



Hello and Congratulations

THE CATERER

From the moment you choose Dish for your event, you have access to highly experienced and knowledgeable caterers who know exactly what is required to ensure your event lives long in the memory of your guests. Dish delivers beautifully crafted food to our customers day after day, so if you are looking for an event with a difference contact Dish Catering and see how we can create you a wonderful moment to remember.

THE FOOD

Dish delivers beautifully crafted food to our customers day after day. You can mix and match from any of our menus to create your bespoke event menu. From Canapes to Bowls to our fabulous Charcoal Grill (with fire and flavour) or a stunningly themed Grazing Buffet with seafood, tender meats and delicious sides we can create a beautiful food event with theatre and style.

THE PRICE

From a back yard wedding to a deluxe affair, we have options for all types of events. Feel free to let us know your type of event and we can create a beautiful and deluxe menu for any wedding.

The following menus are a taster only please go to our website for the full range. Mix and match from any selection on our menu builder for your bespoke menu.



Dish Stand Up

Served Cocktail Style or set up grazing table style

Fabulous for all events our beautiful canapé packages designed for your guests to graze on at your next event. Can be delivered to your house and set up on your table with heights and pretty lights or professionally served by our staff to your guests Very stylish!



Package One \$38.00 pp 4 canapés / 2 slider (50/50) / 2 bowl (50/50)

Petite Range - Designed for a shorter event

Package Two \$44.00 pp 6 canapés / 2 slider (50/50) / 2 bowl (50/50)

Middle Range - Designed for a wedding, party or corporate event.

Package Three \$55.00 pp 6 canapés / 2 slider (50/50) / 2 bowl – 1 of each pp

Middle Range - Designed for a wedding, party or corporate event.

Package Four \$55.00 pp Antipasti grazing boards / 6 canapés / 2 slider (50/50) / 2 bowl (50/50)

Grand Range - Beautifully themed grazing table. Designed for a party, wedding or corporate event.

Package Five \$65.00 pp Antipasti grazing boards / 6 canapés / 2 slider (50/50) / 2 bowl – 1 of each pp

Dessert - selection of petite cakes / slices / tarts and biscuits

Deluxe Grand Range – Beautifully themed grazing table. Designed for a longer party, wedding or corporate event.

Package Six \$73.00 pp Beautifully Themed Antipasti table with Selection of shot glass mocktails / 6

canapés / 2 slider (50/50) / 2 bowl – 1 of each pp /

Dessert Boards - selection of petite cakes / tarts / biscuits

Minimum 30 guests. GST inclusive. Delivery POA. Delivery + server POA. Full service - Chef / Servers extra costs – POA.





Fabulous Stations

We created our Fabulous Station Packages based on the popularity of the menu choices in 2023. Many of our clients requested live interactive cooking with flames and fire from our 1.5 mtr charcoal BBQ along with canapes, paella and seafood on ice.

Fully interactive with a chef to cook on a live Charcoal BBQ How fresh

A brilliant display of food items displayed with our heights and lights on our black clothed tables Very stylish!

C a n a p e s s e r v e d t o g u e s t s / f o o d s t a t i o n s f o r g u e s t s t o g r a z e



Package One	\$59.00 pp	4 canapés / 2 skewers / 2 mains / 3 sides
Package Two	\$66.00 pp	6 canapés / 2 skewers / 2 mains / 3 sides
Package Three	\$76.00 pp	6 canapés / 2 skewers / 2 mains / 1 seafood / 3 sides
Package Four	\$88.00 pp	6 canapés / 2 skewers / 2 mains / 2 seafood / 3 sides
Add On		Antipasti (\$10.00 pp) Extra canapes - \$4.50 per item Paella (see prices attached) Extra Skewers - \$8.80 each Extra Seafood - \$Please contact us to discuss quantities
Build you own		Minimum spend \$2200.00 food only (not including staff)

Package prices include – food tables with black cloths / heights and lights / charcoal BBQ / large specially made ice tubs with lights (if selecting cold seafood) / high quality disposable plates, cutlery, napkins / all serving utensils, bowls etc (upgrade to crockery / stainless – extra charge)

Minimum 40 guests. GST inclusive. Full service - Chef included / Servers extra costs – POA.

One of each item pp.

Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Fine Dining

Our executive chef has created our Fine Dining Menus which are Classic but contemporary dining. Approachable & seasonally crafted dishes, blending elegance with innovation & tradition with modern techniques. Elevated with impeccable Dish style, accessible dining, informal but informed, stylish but relaxed, blending the familiar with the innovative.



