



CATERING PACKAGES AND INFORMATION

Please use menus, food format and pricing as a guide only.
We pride ourselves on working with each new client to customize a service to suit.
All pricing inclusive of GST.

TO START

**The perfect way to start your event in style.
To be used in correlation with one of our main food services, not on its own.**

Canapes - Starting at \$3.50 a piece
Platters - Starting at \$12 per head

THE MAIN EVENT

A range of main food formats to suit any style or occasion and guaranteed to fill even the hungriest of guests.

Progressive Stand Up - Starting at \$62.50 per head.
Festival Style - Starting at \$59 per head.
Share Platters – Starting at \$62.50 per head.
Grazing Table – Starting at \$62.50 per head
Plated Sit Down – Starting at \$59 per head



TO START

CANAPÉS

Single serve items walked around to guests by wait staff. A minimum of 3 items to be selected in total.

We recommend choosing one option from the classic menu, one from the premium menu and one from the sliders and tacos menu, for the perfect amount.

CLASSIC CANAPES \$3.50 PER PIECE

- Pumpkin & vegan parmesan tart (vg,df,gf)
- Octopus & smoked potato voulevant with harissa (nf)
- Tomato, garlic caramel & basil compote on crisp tomato bread (v,df)
- Honey roasted bocconcini tart (gf,nf,vg)
- Truffle mushroom, walnut butter and leek jam crostini (df,gf,v)
- Mooloolaba prawn, furikake, yuzu avocado puree on black sesame wafer (gf, df)
- Pork & pistachio terrine, balsamic roasted grapes, crostini (gf,df)

PREMIUM CANAPES \$4.50 PER PIECE

- Hot smoked market fish, preserved lemon almond butter on spelt sourdough (df)
- Cauliflower and onion bhaji with eggplant chutney and preserved lime coconut labne (V,df,gf,nf)
- Spiced tuna bruschetta with tomato chilli jam, fresh herbs and lemon (gf,df,nf)
- Sous vide beef san choy bau with lime caramel, kimchi and crispy shallot (gf,nf)
- Crocodile mousse, quandong relish on plantain chip (gf,nf,df)
- Pickled lemon myrtle calamari, betel leaf (gf,nf,df)
- Smoked salmon, nori, salmon roe & herbs (gf,nf,df)
- Spring pea hummus, fresh marjoram, seeded dukkah, crisp beetroot (v,df,gf)
- Freshly shucked oyster with sherry vinegar and shallot (df,gf,nf)

SLIDER AND TACOS \$6 PER PIECE

- Mooloolaba prawn slider, charred jalapeno mayo, iceberg, brioche (nf)
- Wagyu beef slider, swiss cheese, dill pickles and smoked onion BBQ Sauce, brioche (nf)
- Sun-dried thyme and garlic tomato, dill pickles, honey & red cabbage slaw and vegan aioli, brioche (vg,nf)
- Fried chicken terrine slider, smoked potato & truffle aioli, rocket, brioche (nf)





Pulled pork taco, apple & fennel slaw with charred pineapple & jalapeno salsa, soft tortilla
(nf,gf,df)

Ancho pulled chicken taco, green papaya slaw, preserved lime in soft tortilla (nf,df,gf)
BBQ jackfruit taco, roasted pepper and black bean salsa, pickled jalapeno in soft tortilla
(v,gf,df,nf)

PLATTERS

*Designed for guests to snack on. Set up on a communal table for guests to serve themselves. To be used in correlation with one of our main food services, not on its own.
Host to supply physical table.*

SFC to supply high quality bamboo disposables for service at no additional charge.

CHARCUTERIE, CHEESE AND ANTI-PASTI \$15 PER HEAD

A range of charcuterie which may include house-made terrines, rillettes and pates, local and international cheeses, house-made pickles and anti-pasti options along with house-made condiments, fresh and dried fruits, nuts and a range of locally baked organic breads.

OYSTER BAR \$12 PER HEAD

The best oysters available from our specialty supplier. Freshly shucked served with a range of house made condiments.

FRESH SEAFOOD \$45 PER HEAD

Market fresh seasonal seafood. A variety of our fish suppliers best produce which may include freshly shucked seasonal oysters, bugs, king prawns and local fish with a range of house made condiments.





