



## CATERING @ HIGHCLERE FARM

BY BELLA'S FEAST, 2025



### THE FOOD

SUBSTANTIAL CANAPES AND FOOD STATIONS, approx \$85pp

Indulge with a raw sashimi/oyster bar, a grazing table, live gnocchi station and/or taco bar, alongside a curated selection of small and substantial canapes. This option is casual and fun, bring on the party vibes! Menu can be customised, and we suggest crowd favourites like our:

- sesame crusted sashimi tuna paired with pickled daikon
- grilled pomegranate lamb skewers from the silk route
- filo pastry cigars with spinach and grecian cheese
- crumbed scallops, saffron aioli
- smoked chicken with thai green apple salsa
- pulled veal and prosciutto ragu
- barbacoa lamb tacos with your favourite toppings
- and more

CANAPES, FOLLOWED BY SEATED SHARE STYLE MEAL, approx \$105pp

A lite bite is followed by a generous feast, where dishes consistently flow to your table taking you on a culinary journey. With so much to share, no one will go hungry! Perfect for a more formal affair. We can customise a menu for you, but here are some of our crowd favourites for share plates:

- seared tuna, nicoise black olive dressing, quail egg
- burrata with seasonal tomatoes and furikake
- salt and pepper squid, pea purre, pickled chilli
- grilled lamb cutlets, chimichurri sauce
- beef burgundy with porcini mushroom
- crispy roast duck fat veggies
- and more

### THE DRINKS

PREMIUM PACKAGE from \$75pp

Your selection of signature cocktail/mocktail, sparkling wine, red/white/rose wine, beers, san pellegrino + classic fizzy drinks and juice. 5 hour service.

### INCLUSIONS

- barista coffee and tea service with formal crockery,
- cake cutting and service on formal crockery,
- staff + travel loading,
- hire of crockery/cutlery/glassware, fabric napkins,
- some cooking equipment e.g. bbq's
- cool room hire, tables for food stations
- fully insured and licensed accreditations,
- off site cleaning of all our hire items and
- equipment and styling for food stations

### INDULGE WITH EXTRAS

- Available for hire: marquee, lighting for marquee, cooking equipment/kitchen set up not already available on site (pending final menu selection), dessert bars, late night snack bars, recovery brunch catering.
- Hire with external supplier: tables, chairs, dance floor etc.

### CONTACT ME, LETS TALK!

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# BELLA'S FEAST



HIGHCLERE

Prices are subject to final quote based on your individual menu selection, hire requirements, size of guest list, minimum spend etc. We will talk first... get to know each other, and I will curate a special package just for you :)