



## Private Dining | Dinner Party Catering | Weddings

Perth Chef Hire takes private dining, dinner party catering and private chef hire services in Perth and the South West Region to the next level. Whether you've hired a venue, an Airbnb or hosting a dinner party at home with your friends and loved ones, we're a dinner party caterer in Perth you can trust.



Perth Chef Hire specialize in modern, elegant and bespoke dinner party catering for small to medium size celebrations in the Perth Metro Area and surrounds.

Our expertise is fully customised sit-down dinner party and standing cocktail wedding party catering from which, Chef Brett Gilbert and Ashlee Allington, (the creators of Perth Chef Hire & Winyup), have over 40 years' experience.

We can fully customize your dinner party menu on consultation and offer a range of options, (If not sure where to start), that are contained within this information pack.

Let us guide you through the processes of choosing a preferred dinner party catering service for your event or celebration; and *allow our passion, to become your experience, at Perth Chef Hire.*



## SIT DOWN MENU OPTIONS

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*\*\*Suit as an entrée or degustation menu option only*

*#Surcharge Applicable*

GF = Gluten Free

V = Vegetarian

### From the Land

Pork belly, skin puff, peas, heirlooms, oats, apple cider (GF)

Lamb 2 ways, beetroot & char-sui, cauliflower, pink pepper (GF)

Aged duck breast, duck fat kumara, grapes, rhubarb, citrus jus (GF)

Chicken breast, sweet corn, yolk, smoked mushroom, skin (GF)

Dry aged sirloin, potato, pickle, leek ash, parmesan vichyssoise (GF)

Cured MR wagyu, beet rosti, pink pepper, radish, smoked beef fat\*\*

### The Sea

Gold band, gnocchi, charred sweet corn, lemongrass butter, kale, iceplant

Blue manna crab, potato nest, passionfruit, yuzu, daikon, avocado\*\* (GF)

Beet cured kingfish, bonito bavarois, beetroot dashi, granita \*\* (GF)

#Marron, black tea dashi, young greens, baby sunrose, furikake\*\* (GF)

### The Garden

Gnocchi, house ricotta, pumpkin, mushroom, kale, lemongrass (V)

Heirloom beetroots, berries, goats' curd, balsamic, caraway (GF V)

Heirloom carrots, truffle honey, balsamic, preserved orange, buckwheat (GF V)

### Dessert

Sesame crèmeux, banana 3 ways, sesame, caramelised yuzu (GF V)

Coconut 3 ways, mango, passionfruit, coriander, meringue (GF V)

Honey and white chocolate mousse, comb, salted caramel, chocolate mint (GF V)

Warm apple & fennel caramel cake, white chocolate, tarragon pudding, crumble (V)

### Local Cheese

Chef's selection of Western Australian cheese and seasonal accompaniments



# DINING OPTIONS – 3 COURSE

## 3 Course Single Choice Menu (entrée, main & dessert)

Simply choose one dish, for each course, for you and your guests. Or why not let your personal chef decide with a “Trust the Chef” menu.

- 6 - 19 guests @ a \$130 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).
- 20 or more guests @ a \$125 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).

## 3 Course Two Choice Menu (entrée, main & dessert)

Pre-chosen dishes can be served as a 50/50 split. Or you can ask your guests for their preferences for each course in advance. In the case of guest's preferences, we simply tally your guest's choices for each course. Or why not let your personal chef decide with a “Trust the Chef” menu.

- 6 - 19 guests @ a \$145 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).
- 20 or more guests @ a \$140 (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).

## What we provide with our dinner party catering packages

Unless otherwise agreed, we provide as standard:

- Plates for each course
- Cutlery for each course
- Cloth napkins for all attending guests
- Personalized and individual menus for all guests
  - All food preparations
- Cooking utensils and equipment
  - Cleaning products
- Sparkling kitchen when done





## DEGUSTATIONS AND TASTING MENUS

Four, five, six and seven course menu options for dinner party catering can be served as a single choice menu, or “Trust the Chef”. Alternatively choose from our current menu options.

