

SERVICE STYLES

COCKTAIL STANDUP

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

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

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 substancials are just as delicious, though are here to fill guests up. Fish Tacos, Waygu 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

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

SUBSTANTIALS

MOOLOOLABA PRAWN BRIOCHE ROLL Cos Lettuce, Pickled Shallot & Chilli Mayo \$15ea	(DF)
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	(GF / DF)
RICOTTA GNOCCHI Napolitana Sauce, Kalamata Olives, Basil & Parmesan \$13ea	(GF / Veg)
"FRASER ISLE" SPANNER CRAB SPAGHETTINI Garlic, Chilli, Lemon & Cherry Tomato \$19ea	(DF)
PORK BELLY BAHN MI Pickled Cucumber & Carrot, Coriander, Chilli \$12	(DF)
SICHUAN LAMB RIB BAO BUN Sour Carrot Slaw, Hoi Sin \$12ea	(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

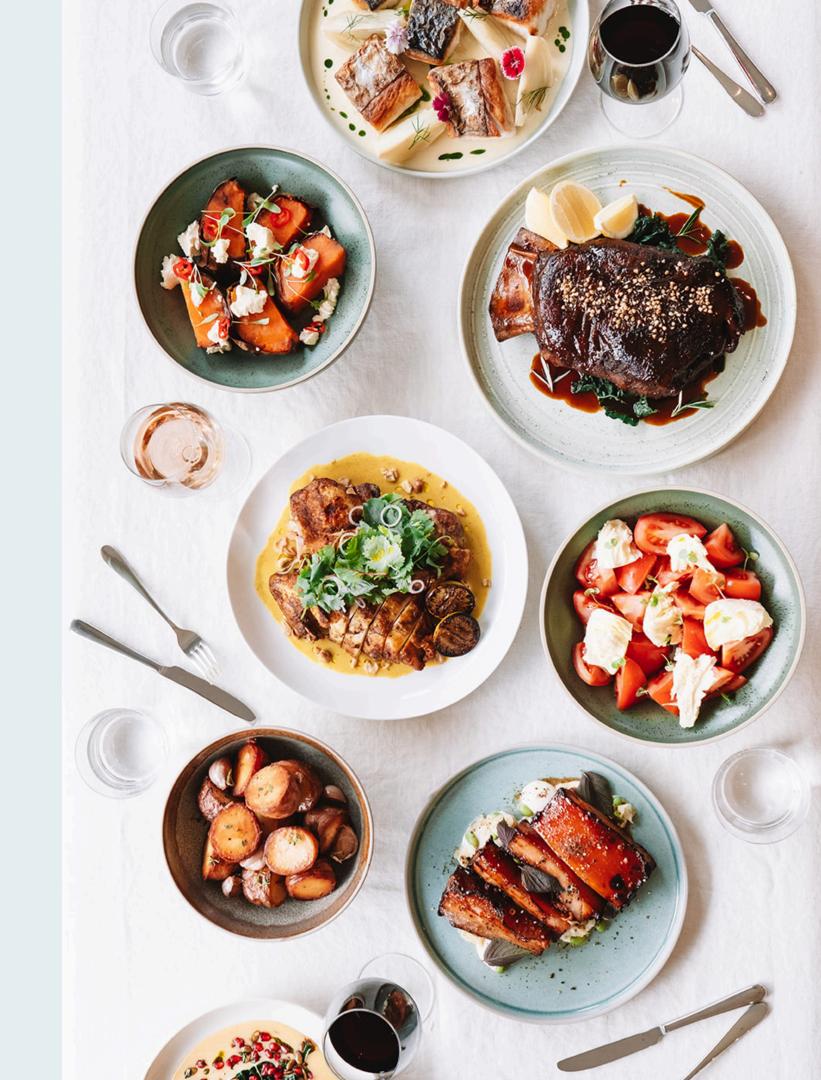
Create your own menu by selecting:

3 x Shared Mains

3 x Shared Sides

\$110pp

ADD 2 x Shared Entree for \$40pp



SHARED MAINS

SLOW ROASTED LAMB SHOULDER (GF / DF)

Pomona Honey, Cavala Nero, red wine & Rosemary Jus

BBQ BALI STYLE ELGIN VALLEY CHICKEN (GF / DF)

Herb Salad, Toasted Cashew Sauce

GRILLED GRASS FED RUMP CAP (GF / DF)

Chimichurri Sauce, Almond Romesco

CHERMOULA ROASTED WHOLE CAULIFLOWER (GF / DF / V)

Macadamia Tarator, Pickled Greens, Pomegranate

PAN FRIED MARKET FISH (GF)

Fennel Slaw, Dill, Lemon & Crème Fraiche Sauce

SLOW COOKED KINGAROY PORK BELLY (GF / DF)

