



FINE SPUN CATERING



"WE ARE IN THE BUSINESS OF CREATING LIFELONG
MEMORIES THROUGH EVENT PLANNING AND
DELICIOUS FOOD"

Catering Package

Cocktail Party

GOLD PACKAGE

\$65.00 per person

- Selection of six (6) hot range canapés
- Selection of three (3) cold range canapés
- Selection of one (1) substantial canapé
- Selection of one (1) slider canapé
- Fully qualified chef provided complimentary for functions over 70 guests
- Wait staff charged as extra
- Minimum numbers apply, please contact us for more information

DIAMOND PACKAGE

\$75.00 per person

- Selection of six (6) hot range canapés
- Selection of three (3) cold range canapés
- Selection of two (2) substantial canapés
- Selection of one (1) slider canapé
- Selection of one (1) dessert canapé
- Fully qualified chef provided complimentary with functions over 70 guests
- Wait staff charged as extra
- Minimum numbers apply, please contact us for more information

Optional Extras

Additional Canapé	\$4.50 per canapé
Grazing Table	See Grazing Table Packages
Dessert Canapé	\$4.50 per canapé
Noodle Box	\$6.00 per noodle box
Sliders	\$5.00 per slider
Live Cooking Station	\$15.00 pp/1 station
<i>(includes chef and canapé cooked in front of guests)</i>	



Shared Table Banquet

GOLD PACKAGE

\$72.00 per person

- Selection of 3 hot or cold canapés
- Selection of 3 main dishes
- Market fresh seasonal salad with lemon dressing (extra side available)
- Freshly baked sourdough and salted butter
- Fully qualified chef provided complimentary with functions over 70 guests
- Wait staff charged as extra
- Minimum numbers apply please contact us for more information

DIAMOND PACKAGE

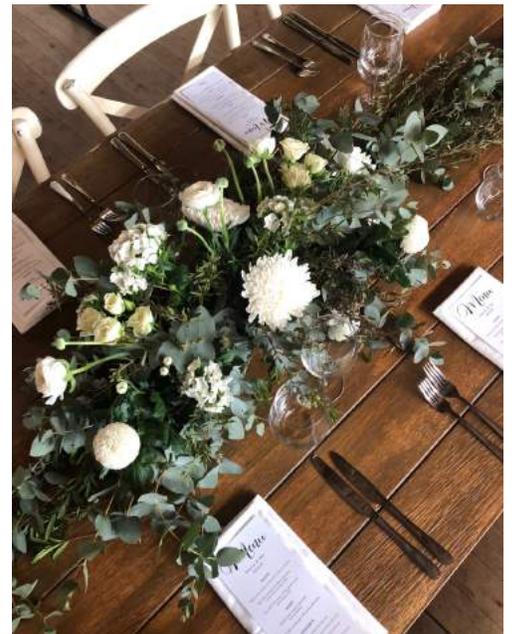
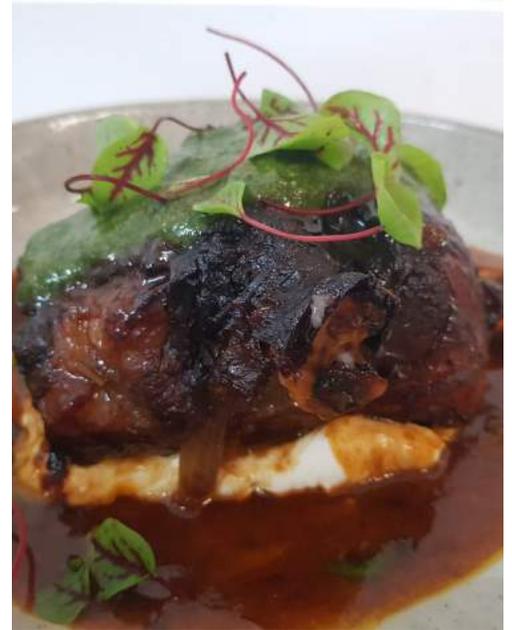
\$84.00 per person

- Selection of 4 hot or cold canapés
- Selection of 3 main dishes
- Market fresh seasonal salad with lemon dressing (extra side available)
- Your selection of 2 Desserts (served buffet style or roaming)
- Freshly baked sourdough and salted butter
- Fully qualified chef provided complimentary with functions over 70 guests
- Wait staff charged as extra
- Minimum numbers apply please contact us for more information

PLATINUM PACKAGE

\$117.00 per person

- Selection of four hot or cold Canapés
- Selection of 3 main dishes
- 1 market fresh seafood platter (see Platter Packages for more details)
- Market fresh seasonal salad with lemon dressing (extra side available)
- Your selection of 4 Desserts (served buffet style or roaming)
- Freshly baked sourdough and salted butter
- Fully qualified chef provided complimentary with functions over 70 guests
- Wait staff charged as extra
- Minimum numbers apply please contact us for more information



All Buffet packages include crockery, cutlery and Buffet equipment.

