

# Down South Chef Hire

Event Catering Menus – Packages  
– Pricing – Options

*Let Our Passion Become Your Experience*

Our expertise is “Trust the Chef” private dining and standing cocktail party catering experiences utilizing fresh produce from our extensive garden. We also source our proteins from local suppliers in the South West offering organically grown & pasture raised produce & meats without all of the nasty stuff.

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## What we provide with our dinner party catering packages

Unless otherwise agreed, we provide as standard:

- All servery
  - Plates
  - Cutlery
  - Cloth napkins
- Personalized and individual menus for your guests
  - All food preparations
- Cooking utensils and equipment
  - Cleaning products
- Sparkling kitchen when done

# SIT DOWN MENU OPTIONS (sample menu choices only)

## PLATED ENTREES AND MAINS

*Dishes can be altered to either be served as an entrée or main. Some dishes that are marked are suitable as entrée only.*

Menu Options - Sit Down Dinner Party Catering

**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 (GF)

Pressed lamb shoulder, beetroot, char-sui, cauliflower, shard (GF)

Aged Wagin duck breast, rhubarb, daikon, amaranth, grapes, citrus jus (GF)

Chicken breast, swede, corn ragout, yolk, smoked mushroom, skin (GF)

30 Day dry aged sirloin, potato, pickle, leek ash, parmesan vichyssoise (GF)

Wagyu rare, horseradish, black garlic, parmesan, tarragon\*\*

### The Sea

Gold band, kohlrabi, preserve lemon, pumpkin suquet (GF)

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

Kingfish, ponzu, black garlic, horseradish, fennel, coral crisp\*\*

# Marron, black tea dashi, young greens, kohlrabi, mushroom, furikake\*\* (GF)

### The Garden

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

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

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

### Dessert

White chocolate 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)

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.

- 4 - 9 guests @ a \$130 per person (plus 1 chef @ \$200) Waiter/waitress optional
- 10 -19 guests @ a \$125\* per person (plus 1 chef @ \$200 and 1 wait staff minimum @ \$175)
- 20 or more guests @ a \$120\* per person (plus a minimum of 2 chefs @ \$200 per chef and 1 wait staff minimum @ \$175)
- 50 or more guests @ a \$115\* per person (plus a minimum of 2 chefs @ \$200 per chef and 2 wait staff minimum @ \$175)

## 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.

- 4 - 9 guests @ a \$145 per person (plus 1 chef @ \$200) Waiter/waitress optional
- 10 - 19 guests @ a \$140\* per person (plus 1 chef @ \$200) (plus 1 chef @ \$200 and 1 wait staff minimum @ \$175)
- 20 or more guests @ a \$135\* per person (plus a minimum of 2 chefs @ \$200 per chef and 1 wait staff minimum @ \$175)
- 50 or more guests @ a \$130\* per person (plus a minimum of 2 chefs @ \$200 per chef and 2 wait staff minimum @ \$175)

## 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.

## ADD PRE OR POST DINNER ITEMS?

*Additions and add-ons*

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

*Add 3 "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*

### PRE-DINNER CANAPES \$30 pp.

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

## 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.

# DEGUSTATIONS AND TASTING MENU OPTIONS

5 and 7 course menu options for dinner party catering can be served as a single choice menu, or "Trust the Chef" menu option. If you'd like more than 7 courses just let us know and we'll provide you with a quote.

5 Courses @ \$165 per person (plus 1 chef @ \$200)\*

- 4 – 9 guests @ a \$165 per person (plus 1 chef @ \$200) Waiter/waitress optional
- 10 – 19 guests @ a \$160\* per person (plus 1 chef @ \$200 and 1 wait staff minimum @ \$175)
- 20 or more guests @ a \$155\* per person (plus a minimum of 2 chefs @ \$200 per chef and 1 wait staff minimum @ \$175)

7 Courses @ \$185 per person (plus 1 chef @ \$200)

- 4 – 9 guests @ a \$185 per person (plus 1 chef @ \$200)
- 10 – 19 guests @ a \$180\* per person (plus 1 chef @ \$200 and 1 wait staff minimum @ \$175)
- 20 or more guests @ a \$175\* per person (plus a minimum of 2 chefs @ \$200 per chef and 1 wait staff minimum @ \$175)

Romantic Dinner For 2 (minimum spend applies)

- 5 Courses @ \$300 per person (plus 1 chef @ \$200)\*
- 7 Courses @ \$475 per person (plus 1 chef @ \$200)\*

## 7 COURSE SAMPLE MENU ONLY

### Kingfish

*Watermelon, horseradish, yuzu, daikon*

### Pumpkin

*Ricotta, mushroom, lemongrass, kale*

### Gold band

*Baby leek, vichyssoise, preserved lemon*

### Duck

*Fennel, rhubarb, lavender, citrus jus*

### Beef

*Potato, parmesan, young pepper, ash, mustard, jus*

### Coconut

*Mango, lime, passionfruit, coriander*

### Honey

*White chocolate, salted caramel, comb, mint*

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

So secure the South West'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](#)

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