### 4 Courses @ \$145

- 6 – 19 guests @ a \$145 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).
- 20 or more guests @ a \$140 (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).

### 6 Courses @ \$180

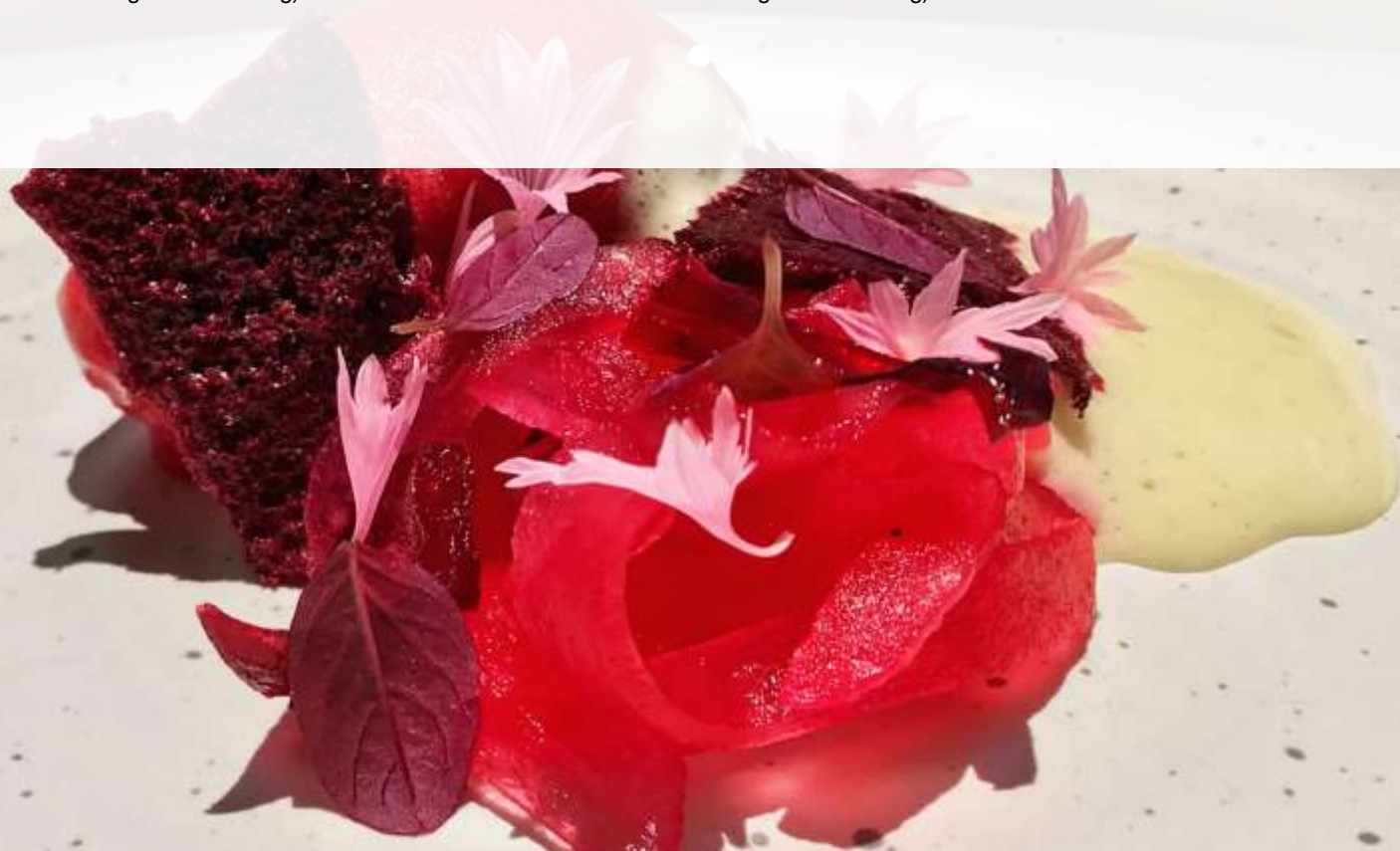
- 6 – 19 guests @ a \$180 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).
- 20 or more guests @ a \$175 (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).