PRICING

Two Courses	\$70.00 per person 4 canapes / Entrée / Main or Main / Dessert Alternate Drop choice of two options per course
Three Courses	\$90.00 per person 4 canapes / Entrée / Main or Main / Dessert Alternate Drop choice of two options per course
Plate Wedding Cake	\$6.50 per person
Cut Wedding Cake	Place on platters on dessert table (no charge)
Cheese Platter	\$66.00 per table of 10

Package prices include – all catering equipment required for event

ADD ONS

Plates and cutlery priced separately, or you can hire through your hire company (we can help to order).

All sit down events require chefs / servers (for set up / service and pack down. These prices will be added to your quote.

The Dish Team can help with ordering tables / chairs / cloths / napkins for the event.

Dietaries are indulged with their own selection of sit-down meals by offering alternate selections.

Minimum 50 guests. GST inclusive. One of each item pp.

Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Shared Dining

A Wonderfully interactive way of serving food allowing your guests a unique and colourful varied feast, while adding a point of difference to your party. Creating an interactive, social atmosphere engaging guests to participate in conversation. All Shared Dining Menus consist of beautifully presented and crafted items designed specifically to share. Comes complete with platters, serving utensils and accompaniments.



PRICING

Two Selections	\$68.00 per person 4 canapes / 2 mains / 4 sides
Three Selections	\$78.00 per person 4 canapes / 3 mains / 4 sides
Plate Wedding Cake	\$6.50 per person
Cut Wedding Cake	Place on platters on dessert table (no charge)
Cheese Platter	\$66.00 per table of 10

All serving ware included in the price
Fresh bread / butter / balsamic oil included on table

ADD ONS

Crockery Plates and cutlery priced separately, or you can hire through your hire company (we can help to order).
All sit down events require chefs / servers (for set up / service and pack down. These prices will be added to your quote).
The Dish Team can help with ordering tables / chairs / cloths / napkins for the event.
Dietaries are indulged with their own selection of sit-down meals by offering alternate selections.
Minimum 50 guests. GST inclusive. One of each item pp.
Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Grazing Buffet

May you always be surrounded by good friends and great food. Our Buffet grazing menus are designed for guest interaction along with beautiful food. Each table comes complete with platters, serving plates and bowls and utensils. Full Service – Our professional staff deliver and set up the food on beautiful dishes and choose from our 2.4 tables with elegant black cloths or timber top tables with high quality disposable plates / cutlery and napkins ready for your guests. Staff will stay, serve guests and clean up after service.

Selection of 4 canapes / 2 mains / 4 sides \$60.00 per person

Selection of 4 canapes / 3 mains / 4 sides \$70.00 per person

Included in menu - Condiments – Gourmet breads / butter / garlic oil

Charcuterie table - \$10.00 per person

Dessert table - \$8.00 per person

Minimum 40 guests – servers extra charge / equipment included

Add On

Antipasti (\$10.00 pp)

Extra canapes - \$4.50 per item

Paella (see prices attached)

Extra Skewers - \$8.80 each

Extra Seafood - \$Please contact us to discuss quantities

Build you own

Minimum spend \$2200.00 food only (not including staff)

Package prices include – food tables with black cloths / heights and lights high quality disposable plates, cutlery, napkins / all serving utensils, bowls etc (upgrade to crockery / stainless – extra charge)

Minimum 40 guests. GST inclusive. Full service - Chef / Servers extra costs – POA.

One of each item pp.

Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Inspired by beautiful seasonal ingredients, our stations ensure current food trends are considered and broad appeal is delivered.

We create food you want to eat.

Station includes:

Styling for individual station (Heights and lights)

Menu personalised to suit the occasion

All equipment and deluxe bio-disposables / napkins – (upgrade to crockery and stainless cutlery optional)

Minimum 30 items per selection.
All items \$8.80 each.
Minimum spend \$2200.00.

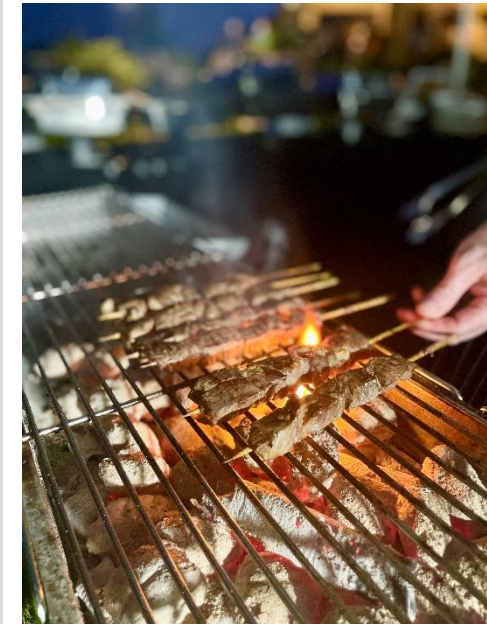
Food staff extra cost POA.

