

PERTH
CHEF HIRE



Event Catering Menus – Packages – Pricing – Options

Let Our Passion Become Your Experience

If you require faultless party and event catering, or need to hire a private chef or caterer for a wedding reception or birthday party, we've designed a private chef hire service to meet your every expectation. Allow Perth's best private dinner party caterer and home chef hire service to cater your next event.

[ENQUIRE NOW](#)

What we provide with our dinner party catering packages

Unless otherwise agreed, we provide as standard as your chosen dinner party catering service in Perth:

- 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

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**

Surcharge Applicable #

GF = Gluten Free

V = Vegetarian

The Land

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

Lamb 2 ways, ra sel hanout, eggplant, sheeps yoghurt, mustard, za'atar crumb

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

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

30 Day dry aged sirloin, potato, pickle, leek ash, amaranth, watercress (GF)

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

The Sea

King prawns, bacon, asparagus, buttermilk, Geraldton wax, (GF)

Red emperor, eucalyptus, wild mushroom, samphire, fig (GF)

Blue manna crab, passionfruit, ssamjang, sprout salad, daikon, avocado** (GF)

Kingfish, yuzu, black garlic, horseradish, fennel, coral crisp**

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

Plants

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

Beetroot, berries, goats curd, balsamic, caraway, amaranth (GF V)

Heirloom carrots, beans, peas, tarragon, horseradish (GF V)

Eggplant, corn mole, artichoke, coriander, sprouts (GF V, VG)

Dessert

White chocolate crèmeux, banana 3 ways, sesame, caramelised yuzu (GF)

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

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

Cheese

Chef's selection of Western Australian cheese and seasonal accompaniments

Contact Perth's best dinner party caterer and personal chef hire service and book your event today.

RATES AND CATEGORIES

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 \$125 per person (plus 1 chef @ \$200)
- 10 -19 guests @ a \$120* per person (plus 1 chef @ \$200 and 1 wait staff minimum @ \$175)
- 20 or more guests @ a \$110* per person (plus a minimum of 2 chefs @ \$200 per chef and 1 wait staff minimum @ \$175)
- Romantic Dinner for 2 @ \$250 per person (plus 1 chef @ \$200)

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)
- 10 - 19 guests @ a \$140* per person (plus 1 chef @ \$200)
- 20 or more guests @ a \$130* per person (plus a minimum of 2 chefs @ \$200 per chef and 1 wait staff minimum @ \$175)
- Romantic Dinner for 2 @ \$350 per person (plus 1 chef @ \$200)

ABOUT OUR RATES AND CATEGORIES:

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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-ONS

ADD PRE OR POST DINNER ITEMS?

Additions and add-ons

PRE-DINNER CANAPES 18 pp.

Choose 3 signature canapes from our current canape and finger food menu

PRE-DINNER CANAPES 28 pp.

Choose 5 signature canapes from our current canape and finger food menu

CHEESE BOARD 12 pp.

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

PERTH
CHEF HIRE



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 MENUS

The 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)
- 10– 19 guests @ a \$150* per person (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)

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

- 4– 9 guests @ a \$185 per person (plus 1 chef @ \$200)
- 10– 19 guests @ a \$170* 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)

Romantic Dinner For 2

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

7 COURSE SAMPLE MENU

Kingfish

Watermelon, horseradish, yuzu, daikon

Pumpkin

Ricotta, mushroom, lemongrass, kale

Beetroot

Blueberries, balsamic, goats’ curd, caraway

Duck

Fennel, rhubarb, lavender, citrus jus

Beef

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

Coconut

Mango, lime, passionfruit, coriander

Honey

Salted caramel, comb, mousse

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FEAST AND SHARE TABLE

FEAST & SHARE

\$120 p.p

Minimum 20 guests

Does not include equipment or staff hire

SAMPLE THEMED MENU

Bread Rolls and Butter to start

Entrees Plated (choose one)

Pressed pork hock, apple and lemon grass glaze, thai salad, nouc cham

Chang mai chicken salad

Wagyu beef carpaccio, pickled shitake, black garlic, horseradish, shiso, mustard seed

