

# PRIVATE EVENTS & BRAND EXPERIENCES

*Catering*

*Packages*



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For more information email: [hello@elenti.com.au](mailto:hello@elenti.com.au)

# Grazing Platters

*Grazing Platters arrive in catering boxes, full of handpicked fresh produce, bold flavours and textures galore.*

## *Sample Platter*

Subject to change based on seasonality and freshness.

- CHEESE SELECTION WITH CRACKERS
- SOURDOUGH & TOASTED GF SEED LOAF & WHIPPED BUTTER
- CHARCUTERIE
- DIPS, PICKLES, OLIVES & ROASTED NUTS
- SEASONAL FRESH FRUIT

**Platters serve 8-10 per box**

**\$260 + gst**



Every package includes bio plates, cutlery and napkins. Serving tongs aren't provided but can be supplied for an additional fee.

# Styled Grazing

*Designed to make your event unforgettable, our curated grazing experience pairs vibrant, fresh flavours with effortless style – the kind that delights your guests and looks stunning in photos.*

## *Sample Platter*

Subject to change based on seasonality and freshness.

- CHEESE SELECTION WITH CRACKERS
- SOURDOUGH & TOASTED GF SEED LOAF & WHIPPED BUTTER
- CHARCUTERIE
- CRUDITES & DIP
- PICKLES, OLIVES & TOASTED NUTS
- SEASONAL FRESH FRUIT

## **Starting at \$40pp +gst**

Minimum order of 30 guests

Bespoke brand experiences to be quoted on request.



# Canapes & Snacks

*We love a snack. Add them to your grazing platter or let them shine on their own—perfect for any event.*

## Canape Options

- GINGER & SHALLOT FOCACCIA WITH SHALLOT OIL (VG)
- FOCACCIA BITES WITH NDUJA OIL, HONEY, FENNEL SEED & PROSCIUTTO
- GILDA - OLIVE, WHITE ANCHOVY & GUINDILLA (GF/DF)
- CUCUMBER BOATS WITH HERB EMULSION & CHERVIL (GF)
- OLIVE OIL TART WITH BEETROOT, HERBED GOATS CHEESE & TARRAGON (V)
- KIMCHI & GRUYERE PETITE QUICHE (V)
- PARMESAN PALMIER WITH FENNEL (V)
- COCKTAIL POTATO SKIN WITH ROE (GF)
- RICE PAPER "CRACKER" WITH KINGFISH, CITRUS & SHISO (GF)
- PARFAIT ON BRIOCHE (GF OPTION)
- PETITE CHICKEN SALAD SANDWICHES
- PETITE SIGNATURE EGG SALAD SANDWICH WITH CRESS
- CRUDITES WITH BAGNA CAUDA (GF/ PESC)
- LAVOSH WITH BLUEBERRY JAM & COMTE
- WITLOFF OR RADICCHIO, BLUE OR GOAT CHEESE, HONEY & WALNUT
- DEVILLED EGGS WITH CHILLI CRISP (GF/DF)

**3 options (4 bites) \$32pp + gst**

**4 options (5.5 bites) \$42pp + gst**

**5 options (7 bites) \$56pp + gst**

Minimum order of 20 guests  
Bespoke canapés incur a 15% surcharge  
Canapes are subject to change with seasonality



## Premium and Substantial Snack Options

- FRESHLY SHUKED OYSTERS SERVED WITH SHISO MIGNONETTE (GF/DF)
- PRAWNS WITH NDUJA AIOLI (GF/DF)
- STUFFED CHICKEN WINGS WITH PARFAIT
- COMTE GOUGÈRES (V)
- SMOKED DUCK BREAST WITH PLUM GLAZE & TARRAGON &
- PRAWN BRIOCHE ROLLS (NF)
- MEATBALL, TOMATO SUGO & BASIL SUBS
- JAMBON-BEURRE - FRENCH HAM & SALTED BUTTER BAGUETTE (NF)
- PORK & FENNEL SAUSAGE ROLLS (NF)

### Quoted accordingly

Minimum order of 20 guests



# Sweet Treats

*Add a sweet final touch with options that prove dessert is no by means a second thought.*

## Dessert Menu

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### SAMPLE

- LEMON OR PASSIONFRUIT POSSET (GF)
- BROWN BUTTER, DARK CHOCOLATE, CINNAMON & SEA SALT COOKIES (NF)
- SOUR CHERRY, DARK CHOCOLATE & ESPRESSO BROWNIE
- SCONES WITH JAM & CREAM
- CHOCOLATE CINNAMON TART WITH PECAN BASE
- BURNT BASQUE CHEESECAKE
- BOUNTY TRUFFLES (VEGAN)
- LEMON TART
- CHOCOLATE TART WITH COFFEE CREMIEUX (GF)
- SEASONAL FRUIT PLATTER

**From \$10 each +gst**



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# Share Style Meals

*No matter the occasion, we'll curate a delicious spread to make your event feel effortless, generous, and memorable.*