Puy Lentils, Pancetta, Smoked Labneh



SHARED SIDES

ROAST BEEF TALLOW POTATOES (GF / DF)

Confit Garlic & Thyme

LOCAL LEAF SALAD (GF / DF / Veg)

Honey Mustard Dressing

NOOSA RED TOMATOES (GF / Veg)

Mozzarella & Basil Oil

STEAMED SEASONAL GREENS (GF / DF / Veg)

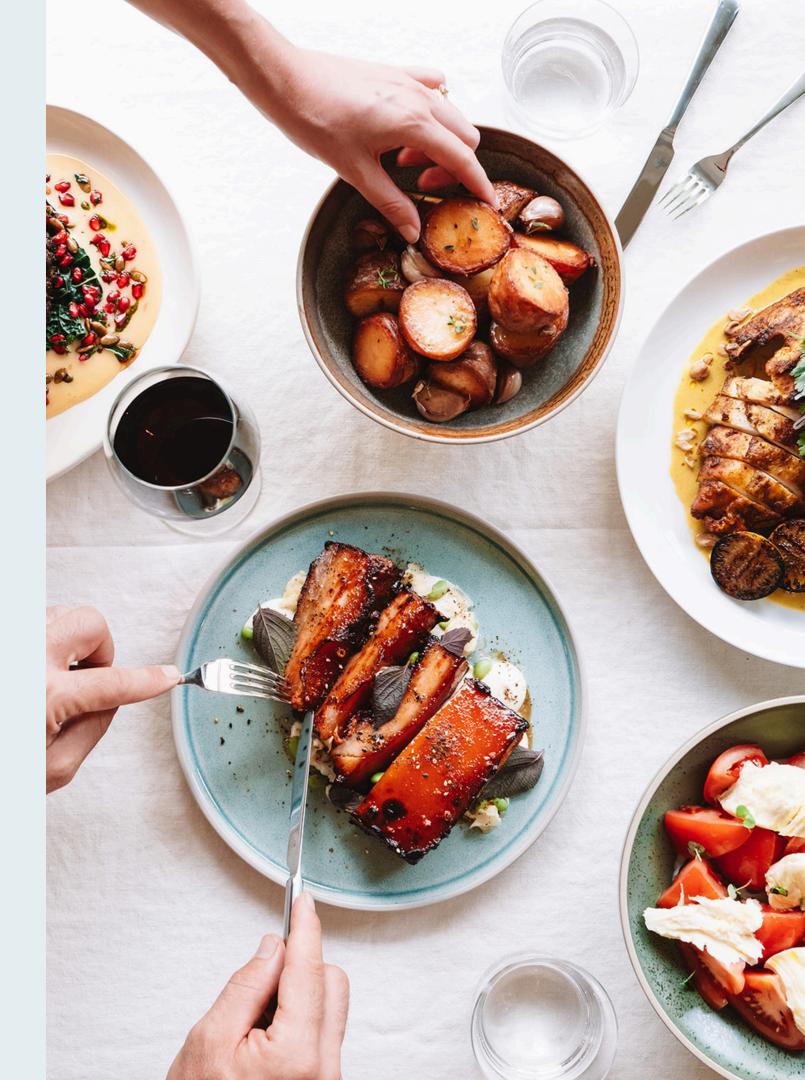
Garlic & Lemon Oil

ROAST SWEET POTATO (GF / Veg)

Woombye Persian Fetta & Chilli

CHARRED CARROT (GF / DF / Veg)

Harissa Vinaigrette & Black Olives





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.