Yellow sour curried whole baked fish with jungle salad

Beef tataki, ginger, ponzu, wasabi, furikake, shiso

Birds nest corn fritters, nam jim and coconut salad

Mains (pick three) comes with sides listed underneath the protein

Braised Pork Belly

Caramelised ginger and shallot dressing, mixed basil salad and noodle

Massaman of Duck

Roast sweet potato, kaffir lime scented rice, roast cashews and Thai aromats

Star Anise Tamarind and Kaffir Lime Glazed Chicken Maryland

Chinese New Year Salad

5 Spiced and Lemon Myrtle Tasmanian Salmon

5 spiced fennel, lemon and potato salad

Chinese Braised Beef Shin

Cinnamon and Cassi fried rice

Issan Roast Curried Pumpkin

Bean shoot, shallot, coriander, kaffir lime vinaigrette

Petit Fours

Yuzu and Camembert Croute

5 Spice Crème'

Steamed ginger cake

BUFFET MENUS

\$50 P.P Buffet Menu (*Does not include "on site" chef hire or wait staff hire*)

Minimum 20 guests

Soup (pick one) w/ dinner rolls

Caramelized pumpkin, carrot & cumin soup

Tomato & roast fennel

Miso soup with tofu and seasonal vegetables

Green split pea soup with smoked ham hock & root vegetables

Hearty seasonal vegetable & barley soup

Salads (pick two)

Roasted beetroot, blueberry, balsamic, shard, caraway and goats cheese

Roasted pumpkin with semi-dried tomatoes, baby spinach, dukkah spice & feta

Tomato & bocconcini salad with cracked pepper, basil, olive oil & balsamic

Green beans, roasted almonds, smoked bacon, feta & red onion

Traditional garden salad with tarragon dressing rocket & parmesan

Mains (pick two) comes with sides

Roast berkshire pork belly with crackling caramelized apple sauce, beans and minted peas

Braised lamb shanks served with garlic mash, green beans & chipotle braised tomatoes

Butter chicken with roasted cashews, scented rice, naan bread & minted yoghurt

Slow cooked harissa chicken Maryland with Israeli couscous, poached raisins, almonds, parsley & lemon

Beef massaman with scented jasmine rice, crackers, and thai aromats

Tasmanian salmon with roasted heirloom beetroot, almonds & orange salad

Mushroom risotto with basil cream sauce, truffle oil & shaved parmesan

Classic Lasagne with béchamel sauce & caprese salad

Thai green chicken curry with, wilted asian greens and scented jasmine rice

Desserts (pick two)

Classic chocolate pudding

Banana & blueberry bread & butter pudding

Apple crumble with vanilla custard

Grapefruit panna cotta, with compressed melons and mint

Flourless orange and almond slice with citrus caramel and yoghurt

Mini pavlovas with fresh berries, mascarpone cream and passionfruit

Note: "on site" staff hire charges on the day/night of your event

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BUFFET MENUS

\$70 P.P Deluxe Buffet Menu *(Does not include "on site" chef hire or wait staff hire)*

Minimum 40 guests

Soups (pick two) w/ dinner rolls

Caramelised pumpkin, carrot & cumin soup

Tomato & roast fennel

Miso soup with tofu and seasonal vegetables

Green split pea soup with smoked ham hock & root vegetables

Hearty seasonal vegetable & barley soup

Salads (pick three)

Roasted pumpkin with semi-dried tomatoes, baby spinach, duhhka spice & feta

Tomato & bocconcini salad with cracked pepper, basil, olive oil & balsamic

Classic Caesar salad with crispy bacon & croutons

Green beans, roasted almonds, smoked bacon & red onion

Traditional garden salad with mimosa dressing rocket & parmesan

Mains (pick three) comes with sides

Roast berkshire pork belly with crackling caramelized apple sauce, beans and minted peas

Braised lamb shanks served with garlic mash, green beans & chipotle braised tomatoes

Butter chicken with roasted cashews, scented rice, naan bread & minted yoghurt

Harissa chicken Maryland with Israeli couscous, poached raisins, almonds, parsley & lemon

Beef massaman with scented jasmine rice, crackers, and thai aromats

Tasmanian salmon with roasted heirloom beetroot, almonds & orange salad

Mushroom risotto with basil cream sauce, truffle oil & shaved parmesan

Classic Lasagne with béchamel sauce & caprese salad

Thai green chicken curry with, wilted asian greens and scented jasmine rice

Desserts (pick three)

Classic chocolate pudding

Banana & blueberry bread & butter pudding

Apple crumble with vanilla custard

Grapefruit panna cotta, with compressed melons and mint

Flourless orange and almond slice with citrus caramel and yoghurt

Mini pavlovas with fresh berries, mascarpone cream and passionfruit

Note: "on site" staff hire charges on the day/night of your event

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GET A QUOTE

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 caterer by saving the date and making a reservation or booking by filling out our bookings and enquiries form which you can obtain on request.

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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