THE MAIN EVENT

PROGRESSIVE STANDUP \$62.50 PER HEAD

*Single serve items walked around to guests by wait staff.
A combination of canapé and festival style services.
Add additional canape options starting from \$3.50 per piece or an additional festival style dish for \$10.*

*SFC to supply high quality bamboo disposables for service at no additional charge.
No crockery or cutlery required for Progressive Standup.*

Choose 2 options from Classic Canape Menu
Each guest allocated one of each item

Choose 2 options from Premium Canape Menu
Each guest allocated one of each item

Choose 1 option from Slider and Taco Menu
Each guest allocated one item

Choose 1 option from Festival Style Menu
Each guest allocated one meal





FESTIVAL STYLE \$59 PER HEAD

Fun festival style dishes served in high quality, biodegradable disposables.

Choose 3 options, each guest is allocated one of each dish.

Ordered by the guest from the van or walked around by wait staff.

Add an additional dish per guest for \$10.

Choose 3 Dishes

BBQ lemon myrtle chicken, corn bread, bean salad, watermelon BBQ Sauce (gf,nf,df)
Slow roast lemon thyme & garlic lamb shoulder, yorkshire pudding, green peas, mint and
gravy (nf,gf,df)

Port & rosemary beef cheeks, turmeric spiced buckwheat, figs, almonds and parsley
(nf,gf,df)

Miso roast cauliflower, silken tofu macadamia puree, edamame, house sundried tomato
(v,gf,df)

12 hour Cha sui pork collar, spring onion, fried black beans and brown rice with crackling
(gf,df,nf)

Flaked hot smoked salmon, zucchini ribbon, kipfler potato and cherry tomato, capers, red
onion (gf,df,nf)

Beef albondigas, tomato, chorizo rice, green mojo (nf,df,gf)

Ancho spiced beef burger, lettuce, tomato & garlic aioli (nf)

**Dessert options may be selected as part of your 3 dishes or alternatively add dessert
for \$10 per guests. Options below.**

Cardamom sugar doughnuts dark chocolate ganache (gf,nf,df,v)

Meringues with coconut anglaise and fresh seasonal Sunshine Coast fruit (nf,gf,df)

Individual pina colada cheesecake with pineapple salsa (nf)

Salted chocolate & passionfruit tart with coconut yoghurt (v,df,gf)





SHARE PLATTERS
\$62.50 PER HEAD - 1 COURSE
\$72.50 PER HEAD – 2 COURSES

*1 course is 2 proteins and 2 sides.
2 course is 2 proteins and 4 sides (1 protein and 2 sides per course)*

*Add an additional side dish for \$5 or an additional protein for \$10.
Add freshly baked sourdough loaves for \$2.50 a head.*

Each dish will be plated on serving ware and portioned for guests to serve themselves at their tables.

6 to 8 guests to share each of the platters.

Please provide a table layout/breakdown of number of tables and how many guests on each table.

Hire of crockery and cutlery required. We can assist with this if required.

Choose 2 Proteins

- Whole smoked pumpkin stuffed with mushroom, water chestnut & oregano bolognese, 'parmesan'(v,gf,df)
- Boneless roast chicken, potato, caramel garlic and chorizo stuffing, sherry chicken gravy (gf,df,nf)
- Pork belly porchetta baked apples, gravy and crackling (gf,df,nf)
- Slow roasted lamb shoulder with mint jelly and pan juices (gf,df,nf)
- Sweet miso roasted cauliflower, silken tofu and macadamia puree (gf,v,df)
- Marjoram and preserved lemon market fish fresh tomato gazpacho (gf,df,nf)
- BBQ jerk chicken, watermelon BBQ sauce, charred baby onions (gf,nf,df)
- Sous vide beef hangar steak, med rare, native pepperberry & wild thyme jus (gf,nf)
- Ancho spiced beef pot roast with baby onions, green salsa and charred pineapple (gf,nf,df)
- Hot smoked NSW king trout, XO green bean salsa (gf,nf,df)

Choose 2 Sides

- Charred and chilled broccoli, parmesan cream, brioche and hazelnut crumb (vg)
- Warm salad of charred baby romaine lettuce, eggplant, tomato, basil and cashew mozzarella (v,gf,df,nf)
- Turmeric spiced cous cous, calvo nero, almonds, figs and mint with pomegranate dressing (nf,df,v,gf)
- Quinoa tabouli, parsley, pickled cucumber & tahini lemon dressing (gf,v,nf)
- Roast baby beetroot, goats curd, rocket pesto and beetroot chips (gf,nf,vg)
- Green papaya, cherry tomato, cucumber and tamarind relish (df,nf,gf,v)
- Tomato, bocconcini, sorghum, olive crumb, herbs and herb oil (vg,nf,gf)
- Salad of cha sui bacon, black bean, brown rice, shallots and cherry tomato (gf,nf,df)
- Desiree chat potato, vegan aioli, chives, sun dried tomato & truffled mushroom crumb (v,gf,df,nf)