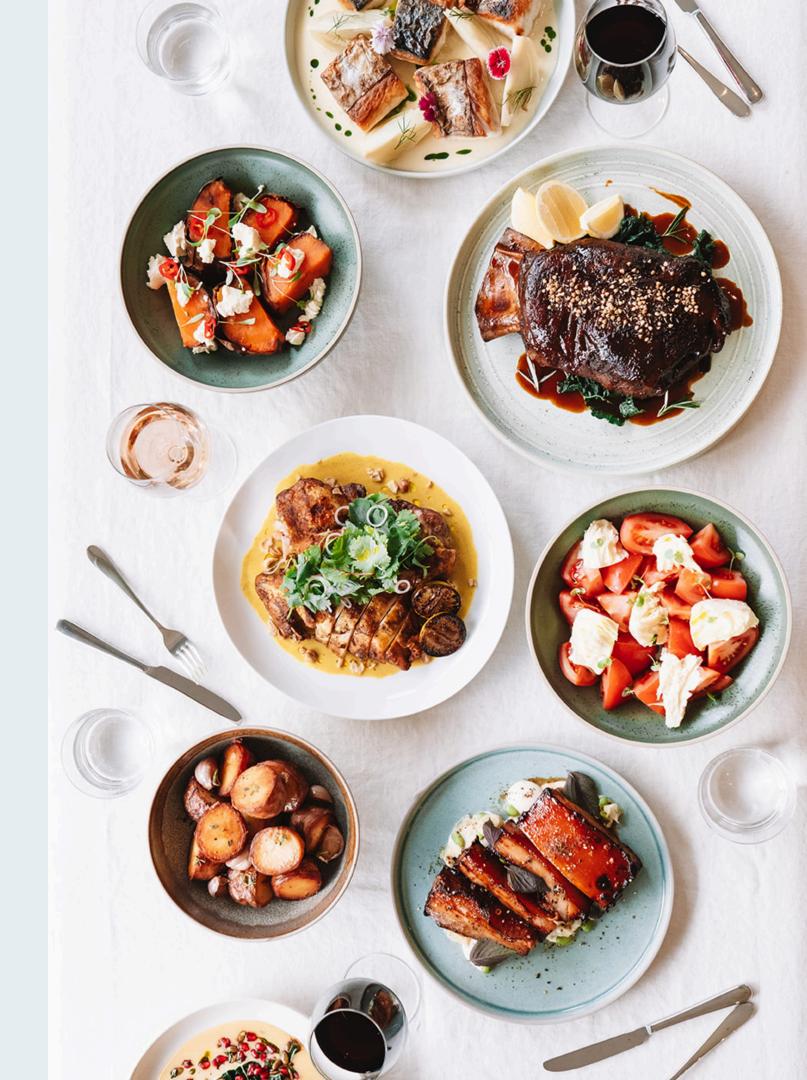
Dietaries will be catered for if made aware in advance.

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.

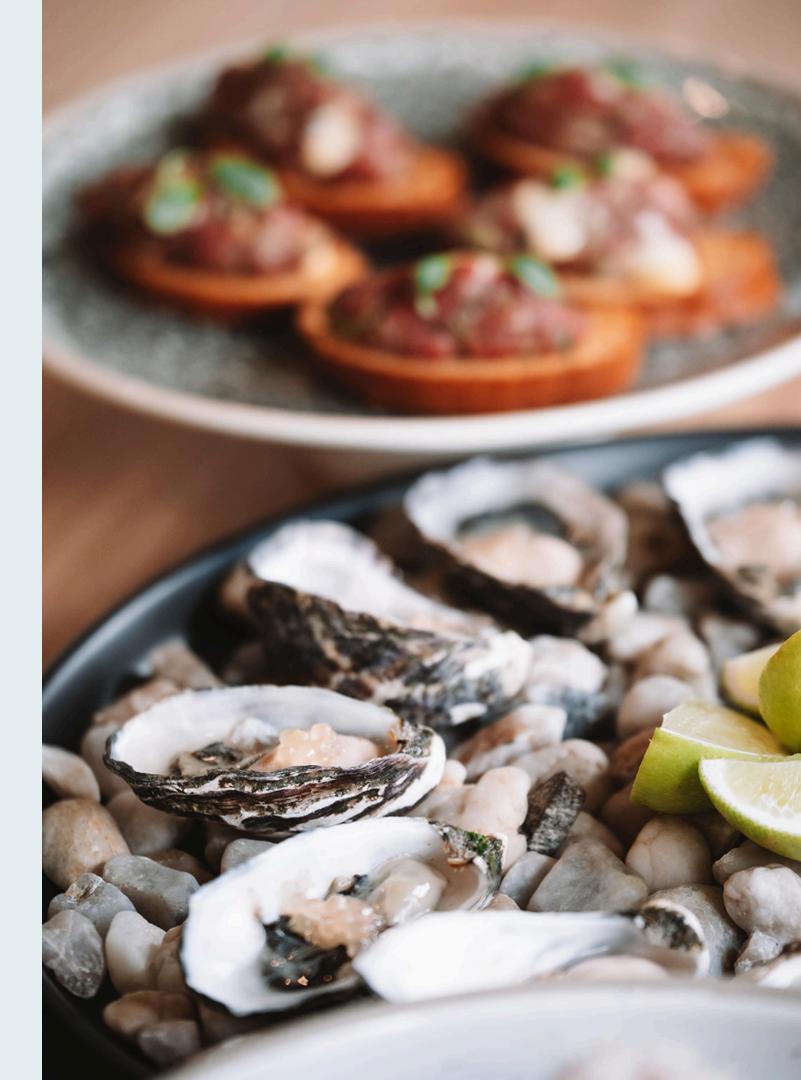
If additional equipment is required, hire of equipment can be arranged by The Bartenders/Cartel Catering @ Cost.

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.



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.

