

Fresh WEDDINGS

CATERING & EVENTS

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.



A wedding is a grand opportunity to share a moment in your history. Share your intimate relationship and celebrate with those that love and support you.

COUPLES

Connecting all couples in beautiful spaces with delicious, nourishing food is the reason behind everything we do.

VENUE

Choose a space that holds and supports you, your guests and creates a point of holding connection. We can support you with this aspect.

CAPACITY

seated, casual, formal, relaxed, cocktail stand up events up to 200 people

AVAILABILITY

Breakfast 7:00am -11:00am Monday - Sunday

lunch 11:30am - 4:30pm Monday - Sunday

dinner 6:00pm - 12:00am Monday - Sunday

Please let us know how we can serve you.



FOOD

Shared & rustic, relaxed & laid back to glam cocktail & formal 3 course restaurant quality dining.

DIETARY REQUIREMENTS

Fresh Catering and Events operates under the philosophy 'one table - all full'. Essentially we look after every one equally and ensure all dietary requirements are attended to with no compromise on quality of product or taste.

Gluten Free - Coeliac - Dairy Free - Vegetarian - Vegan - Nut free - Halal etc

Please advise us as immediately as possible with this information.

BEVERAGE PACKAGES

made up of premium local wine & beer with a splash of international to complement the menu and offer you a range to select from.

ENTERTAINMENT

we can resource a range of entertainment from our growing list of prime industry contacts.

SURCHARGES

Sunday surcharge of 10% applies

Public holiday surcharge of 15% applies

FINISHING TOUCHES

We work with you to ensure all the fine details are crossed off the list in readiness for your wedding day. Our team is professional & supportive every step of the way. Whatever your budget, Fresh Catering and Events will make your wedding day special and complete.



RELAXED WEDDINGS

For some weddings, all you need is an open air venue with a little shade, a hot grill and great friends and family to celebrate with. Keeping it simple and relaxed.

BURGER STATION 27.00

gluten free available
Minimum 30 people

- Harvey Beef Patty [gf]
- Peri Peri Chicken [gf]
- Grilled Fish [gf]
- BBQ Beef Brisket [gf]
- Quinoa & Beetroot [gf]

Selection of fillings & condiments

American cheese, iceberg lettuce, coleslaw, tomato, cucumber, pickles, tomato relish, caramelised onions, tomato sauce, beet bbq sauce.

- Fresh brioche buns
- GF Buns

Extra Pattys 9.00

SALADS - choose 2 salads

- Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]
- Greek - capsicum, olive, Greek feta, cucumber, oregano & lemon mustard dressing [gf]
- Garden fresh leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf vegan]
- Coleslaw with spring onion & aioli [gf df]

Additional salads \$7.50 per person



RELAXED WEDDINGS

GRILL

2 GRILL DISHES + 2 SALADS	49.00 per person
3 GRILL DISHES + 3 SALADS	59.00 per person
4 GRILL DISHES + 4 SALADS	69.00 per person

WA PORTERHOUSE STEAK [Surcharge \$15pp] [gf]

200g porterhouse, choose Pepper / Cafe de Paris butter / Salsa Verde sauces

BBQ BRISKET [gf]

Sticky BBQ sauce

VEGETABLE SKEWER [gf]

Zucchini, Capsicum, Red Onion, Eggplant. & Pumpkin

GRILLED HARVEY BEEF [gf]

WA Local beef patty with American melted cheese

MARINATED SNAPPER [gf]

Fresh WA Snapper & tender herbs & vegetables

GRILLED CHICKEN [gf]

Peri Peri sauce

NT BARRAMUNDI [gf]

Lemon garlic butter

ATLANTIC SALMON [gf]

Dill & citrus

MONDO BBQ BEEF SAUSAGES (2) [gf]

Tomato relish

LAMB CUTLETS (2) [gf]

raised in WA

SALADS

Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]

Greek - capsicum, olive, Greek feta, cucumber, oregano & lemon mustard dressing [gf]

Garden fresh leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf vegan]

Coleslaw with spring onion & aioli [gf df]

Additional Salads \$7.50 per person

Additional BBQ Grill Dishes \$15.00 per person

All BBQ grill events require a BBQ & gas, BBQ Chef & Server

Minimum 30 people



COCKTAIL

COCKTAIL PACKAGES

Prices exclude GST.