Sit Down Reception

GOLD PACKAGE

\$80.00 per person

Two Canapés Chef selection

Selection of two mains served alternatively

Market fresh seasonal salad with lemon dressing (extra side available)

Freshly baked sourdough and salted butter

Fully qualified chef provided complimentary with functions over 70 guests

Wait staff charged as extra

Minimum numbers apply please contact us for more information



DIAMOND PACKAGE

\$92.00 per person

Selection of two entrees served alternatively

Selection of two mains served alternatively

Market fresh seasonal salad with lemon dressing (extra side available)

Selection of two desserts served alternatively

Freshly baked sourdough and salted butter

Fully qualified chef provided complimentary with functions over 70 guests

Wait staff charged as extra

Minimum numbers apply please contact us for more information



PLATINUM PACKAGE

\$115.00 per person

- Woolshed signature grazing table (consisting of handmade pastries and tarts, housemade dips, sliced cured meats and cold meats, crackers, local and imported cheese, rustic breads and loaves) served upon guest arrival
- Selection of two entree's served alternatively
- Selection of two mains served alternatively
- Selection of two desserts served alternatively
- Your choice of 2 sides to accompany main meals
- Freshly baked sourdough and salted butter
- Fully qualified Chef provided complimentary with functions over 70 guests
- Wait staff charged as extra
- Minimum numbers apply please contact us for more information



FINE SPUN CATERING

Additional package information

Staffing Costs

- Supervisor @ **\$40.00** per hour, minimum 5 hours (*Supervisor only required on functions over 100 guests*)
- Qualified Chefs @ **\$55.00** per hour, minimum 5 hours
- Chefs Assistant @ **\$30.00** per hour, minimum 5 hours
- Kitchen Hand @ **\$25.00** per hour, minimum 4 hours
- Wait Staff @ **\$40.00** per hour, minimum 4 hours
- Bar Staff @ **\$40.00** per hour, minimum 4 hours

Additional

- Additional Canapé @ **\$4.50** per canapé
- Grazing Tables added to a Catering Package, from **\$17.00** per person
- Dessert Canapé @ **\$4.50** per canapé
- Noodle Box @ **\$6.00** per noodle box
- Sliders @ **\$5.00** per slider
- Live Cooking Station (includes Chef. Canapé cooked in front of guests) from **\$15.00** per person for 1 x station
- Linen Serviettes @ **\$2.00** per guest

Kitchen Equipment

- Kitchen equipment may be charged as an addition depending on package and menu chosen.
- External kitchen may be required and built on location depending on package, menu and catering location. This will be decided on by the discretion of Fine Spun management.



Contact

For more information regarding CATERING and external functions, please contact the:

The Fine Spun Sales & Events Manager

P: +61 2 4256 8645

E: events@finespuncatering.com.au

www.finespuncatering.com.au/

Notes

- All prices quoted include GST.
- Please note that any variations to these Catering packages may incur additional charges.
- These packages are applicable to new enquiries and bookings only, effective from July 1st 2019 (Does not apply to existing bookings).



MENU'S

Canapé Menu

COLD CANAPÉS

House dried tomato, herb pesto and feta on sourdough
Thai beef salad with a spicy lime dressing (GF)
Roast leek, marjoram, and red onion tart
House cured salmon, dill pancake, lemon caviar and caper cream
King prawn with mango and coriander salsa (GF) (Seasonal)
Fig, basil and fresh mozzarella (Seasonal)
Seared haloumi with lemon and basil (GF)
Sticky onion and gruyere tart
smoked capsicum, olive and goats cheese tart

