

pretty & picnics



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GRAZING PACKAGES

Cold Grazing \$25pp

Traditional European Style including

- 1 x 500g wheel french triple creme brie
- 1 x 500g cheddar wedge
- 1 x 500g blue or camembert

- A selection of cold meats; Pancetta, prociutto, salami, sopressa, shaved leg ham, turkey - garnished with gherkins and capers

- Antipasto; A selection of raw & roasted vegetables, olives, nuts, dips, crackers, bread

Grazing & Picnic Items \$35pp

The above grazing table with these added on;

- Mini quiches or tartlets
- Mixed Ribbon sandwiches
- Savoury wrap portions

Warm Grazing \$35pp

Cold Grazing menu plus 3 warm items

Choose from;

- Italian Arancini
- Cauliflower Fritters
- Meatballs in Napolitana Sauce
- Mini quiche
- Beef Pies
- Sausage Rolls
- Pulled Pork Slider with asian slaw
- Cheese Burgers with chutney
- Mixed topping Pizzas
- Chicken, Beef or Lamb Skewers

Additional Items

- Wooden Trestle \$20
- Single Tier Celebration Cake \$90
- Large Floral Installation \$125
- Drink Dispensers - Soda \$30
- Drink Dispenser - Cocktail \$125



Add a Salad Bar to your Grazing Table \$15pp

Choose 3 Gourmet Salads from our menu



Add Desserts to Your Grazing Tables \$12pp



Choose 3 Sweet Treats from our extensive dessert menu

The above packages all include: Disposable Plates, Napkins, Cutlery

LET'S GRAZE



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PICNIC PACKAGES

What's Included

- Fully Styled & Catered Picnic at Location of choice
- Trained staff to set up and pack down for you
- Picnic tables, rugs and cushions
- Table setting per person;
- Plates, Cutlery, Glasswear, Linen Napkins & Cutlery
- Fresh flowers to suit theme
- 4 x Savoury Items & 1 x Sweet Item
- 2 x Mocktail Drink Dispensers
- 2 x Silver Icer Buckets and ice

Menu

- Gourmet Grazing Board
- Mini Quiches
- Fresh Wraps
- French Baguettes
- Rustic Sandwiches
- Rice Paper Rolls
- Japanese Nori Rolls
- Chicken hokkien noodles
- Chicken schnitzels with garlic aioli
- Fresh seasonal fruit platter

Price

- **\$2,000 Minimum Spend in December**
- **\$1,000 Non Refundable Deposit Required**
- 20 Guests: \$2500
- Additional guests \$45pp

Sweet Treats

- Cupcakes
- Glazed donuts
- Nutella donuts
- Slices: Caramel, Mars Bar or Passionfruit
- Raspberry Cheesecake
- Italian Canoli

Drinks

Beverage Package \$23PP

- Choose 3
- Champagne
- Prosecco,
- White wine
- Red Wine
- Rose
- Moscato
- Mid strength beer or cider

Cocktail Dispensers \$145

- Aperol Spritz
- Pimms
- Gin & Tonic
- Vodka Lime & Soda
- All ingredients and glass wear included

Deposit

All we need to secure your booking is 50% deposit

Final Confirmation

Final guests numbers due 1 week before event date and balance invoice paid in full.

LOVE FOOD



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PARTY PACKAGES

Hot Canape' Selection

- Beer braised lamb slider with chipotle mayo
- Lemon myrtle lamb skewer with lemon aioli (GF)
- Mandarin & scheszwan pepper duck breast wonton
- Beef burgundy mini pie
- Chicken & tarragon filo with tomato & chilli relish
- Parmesan & herb crusted chicken tenderloin with mango & lime sauce (GF)
- Pulled pork slider with juniper berry relish
- Slow cooked pork belly with apple jelly (GF)
- Pork & fennel croquette with smoked paprika mayo Caramelised onion, goats cheese & fig tartlet (V)
- Pea & feta quiche with crème fraiche & micro herbs (V)
- Zucchini & haloumi fritter with Greek yoghurt (V)

Cold Canape' Selection

- Spiced duck pancake with hoisin sauce
- Fresh prawns on cucumber with dill crème (GF)
- Chargrilled zucchini rolls, Moroccan spiced eggplant and feta (V, GF)
- Orange infused beetroot and goats cheese tartlet (V)
- Lamb back strap on piadina shard with white bean puree
- Tarogoshi beef with caramel pistachio sauce (GF)
- Smoked pork & granny smith apple filo cup with balsamic glaze
- Sugar cured salmon & pickled fennel salad with citrus crumb
- Mini fondant potato with burgundy infused black truffle, crème fraiche & Belgium white chocolate (V, GF)
- Berry and ricotta bruschetta with balsamic reduction (V) Confit tomato, basil and bocconcini tart (V)

5 canapes \$25pp • 6 canapes \$28pp • 7 Canapes \$31pp

Substantial Dishes \$12pp

- Minted pea & parmesan risotto (V, GF)
- Teriyaki beef skewers with snow pea salad
- Moroccan beef with cardamom cous cous
- Sicilian chicken with jasmine rice (GF)
- Fish & chips little cones of flathead, french fries & lemon tartare
- Butter chicken, jasmine rice with tomato, mint & coriander salad (GF)

Italian Feast \$30pp

- 1 x Entree
- 2 x Pasta selection
- 1 x Meat
- Salads and Vegetable sides
- Bread and Butter

Pizza \$25pp

- 3 Entrée
- 3 Traditional
- 2 Gourmet
- 2 Dessert

Staff (Min 4hrs)

- Chef **\$40 per hour**
- Kitchen Hand **\$30 per hour**
- Wait staff **\$30 per hour**
- Bar tender **\$35 per hour**
- Event Manager **\$50 per hour**

Please enquire for full menu



BON APPETIT

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VEGAN MENU

Salads - Noodles - Rice

- Harvest

Roasted beet, carrots w/, walnuts and caramelized red onion, rocket + seeded mustard dressing

- Aubergine

Roasted aubergine + oregano grilled tomato

- Thai Classic

Green shredded cabbage w, coriander + mint toasted peanuts, shallots w/ Thai basil + fresh cucumber with a house made peanut + ginger dressing

- Brown Rice

Spice roasted carrots + caramelized sweet potato w/ kale friend wild rice + pepitas

- Crunchy Cashew + Quinoa

Red Cabbage+ Cashews w/ celery + ginger fresh lime and carrots w/ silver beet + fried shallots

- Roast Pumpkin

Roast pumpkin w/ maple + chilli, walnuts + loads of fresh flat leaf parsley

- Indian Rice

Indian fried rice w/ turmeric + coriander, peanuts + basmati rice

- Lentil Tabouli

Lebanese cucumber + garlic lentils, tomato + caramelized onion, spinach, flat leaf parsley, lemon and olive oil

- Middle Eastern Potato

Dill, parsley w/ ground turmeric, coriander seeds + spiced cumin potato w/ kale + olive oil

- Tandoori

Tandoori roasted sweet potato w/ red onion, barley, baby spinach, roasted tomato, capsicum + zucchini

- Shredded Carrot

Shredded carrot w/ apple cucumber, sultanas, mixed nuts, parsley, celery, peaches, dates and seeded mustard dressing .

- Hokkien Noodles w/ ginger + lemon grass, celery + cumin, chilli toasted nuts + coriander



- Grazing Board:

Vegan Cheese & Dip, Vegetable Crudits
Roasted peppers, Marinated eggplant, olives

- Rice Paper Rolls
- Japanese Nori Rolls

- Cupcakes

(Passionfruit / Oreo)

- Protein Bliss Balls
- Seasonal Fruit

