



## WEDDING CATERING

Below is an outline of the process for organising your wedding catering with us, including prices, guidelines, food and beverage options along with staff and hire equipment.

### 1. UNDERSTANDING YOUR VISION

We have plenty of options and menu items to suit all different styles of weddings, from a formal plated dinner, to cocktails and canapé celebrations or a casual barbeque; we will work with you to create a unique menu for your special day. We start the process by chatting with you to understand your vision and requirements for the day. We want to know about the style of event you are having, venue, number of guests and budget. This enables us to put together some menu options and identify equipment and service requirements in order to prepare a thorough quote for you. We can also pencil in your wedding date at this point. While your date can't be confirmed until a deposit is received, if you are pencilled in we will let you know before we book anyone else for that date.

### 2. SECURING YOUR DATE

We will go through a process of reviewing and refining the menu and quote with you to ensure it meets your requirements. Once you are happy with the quote we will require a deposit of 10% or \$500 (whichever is greater) to secure your date.

### 3. CONFIRMING THE DETAILS

Closer to the day, we will contact you again to work through detailed logistics including final numbers, seating plans, dietary requirements, table settings, necessary hire equipment, venue facilities, staffing requirements, and timeline. We will also visit the venue if it's somewhere we haven't worked from before.

### 4. EXECUTING THE PLAN

On the day, the team will arrive early and work with meticulous attention to detail to ensure the venue looks good, and guests are happy. There will be a Supervisor onsite ensuring everything goes according to plan. The Supervisor is also on call to help with anything that comes up (food related or otherwise!).

### 5. WRAPPING UP

Once the event is complete, the team will pack down and clean-up for you, including removal of any rubbish and recycling. Within a couple of days we will be in touch with you to ensure you enjoyed the day, and to provide you with the final invoice.

THE  
**CATERING**  
STUDIO



## FOOD

Below is an overview of the different styles of food we can cater for your wedding.

Up to date menus can be found on our website

### CANAPÉS

Our canapés are designed for taste and visual impact. They can be the perfect start to your event, or even the main event with a combination of canapés, premium finger food or platters. Canapés are generally one bite and can easily be consumed with a glass in hand.

Less than 50 pieces \$3.50 per item  
50 – 100 pieces \$3.00 per item | 100+ pieces \$2.80 per item

### FINGER FOOD

Our finger food is designed to be a large but still hand-held snack, two or three bites as opposed to one. They can be a great way to break up an evening of canapés, or provide a more substantial snack.

Less than 50 pieces \$3.50 per item  
50 – 100 pieces \$3.00 per item | 100+ pieces \$2.80 per item

### PREMIUM FINGER FOOD

Our premium finger food is designed to be a substantial snack, although still hand-held. They incorporate premium ingredients but are simply presented. They can be a light dinner option if you don't want a formal sit down event, or supplement your canapés.

Items are individually priced. Refer to menu.

### PLATTERS

Platters are a good addition to a canapé service, offering an option for guests who want more than a couple of bites before dinner. They are also a great option for late night snacking.

Platters are priced from \$40.00 - \$100 each platter is designed to feed 10 people as a substantial snack. Refer to menu.

### BOWL FOOD

Bowl food is best described as a small hand-held meal eaten with a fork. Bowl food is ideal for spaces unsuited to sit down dinners and is a great way to provide a substantial meal at a standing event.

Bowl food is \$12.50 per serving. Generally 3 options are provided with 1 selection per person. Refer to menu.

### BANQUET STYLE DINNER

Banquet dinners are perfect for large groups and as it is served family style at the table, it gives guests a chance to try a variety of dishes. Banquets are served with complimentary fresh baked bread and butter.

Meat: 2 options for \$23 • 3 options for \$30  
Sides: 2 options for \$14 • 3 options for \$17 • 4 options for \$21

### PLATED DINNER

Plated meals are perfect for a formal event. These can be pre-ordered, served alternate drop or ordered on the day depending on your preferences. Main meals are served with fresh baked bread, butter and a seasonal salad.

Price on enquiry

### DESSERT & SWEET TREATS

We have plenty of sweet options including plated desserts, petit fours and small sweets to perfectly accompany your cake, or as an alternative to a traditional Wedding cake.

Items are individually priced. Refer to menu.



## BEVERAGES

We offer a wide range of beverages including wine, local craft beer, organic juice, soda, tea and coffee. Beverages are provided on a sale or return basis, which means you only pay for what is consumed. For beverages to be returned they need to be unopened with all packaging and labels intact. A liquor license is required to serve alcohol at most venues, and we have a Caterer's On License that can be used for this purpose.

BEVERAGE	PRICE
Almighty Organic juice - assorted flavours	\$4.00 per 300ml
TLeaf tea and Peoples coffee	\$4.50 per cup – includes hire
Wine range	POA – starting at \$21 per bottle
Craft beer	POA – starting at \$5 per bottle
Beer	POA – starting at \$3 per bottle

## SERVICE STAFF

For private functions, we provide our fantastic service staff to serve food and drinks to your guests, as well as our talented chefs who will prepare food on site, depending on your menu. Our staff usually arrives an hour prior to guests arriving to set up, and leave half an hour after guests have left. Staff must be paid for a minimum of three hours each.

ROLE	HOURLY RATE
Supervisor/Bar manager	\$30.00
Service staff – Food/Bar	\$25.00
Head chef	\$30.00
Sous chef	\$27.00

## HIRE EQUIPMENT

We will provide all the necessary equipment for serving and presenting food free of charge, including platters, bowls, gastros, disposable cutlery and napkins. Where functions require crockery, cutlery, glassware or additional kitchen equipment we will charge for these on a per item basis. Prices for some of our standard items are below; however we can source many more additional items as required.

ITEM	PRICE PER ITEM
Wine glasses	\$0.65
Flutes	\$0.65
Water / beer glasses	\$0.75
Side plates	\$0.65
Dinner plates	\$0.65
Cutlery - set	\$1.50