HOT CANAPÉS

Handmade pies with tomato chutney (*Wagyu beef mince, Chicken and leek veloute, Spinach and mushroom*)- Pies can be served with either potato puree
House made pizza (Margarita with mozzarella and basil pesto, Pulled pork, bacon, shaved red onion and bbq sauce)
Satay Chicken skewers (GF)
Pork and fennel sausage roll with spiced tomato chutney
Caramelised onion, baby spinach and feta roll with tomato and chilli jam
Roast carrot and marinated feta arancini
King prawn skewers with lime and coriander (GF) \$1.20pp charge
Pork belly, cauliflower puree, burnt sage butter (GF)
Southern fried popcorn chicken with white pepper aioli
Sweet potato wellington with mushroom duxelle and tomato jam
Sesame crumbed prawns with yuzu mayonnaise
Soup (*served with sourdough baton*)- *Cauliflower soup with garlic cream and herbs (GF) • Pumpkin, maple, and thyme soup with confit garlic cream (GF)*
Charred onion, thyme and parmesan risotto (GF)

SUBSTANTIAL CANAPÉ RANGE

Braised beef cheek with caramelised carrot, Paris mash and bordelaise sauce (GF)

Beef Penang curry with kaffir lime and jasmine rice (GF)

Red pumpkin curry with coconut rice and crispy shallot (GF)

Spicy fried rice nasi goreng with shiitake mushrooms and sweet soy (GF)

Lamb korma with saffron basmati and handmade roti (GF)

Chicken, olive and pancetta ragu with charred herb polenta

Hand made pasta:

- Casserecia with chilli, lemon, confit garlic and wild rocket
- Rigatoni pasta with slow braised bolognaise and red wine

Handmade brioche sliders:

- Wagyu beef with aioli, bbq, red American cheddar, bacon and wild rocket
 - Slow braised char sui pork, red cabbage slaw, coriander siracha aioli
 - Panko crusted chicken, avocado, thyme and harissa aioli and iceberg
- Purezza sparkling battered fish with pickled cucumber, iceberg and dill aioli
 - Pumpkin, fetta and lentil fritter with tomato kasundi and rocket
 - Roasted portobello with roma tomato and thyme mayonnaise
- Wagyu beef, Worcestershire and cracked pepper sausage long milk bun, caramelised onion, herb aioli and tomato chutney

Salads, served in a noodle box:

- Roast pumpkin, watercress, alfalfa and goats cheese (GF)
 - Poached chicken, quinoa, cucumber and rocket (GF)
- Thai beef rump, rice noodles and lime with crispy onions (GF)
 - Hot smoked salmon, soba noodles, spinach and sesame
- Baby cos, parmesan, crispy pancetta, anchovy emulsion and organic soft egg (GF)
 - Roast carrots and parsnips with rocket and sherry vinegar (GF)

SWEET CANAPÉS

Mini banoffee tarts
Salted caramel and dark chocolate tart
Organic coffee mousse, chocolate gateau and vanilla cream
Poached peach jelly, strawberry cream and vanilla sponge trifle
Sticky date pudding, vanilla cream butterscotch sauce
Pimms jelly with cucumber sorbet and strawberries (GF)
Strawberry fool with balsamic meringue (GF)
Rhubarb bakewell tarts
Lime curd pannacotta, pastry crumb and burnt meringue (GF)
Lemon curd cruffin, freeze dried raspberry and rose petals
Coconut risotto with glazed pineapple (GF)
Baby lemon meringue pies
Coconut gelato, chocolate popping candy and Persian fairy floss

CHILDREN'S MENU

\$20.00 per child (2yr-12yr)

Includes: Main course and ice cream dessert

Rigatoni pasta with Napolitano sauce
Lightly battered market fresh fish with chips
Mini chicken burgers with mayonnaise and iceberg lettuce
served with chips
Ham and pineapple house made pizza
Crumbed chicken tenders served with chips

Vanilla bean ice cream with chocolate sauce

(Gluten free pasta and bread available \$2 pp)

MENU'S

Banquet Menu

BANQUET MAINS

Whole roast chicken, herb butter, potato croquette
Slow braised beef cheek, carrot puree, parmesan shortbread, jus
Pumpkin, thyme and ricotta cannelloni, napolitana sauce
Casserecia pasta with zucchini 2 ways, confit garlic and tomato
Nasi goreng with soy glazed chicken and coriander
Salmon with crispy skin, bok choy and oyster sauce (GF)
Slow braised lamb shoulder, mint pesto, roasted carrots, labne (GF)
Sous vide beef rump, 2 ways, potato puree, red wine jus (GF)
Sous vide beef rump with forrestier sauce, potato savoyade (GF)
Zucchini and chickpea fritter with eggplant yogurt relish and wild rocket
Pork fillet, radicchio, burnt orange and fennel (GF)
Harissa chicken thigh, aromatic rice, lemon yogurt, cucumber dill salsa (GF)
Herb crumbed eggplant, napolitano sauce, baby basil and fresh mozzarella
Lamb rump, carrot puree, honey roasted carrot, rosemary jus (GF)
Sous vide chicken breast with thyme crumb, confit leek, puree potato
Harrisa spiced chicken thigh, pearl cous cous, dill yogurt
Chargrilled beef rump with chimichurri and charred eggplant (GF)
Crispy skin snapper with Japanese noodles
Salmon fish croquettes with dill aioli, autumn salad