STANDARD

Approx. 1 hour of food \$30pp [min. 25 people]

3 cold canapés

2 hot canapés

1 sweet

PREMIUM

Approx. 3 hours of food \$49pp [min. 25 people]

3 cold canapés

3 hot canapés

1 substantial canapé

1 sweet

DELUXE

Approx. 4 Hours of food \$59pp [min. 25 people]

3 cold canapés

3 warm canapés

2 substantial

2 sweet

DESIGN YOUR OWN

Build & design your own food journey for your guests - we can support you to tailor to your exact requirements. The fun bit is the eating.



CANAPÉS

COOL

gluten free available

Tasmanian smoked salmon - crème fraiche – caviar – dill	4.00
Chickpea panisse - red onion caramel – lemon myrtle pearls [vegan]	4.00
Olive tapenade - coconut feta – chives [vegan]	4.00
Mushroom tartlet - Swiss brown duxelles - goats curd	4.00
Melon - prosciutto - evoo chilli - dukkah	5.00
Tuna ceviche – squid ink crisp - tropical relish	6.00
Classic prawn cocktail – WA prawn – avocado	6.00
Oysters – classic mignonette	5.00

HOT

gluten free available

Arancini – Napoli sauce	4.00
Pork belly – spicy & sticky glaze - pickled cucumber	5.00
Seared WA beef – horseradish cream – rocket Dijon pesto – fried capers	4.00
Chicken – spicy tangy Peri Peri	5.00
Chicken croquette - sauce gribiche - dill pickle	5.00
Classic sausage roll – tomato relish	4.00
Lamb kofta – tortilla crisp - tzatziki	4.00
Pan seared scallop – smoked chorizo – wasabi mayo	6.00
Pea & Parmesan croquette – tahini aioli	4.00
Pumpkin & white bean sausage roll - tomato relish [vegan]	4.00
NT Barramundi goujons, lime aioli & finger lime caviar	6.00
Moroccan style falafel - tahini aioli [vegan]	4.00
Spiced lamb sausage roll - tomato relish	4.00



SUBSTANTIAL

SUBSTANTIAL / BOWLS

gluten free available

Nacho bowl – black bean – tomato lime salsa – avocado – sour cream	8.00
Chicken taco - guacamole - 'slaw - chilli sauce	8.00
Bao bun – pork belly – hoisin – sweet pickled cucumber	8.00
Slider - vegetarian slide - spinach - hummus	8.00
Crispy snapper - caramelised harissa - smashed golden chats	9.00
Thai green curry – steamed rice – coriander – shallot	9.00
Slider – WA beef – American cheese – rocket – aioli – burger sauce	8.50
Beef cheeks – roast garlic mash – heirloom carrot – rich tomato jus	9.00
Lobster roll - mini bagel - light mustard mayo - cress	13.00
Slider – beef brisket – 'slaw – rocket	8.50
Spicy lamb meatballs - Napolitana sauce - gremolata	9.00
Harissa lamb cutlet - tzatziki - rosemary oil	9.00
Pumpkin risotto - crisp sage	9.00

DESSERT

gluten free available

Passionfruit tartlet	6.00
Opera cake	6.00
Orange & coconut [vegan]	6.00
Raspberry & chocolate entremete [vegan]	6.00
Coconut Swiss lamington	6.00
Lemon meringue	6.00
Passionfruit & raspberry smashed pavlova	6.00
French macaron	3.00