Blackened baby carrots, green pea hummus and fig leaf oil (v,gf,nf,df)





GRAZING TABLE \$62.50 PER HEAD

*Served on communal tables for guests to serve themselves.
Choose 2 proteins and 3 sides from the menus below.
Add an additional side for \$5 or an additional protein for \$10.
Add freshly baked sourdough loaves for \$2.50 a head.*

SFC to supply high quality bamboo disposables for service at no additional charge.

Choose 2 Proteins

- Whole smoked pumpkin stuffed with mushroom, water chestnut & oregano bolognese, 'parmesan' (v,gf,df)
- Boneless roast chicken, potato, caramel garlic and chorizo stuffing, sherry chicken gravy (gf,df,nf)
- Pork belly porchetta baked apples, gravy and crackling (gf,df,nf)
- Slow roasted lamb shoulder with mint jelly and pan juices (gf,df,nf)
- Sweet miso roasted cauliflower, Silken tofu and macadamia puree (gf,v,df)
- Marjoram and preserved lemon market fish fresh tomato gazpacho (gf,df,nf)
- BBQ jerk chicken, watermelon BBQ sauce, charred baby onions (gf,nf,df)
- Sous vide beef hangar steak, med rare, native pepperberry & wild thyme jus (gf,nf)
- Ancho spiced beef pot roast with baby onions, green salsa and charred pineapple (gf,nf,df)
- Hot smoked NSW king trout, XO green bean salsa (gf,nf,df)

Choose 3 Sides

- Charred and chilled broccoli, parmesan cream, brioche and hazelnut crumb (vg)
- Warm salad of charred baby romaine lettuce, eggplant, tomato, basil and cashew mozzarella (v,gf,df,nf)
- Turmeric spiced cous cous, calvo nero, almonds, figs and mint with pomegranate dressing (nf,df,v,gf)
- Quinoa tabouli, parsley, pickled cucumber & tahini lemon dressing (gf,v,nf)
- Roast baby beetroot, goats curd, rocket pesto and beetroot chips (gf,nf,vg)
- Green papaya, cherry tomato, cucumber and tamarind relish (df,nf,gf,v)
- Tomato, bocconcini, sorghum, olive crumb, herbs and herb oil (vg,nf,gf)
- Salad of cha sui bacon, black bean, brown rice, shallots and cherry tomato (gf,nf,df)
- Desiree chat potato, vegan aioli, chives, sun dried tomato & truffled mushroom crumb (v,gf,df,nf)
- Blackened baby carrots, green pea hummus and fig leaf oil (v,gf,nf,df)





PLATED SIT DOWN STARTING AT \$59 PER HEAD

1 course \$59, 2 courses \$79, 3 courses \$89

Served alternative drop or one selection can be made for the whole group.

Our chef prefers to liaise directly with each client to design your menu based on your preferences and seasonality of produce. Given this, once you have secured your date a meeting will be set up to discuss options at which point the chef will work with you to design your perfect plated meal experience.

Example Menus Below.

- Entree - Black garlic and kaffir lime steamed market fish, coconut chip and herb salad.
Main - Port braised beef cheek, celeriac gratin, charred baby carrots and lemon thyme jus.
Dessert - Cardamom sugar doughnuts, saffron custard and dark chocolate.
- Entree - Seared sumac local tuna, tomato gazpacho, preserved lemon marmalade.
Main - Crispy skin duck breast, macadamia puree, roast garlic kipfler potato, cherries and cinnamon.
Dessert - Fresh strawberries, orange cointreau custard and salted basil sugar

DESSERT OPTIONS \$10 PER HEAD

Add on dessert course to any service for \$10 per head. These can be served in any form including Grazing Table, Festival Style or Share Platter.

