



**CARTEL
CATERING**

SERVICE STYLES

COCKTAIL STANDUP

If you're keeping things casual and having a standup wedding, our canapes & substantial is where you should be looking. Our team serve these via roaming service.

We recommend 3-4 canapes followed by 2-3 substantial.

Our canape selection are incredibly delicious individual tastes of heaven. Each piece can be consumed as a single bite, and are packed full of flavour.

Our substantial are just as delicious, though are here to fill guests up. Fish Tacos, Wagyu Burgers, Bali Chicken, Spanner Crab Spaghettini, just to name a few.

SEATED DINING

All of our seated dining options include a quality table set with cutlery & crockery (The Bartenders do our glassware).

Our Seated Feast is by far our most popular style of service. This is a shared styled way of dining whilst sharing food amongst loved friends & family.

This is a main meal option, where guests are served at the table. By using this option, all guests have the chance to taste a variety of different amazing flavours plus the 'WOW Factor' once everything is placed in front of them.

Another option is an alternate drop menu, where 2 main meal options are chosen.

We recommend having some canapes served during cocktail hour between the ceremony & reception.





CANAPES

<p>PUMPKIN TARTLET</p> <p>Whipped Goat’s Cheese & Candied Pepitas</p> <p>\$5ea</p>	(GF / Veg)	<p>TOMATO TARTLET</p> <p>Candied Olive, Basil, Creamed Fetta</p> <p>\$6ea</p>	(GF/Veg)
<p>STEAK TARTARE</p> <p>Brioche Toast, Egg Yolk Mayo & Tarragon</p> <p>\$6ea</p>		<p>LAMB KOFTE</p> <p>Cucumber & Tahini Yoghurt Dipping Sauce</p> <p>\$6ea</p>	(GF)
<p>SCALLOP CEVICHE</p> <p>Tortilla, Avocado, BBQ Corn & Lime</p> <p>\$7ea</p>	(GF / DF)	<p>KIM CHI PANCAKE</p> <p>Smoked Ocean Trout, Sesame</p> <p>\$6ea</p>	(DF)
<p>MARKET FRESH OYSTERS</p> <p>Lime Mignonette, Green Chilli Salsa</p> <p>\$5ea</p>	(GF / DF)	<p>CHERMOULA CHICKEN SKWERER</p> <p>Preserved Lemon Labneh, Mint</p> <p>\$6ea</p>	(GF)
<p>BUCKWHEAT BLINI</p> <p>Chive Crème Fraiche & Yarra Valley Salmon Caviar</p> <p>\$5ea</p>	(Veg)	<p>KOREAN BEEF SAUSAGE ROLL</p> <p>Gochujang Ketchup</p> <p>\$6ea</p>	
<p>LOCAL OYSTER MUSHROOM ARANCINI</p> <p>Mozzarella & Basil Aioli</p> <p>\$5ea</p>	(Veg)	<p>FRASER ISLE SPANNER CRAB AND LOCAL PRAWN RILETTE</p> <p>Coriander, Kaffir Lime, Yuzu</p> <p>\$7ea</p>	(DF)
<p>DUCK SPRING ROLLS</p> <p>Galeru Orchard Davidson Plum Dipping Sauce</p> <p>\$6ea</p>	(DF)		

SUBSTANTIALS

MOOLOOLABA PRAWN BRIOCHE ROLL

Cos Lettuce, Pickled Shallot & Chilli Mayo

\$15ea

FISH TACO

Tortilla, Lemon Aioli, Cucumber & Coleslaw

\$13ea

WAGYU BURGER

Brioche Bun, Cartel Special Sauce & Noosa Red Tomato

\$13ea

BALI CHICKEN CURRY

Jasmine Rice, Toasted Cashews & Coriander

\$13ea

RICOTTA GNOCCHI

Napolitana Sauce, Kalamata Olives, Basil & Parmesan

\$13ea

“FRASER ISLE” SPANNER CRAB SPAGHETTINI

Garlic, Chilli, Lemon & Cherry Tomato

\$19ea

PORK BELLY BAHN MI

Pickled Cucumber & Carrot, Coriander, Chilli

\$12

SICHUAN LAMB RIB BAO BUN

Sour Carrot Slaw, Hoi Sin

\$12ea

(DF)

(GF / DF)

(GF / Veg)

(DF)

(DF)

(DF)



SWEETS

MINI CHOCOLATE ECLAIRS

Crème Patisserie Filling

\$5ea

BANOFFEE TARTLETS

Caramelised Banana, Mascarpone, Dark Chocolate

\$5ea

MINI DOUGHNUT

Berry Jam

\$5ea

CAKE CUTTING AND SERVICE

Plated with Cream & Berries*

\$5 per person

*Cake cutting service does not include the cake.





SEATED FEAST MENU

Our Seated Feast is by far our most popular style of service. This is a shared styled way of dining whilst sharing food amongst loved friends & family.

This is a main meal option, where guests are served at the table. By using this option, all guests have the chance to taste a variety of different amazing flavours plus the 'WOW Factor' once everything is placed in front of them.

All feast options are served with a bread roll & butter.

We recommend having some canapes served during cocktail hour between the ceremony & reception.