SHARING TOGETHER

gluten free available

SHARING PLATES - every sharing menu comes with these dishes as standard

- Sourdough bread beetroot relish, extra virgin olive oil, balsamic vinegar
- Hummus & flatbread housemade hummus & crisp tortilla flatbread
- Octopus tentacles seared wedge island octopus & santorini sauce
- Caprese salad tomatoes, buffalo mozzarella, basil
- Greek salad cherry tomatoes, capsicum, cucumber, olives & feta cheese

PROTEIN TO SHARE - choose the proteins you would like for your event

- Peri peri chicken gf df tangy, spiced chicken & crunchy, creamy coleslaw
- Slow cooked WA brisket & roasted chat potatoes
- Roast Atlantic salmon from Tasmania, citrus mayo & roquette salad
- 12 hour braised WA shoulder of lamb & roasted seasonal vegetable
- Porchetta, lemon & garlic & hasselback potatoes

DESSERT - included with every sharing menu order

A selection of mixed sweets for everyone to share

Vegetarian & vegan options available on request

Choose :

One protein	\$45.00 per person
Two protein	\$55.00 per person
Three protein	\$65.00 per person
Four protein	\$75.00 per person



BUFFET

The packages are a guide only, they can make it simple and easy ensuring your wedding is a success on every level.

Buffets are for a minimum of 15 people

FRESH BUFFET 1 - LIGHT LUNCH \$25.00 per person

- 1 Main dishes
- 1 Hot side & 1 Salad

FRESH BUFFET 2 \$45.00 per person

- 2 Main dishes
- 2 Hot side & 1 Salad

FRESH BUFFET 3 \$55.00 per person

- 2 Main dishes
- 2 Hot side & 2 Salads
- 1 Dessert

FRESH BUFFET 4 \$65.00 per person

- 3 Main dishes
- 2 Hot side & 2 Salads
- 1 Dessert

ADD ON ELEMENTS

- Main dish \$15.00 per person
- Side dish \$7.50 per person
- Salad \$7.50 per person
- Dessert \$10.00 per person
- Cheese platter with crackers & quince paste \$10.00 per person



Buffet Mains

gluten free available

4 Cheese ravioli & slow cooked beef cheek ragu

Rich beef curry & golden rice

Barramundi & ratatouille

Pork stir fry, rice noodle & chilli glaze

Slow roast lamb shoulder, root vegetables and gravy

Moroccan vegetable tagine, preserved lemon, date & roast potatoes (GF Vegan)

Classic beef lasagne

Mediterranean chicken w/ basil, olive & preserved lemon

White fish red curry & steamed rice

Chicken cacciatore & polenta

Spicy lamb meatballs, Napolitana sauce, gremolata

Chicken tagine w/ apricot

Creamy polenta & Italian sausage ragu

Chicken korma & golden rice

Lamb moussaka with eggplant & silverbeet

Provencale beef casserole

Roast free range chicken, lemon, garlic & thyme

Baked lentils w/ sweet potato

Lamb ragout pasta bake

Thai green chicken curry & Jasmine rice

Jess' chicken fried rice

Baked salmon, sweet potato & green pesto

Twice cooked crispy pork belly & cauliflower pure

Vegetable korma & eggplant masala

Lancashire hot pot

Vegan lasagne

Salads

Roasted potato, fried capers, tender herbs & horseradish aioli dressing [gf df]

Roasted vegetables, chickpeas, pomegranate & Lebanese tarator sauce [gf vegan]

Red quinoa, roasted beetroot, mint & coconut tahini dressing [gf vegan]

Greek, capsicum, olive, feta, cucumber, oregano & lemon mustard dressing [gf]

Mixed green leaves, cherry tomatoes, cucumber, carrot & lemon & evoo dressing [gf df]

Coleslaw, spring onion & aioli [gf df]

