

PRIVATE CHEF

LET THE EAT ME CATERING AND EVENTS TEAM DESIGN YOUR SPECIAL EVENT, AT A LOCATION THAT SUITS YOU. BE IT YOUR OWN HOME OR A PRIVATE LOCATION, OUR CHEFS WILL WORK WITH YOU TO CREATE AN IMPRESSIVE MENU IN TRUE EAT ME STYLE OFFERING FRESH LOCAL PRODUCE.

EAT ME CATERING IS AN EXCELLENT OPTION FOR EITHER A SMALL INTIMATE DINNER OR LARGER GATHERINGS FROM WEDDINGS THROUGH TO CORPORATE EVENTS.

WE CAN OFFER A RANGE OF DINING OPTIONS, PLEASE FIND OUR MENU STYLE SUGGESTIONS BELOW.

IF THESE DO NOT SUIT WHAT YOU ARE AFTER OUR TEAM IS HAPPY TO CREATE A PACKAGE SUITED TO YOUR NEEDS.

CATERING OPTIONS

TAPAS TASTING MENU - MIN 2 GUESTS

5 COURSE TAPAS TASTING MENU AND DESSERT SELECTED FROM OUR SEASONAL MENU

DEGUSTATION MENU - MIN 2 GUESTS

5 COURSE SEASONAL MENU AND DESSERT

CANAPES + 3 COURSE DINNER - MIN 2 GUESTS

CHEF SELECTION OF CANAPES SERVED WITH PRE DINNER DRINKS FOLLOWED BY A 3 COURSE MEAL FROM OUR SEASONAL MENU

FAMILY STYLE - MIN 6 GUESTS

YOUR SELECTION OF 2 MEATS AND 3 SIDE DISHES SERVED ON SHARE PLATTERS

** ADD A SELECTION OF ROAMING ENTREES TO START YOUR GUESTS MINGLING

ALL PRICES ARE TAILORED TO SUIT YOUR EVENT

E: DINEWITHEATME@GMAIL.COM

PH: 0421 502 299



GROUP MENUS

PARTY CENTRAL

PAELLA IN THE PARK - MIN 6 GUESTS

PAELLA IN THE PARK HAS BEEN DESIGNED AS A FUN CASUAL CATERING OPTION - EITHER IN THE PARK OR AT YOUR VENUE LET THE CHEF BE YOUR ENTERTAINMENT. SELECT ONE OF OUR FAVOURITE FLAVOURS OR CREATE A PAELLA WITH OUR CHEF.

PAELLA PARTY - MIN 6 GUESTS

ENTRÉE – 3 TAPAS DISHES FROM OUR SEASONAL MENU

MAINS – CHICKEN AND CHORIZO PAELLA OR SEAFOOD PAELLA*

DESSERT – SELECTION OF 3 PETITE DESSERTS SERVED FAMILY STYLE

CYPRriot SOUVLA - MIN 10 GUESTS

5 COURSES OF TRADITIONAL CYPRIOT FOOD WITH THE MEATS COOKED ON THE SOUVLA GRILL (CYPRIOT BBQ) – THE MENU HAS APPROXIMATELY 15 DISHES IN TOTAL. AND IS SERVED FAMILY STYLE.

TEX MEX PARTY - MIN 4 GUESTS

ENJOY A TRADITIONAL SHAKEN MARGARITA TO START WITH A TRIO OF DIPS AND FRESH CORN CHIPS FOLLOWED BY SHARED MAIN- PARTY FEAST OF TEX MEX FAVOURITES

COCKTAIL FESTIVITY - MIN 10 GUESTS

YOUR GUEST WILL ENJOY A SELECTION OF ROAMING CANAPES - YOUR CHOICE OF 5 STANDARD AND 3 SUBSTANTIAL

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*INCURS A SURCHARGE \$5.00PP

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BUFFET MENUS

CASUAL EATS

CYPRriot SOUVLA AND PAELLA BUFFET- MIN 10 GUESTS

YOUR BUFFET WILL BE SET WITH A SELECTION OF SALADS, YOUR CHOICE OF 2 MEATS COOKED ON THE SOUVLA GRILL AND EITHER CHICKEN AND CHORIZO PAELLA OR SEAFOOD PAELLA*

BACKYARD BBQ BUFFET- MIN 10 GUESTS

ON YOUR BUFFET WILL BE A BAKERY BREADS, A SELECTION OF 3 SIDE DISHES, SAUCES AND CONDIMENTS AND FROM THE BBQ-TRADITIONAL BEEF SAUSAGES,SIRLOIN, MARINATED CHICKEN AND CARAMELISED ONIONS.