BANQUET SIDES & SALADS

Sides \$9.00 per table of 6 guests

Broccolini, zucchini, lemon, chilli, olive oil, parsley (GF)

Roast heirloom carrots, parsnips and baby rocket with sherry dressing (GF)

Rocket, grilled pear, pancetta, feta and walnut (GF)

Potato puree, with house made butter (GF)

Pumpkin, watercress, alfalfa and marinated goats cheese (GF)

Iceberg, crispy bacon, anchovy emulsion and baby herbs (GF)

Casserecia pasta with chilli, lemon and parsley

Shaved zucchini, mint and pea with sherry vinegar (GF)

Chat potato salad with crispy bacon, shallots and aioli (GF)

Baby green beans with herb infused butter (GF)

Sautéed Kipfler potatoes with eschallots, parsley and sea salt (GF)

Vine ripened tomato, bocconcini and basil pesto (GF)

Quinoa with cucumber, tomato, herbs and lemon (GF)

Roasted potatoes with butter and rosemary salt

(GF) Gluten Free = (GF)

Attracts \$5 pp extra charge = ****

MENU'S

Sit Down Menu

ENTREE

Smoked ham hock arancini, napolitana sauce, shaved parmesan, frisse salad
Seared sea scallops with fresh peas and lemon vinaigrette
Smoked freekah risotto with zucchini, saffron and baby herbs
King prawns with lime and avocado puree, sourdough crumb and micro coriander
Sticky onion and gruyere tart with frisse salad
Charred onion, goats fetta and fresh thyme risotto
Pork belly with grape, apple and walnut salad
Ash cured salmon, with horseradish cream, sourdough tuille, pickled carrot
Caramelised haloumi with asparagus, olives and lemon
Smoked sweet potato with caramelised onion and goats cheese tart
Beef brisket croquette, celeriac puree, parsley emulsion, baby herbs
Goats cheese, roasted tomato, white garlic and basil tart with sherry reduction
Confit leek, onion and young marjoram tart with house marinated feta

MAINS

Grass fed beef 2 ways with Paris mash, heirloom carrots and bordelaise sauce
Braised beef cheek with caramelised carrot puree, parmesan shortbread and shiraz jus
Slow braised pork 2 ways with smoked parsnip and apple
Sous vide chicken, confit of celery and leek with cauliflower puree and herb butter
Pork, sage burnt butter, crispy pancetta and puree potato
Sous vide chicken breast, crispy skin, puree potato, herb sourdough crumb, wine jus
Lamb rump with confit garlic, celeriac puree, rosemary jus
Crispy skin salmon braised leek, potato croquette, salsa verde
Seared salmon with buttered leek, spinach puree, sorrel beurre blanc and baby
Sous vide beef rump, brisket croquette, charred cauliflower puree, jus

DESSERT

Dark chocolate dacquoise with cherry jelly and chocolate mousse

Salted caramel pannacotta with spiced oranges and almond wafer

Rhubarb and pistachio tart with orange blossom and cream

Dark chocolate ganache, soft nougat, burnt caramel and honey wafer

Mead poached peach and vanilla meringue mille feuille with mango sorbet (seasonal)

Coconut mousse, strawberry consommé and chocolate popping candy

Blueberry trifle with vanilla bean custard

Roasted rhubarb and apple crumble with almond, cinnamon and double cream

Dark chocolate fondant with raspberry and white chocolate ice cream

Lime curd and coconut pannacotta with burnt meringue and biscuit crumb

Passionfruit cremeaux, vanilla bean sponge, burnt meringue and freeze dried raspberry

Milk and dark chocolate tart with espresso ice cream and hazelnut crumb

Strawberry fool with balsamic and vanilla bean meringue

Poached red wine spiced pear tart with cinnamon cream

****Attracts \$5.00 pp extra charge