



The key to a great event is detail, we make it our job to attend to every detail so that the end result is seamless & magnificent.



SEATED PACKAGES

SEATED

Seated dining for all and every occasion, served by warm, professional staff.
Minimum 30 people.

PACKAGES

The packages are a guide only, they make it simple and easy ensuring your event is a success on so many levels.

FRESH SEATED 1

Set entrée
Alternate drop main
\$65pp

FRESH SEATED 2

Alternate drop entrée or dessert
Alternate drop main
\$75pp

FRESH SEATED 3

Alternate drop entrée
Alternate drop main
Set plated dessert
\$85pp

*Pricing does not include GST, staff or equipment
These costs will depend on factors such as
venue or location and menu selection.*



SEATED MENU

PLATED ENTREE

Kingfish sashimi – jalapeno – radish – avocado – citrus (Cold)

Beef bresaola – arugula – Parmesan (Cold)

Caprese salad - bocconcini - tomato – basil – white balsamic – ciabatta (Cold)

Scallops – sweet corn – fava bean – prosciutto crisp

Pork belly – cauliflower – green bean

Truffled mushroom arancini – Napoli sauce – Parmesan – basil

PLATED MAINS

Barramundi – tomato – Kalamata olives – capers – crisp potato

Chicken – seasonal root vegetables – rich jus

Porterhouse – mash – caramelised root vegetables – beef jus (cooked to medium)

Grilled aubergine – chilli beans – tzatziki – lime [vegan]

Slow roasted lamb shoulder – roast garlic & harissa puree – seasonal vegetables

Beef cheeks – bacon lardons – creamed potato – cocktail onion – baby carrot

Roasted pork belly - crispy polenta - seasonal beans - gremolata

Cauliflower - thyme - paprika - tomato - lentil [vegan]

PLATED DESSERT

gluten free available

Panna cotta - urban honey - lemon curd

Lemon meringue

Chocolate - caramel - brownie

Raspberry & coconut tart

Mango - kiwi - pavlova - raspberry dust

Pineapple extravaganza - toasted coconut - lime caramel

or

Cheese - Australian

Aged cheddar

Double cream Brie

Blue

Plentiful dining served generously on individual plates.

Staff **will be required** for all seated events.

Additional cheese course \$16 Per Person



EVENT EXTRAS

STAFFING

The style of your event, the menu selected and the way you want it to run will dictate the kitchen serving equipment, glassware, cutlery, crockery, bar/s required, the number of servers, and bar staff needed. All can be clearly costed for your event once all of this information is known. With transparency comes settlement.

These costs vary and are dependant on the style of function, function venue/site, number of guests and menu selected.

Our quotes as standard include an events supervisor to oversee the delivery and receipt of any hire equipment, venue/site set up and organisation, liaison with any additional vendors that may be organised as well as overall quality control of the event.

Every style of function from sausage sizzle to seated event and cocktail style requires staff.

In addition for all events you will require qualified chefs, service staff and RSA certified bar staff to set up & breakdown, cook, plate & serve, serve drinks, as well as provide and hold the event and connect with your guests, a vital ingredient. This all to be done with professionalism, organisation and care.

Security is required for all events that serve alcohol.

With all events there is a time frame, a structure that we adhere to, and provide staff in a cascade to support the event at all angles, to ensure everything is running smoothly, whilst also being keenly aware of costs. Service staff will be on site 1.5 hours prior.

We aim to be complete in 1 hour at the end of every event.

Supervisor, chef, bar & service staff ~ Minimum 3 hour charge

Security personnel ~ Minimum 4 hours charge.

All charges are per item in \$AU and ex. GST and will be clearly itemised on the quote.



EVENT EXTRAS

HIRE OF EVENT EQUIPMENT

We can support with co-ordination and company/product selection - please see the suppliers list for our recommended business partners for everything from marquees, festoon lighting, AV equipment, linen, cutlery, crockery & glassware.

Whilst some equipment is part of the event there is equipment that will need to be provided specifically for your event. These costs vary dependant on style of function, site, number of guests and menu. If we are out in the open or at a venue that has very little in the way of 'event infrastructure' - think warehouse space then everything has to be brought on to the site and set up in each space. If the venue has a base for us to work from this will minimise the expenditure required. This includes trestle tables for food & drink service, marquees that shelter the food & bar service areas, table cloths, chafing dishes, fuel for the BBQ, the BBQ, hot boxes, ovens, hot box racks, fryer, plates, cutlery, glassware, tubs, ice etc Every piece of equipment that will ensure that your event is a success - every detail has to be accounted for.