SHARED FEAST

Create your own menu by selecting:

2 x Shared Mains

2 x Shared Sides

\$95pp

Create your own menu by selecting:

3 x Shared Mains

3 x Shared Sides

\$110pp

ADD 2 x Shared Entree for \$40pp



SHARED MAINS

SLOW ROASTED LAMB SHOULDER

Pomona Honey, Cavala Nero, red wine & Rosemary Jus

(GF / DF)

BBQ BALI STYLE ELGIN VALLEY CHICKEN

Herb Salad, Toasted Cashew Sauce

(GF / DF)

GRILLED GRASS FED RUMP CAP

Chimichurri Sauce, Almond Romesco

(GF / DF)

CHERMOULA ROASTED WHOLE CAULIFLOWER

Macadamia Tarator, Pickled Greens, Pomegranate

(GF / DF / V)

PAN FRIED MARKET FISH

Fennel Slaw, Dill, Lemon & Crème Fraiche Sauce

(GF)

SLOW COOKED KINGAROY PORK BELLY

Puy Lentils, Pancetta, Smoked Labneh

(GF / DF)



SHARED SIDES

ROAST BEEF TALLOW POTATOES

Confit Garlic & Thyme

(GF / DF)

LOCAL LEAF SALAD

Honey Mustard Dressing

(GF / DF / Veg)

NOOSA RED TOMATOES

Mozzarella & Basil Oil

(GF / Veg)

STEAMED SEASONAL GREENS

Garlic & Lemon Oil

(GF / DF / Veg)

ROAST SWEET POTATO

Woombye Persian Fetta & Chilli

(GF / Veg)

CHARRED CARROT

Harissa Vinaigrette & Black Olives

(GF / DF / Veg)





SEATED ALTERNATE DROP

Another option for a seated dinner is alternate drop. This is a main meal option, where guests are served at the table.

With the alternate drop dining, you choose 2 mains from the menu. When we deliver the dishes, we do so in an alternating fashion.

Guests do not select their meals, but have the option to negotiate and swap between their neighbouring guests.

Dietaries will be catered for if made aware in advance.

We recommend having some canapes served during cocktail hour between the ceremony & reception, with the alternate drop menu being the substantial meal for the evening.

ALTERNATE DROP DINNER

Create your own menu by selecting:

2 x Mains

\$70pp



ALTERNATE DROP MAINS

BBQ BALI STYLE ELGIN VALLEY CHICKEN

(GF / DF)

Herb Salad, Broccolini, Potato, Turmeric Curry Sauce, Toasted Cashews

EYE FILLET

(GF / DF)

Chimichurri Sauce, Almond Romesco, Potato Boulangere

CHERMOULA ROASTED WHOLE CAULIFLOWER

(GF / DF / V)

Macadamia Tarator, Pickled Greens, Pomegranate

PAN FRIED MARKET FISH

(GF)

Honey Baked Fennel, Charred Leeks, Dill, Lemon & Crème Fraiche Sauce





ADDITIONAL SERVICES

CAKE CUTTING AND SERVICE

Plated with Cream & Berries

\$5pp

SUPPLIER MEALS

Charged as additional guest, served after guests
(unless discussed otherwise)

DIETARY REQUIREMENTS

We can cater to most dietary requirements when given 2 weeks notice.

This information is best requested with your RSVP responses.

GF - Gluten Free

DF - Dairy Free

V - Vegan

VG - Vegetarian

NF - Nut Free

All other dietaries can be tailored to suit your needs.



MINIMUM SPEND

There is a minimum spend of \$3,000 for Cartel Catering Services, which consists of food costs & staffing costs. Catering options can only be used as an addition to The Bartenders core beverage service.

KITCHEN

All menu preparations are done prior to the event. An onsite kitchen is required to execute service on the day of your event. The Bartenders/Cartel Catering will assess & approve the onsite kitchen.

If additional equipment is required, hire of equipment can be arranged by The Bartenders/Cartel Catering @ Cost.

TEAM

Cartel Catering take control of the kitchen and The Bartenders take care of your front of house service. All our team are highly trained & qualified professionals.

Based on the number of guests & menu requirements, Chefs, Kitchen & Front of House Team are all charged @ \$55/hr.

Additional compensation for travel allowance or accommodation expenses may be applicable pending on the location of the event.



THE BARTENDERS

WE LOOK FORWARD TO ELEVATING YOUR WEDDING



CHEF JOSH SMALLWOOD

The Noosa and Wide Bay region contain some of Australia's finest produce and agriculture. In our meals we feel very strongly about showcasing and sourcing local produce.

Our head chef and founder of Noosa Cartel, Joshua Smallwood, started cooking in fine dining restaurants nearly 20 years ago. His career began in Brisbane and quickly took him to Melbourne where he worked in Hatted restaurants such as "Mecca", "Grossi Florentino" and "Interlude" until landing on his feet as head chef of Gary Mehigan's "Maribyrnong Boathouse" for 6 years.

In 2014 after starting his family, Joshua and his wife Danielle moved to her hometown of Noosa where Joshua started working at Rickys Restaurant. After just one and a half years, Josh took the reigns as Head Chef. His effort and skills in the kitchen helped Rickys achieve and retain the 1 hat award from The Age Good Food Guide during his time there.

After many years in restaurants, it was time for Josh to venture out on his own. This is when Noosa Cartel/Cartel Catering was born.

