



Formal Barbecue

Our Barbecue menu is fully inclusive of Compostable Plates, Wooden Cutlery Packs (Knife, Fork & Napkin), Buffet Tables, Buffet Linen, Serving Equipment and Barbecue.

The food is cooked and prepared on-site; all we need from you is the space to set up.

For planning purposes, our recommended service time is one (1) hour. Should you require an extended service time, please let us know and we can arrange this to suit your plans.

Marinated Chicken Thighs (GF)

Smokey Middle Eastern Rub

Pork Bratwurst

A traditional German favourite!

Grilled Onions (GF)

And a range of Condiments

PLUS

Salads & Vegetables

Your choice of five (5) freshly prepared Garden Salads and/or Hot Vegetables

From our '[Menu Selections](#)' page

Assorted Dinner Rolls

White, wholemeal, sesame seed, and butter portions.

\$33.65 – Minimum 30 Guests (inclusive of equipment)

Staff costs apply

You may wish to add [Desserts](#), [Tea/Coffee](#) or one of our [Beverage packages](#).



Alternate Barbecue Selections

May incur additional costs

Vegan Skewers (GF)	Beef Skewers (GF)
Porterhouse Steak (GF)	Vegetarian Burgers
Lamb Cutlets (GF)	Grilled Salmon Fillet (GF)
Grilled Barramundi Fillet (GF)	Chicken Kebabs (GF)
Prawn Skewers (GF)	Chicken Sausages
Rump Steak (GF)	BBQ Beef Sausages

Staffing – Estimated Staffing Requirements

Your requirements are dependent on your venue, location, menu, and guest numbers.

You will require qualified Chef/s & Service Staff to prepare and serve your menu; our quote includes travel to and from the venue and a standard set up time of 1 hr to set up kitchen and service area.

Our service team will arrive 1 hr prior to your service time to ensure all food is ready for guest arrival. Upon completion of your event our 1 hr pack down time ensures all food and equipment is removed and the kitchen area is cleaned prior to departure.

If you require set up prior to your event, please let us know when finalising your event details.

