



Winyup

our passion = your experience

Win-yup

*-place of wine, meeting
place, to meet in the place of
wine by the sea*

Dinner Party Catering | Weddings | Celebrations

Winyup takes private dining, dinner party catering and private chef hire services in the South West and Margaret River 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 the South West you can trust.





SIT DOWN MENU OPTIONS

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

#Surcharge Applicable

GF = Gluten Free

V = Vegetarian

From the Land

Pork belly, peas, heirlooms, apple cider (GF)

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

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

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

Dry aged sirloin, potato, shitake jam, greens, parmesan (GF)

Cured MR wagyu, black garlic, tarragon, smoked beef fat**

The Sea

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

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

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

#Marron, tea dash, young greens, baby sunrose, furikake** (GF)

The Garden

Gnocchi, charred sweet corn, 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

Please note: we have a \$1500 minimum spend for all bookings. Minimum spend requirement does not include wait staff hire. Minimum spend bookings are limited to 5 courses unless booking exceeds minimum spend. Bookings for over 6 people for 5 courses or more must include a minimum of 1 wait staff.

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 \$135 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).
- 20 or more guests @ a \$130 per person (Onsite chefs and wait staff hire @ \$250 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 \$150 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).
- 20 or more guests @ a \$145 (Onsite chefs and wait staff hire @ \$250 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





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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.

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4 Courses @ \$150

- 6 – 19 guests @ a \$150 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).
- 20 or more guests @ a \$145 (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).

6 Courses @ \$185

- 6 – 19 guests @ a \$185 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).
- 20 or more guests @ a \$180 (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).

5 Courses @ \$170

- 6 – 19 guests @ a \$170 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).
- 20 or more guests @ a \$165 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).

7 Courses @ \$200

- 6 – 19 guests @ a \$200 per person (Onsite chefs and wait staff hire @ \$250 per staff required depending on number of guests attending).
- 20 or more guests @ a \$195 (Onsite chefs and wait staff hire @ \$250 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

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5 COURSE SAMPLE
MENU ONLY

ADD-ONS

ADD PRE OR POST DINNER ITEMS?

Additions and add-ons

PRE-DINNER CANAPES \$30 pp.

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

PRE-DINNER CANAPES \$45 pp.

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

CHEESE \$15 pp.

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

MENU DESIGN & CREATION

At Winyup 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.

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Make a Booking with Winyup

Winyup 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

0435 719 525 | info@winyup.com.au

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 Winyup 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 Winyup 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.

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