To date we have managed to use a large amount of our own equipment to support events and we provide this as part of the service. Trestle tables are essential for our service, marquees for shading the food service and bars are provided for your guests and the staff to ensure protection from the sun in open air venues. Items we do charge for are things like tablecloths, fuel for chafing dishes, fuel for BBQs, BBQ hire, glassware etc - anything that requires purchasing and that we do not have on hand. The brief example list below will indicate the current cost of the basics that are the regular requests. These items we hire in and all costs are subject to change without notice.

All charges are per item in \$AU and ex. GST and will be clearly itemised on the quote.

Glassware

Hi - Ball
Sparkling
Wine - White or Red

Flatware

Side
Main 290mm
Entree 255mm

Cutlery

Fork & knife set
Fork, knife & spoon set

Equipment

BBQ & Gas
Chafing dishes
Chafing dish fuel X 2 per dish
Marquees 3m X 3m
(Food & bar service use only)
Tables - Trestle 6' & 8'
Raisers
(Food & bar service use only)

Tables - Trestles (guest)
Tablecloths
Commercial oven
Electric hotplates
Hot water urn
Fryer - double

For larger furniture items, chairs & tables, stages, large marquees etc there are costs that are attributed that will need to be passed on. E.g. Damage Waiver charges, delivery charges, labour for set up of lighting etc.

RECOMENDATIONS

SUPPLIERS WE USE

FURNITURE, GLASSWARE CUTLERY & CROCKERY

Perth Party Hire
<https://www.perthpartyhire.com.au>
 08 9382 2088



DJ

Paul V Entertainment
<http://paulventertainment.com.au>
 0411 244 512



STRUCTURES - MARQUEES

Reeces Event Hire
<https://reeces.com.au>
 08 9378 4742



SECURITY

Serenity Risk Solutions
<http://serenityrisk.com.au>
 0455 455 575



STRUCTURES, MARQUEES & GENERAL HIRE

Swan Event Hire
<https://swaneventhire.com.au>
 08 9250 2255



FURNITURE, GLASSWARE CUTLERY & CROCKERY

Hire Society
<https://www.hiresociety.com.au>
 08 9389 9921



TRUE SUPPORT FOR YOUR EVENT

Just a few of the companies that have supported and will continue to support us and you with their services to ensure your event is perfect.

If there is more you need, ask us and we will open up our contacts and send you to the right people.



CONSIDERATIONS

VENUE

We have access to a variety of venues around Perth and beyond. Let us do the leg work for you and book that site that works for you and your event - no fuss - minimal stress, everything is simply set. Ask us for the list.

DECOR & THEMING

What is required, can we help and what support you need - do you need us to help you design your event ? We can enlist support from our many suppliers and get the event styled how you want it.

EVENT DAY EMERGENCY KIT

If you get stuck, for anything, then ask us - we will do what ever we can to support you, your guests and your event. We have and will always maximise our resources to get the result you need.

GUESTS MAP

Making sure your guests can find their way easily and simply to the event is key - parking or nearest transport networks are the basic info you need to support with getting people to and from the event safely and efficiently. A map is super simple to follow.

WE'VE GOT YOUR BACK

It's easy to say - we've got your back - we can only deliver what we deliver because we are dedicated and committed to having your back - everything we bring is so that we can truly serve you and your guests.

It is what we love to do.



TERMS & CONDITIONS

CONFIRMATION

To confirm the booking, approve the quote via email or online agreeing to the initial basis of the event, sign the Terms & Conditions and complete the credit card authorisation form attached. Upon confirming your event, you will be issued with an invoice for a deposit of 25% of the proposed event charges. Once the deposit is received, your event date will be confirmed by a Fresh Catering and Events team member and an email confirmation sent to you.

PAYMENT POLICY

All pricing is ex. GST.

A deposit of 25% of the proposed event charges is payable to confirm the booking.

The remaining 75% of the proposed event charges are required to be paid no less than (14) fourteen business days prior to the event date.

A final invoice detailing any additional charges will be issued the next business day after your wedding. The client agrees that any additional charges will be charged to the credit card provided with the catering agreement if the client fails to pay the final invoice within seven (7) days of the final invoice date.