Hot Sides

all gluten free

Maple roast Jap pumpkin

Creamy polenta

Buttered cabbage

Roast potatoes

Steamed white or golden rice

Sweet potato

Braised asparagus, peas & green beans

Seasonal roast vegetables

Cauliflower cheese bake

Panisses [chickpea fries]

Ratatouille



Dessert & Cheese

gluten free available

TARTS

Peach & mango

Lemon

Baked chocolate

Pecan

Bakewell

Cherry & pistachio

Passionfruit

Chocolate & banana

SLICES

Salted caramel

Romanian apple cake

Rich chocolate brownie

Sticky date pudding

Raspberry frangipane

Orange & almond

CHEESE

Blue, brie & cheddar, crackers & quince paste

Please let us know how we can serve you.



SEATED

SEATED DINING PACKAGES

The details are turned up to truly define your wedding day celebrations.
Minimum 30 people.

FRESH WEDDING 1

Set Plated Entree
Alternate Drop Main Menu
Wedding Cake as Dessert
\$65 Per Person

FRESH WEDDING 2

3 Canapés
Set Plated Entree
Alternate Drop Main Menu
Wedding Cake as Dessert
\$75 Per Person

FRESH WEDDING 3

3 Canapés
Alternate Entree
Alternate Drop Main Menu
Set Plated Dessert
\$95 Per Person

*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)	24.00
Beef bresaola – arugula – Parmesan (Cold)	22.00
Caprese salad - bocconcini - tomato – basil – white balsamic – ciabatta (Cold)	20.00
Scallops – sweet corn – fava bean – prosciutto crisp	25.00
Pork belly – cauliflower – green bean	24.00
Truffled mushroom arancini – Napoli sauce – Parmesan – basil	19.00

PLATED MAINS

Barramundi – tomato – Kalamata olives – capers – crisp potato	42.00
Chicken – seasonal root vegetables – rich jus	40.00
Porterhouse – mash – caramelised root vegetables – beef jus (cooked to medium) ...	44.00
Grilled aubergine – chilli beans – tzatziki – lime [vegan]	37.00
Slow roasted lamb shoulder – roast garlic & harissa puree – seasonal vegetables	42.00
Beef cheeks – bacon lardons – creamed potato – cocktail onion – baby carrot	42.00
Roasted pork belly - crispy polenta - seasonal beans - gremolata	43.00
Cauliflower - thyme - paprika - tomato - lentil [vegan]	37.00

PLATED DESSERT

gluten free available

Panna cotta - urban honey - lemon curd	16.00
Lemon meringue	16.00
Chocolate - caramel - brownie	16.00
Raspberry & coconut tart	16.00
Mango - kiwi - pavlova - raspberry dust	16.00
Pineapple extravaganza - toasted coconut - lime caramel	16.00

or

Cheese - Australian 16.00

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



COCKTAILS

CLASSICS

Mandarin Mimosa	17.00
Mandarin juice, sparkling wine	
Fresh Bloody Mary	17.00
Absolut vodka, fresh bloody mary mix	
Cosmopolitan	16.00
Absolut vodka, orange, cranberry, lime	
Negroni	16.00
Tanqueray gin, vermouth, campari	
Singapore Sling	17.00
Tanqueray gin, cherry, pineapple, lime	

NO ALCOHOL

Cosmo	8.00
Lime, orange, cranberry, bitters	
Pina Colada.....	11.00
Lyre's white cane, pineapple, coconut	
BerryFresh	12.00
Everleaf forest, sparkling cabernet, feragia, strawberry & vanilla	