- Cardamom sugar doughnuts dark chocolate ganache (gf,nf,df,v)
Meringues with coconut anglaise and fresh seasonal Sunshine Coast fruit (nf,gf,df)
Individual pina colada cheesecake with pineapple salsa (nf)
Salted chocolate & passionfruit tart with coconut yoghurt (gf,v,df)

CAKE CUTTING

- If you would like to serve your cake following charges apply.
- \$50 – Cake cut and plated on platters on cake table for guests to serve themselves. SFC to supply platters and disposables.
- \$2.50ph - Cake cut and plated on single serve plates for each guest with cream and berries.
Host to provide cake, cake knife, stand, table etc.

KIDS MEALS

Children from ages 3 to 12 years are charged at a cost of \$25 per head. Children can be served the same as adults if desired or if you would like a separate meal this can be arranged.





Options include –
Penne and meatballs in homemade tomato sauce
Pulled chicken slider with vege crisps
Pumpkin cheesy pasta (vg)

SUPPLIER MEALS

If you are required to or would like to feed suppliers, we charge \$25 per head. For this the supplier will get a range of options from your menu selections.

DIETARY REQUIREMENTS

All dietary requirements can be catered for as long as we know the details 2 weeks prior to your event. We recommend including a dietary requirement request in your RSVP announcements.

All items can be altered if needed.

GF- Gluten Free

V- Vegan

VG- Vegetarian

DF – Dairy Free

NF – Nut Free

CROCKERY, CUTLERY, GLASSWARE AND HIRE GOODS

We do not directly provide cutlery, crockery and glassware.

All serving platters and utensils supplied by Something For Catering.

A confirmed list of hired good from your styling company/supplier is required.

SFC will provide a list of all items needed to be hired for catering services.

We provide bamboo disposables free of charge.

Disposables are used for canapes, platters, Grazing Table, Progressive Stand up, Festival Style and cakeage.





BAR SERVICE

Something for Catering can provide RSA certified staff to serve you and your guests throughout your event.

Liaising directly with each client, we can design a beverage package or create an individual order to suit any event. You are also welcome to provide your own beverages and SFC staff can assist with service.

Available options for beverage service for your event if you choose to not purchase beverages yourself. Please request our 'Bar and Booze Services' document for further information.

OPTION 1

Your Selection At Our Price - Access to our wholesale prices & delivery straight to your door or venue. Host to provide bar and glassware. Staff additional.

OPTION 2

Beverage Package - Guaranteed all-inclusive stress-free bar service including all beverages, ice and staff requirements. Host to provide bar and glassware.

OPTION 3

Providing Your Own - Host to provide own beverages as well as all other requirements. Please note we can assist if required. Something For Catering to serve beverages.

HOST TO PROVIDE:

Host to hire and provide a physical bar – a bar façade and 1 table for back bar will be required.

Host to provide all beverages.

Host to have drinks chilled prior to SFC's arrival.

We recommend hiring a cold room and having all drinks packed in the day prior to the event.

Host to provide ice,

Host to provide glassware.

SFC TO PROVIDE:

SFC to unpack cold beverages and setup bar.

SFC to serve from times stated on run sheet.

SFC to bring basic bar equipment including bar blades, waiters friends and ice scoops.

SFC to bring chilling tubs.

Staff requirements are based on basic drinks only, no cocktails shaken to order/ tap beer etc.





VAN

Van hire including gas, all cooking equipment, all serving equipment and utensils, oil, clean up and pack down of van, cleaning, travel expenses, driver, fuel and insurance. We bring the leads and require a connection to 2 x 15AMP plugs.

We recommend hiring a 20KVA generator for the van to connect to.

A site inspection must be complete and approved for van access.

Van Hire Fee depends on location. Minimum fee for hire is \$1000.

KITCHEN

If van not required – Onsite kitchen to be assessed and approved by Something for Catering. No cost associated with use of kitchen although additional equipment may be required depending on menu selection.

STAFF

Chefs and all required kitchen staff – Included in per head price
Bar and service staff available. All are highly trained and qualified hospitality professionals. A minimum of a 4-hour engagement is required and are charged at a rate of \$41 an hour. Staff may need to be compensated for some travel time and accommodation expenses depending on location. Additional costs apply for public holidays.
Staff requirements would depend on the format chosen.

TERMS AND CONDITIONS

All prices are inclusive of GST.

A non-refundable deposit is required for each event.

A copy of the T&Cs signed is required, although the deposit payment is taken as confirmation of booking if signed copy not received.

Final payment amount due 14 days prior to event.

All details must be confirmed at least 2 weeks prior to event.

If booking is more than a year in advance pricing may vary.

Minimum spend is required for all events is required unless otherwise discussed with management.

