REDPEPPER

CATERING Blue Mountains

Menu, Quote & Function Sheet Date: 2025 **Email:** food@redpeppercatering.net

Function Type:	Wedding Reception	**Date:**	tbc
Name:	tbc	**Guests:**	100 tbc
Venue:	Blue Mountains	**Contact:**	tbc
Phone:	tbc	**Email:**	tbc

Schedule of Events: tbc

00:00 Redpepper Arrives
00.00 Ceremony
00:00 Redpepper ready for guest arrival
00:00 Food and Beverage service commences
00.00 Guests seated for Dinner, Tasting Plates Pre-Set
00.00 Smorgasbord Banquet Dinner served
00.00 Dessert (tbc)
00.00 Food & Beverage service concludes. Redpepper cleans up & departs.

Menu: tbc

Canapes on arrival

***o**live, salami, bocconcini & melon ball skewers with fig balsamic*

***p**umpkin, persian fetta & toasted pine nut tart (v)*

***p**an fried sesame pork and fennel sugar cane skewers*
with honey rosemary vinaigrette

***s**pinach & mushroom pie with tom & cap jam (v)*

with vegetarian options

Tasting Plates for tables

***b**owls of southern truffle oil, green olive & pistachio tapenade*
and hummus, dukkar with pomegranate seeds

with freshly baked damper

Smorgasbord Banquet selection of
(shared plates)

***p**esto crusted lamb with rosemary, roast beetroot*
& pan fried field mushrooms

***c**hicken in a mildly spiced saffron, leek & almond sauce*

vegetarian option
***c**urried vegetable, lentil & fetta pie with sour cream pastry*

with sides of

***s**low roasted heirloom carrots, cauli with hollandaise, seeds, nuts & flowers*
***s**hredded zucchini, cucumber, radish & baby leaf salad with black sesame & white wine liquor*
***p**arsnip & sweet potato chips with chilli sour cream*

with freshly baked sough dough breads

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Dessert
to be discussed

Beverage: tbc
Provided by Client. Served by Redpepper.

Equipment & Linen: tbc
Venue / Hire / Redpepper to provide all equipment; including Glassware, Cutlery, Crockery & Linen (Dining Table Cloths & Napkins to be Confirmed). Plus all other Bar Equipment as required. Kitchen Set-Up & Facilities to be discussed.

Special Requirements: tbc
Such as special dietary requirements & equipment request.

Financials/ Quote: tbc

Description	Guests	Price Per Head	Total
Menu includes Chef on the Day	100	$67.50	$6,750.00
			$0.00
Dessert (tbc)			$0.00
Equipment & Linen (tbc)	100	$4.00	$400.00
			$0.00
Staffing (7 Waiters)	49 hours	$40.00 per hour	$1,960.00
			$0.00
		Subtotal	$9,110.00
	GST	**10.00%**	$911.00
		Total	**$10,021.00**

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