Stations



Food Station Selections

- Large Peeled King Prawns on ice with lemons (2 pp)
 - Shucked Oysters on ice with lemons (2 pp)
 - Seafood Cup • crab • prawn • scallops • dressing • dill • avocado • lemon
 - Salt & Pepper Squid • aioli
 - Peking duck pancakes • cucumber batons • spring onions • hoisin • plum sauce
 - Teriyaki Chicken • coriander • mayo • crispy shallot • jasmine rice
 - BBQ Pork • hoisin • mayo • steamed bok choy • jasmine rice
 - Middle Eastern Wrap - Chicken strips in Moroccan spices • red onion • hummus • avocado • corn
 - Kofta - Skewered Beef • Middle Eastern herbs & spices • parsley • harissa paste
 - Masala Beef • subtle spices • onions • tomato • capsicum • fresh coriander • coconut cream
 - Butter Chicken • mild spices • butter cream • tomato
 - Lamb Rendang • subtle spices • onions • lime • tumeric • fresh coriander • coconut cream
 - Seared beef pokē • Citrus coconut sauce • Cilantro Lime Rice • rocket & macadamia
 - Salmon pokē • classic shoyu sauce • black rice • finely sliced carrot • pickled cucumber & seaweed
 - Ground Beef Taco • guacamole • chipotle tomato sauce
 - Pulled lamb • pomegranate salsa • tahini • grated cheese • sour cream
 - Spicy chicken • avocado • salsa • grated cheese • sour cream
- Vegetarian / Vegan
- Selection of sushi rolls (avocado, tofu) • ginger • wasabi • soy sauce (2 pp)
 - Tempura vegetables • Vegan mayo • lemon (1 pp)
 - Steamed Gyoza Dumplings • teriyaki sauce • miso mayo (2 pp)
 - Chana Curry • eggplant • potatoes • ginger • garlic • tomatoes • coriander • spices
 - Vegetable Pakora • mango chutney • natural yoghurt • coriander
 - Tofu pokē In spicy ponzu sauce with kelp noodles, avocado & edamame
 - Sauteed Mushrooms • black beans • roasted capsicum • lime coriander • vegan grated cheese • salsa



df -dairy free / gf - gluten free / v - vegetarian / vg – vegan





Street & Festival Food

Our Street & Festival Food menus are designed to wow your guests with an international flavour.

Waiting staff, & additional equipment fees apply. GST included.

Please advise of dietary requirements before event.

Salt & Pepper Squid w soy chilli spring onion dressing

Crispy Asian Pork w rice noodles & hoisin sauce topped with coriander

Paella w Chorizo, Chicken, Mussels, Clams & Squid

Meatballs & Chorizo w fusilli pasta in a tomato & red pepper sauce

Chicken Fajita w caramelised red onion chutney & rocket

Jumbo Pork sausage in French baguette w caramelised onions, American cheese & sauce selection

Veggie Tagine, flatbread, Tzatziki (v/gf)

Spiced bean burger, smashed avocado, sweet chilli, brioche bap

Quinoa & haloumi burger grilled mushrooms, sautéed spinach with sweet potato fries (v/gf)

Peking Duck Bao Bun - Light fluffy bao bun filled with peking duck / pickled carrot / spring onion / hint of spice

Roasted pumpkin arancini, turmeric crumb, mango chutney (v)

Panko Crusted Chicken, slaw mix, chilli jam

Beef Rendang, ginger, galangal, lemongrass, coconut milk, fresh coriander

Green Thai Chicken curry, palm sugar, lemongrass, coconut milk, basil

Spiced lamb shoulder with cous cous, garlic yoghurt, seared eggplant salsa

Moroccan Lamb balls skewer, spicy tomato sauce, minted yoghurt

Full Service:

Staff and equipment (EXTRA COST) necessary for service of food to guests

Minimum of 30 items per selection

Add to a canape selection for that extra wow experience





What's Next

PULL UP A CHAIR

Lets talk

At Dish Catering we believe that this is YOUR day so we are able to put together any package that you would like. Look at our MENU BUILDER for your bespoke package.

SECURING THE DATE

Once you have decided we're the one, a deposit is required and our terms and conditions must be signed.

FURTHER PAYMENT

Due 7 days prior to the event – final numbers due 10 days prior to event whereby a final invoice will be sent to you.

10 Elliot Street, Albion Q 4010
contact via email preferred | info@dishcatering.com.au
0449 208 881

For all menu alternatives please go to our website.

www.dishcatering.com.au

