



pretty picnics

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
 - Feed 10 people \$75
 - Feed 20 people \$125
- Large floral installation \$125
- Drink dispensers - soda \$30
- Drink dispenser - cocktail \$145



* Minimum 20 guests

Add a salad bar to your grazing table Add a salad bar to your grazing table \$20pp

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



pretty & picnics

PICNIC PACKAGES

What's included

- Fully styled & catered picnics
- Location of choice
- Trained staff to set up and pack
- Picnic tables, rugs and cushions
- Table setting per person;
- Plates, cutlery, glassware,
- 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 & 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

Bookings

- 20 guests \$2500
- Additional guests \$45
- 50% deposit needed at time of booking to confirm your event.
- 50% balance Due 1 week prior to event based on your final guest numbers
- Wet Weather Policy 80% Refund provided if week notice provided

Sweet Treats

- Cupcakes
- Glazed donuts
- Nutella donuts
- Slices: caramel, mars bar or passionfruit
- Raspberry cheesecake
- Italian canoli

Drinks

Beverage Package \$23pp

Choose from

- White wine
- Red wine
- Sparkling Wine
- Mid Strength Beer
- Cider

Cocktail Dispensers \$145

- All ingredients & glassware included
- Aperol Spritz
- Pimms
- Gin & Tonic
- Vodka Lime & Soda

Final Confirmation



LOVE FOOD



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PARTY PACKAGES

Warm canape' selection

- Beer braised lamb slider with chipotle mayo
- Lemon myrtle lamb skewer with lemon aioli (GF)
- Mandarin & scheswan 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 canape's \$25pp • 6 canape's \$28pp • 7 canape's \$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)

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 & cip, vegetable crudits
Roasted peppers, marinated eggplant, olives

- Rice paper rolls
- Japanese nori rolls

- Cupcakes

(Passionfruit / Oreo)

- Protein bliss balls
- Seasonal fruit

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SALAD MENU

- Beetroot and crumbled feta on a bed of rocket, garnished with praline walnut
- Bocconcini, mixed tomatoes, rocket, green pesto, parmesan and smashed pepitas
- Mixed salad greens, tomatoes, cucumber, red capsicum, olives, feta and oregano.
- Green lentils, freekeh and kale topped with edamame, wasabi peas and matcha dressing
- A blend of brown rice, quinoa and chickpeas, topped with pomegranate and herbs, dressed in a tangy yogurt dressing.
- Grilled chicken, chorizo, mixed greens, cucumber, tomatoes, red onion and sundried tomatoes
- Grilled chicken, steamed broccoli, cauliflower and capsicum with apple cider vinegar & honey dressing.
- Poached chicken, avocado, cucumber & tomato, mixed greens, garnished with fresh capsicum, red onion, sundried tomato & poppy seeds
- Poached chicken, penne pasta, roast capsicum, fresh rocket, parmesan & sundried tomato, mixed with a pesto sauce & sweet dijon vinaigrette

