon



HOT

Saffron, porcini, truffle, parmesan arancini

Mini yorkshire puddings, rare roast beef, horseradish fraiche Herb

Crumbed WA Pink Snapper, Lemon Aioli

Peking duck pancake, spring onion, hoisin

Butter Chicken Pie, Mango Chutney

Beef & Beer Pie, Tomato Relish

Pressed Berkshire pork belly, plum sauce

Garlic Prawn Skewer, Lemon Aioli

Pork gyoza, green onion, shitake & white soy

Twice cooked crisp lamb rib, smoked hoisin sauce

Petite pork pastries, caramelised tomato relish

Vegetable house-made spring rolls, sweet chilli, kecap manis



FORK BOWLS

Southern fried chicken pieces, maple syrup, waffles
16hr beef cheeks, paris mash, crispy leek, fig jus
Satay beef with mild peanut sauce, crushed nuts, chilli & lime
Coconut, galangal, and lemon grass chicken
King prawns, smoked paprika, potato salad
Slow cooked Italian meatballs, Napoli, parmesan
Szechuan pepper squid, papaya, chilli
Sirloin, dutch cream potato, béarnaise sauce
Linguine, forest mushroom, parmesan
Classic slider, beef, American cheese, pickle, tomato sauce
Slider... BBQ jackfruit, aioli, fermented cabbage
Crispy tempura chicken, sweet & sour, shallots
Panko lamb, herbed potato, demi-glacé

SMALL DESSERTS

White chocolate & raspberry panna cotta
Fresh fruit skewers with passionfruit pulp
Dark chocolate ganache tart
Mini Banoffee pies
Splendid rocky road chocolate caramel bites
Chocolate, walnut brownie
Caramelised pecan, dark chocolate & maple tartlet
Sticky date pudding, candied pecan, butterscotch sauce
Mini chocolate mud cupcakes, chocolate butter frosting
Vanilla bean & white chocolate mascarpone tart, berry coulis
Portuguese custard tarts
Lemon curd tartlets
Mini donut balls with nutella filling
Strawberry cheesecake tartlets

Sharing is caring

Our buffet and banquet menu are favourites, who doesn't love sharing food with friends & family! This menu has something for everyone!



Buffet menu

Two course \$75 per person

Banquet menu

Two course \$85 per person

Additional upgrades:

Add Grazing table Served pre reception \$15 per person

Add Canapes 3 x cold canapes, 2 hot canapes \$25 per person

all banquets served with baguettes and truffle butter





Banquet menu

Mains

please choose three..

Grilled organic chicken, saffron, leeks, pink peppercorns

Slow cooked Amelia Park lamb, pan juices

Plant based lasagne, cashews, swiss browns, romesco

Organic chicken, toasted coconut milk, galangal, lemongrass

Line caught Snapper, basil, chilli, lemon

Slow cooked brisket, signature rub, demi-glace

Wagyu Sirloin, garlic, honey, tamari

Lamb, coconut, korma spices, crushed poppadums

Black angus Beef short rib, roasted garlic, brown sugar

Meatballs, Napoli, parmigiano Reggiano, spaghetti

Roasted garlic tart, fig, caramelised onion, romesco, rocket

Sides

please choose three..

Cold

Potato, chives, mustard, sour cream

Quinoa, balsamic roasted vegetables

Pumpkin, feta, spinach, green goddess, walnuts

Mixed leaves, lemon emulsion, peppers

Rigatoni, tomato pesto, rocket, mozzarella

Warm

Basmati rice, garlic, herbs

Buttered corn, paprika, cumin, coriander

Dutch cream potatoes, butter, cream, herbs

Greens with almonds & salsa verde

New potatoes, butter, parsley, sea salt, cracked pepper

Grilled carrots with brown butter and honey

Broccolini, garlic, chilli, lemon, tahini

*all banquets and buffets are served with
fresh bread and truffle butter*



Desserts

please choose three..

Trifle... strawberries, mascarpone, madeira, cream, vanilla, rhubarb

Pudding... dark chocolate, orange praline, double cream

Cheesecake... passionfruit, vanilla, praline

Pudding... fruit bread, anglaise, cinnamon, brulee

Cake... orange syrup, almonds

Tarts... strawberry, cream cheese, coulis

Brownie... white chocolate, peanut butter mousse, jam, mascarpone

Pie... caramel, cream, custard, grilled banana

Pavlova... cream, strawberries, kiwi fruit

Slice... dark chocolate, biscuit, cherries, marshmallow

Brownie... dark chocolate, cocoa, walnuts, cocoa

Fruit... seasonal, fresh

Tarts... Portuguese custard, praline

Grazing tables

Who doesn't love a good cheese board! We can bring you a table length version that will keep your guests coming back for more & more all night long!

Our grazing tables have all the best things artisan cheeses, cured meats, olives, house made dips, nuts, breads, crackers, dried fruit, fresh fruit, chocolates, popcorn, pretzels & heaps more.

We pride ourselves on being a bespoke catering company & like to make sure every event or wedding is catered for specifically to the couples or clients preferences.



Grazing tables start at \$22 / pp

Grazing table packaged with other menus are \$15 / pp

Vegetarian buffet and banquet menu
The perfect way to feast



Buffet menu

Two course \$75 per person

Banquet menu

Two course \$85 per person

Additional upgrades:

Add Grazing table Served pre reception \$15 per person

Add Canapes 3 x cold canapes, 2 hot canapes \$25 per person

all buffets served with baguettes and truffle butter



Mains

please choose three..