BEVERAGE PACKAGE

PREMIUM SPARKLING

Quarisa Mrs Q Prosecco King Valley

Guerrieri Rizzardi Prosecco D.O.C. Extra Dry Veneto, ITALY

Andre Delorme Sparkling Blanc de Blancs, Burgundy, FRANCE

PREMIUM LOCAL WINE

Juniper Crossing Original White Semillon Sauvignon Blanc Margaret River

Xanadu Circa 77 Rosé Margaret River

Juniper Original Red (Cabernet Blend) Margaret River

Xanadu Circa 77 Cabernet Sauvignon Margaret River

Xanadu Circa 77 Shiraz Margaret River

PREMIUM LOCAL BEER

Gage Roads Summer Ale 'Single Fin' 4.5% WA

Gage Roads Side Track All Day XPA 3.5% WA

Gage Roads 'Hazy As' Hazy Pale Ale 5% WA

Gage Roads Yeah Buoy Non-Alcoholic XPA 0% WA

Gage Roads Pinky's Sunset Cider 4.5% WA

Soft Drinks, Still & Sparkling Water

FRESH PACKAGE

2 Hour 26.00 per person

3 Hour 33.00 per person

4 Hour 39.00 per person

5 Hour 44.00 per person

6 Hour 49.00 per person

7 Hour 55.00 per person

1 Sparkling

1 White

1 Red

1 Rosé

4 Beer/Cider

Minimum of 20 Guests

Pricing does not include equipment or service staff.

Those factors will be determined by the menu selection, venue and function length.

BEVERAGE PACKAGE

PREMIUM SPARKLING

Quarisa Mrs Q Prosecco King Valley
 Guerrieri Rizzardi Prosecco D.O.C. Extra Dry Veneto, ITALY
 Andre Delorme Sparkling Blanc de Blancs, Burgundy, FRANCE

PREMIUM LOCAL WHITE

Xanadu Circa 77 Sauvignon Blanc Semillon Margaret River
 Babich Black Label Sauvignon Blanc Marlborough, NEW ZEALAND
 Singlefile Wines Great Southern Collection Chardonnay Great Southern
 Paul Conti Wines Chenin Blanc "Tuart Block" Perth
 Juniper Canvas Fiano Margaret River

PREMIUM LOCAL RED

Xanadu Circa 77 Rosé Margaret River
 Howard Park Flint Rock Pinot Noir Mount Barker Porongurup
 Yering Station Little Yering Pinot Noir Yarra Valley
 Paul Conti Wines Cabernet Sauvignon Margaret River
 Singlefile Wines Great Southern Collection Cabernet Sauvignon Merlot Great Southern
 Xanadu Circa 77 Shiraz Margaret River
 Woodstock Coterie Shiraz "Deep Sands" McLaren Vale

PREMIUM LOCAL BEER

Gage Roads Summer Ale 'Single Fin' 4.5% WA
 Gage Roads Side Track All Day XPA 3.5% WA
 Gage Roads 'Hazy As' Hazy Pale Ale 5% WA
 Gage Roads Yeah Buoy Non-Alcoholic XPA 0% WA
 Gage Roads Pinky's Sunset Cider 4.5% WA

Soft Drinks, Still & Sparkling Water

PREMIUM FRESH PACKAGE

2 Hour 30.00 per person
3 Hour 36.00 per person
4 Hour 42.00 per person
5 Hour 49.00 per person
6 Hour 55.00 per person
7 Hour 65.00 per person

1 Sparkling
2 White
2 Red / Rosé
4 Beer/Cider

Minimum of 20 Guests

Pricing does not include equipment or service staff.

Those factors will be determined by the menu selection, venue and function length.



WINE

SPARKLING / PROSECCO / CHAMPAGNE

Quarisa Mrs Q Prosecco King Valley	22.00
Howard Park Petit Jeté Margaret River	35.00
Singlefile Wines 'The Great Southern' Sparkling, Great Southern	65.00
Guerrieri Rizzardi Prosecco D.O.C. Extra Dry Veneto, ITALY	32.00
Andre Delorme Sparkling Blanc de Blancs, Burgundy, FRANCE	27.00
Moet & Chandon Imperial Brut Naked, Reims, FRANCE	80.00
Veuve Clicquot Yellow Label NV, Reims, FRANCE	90.00
Billecart Brut Réserve, Mareuil-Sur-Aÿ, FRANCE	155.00
Billecart Brut Rose, Mareuil-Sur-Aÿ, FRANCE	195.00