AUSSIE BBQ BUFFET- MIN 10 GUESTS

YOUR EVENT WILL START WITH A GRAZING PLANK FOLLOWED BY YOUR BUFFET OF OUR BAKERY BASKET, A SELECTION OF 3 SIDE DISHES, SAUCES AND CONDIMENTS AND FROM THE BBQ-GOURMET FLAVOURED SAUSAGES, SIRLOIN, MARINATED CHICKEN, CARAMELISED ONION AND CORN ON THE COB

SEAFOOD BBQ BUFFET- MIN 10GUESTS

ALL THE TRIMMINGS OF AN AUSSIE BBQ WITH THE ADDITION OF GRILLED BBQ PRAWNS AND SALMON

BBQ BRUNCH - MIN 10GUESTS

YOUR GUESTS WILL ENJOY A SELECTION OF ITEMS FROM THE BAKERY BAR TO START FOLLOWED BY A HOT BUFFET SELECTION OF - BEEF SAUSAGES, BACON RASHERS, FIRED EGGS YOUR WAY, ROASTED MUSHROOMS, GRILLED TOMATOES AND HERB POTATO ROSTI

BRUNCH ADDITIONS

-BOTTOMLESS TEA,COFFEE+JUICE

- MIMOSA BAR

WANT TO ADD SOMETHING SWEET TO YOUR CATERING OPTION??

ASK OUR TEAM ABOUT OUR CELEBRATION CAKES OR ADD A DESSERT BAR FOR YOUR GUESTS TO ENJOY

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T & C'S

CUSTOMISATION AND SPECIAL DIETARY REQUIREMENTS

WE WILL GLADLY TRY TO ACCOMMODATE SOME MENU CHANGES, SUBSTITUTIONS, AND SPECIAL DIETARY REQUESTS, KEEPING IN MIND THAT CERTAIN REQUESTS MAY IMPACT THE PRICE.

PACKAGE INCLUSIONS

THE CHEF WILL SHOP, PREP, COOK, AND CLEAN UP AFTER THEMSELVES. THE PRICE WE PROVIDE COVERS THE CHEF'S FEE, TRAVEL TO YOUR LOCATION AS WELL AS ALL TOP QUALITY FRESH INGREDIENTS AND OF COURSE OUR GUARANTEE. FOR NON POKOLBIN LOCATIONS THERE MAY BE A SMALL PER KM FEE, WE CAN LET YOU KNOW IF THIS APPLIES.

FOOD AND BEVERAGE SERVICE

FOR BOOKINGS OF 6 OR MORE WE RECOMMEND THE USE OF OUR PROFESSIONAL BAR AND WAITSTAFF AT AN ADDITIONAL COST.

HOW TO BOOK YOUR PERSONAL CHEF

ONCE YOU HAVE A DATE AND YOUR PREFERRED MENU STYLE ALL YOU NEED TO DO IS CONTACT OUR EVENTS TEAM BY SENDING AN EMAIL TO DINEWITHEATME@GMAIL.COM. FROM HERE OUR TEAM WILL ASSIST YOU WITH YOUR MENU SELECTION AND ANY OPTIONAL EXTRAS YOU MAY REQUIRE. WE WILL SEND YOU A BOOKING INVOICE WITH THE INFORMATION YOU HAVE PROVIDED US, WE REQUIRE A 50% DEPOSIT WITHIN FOURTEEN DAYS TO SECURE YOUR BOOKING WITH FINAL PAYMENT MADE 2 WEEKS PRIOR TO YOUR EVENT. PLEASE NOTE MINIMUM NUMBERS VARY FOR OUR DIFFERENT MENUS. 15% PUBLIC HOLIDAY SURCHARGES APPLY.

ALL PRICES ARE UTILIZING COOKING FACILITIES AT THE PROPERTY, A FEE WILL APPLY IF WE ARE REQUIRED TO PROVIDE ANY FURTHER EQUIPMENT INCLUDING CROCKERY, CUTLERY AND GLASSWARE ETC

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