

Funtions & Events Packages 2025



THE
Catering Crew
BY THE RMS GROUP



WELCOME TO

THE
Catering Crew
BY THE RMS GROUP

Looking for in-office or event catering?



*Make your next
event effortlessly
unforgettable.*

You're in the right place.
From team lunches to milestone
moments, we tailor menus to
suit every taste, style, and
budget.

VISIT OUR WEBSITE

[THECATERINGCREW.CO](https://www.thecateringcrew.co)



CANAPES PACKAGES



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Bronze | 6-piece | \$40.00 pp

- Roast tomato arancini w/ pesto mayo (GF | VEGAN)
- Fried camembert bites & cranberry glaze (V)
- Pork & fennel sausage rolls w/ tomato relish
- Balsamic roasted mushroom skewers w/ toasted dukkha & Italian parsley (GF | VEGAN)
- Prawn & basil spring rolls w/ confit garlic & smoked paprika mayo (DF)
- Mini haloumi pita breads w/ lemon & oregano (V)

Silver | 6-piece | \$50.00 pp

- Petite beef wellingtons w/ tomato chutney
- Fried salt & pepper squid w/ smoked paprika & chipotle mayo (GF | PESC | DF)
- Margherita pizzettes (GF option available)
- Mini souvlaki chicken pita w/ Persian feta & cucumber
- Chorizo empanadas w/ chimichurri salsa
- Baked Greek lemon potato w/ vine tomato & kale crisp (GF | VEGAN)
- Roasted duck & porcini tart, orange jus
- Bourbon & maple pork belly bites w/ pickled cucumber ribbons (DF)
- Chilled prawn cocktail skewers w/ crisp green leaf & lemon (GF | DF)

Gold | 6-piece | \$60.00 pp

- Oysters in the shell – *choice of natural, cabernet vinaigrette & golden shallot, grilled Kilpatrick, champagne hollandaise (GF)*
- Prawn skewers grilled w/ garlic butter (GF | PESC)
- Grilled Moreton Bay bug rolls w/ green leaf & special sauce
- Petite beef fillet mignon w/ potato puree & green peppercorn sauce (GF)
- Lamb souvlaki pita w/ rocket & cucumber yoghurt
- Paella arancini of prawn & chorizo w/ green pea romesco sauce (DF)
- Grilled scallops in a half shell w/ coriander & semi dried tomato butter



SIT DOWN MENU PACKAGES



ALTERNATE DROP SIT DOWN MENU

2 course \$65.00 pp

3 course \$80.00 pp

Entree Selections

- ° Confit duck leg with shiraz braised red cabbage & lentils, blistered grapes & mandarin (GF | DF)
- ° Smoked Buffalo mozzarella with pear, rocket, shaved pecorino, fried basil & aged balsamic (GF | V)
- ° Fried salt & paprika loligo squid with heirloom tomato, cucumber, Persian feta, caper & lemon rouille (GF)
- ° Chilled thinly sliced beef fillet with tuna & caper mayonnaise, cress salad & toasted baguette (DF)
- ° Scallops in a half shell with smoked bone marrow butter, prosciutto crisps, garden peas & sage (GF)
- ° Charred harissa spiced pumpkin with roasted zucchini, smoked baba ghanoush, pomegranate & cucumber yoghurt (V | Vegan option available)

Main Selections

- ° Pork cotoletta, braised peperonata, potatas bravas & gremolata (DF)
- ° Moreton Bay bug mornay, charred broccolini, basil & cherry tomato risotto (GF)
- ° 12-hour braised lamb & silver beet pithivier, sauteed baby carrot, mint garden peas, merlot jus
- ° Ocean trout, sauteed brussel sprouts, wood smoked bacon, smoked beetroot puree & beurre blanc (GF | DF option available)
- ° Sous vide & pan seared beef fillet, potato galette, wild mushroom ragout, grilled asparagus & green peppercorn sauce (GF | DF option available)
- ° Pan fried potato gnocchi, gorgonzola cream, rocket, shaved apple & candied walnut (V | Vegan option available)

Dessert Selections

- ° Pistachio tiramisu, coffee infused sponge layered with white chocolate & pistachio mascarpone
- ° Vanilla bean crème brulee, orange & toasted almond biscotti
- ° Baked soft centered chocolate tart, crème anglaise & hazelnut praline (GF)
- ° Toasted brioche, honey, caramelized banana, freeze dried raspberries & coconut ice cream
- ° Vanilla & toasted coconut panna cotta, lime & strawberry compote (GF | Vegan)



BEVERAGE PACKAGES



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Standard Package

Premium Package

BEER & CIDER

Peroni Leggera	\$9.0
Peroni Nastro	\$10.0
Somersby Apple Cider	\$10.0

Sparkling

Tatachilla Sparkling Brut	BTL \$42
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White Wine

Tatachilla Sauvignon Blanc	\$42
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Red Wine

Tatachilla Cabernet Shiraz	\$42
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Non-Alcoholic

San Pellegrino Sparkling Mineral Water	\$5.5
Assorted Soft Drinks	\$4.0

BAR TAB

On consumption or \$35pp for 2 Hours
(+ \$10pp for 1 extra hour)

BEER & CIDER

Peroni Leggera	\$9.0
Peroni Nastro	\$10.0
Asahi	\$10.0
Stone and Wood	\$11.0
Somersby Apple Cider	\$10.0

Sparkling

Dalzotto Prosecco	BTL \$59
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White Wine

821 South Sauvignon Blanc	\$52
T'Gallant Juliet Pinot Grigio	\$52

Red Wine

Pepperjack Shiraz	\$65
Fickle Mistress Pinot Noir	\$65

Non-Alcoholic

San Pellegrino Sparkling Mineral Water	\$5.5
Assorted Soft Drinks	\$4.0

BAR TAB

On consumption or \$45.0pp for 2 Hours
(+ \$10pp for 1 extra hour)



MISCELLANEOUS ADD-ONS



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Staffing 3-hour minimum
(includes set up & pack down)

	PER HOUR
Wait Staff Hire	\$55.00
Chef Hire	\$65.00
Bar Staff Hire	\$55.00
Catering Attendant Hire	\$55.00

	PER PIECE
Glassware Hire – wine, flute, short, tall	\$1.00
Crockery Hire – knife, fork, dinner plate, side plate	\$1.00
Cutlery Hire – knife, fork, spoon (main entrée)	\$1.00
	PER UNITE
Linen Hire – tablecloth	\$25.00
Linen Hire – napkin	\$5.00
Menu & Place cards printed	\$1.50 per item
Floral Arrangements in vase – Masion Fleur	\$160.00 pending

WHAT'S NEXT
BOOK YOUR CATERING WITH US!

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