WHITE

Leeuwin Estate Art Series Reisling, Margaret River	38.00
Juniper Crossing Original White Semillon Sauvignon Blanc Margaret River	22.00
Xanadu Circa 77 Sauvignon Blanc Semillon Margaret River	25.00
Babich Black Label Sauvignon Blanc Marlborough, New Zealand	26.00
Howard Park Miamup Chardonnay Margaret River	32.00
Singlefile Wines The Great Southern Collection Chardonnay, Great Southern	36.00
Paul Conti Wines Chenin Blanc "Tuart Block" Perth	26.00

WINE

ROSÉ

Fraser Gallop Estate, Estate Rosé, Margaret River	31.00
Domaine Sainte-Marie Cuvée Tradition, Cotes de Provence, FRANCE	40.00
Singlefile Wines The Great Southern Collection Rosé, Great Southern	36.00

RED

Yering Station Little Yering Pinot Noir Yarra Valley, vic	
Howard Park Flint Rock Pinot Noir Mount Barker Porongurup	37.00
Juniper Crossing Original Red Cabernet Blends Margaret River	22.00
Xanadu Circa 77 Cabernet Sauvignon Margaret River	27.00
Xanadu Black Label Cabernet Sauvignon Margaret River	
Singlefile Wines The Great Southern Collection Cab Sauv Merlot, Great Southern	32.00
Woodstock Coterie Shiraz "Deep Sands" McLaren Vale	25.00
Howard Park Scotsdale Shiraz Margaret River	50.00
Turkey Flat Butchers Block Shiraz Barossa Valley	65.00

DESSERT / SWEET / FORTIFIED

Juniper Cane Cut Riesling (375ml) Margaret River	33.00
Fraser Gallop Estate Parterre Ice Pressed Chardonnay Margaret River	39.00
Paul Conti Wines Reserve Port WA	26.00

BEER & CIDER

PREMIUM LOCAL BEER

Gage Roads Summer Ale 'Single Fin' 4.5% WA	7.00
Gage Roads Side Track All Day XPA 3.5% WA	7.00
Gage Roads 'Hazy As' Hazy Pale Ale 5% WA	7.00
Spinifex Myrtle Summer Ale 3.5% WA	8.00
Spinifex F88 Premium Lager 4.2% WA	8.00
Gage Roads Yeah Buoy Non-Alcoholic XPA 0% WA	7.00

330ml stubby or cans

INTERNATIONAL BEER

Peroni Nastro Azzuro 5.25% ITALY	7.00
Heineken 5.0% GERMANY	7.00
Peroni Leggera 3.5% ITALY	7.00
Corona 4.6% MEXICO	7.00
Peroni Libera 0% ITALY	6.00

OTHER

Gage Roads Pinky's Sunset Cider 4.5% WA	7.00
Spinifex Ginger Beer 3.5% WA	10.00
Matso's Ginger Beer 3.5% WA	10.00
Pimms Lemonade & Ginger Ale 4% UK	10.00

WATER, SOFT & SODA

CAPI FRUIT SODAS

Lemon, Grapefruit, Cranberry, Blood Orange, Sparkling Yuzu
 250ml / 750ml Glass Bottles 4.00 / 8.00

WATER

Capi Still & Sparkling Mineral Water 750ml 8.00

JUICE

100% Juice Orange, Apple, Pineapple 10.50
 2 Litre Bottles

Henri's

Orange, Apple, Mango & Banana, 7 Fruits, Apple & Blackcurrant, Pineapple 5.00
 350ml Glass Bottle

SOFT DRINKS

Coke, Coke No Sugar, Diet Coke, Sprite, Fanta
 375ml Can 3.00
 1.25L Bottle 6.00
 Ice 5kg / 15kg 7.00 / 15.00



BYO

GENERAL

We charge a flat fee for a BYO drinks service.