CANCELLATION POLICY

If the cancellation is notified thirty-one (31) business days or more prior to the event date, Fresh Catering and Events will pay a full refund of the deposit less an administrative fee of 10% of the proposed event charges agreed at the initial confirmation stage.

If the cancellation is notified between thirty (30) business days and ten (10) business days prior to the event date, Fresh Catering and Events will retain the deposit of 25% plus an administrative fee of 10% of the proposed event charges plus any additional supplier invoices (e.g. AV, equipment hire etc.).

If the cancellation is notified between nine (9) business days and five (5) business days prior to the event date, Fresh Catering and Events will retain the deposit of 25% plus an administrative fee of 25% of the proposed event charges plus any additional supplier invoices (e.g. AV, equipment hire etc.).

If the cancellation is notified five (5) business days or less prior to the event date, 100% of the event charges will be payable by the client to Fresh Catering and Events plus any additional supplier invoices (e.g. AV, equipment hire etc.).

31 days or more > Refund 25% deposit less administrative fee of 10% of proposed event charges.

10 to 30 days > Retain 25% deposit plus administrative fee of 10% of proposed event charges.

9 to 5 days > Retain 25% deposit plus administrative fee of 25% of proposed event charges.

5 to 0 days > 100% of all event charges will be payable.

SUPPLY OF LIQUOR

Fresh Catering and Events is a holder of a Special Facility Licence – Catering.

Liquor License No. 609217939921.

Fresh Catering and Events and its staff are legally obliged to refuse to serve alcohol to anyone who appears to be intoxicated or to be under the age of 18.

We are committed to the responsible service of alcohol. Alcohol consumption and service must comply with all local council & state regulations. Security is suggested for all events that supply liquor.



TERMS & CONDITIONS

FINAL NUMBERS AND DIETARY REQUIREMENTS

All Events: Seated & Cocktail

Final guest numbers & dietary requirements for weddings are required no later than 10am fourteen (14) days prior to your event date. Once the final guest numbers are received the client will be charged for those guests, even if the guest numbers reduce. In the instance of an increase in guest numbers or dietary requirements, you must be inform us immediately & Fresh Catering & Events will endeavour to accommodate however possible. The difference will be invoiced for.

MENU SELECTIONS

Menu selections are required no later than 10am ten (10) business days prior to your event date (2 Weeks) this supports with ordering and staffing. In the instance that the final dietary requirements equal or exceed twenty percent (20%) of the total guest numbers, a custom menu will need to be discussed.

INSURANCE

Fresh Catering and Events is particularly conscious of taking care with all the equipment used for your function. Fresh Catering and Events cannot take responsibility in the unlikely event of damage or loss to equipment (broken glassware, crockery etc.). The costs are the responsibility of the client. Fresh Catering and Events holds full public and product liability insurance (\$20,000,000.00) and workers' compensation for staff insurance. Details of our insurance certification can be supplied upon request.

WE LOOK FORWARD TO SERVING YOU

Fresh Catering and Events cannot wait to support every aspect of your event – please do not hesitate to utilise all that we can support you with.



With you we design & take care
of every detail.

DIAMOND STANDARD
CATERING & EVENTS
Integrity, Quality & Care
2025



Planning another event?
Browse some of our other catering menus...

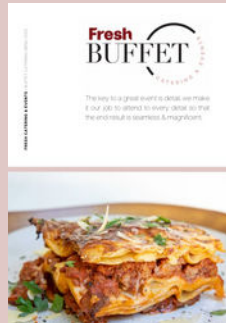
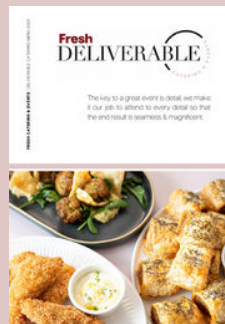
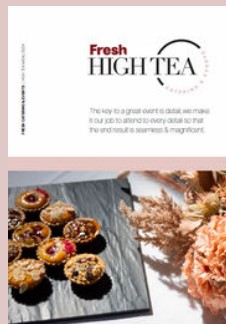
Freshcafe

Fresh
IN THE CITY

Canning River
C A F E

SIMPLY. LOVING. FOOD.

ALLPRESS
ESPRESSO



To review the full catering catalogue go to
www.freshcateringandevents.com.au



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PROPRIETOR / EVENT MANAGER
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EVENT MANAGER
M: 0420 859 076 P: 08 9387 3156
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