## Sample menu

### Snacks

- SOURDOUGH BREAD, ROLLS OR FOCACCIA WITH WHIPPED BUTTER
- STRACCIATELLA WITH NDUJA OIL & TOASTED FENNEL SEED
- HOUSE RICOTTA, HEIRLOOM TOMATO & TARRAGON
- SEASONAL CRUDITE & GRANDE AIOLI

### Mains

- HOUSE RICOTTA & CAVALO NERO GNUDI WITH BROWN BUTTER & TOASTED HAZELNUTS
- SLOW ROASTED SALMON WITH FENNEL SEED, HERB SALAD & LEMON VINAIGRETTE
- SLOW LAMB SHOULDER, LEMON THYME & TOMATO RAGU + ADD PASTA
- ROAST FREE RANGE BUTTERFLY CHICKEN WITH TARRAGON GRAVY
- POACHED FREE RANGE CHICKEN BREAST WITH GINGER, SHALLOT & SHISO
- PORK & FENNEL MEATBALLS WITH SUGO
- PORCHETTA & SALSA VERDE

### Salads

- GREENS, KALE, SOFT HERBS, TAMARI SEEDS WITH SHALLOT & MUSTARD DRESSING
- CRISP POTATOES WITH BROWN BUTTER & CHIVES
- LEEK & KIMCHI GRATIN
- SLOW BRAISED CANNELLINI BEANS, BAY, THYME & OLIVE OIL
- POTATO SALAD, RANCH DRESSING & HERBS
- ORZO, TOMATO, SUNFLOWER & BASIL PESTO, BOCCONCINI & HERBS
- FREEKEH, HERBS, LEMON DRESSING, GREEN OLIVE & SMOKED ALMOND
- ITALIAN STYLE SLAW WITH FENNEL, APPLE & TOASTED SEEDS
- COS WEDGES WITH RANCH DRESSING, HERBS & TAMARI SEEDS
- ROAST PUMPKIN WEDGES, MAPLE MISO GLAZE & FURIKAKE
- ROAST POTATOES WITH OLD BAY SEASONING
- BOUJEE BEAN SALAD WITH HERBS & ESHALLOT DRESSING



# Share style meals

*No matter the occasion, we'll curate a delicious spread to make your event feel effortless, generous, and memorable.*

## Desserts

- LEMON POSSET (GF)
- SOUR CHERRY, DARK CHOCOLATE & ESPRESSO BROWNIE
- SALTED DARK CHOCOLATE TARTS WITH COFFEE CREMIEUX (GF)
- BURNT BASQUE CHEESECAKE
- TIRAMISU
- BOUNTY TRUFFLES (VEGAN)
- SEASONAL FRUIT ON ICE

## Pricing

### *Classic Feast Package*

Bread, 2 mains, 3 salads

**\$65pp + gst**

Dessert added

**\$14pp + gst**

### *Premium Feast Package*

Bread, 1 starters, 2 mains, 3 salads, 1 dessert

**\$85pp + gst**

### *Luxe Celebration Package*

Bread, 2 starters, 3 mains, 3 salads, 1 dessert

**\$110pp + gst**

### *Extras*

Freshly shucked oysters

**\$7pp + gst**

Prawns with nduja aioli

**\$10pp + gst**

### *Substantial Snacks*

Sausage rolls, chicken rolls, meatballs.

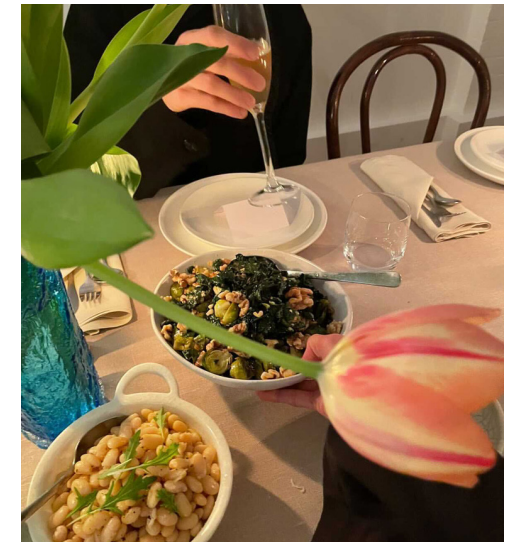
**Quoted on request**

### *Florals & Styling*

**Quoted on request**

Rentals of additional kitchen equipment, tables, chairs, glassware, etc.

**Quoted on request**



# Order Information

*We're here to make your experience as easy, stress-free and delicious as possible.*

**Weekday minimum spend: \$1,000 + gst**

**Saturday minimum spend: \$1,000 + gst**

**Sunday/Public Holiday minimum spend: \$2,000 + gst**

+ 10% surcharge and subject to availability

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*We appreciate having enough lead time to ensure your order is perfect!*

*Submit an enquiry with all relevant information through our website. If you aren't sure, feel free to reach out and we can chat through options*

Please note, we currently only take bookings Monday-Saturday, and take limited bookings on Sunday. Minimum spend applies.

We appreciate your understanding and cooperation for a seamless experience.

*Have a question for us?*

Get in Touch to see how we can Elenti your event.



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