

Let's Talk Drinks

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 Beverage

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.



Standard Drinks Package

\$39 - Additional Hour \$10

De Bortoli Willowglen Brut Cuvee
De Bortoli Willowglen Semillon Sauv Blanc
De Bortoli Willowglen Shiraz
Low Strength & Full Strength Beer
Selection of Water, Orange Juice Softdrinks

Premium Drinks Package

\$49 - Additional Hour \$13

H by Haselgrove Brut
H by Haselgrove Sauvignon Blanc
H by Haselgrove Shiraz
Low Strength & Full Strength Beer
Selection of Water, Orange Juice Softdrinks

Platinum Drinks Package

\$59 - Additional Hour \$15

Capel Vale NV Brut
Capel Vale Chardonnay
Capel Vale Cabernet Sauvignon
Low Strength & Full Strength Beer
Selection of Water, Orange Juice Softdrinks

Mount Yengo Drinks Package - Indigenous Certified


\$59 - Additional Hour \$15

MT Yengo Pinot Noir - Chardonnay NV Brut
MT Yengo Chardonnay
MT Yengo Shiraz
Low Strength & Full Strength Beer
Selection of Water, Orange Juice Softdrinks

ALL PACKAGES ARE BASED ON 2 HOURS SERVICE

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, Drink Tubs, Ice Buckets, Bar Accessories.
- All our Drinks Packages has on site staff 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



Beverage Menu

Our specialised Wine Advisors and Mixologist are on hand to customise your beverage selection specifically for your menu selection.



SPARKLING

- Interlude Prosecco DOC NV - Italy * \$44
- MT Yengo - Pinot Noir - Chardonnay NV - **Indigenous Certified** NSW * \$38
- Ashley Horner Little Jack **Organic** Blanc de Blanc - Hunter Valley - NSW* \$44
- Cartia Brut - Chardonnay - Adelaide Hills - SA* \$42

WHITE

- Ashley Horner Little Jack **Organic** - Pinot Grigio - Hunter Valley - NSW* \$39
- MT Yengo - Chardonnay - **Indigenous Certified** - Riverina - NSW* \$38
- Nowhere Road - Riesling - Clare Valley - SA * \$36
- 821 South Marlborough - Sauvignon Blanc - NZ * \$38
- Capel Vale - Chardonnay - Margaret River - WA * \$44
- Ashley Horner Family Reserve Organic Verdelho 2022 - Nsw * \$42

ROSE'

- Ashley Horner Little Jack Organic Merlot Rose -Orange - NSW * \$39
- H by Haselgrove - Alternative Series - Grenache - McLaren Vale - SA* \$37

RED

- Haselgrove First Cut - Cabernet Sauvignon - McLaren Vale - SA * \$39
- Cantina Sava Poggio Pasano - Primitivo - Apulia - ITA * \$44
- Vinity by Sherwood Estate - Pinot Noir - Waipara - NZ * \$44
- Nowhere Road - Shiraz - Barossa Valley - SA * \$39
- Grounded Cru LHC - Shiraz - Cabernet - Malbec - Langhorne Creek -SA * \$48
- MT Yengo - Shiraz - **Indigenous Certified** - SA * \$38

SOFT DRINKS & BEER

- 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

• Strawberry & Basil Gin Sour

Gin, Strawberry Puree, Basil Sugar Syrup, Lemon Juice, Chic Pea Water

• Watermelon High

Watermelon , Mint Juice, Tequila, Cointreau, Lime Juice

• Apple Pie

Whiskey, Cloudy Apple Juice, lemon Juice, Vanilla Cinnamon Syrup, Chic Pea Water

• Pear & Rosemary Fizz

Vodka, Pear Puree, Rosemary Infused, Syrup, Lemon Juice, Prosecco

• Espresso Martini

Vodka, Kahlua, Coffee, Sugar Syrup

• Amaretto Sour

Disaronno, Lemon Juice, Chic Pea Water, Sugar Syrup

• Piña Colada

White Rum, Coconut Cream, Pineapple Juice, Sugar Syrup

• Whiskey Sour

Makers Mark Whiskey, Lemon Juice, Chic Pea Water, Sugar Syrup

• Passionfruit Mojito

White Rum, Lime Juice, Soda Water, Mint Leaves

• Gin Bramble

Gin, Creme de Mure, Lemon Juice, Sugar Syrup

• Strawberry & Mango Daiquiri

White Rum, Malibu, Strawberry Puree, Lime Juice, Mango Puree, Sugar Syrup,



Optional Extras



FRONT OF THE HOUSE STAFF
from \$54 per hour



GLASSWARE SET
from \$9 per person



BEVERAGE PACKAGES
from \$39 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