### 5 Courses @ \$165

- 6 – 19 guests @ a \$165 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).
- 20 or more guests @ a \$160 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).

### 7 Courses @ \$195

- 6 – 19 guests @ a \$195 per person (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).
- 20 or more guests @ a \$190 (Onsite chefs and wait staff hire @ \$200 per staff required depending on number of guests attending).





*First course*

Beet cured kingfish, bavarois, beetroot dashi, granita

*Second course*

Cured MR wagyu, pink pepper, radish, smoked beef fat

*Third course*

Gold band, sweet corn, yolk, lemongrass, baby sunrose

*Fourth course*

Dry aged sirloin, jam, vichyssoise, black garlic, royal blue

*Fifth course*

Warm toffee cake, white chocolate, tarragon, crumble



5 COURSE SAMPLE  
MENU ONLY



# ADD-ONS

## ADD PRE OR POST DINNER ITEMS?

Additions and add-ons

### PRE-DINNER CANAPES \$20 pp.

*Add 3 "Trust the Chef" canapes prior to your sit down menu.*

### PRE-DINNER CANAPES \$35 pp.

*Add 5 "Trust the Chef" canapes prior to your sit down menu.*

### CHEESE BOARD \$15 pp.

*Using only the finest locally sourced and internationally recognized cheeses and produce*

## MENU DESIGN & CREATION

At Perth Chef Hire we endeavor to provide you with exactly what you need. You can add items to any of our existing or agreed menu options such as:

- pre-dinner-canapes
- cheese boards
- kid's meals
- cakeage

We would be happy to provide you with a quote for any additions or changes to our existing pricing.



## Make a Booking with Perth Chef Hire

Perth Chef Hire would love to service your event and we wouldn't want you to miss out this year!

So secure Perth's best private dinner party caterer by saving the date and making a reservation with us.

### **INFORMATION THAT IS HELPFUL TO US WHEN YOU ENQUIRE OR MAKE A BOOKING**

Your preferred event date  
The time you want your first course served  
The specific or approximate location of your event  
The number of people that will be attending if known (including yourself).  
Type of catering required  
Your full contact details  
Your approximate budget per head

ENQUIRE NOW

0435 719 525 | [info@perthchefhire.com](mailto:info@perthchefhire.com)



## **IMPORTANT INFORMATION ABOUT OUR RATES AND CATEGORIES:**

All dinner party catering and personal chef hire pricing listed includes food preparation time, delivery and service.

\*Discounted rates only apply to bookings with final number confirmation and payment with guest numbers that fall strictly within their pricing category. Reductions in numbers between final number confirmation and invoicing from the time of booking will incur the higher applicable "per person" rate. Please see our **CONFIRMED NUMBERS & FULL PAYMENT** policy in our Terms of Service and Booking Form for more information.

Please note: attending guests with dietary requirements can often impact the cost to prepare and serve your final menu. So it is our policy at Perth Chef Hire that any guest that requires an alternate dish 'per course' from your Single Choice Menu because of their food allergies (or preferences) will incur the higher rate per person for discounted per person rates. 3 Course Single Choice Menus that see a percentage change of 20% or more to the entire menu will move up to the 3 Course Two Choice Menu per person rate category.

### **Additional Chef and Wait Staff Hire\***

The hire of additional chefs and wait staff may be crucial for servicing your event effectively. All of Perth Chef Hire staff are pre-hired for a 4-hour block. Please note: extensions to this time frame on the date of your event, may incur further charges. Typical dinner party services run for approximately 3 – 4 hours depending on the number of guests and the number of courses required to service your event. General arrival and set-up time for our team is 1 – 2 hours prior to first course served. If you have any decorations for your table setting, our professional team can help you present them in an arrangement of your choosing.