- Thai red curry with sweet potato and cherry tomatoes
- Mixed lentil dahl and whipped cashew yogurt
- Mushroom & black-eyed pea masala
- Char grilled portobella mushrooms with garlic & tamari
- Wild mushroom casserole with wilted greens
- BBQ vegetable skewers with salsa verde
- Vegan lasagne with cashew cheese & swiss brown mushrooms
- Tomato chickpea & spiced potato casserole
- Tofu Thai green chicken curry with galangal & coriander

Sides

please choose three..

Cold

- New potato salad with chives & mustard
- Portobello mushrooms with quinoa & pomegranate salad
- Quinoa with balsamic roasted vegetables
- Asian chopped salad with chili dressing
- Spinach, pine nut & baked pumpkin salad
- Brown rice, beans & vegetable salad with basil dressing
- Kale, raisins & pickled beetroot salad
- Penne, chili pesto, walnuts & greens
- Shredded vegetable and vegan mayonnaise salad
- Mixed leaves and salad greens with lemon emulsion

Warm

- Steamed rice with chopped herbs and coconut
- Buttered corn with Mexican spices
- Sauté greens with almonds & salsa verde
- Steamed potatoes, onion jam & thyme
- Braised mushrooms & cabbage
- Mediterranean grilled vegetables

Full menu including desserts is our on website



Alternate Drop

Our alternate drop menu is full of classic options all with our chefs beautiful take on the dishes.

2 courses: \$82 pp

3 courses: \$94 pp

Add Grazing table: \$15 pp

Add Canape: \$25 pp



Entree

Ravioli, with crayfish, sage cream, rocket
Roast garden beets, butternut, hazelnuts
Line caught snapper ceviche, pickled radish, flowers, emulsion
Smoked lamb, pine nuts, asparagus, goats' cheese, sourdough
Tart... Roma tomato, basil, feta, asparagus, balsamic
Grilled prawns, preserved lemon, herb salad
Pork belly, apple remoulade & tomato cous cous
French onion, Gruyere, and pear gallet

Mains

Black angus beef, dauphinoise, jus, rocket
Char grilled organic chicken, cous cous, harissa salsa, rocket
15hr beef cheek, dutch cream potato, braised carrots
Polenta, parmesan, roasted mushrooms, sage, jus
Slow cooked lamb, baba ghanoush, zucchini, salsa verde
Salmon, prawn, fennel, linguine, cream, chardonnay
Barramundi, Pumpkin velouté, emulsion, pickled salad
Slow roasted vegetables, feta, spaghetti, basil, pine nuts, balsamic

All menus served with fresh baguette and truffle butter

Dessert menu on our website



Things to consider

Dietary requirements

We can cater for any dietary requirements that your guests may have. Let us know so we can ensure they are catered for.

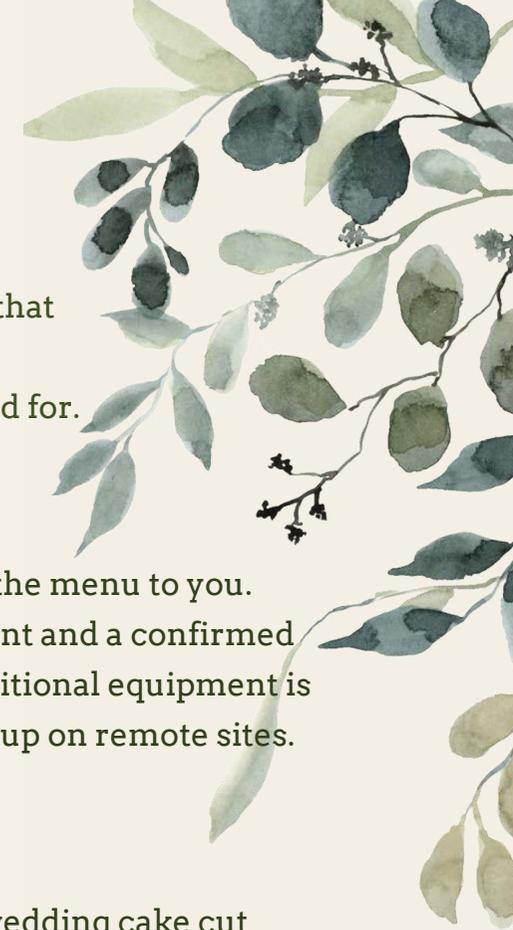
Kitchen facilities

We require kitchen facilities to be able to provide the menu to you. We conduct a site visit 6—3 months prior to your event and a confirmed quote will be sent to you following the event if any additional equipment is required for the menu. A marquee kitchen can be set up on remote sites.

Wedding specific

Cake cutting—let us know if you would like your wedding cake cut either to serve to your guests for dessert or as a gift.
Vendor meals—do your vendors (DJ, photographer ect.) need dinner, we are happy to whip them up dinner. Vendor melas are \$40.00 per vendor.
Children meals—we can cater for kids separately to your chosen menu. Children meals are \$30.00 per child.

*children aged 2—12 years.





Venue partners

Stonebarn Estate

www.stonebarn.com.au

Fairlawn Estate

www.fairlawnestate.com.au

Edith Valley Function Centre

www.edithvalley.com.au

Donnelly River Village

www.donnellyriver.com.au

Bunbury Entertainment Centre

www.bunburyentertainment.com

Perth City Farm

www.perthcityfarm.org.au

Nanga Bush Camp

www.nangabush.com

Naravi Retreat

www.naravi.com.au

Maker + Co Bunbury

www.weliketomaker.com

Beverage service

We would highly recommend the following bar services

Caravan and Tonic

Hive Caravan Bar

Juniper Events

Koalabar

