



Let's Talk Food

DROP 077

We put our heart into bringing people together whether if we are on site or not. Your cost effective option without compromise in quality!

Drop Off Premium Canapés Packages

Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your Drop Off Catering Event is tailored to your requirements and vision.

We have designed the menu thinking of you and your busy schedule. The Bespoke Drop Off Catering option can be tailored to fit various events, from small gatherings to large corporate functions. It offers flexibility in choosing the type of cuisine and menu items that suit the occasion and dietary preferences.

What we guarantee:

- Versatility on your menu selection
- Professionalism, providing high quality food, outstanding execution, attractive presentation and On-Time Delivery
- Stress Free experience

What we include:

- eco -friendly disposable plates, cutlery and serviettes
- Free Delivery within 10km from Sydney CBD
- If required, dietary requirements boxed individually



Bespoke Drop Off Canapés Package

Perfect solutions for a short gathering

1 to 1.5 Hours Service

Create your own Menu by selecting:

5 Bespoke Premium Canapés, Sliders or Rolls

\$36 Per Person + Gst

Additional Canapés \$6.50 per person + Gst

Bespoke Drop Off Beverage Package

Perfect solutions for a short gathering

1 to 1.5 Hours Service

Selection of Sparkling Wine, White & Red Wine

1 Beer, Sparkling Water

from \$24 Per Person + Gst

Packages based on 2 Alcoholic Drinks pp

Minimum Booking 25 people | Delivery Cost may apply based on location

Premium Canapes

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

PREMIUM CANAPES

- Bbq Pecking Duck Pancakes With Cucumber Julienne, Spring Onions And Served With Bespoke Orange Sauce
- Vietnamese Rice Paper Rolls With Tempura Prawn, Noodles, Julienne Vegetables, Chilli And Shiso -GF-DF
- Crostini With Rocket, Buffalo Stracciatella, Jamon, And Pine Nuts
- Grilled Artichoke Heart with Feta Cheese, Pomegranate, Lemon Oil and Crunchy Thyme - GF - V
- Classic Prawns Cocktail, Marie Rose Sauce Smoked Paprika Dust -DF
- Salmon Crudo, Wasabi Mayo, Bread Crisps, Toasted Sesame Seeds -DF
- Roasted Cherry Tomatoes, Thyme, Lemon Zest & Double Brie Tartlet - GF
- Pork & Fennel Roll Served With A Smoky Texas Sauce
- Marinated Lamb Skewers, Cypriot Oregano With Garlic Tzatziki, Fresh Pomegranate -GF
- Chicken and Leek Pie With Classic Tomato Relish
- Kingfish Ceviche, Fresh Coriander, Lime, Spanish Onions, Lebanese Cucumber - GF-DF
- Roasted Cauliflower Bites with Tahini, Green Chilly Chutney and Za-atar - GF - V



SLIDERS & ROLLS

- Chickpeas and Beetroot Veggie Burger, Rocket, Roast Tomato, Avocado and Sriracha Mayo - V
- Mini Big Mac, Beef burger, Iceberg Lettuce, Jack Cheese and That Famous Sauce
- Minute Steak Roll, Caramelised Onions, Baby Rocket, Fresh Tomato and Truffle Mayo
- Vietnamese Pulled Pork With Asian slaw, Char Siu Sauce
- Crispy Chicken With Shredded Lettuce And Honey Mustard Mayo
- Mini Crab Brioche Rolls, Yuzu, Celery, Green Leaves and Sriracha

Some items may require re-heating | Serving Ratio 1.2 pp

Grazing Tables & Boards

SEAFOOD FEAST from \$89

Sydney Rock Oysters Served With Mignonette, Cristal Bay King Prawn With Aioli, Tasmanian Smoked Salmon With Browned Bread, Hirasama King Sh Sashimi With Japanese Sauce And Toasted Sesame Seeds.

THE ANTIPASTO BOX - from \$89

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 - from \$89

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 BOX - from \$89

A Variety Of Crudités, 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 BOX- from \$89

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 BOX- from \$89

Beautifully Crafted Selection Of Petit Fours (please select 3 options)



Go for a Box

Grazing Board for 6 \$89 + Gst

Grazing Board for 12 \$169 + Gst

Grazing Board for 18 \$199 + Gst

Bespoke Petit Fours Selection:

- Salted Caramel Tart
- Mini Cannoli Ricotta & Pistacchio
- Signature Chocolate Brownie
- Torched Lemon Meringue Tart
- Assorted Macaroons
- Classic Apple Crumble
- Mango & Passion Fruit Cheesecake

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.



Soft Drinks Package

\$11

Including Still & Sparkling Bottled Water, Selection of Juices and a Range of Softdrinks

1-Hours Drinks Package

\$24

Including Sparkling , White Wine & Red Wine of your choice
Full Strength Beer
Selection of Water, Juices & Softdrinks

2- Hours Drinks Package

\$29

Including Sparkling , White Wine & Red Wine of your choice
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.

SPARKLING - SELECT 1

- Interlude Prosecco DOC NV - Italy
- Jen Pfeiffer The Rebel Bubbles, Chardonnay Blend NV - Victoria
- Boy Meets Girl, Chardonnay - Pinot Noir - North Victoria 2021
- Obelisk Wines Ded Reckoning Chardonnay Pinot Noir 2021
- Engine Room Adelaide Hills Blanc de Blancs NV

Beverage Menu

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

WHITE / ROSE - SELECT 1

- Left Hook Second Round Sauvignon Blanc 2021 - Margaret River
- R. Paulazzo Chardonnay 2021 - Nsw
- R. Paulazzo Sauvignon Blanc 2022 - Nsw
- Grounded Cru Pinot Gris 2022 -South Australia
- Ashley Horner Family Reserve Organic Verdelho 2022 - Nsw

RED - SELECT 1

- Engine Room The Mechanic Cabernet Sauvignon 2021 - Langhorne Creek
- Brian Fletcher Estate Shiraz 2020 -Western Australian
- R. Paulazzo Elevage Shiraz Tempranillo 2021 - Nsw
- Obelisk Wines Ded Reckoning Shiraz 2021 - South Australia
- Fuzzy & May Shiraz 2021 -Hunter Valley
- Brian Fletcher Estate Western Australia Merlot 2021

BEERS - SELECT 1

- Peroni - Nastro Azzurro - Italy
- Estrella Damm - Spain
- Pure Blonde - AU
- James Squire - 150 Lashes - AU
- Purphy Original - AU
- Little Creatures - Amber Ale - AU



Optional Extras



FRONT OF THE HOUSE STAFF
from \$54 per hour



GLASSWARE SET
from \$6 per person



BEVERAGE PACKAGES
from \$24 per person



COCKTAILS
from \$16 each



TABLE SETTING
from \$9 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