The fee includes bar table, table cloth, glassware, garnishing, experienced RSA certified bar person to set up & pack down, serve up to 50 guests for up to 4 hours.

Glassware includes:

Water / Soft Hi-Ball

Sparkling Flute

Wine Glass - Standard size

Additional certified bar staff are charged at:

\$65 per hour Monday - Friday

\$75 per hour Saturday & Sunday

Bar staff can work as part of a service team to ensure a seamless event.

BYO Bar Set Up Costs

> **50 people** [1 bar person] \$850.00 [4 Hours] [70 x each glass]

> **75 people** [2 bar person] \$1350.00 [4 Hours] [100 x each glass]

> **100 people** [3 bar person] \$1850.00 [4 Hours] [130 x each glass]

> **150 people** [4 bar person] \$2500.00 [4 Hours] [180 x each glass]

The availability of all items and their prices are subject to change without notice. For full service receptions and events, please email our team at info@freshcateringandevents.com.au

Fresh Catering and Events is committed to the responsible service of alcohol. Intoxicated persons will not be served. Alcohol consumption must comply with all local council & state regulations.

Liquor License 609217939921

A delivery fee, dependent on proximity to our facility, will be applied, and varies by location.

HOURS

Enquiries can be placed through our catering admin team Monday through Friday between 9am and 4pm or any time on our website. For more information, please contact us at (08) 9387 3156 or

info@freshcateringandevents.com.au

PRICING

All pricing is exclusive of GST.

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 the hour in \$AU and ex. GST



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 wedding. 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

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

SUPLIERS 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

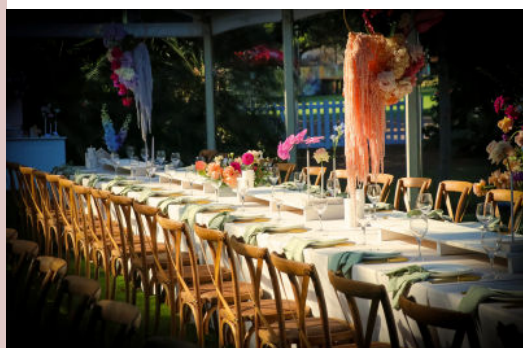
Hire Society
<https://www.hiresociety.com.au>
 08 9389 9921



TRUE SUPPORT FOR YOUR WEDDING DAY

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: Weddings

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.

RESTAURANT & CATERING . HOSTPLUS



‘A wedding is not a fleeting celebration.
It is a foundational cornerstone of your
relationship, a point to mark that which has been
before and that which is to follow.
A place where the ‘Yes’ to each other sounds
throughout the community that stand with you,
in joy, celebrating all that you are together.’

Lee Green

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...

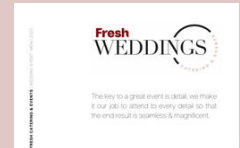
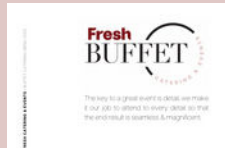
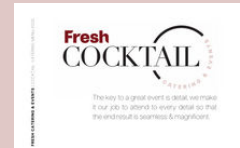
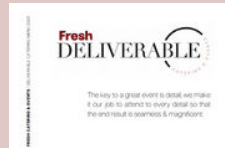
Freshcafe

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



LEE GREEN
PROPRIETOR / EVENT MANAGER
M: 0401 041 212 P: 08 9387 3156
E: info@freshcateringandevents.com.au

NAWAF TONCHY
EVENT MANAGER
M: 0420 859 076 P: 08 9387 3156
E: info@freshcateringandevents.com.au

FRESH HQ, 32 HECTOR STREET WEST, OSBORNE PARK WA 6017