



## Off-Site Cocktail Premium Catering Spring 2022

**The Goods off-site catering experience:** So, you're planning an event?! How exciting! First and most importantly you need delicious food, beautifully presented and plenty of it. You've come to the right place. Our signature plentiful catering is boutique and customisable to your event. We want you to experience a simple, relaxed way to entertain your guests. Our dedicated team will use your kitchen or venue kitchen to create an event to remember.

Our pricing is fully inclusive of wait staff and chefs to prepare and serve food freshly cooked to your guests for 3 hrs inclusive (around 1 hour bump-in and bump-out is required). We are happy to extend service time at your request. The service charge for extended time is \$100 per hour per staff member, minimum of two staff in attendance at all times. We ask that ample facilities be made available for food preparation 1 hour prior to your event commencement time ideally including an oven, microwave and stove top and clear bench space. Should your selected venue be unable to provide some or any of the equipment required, we will work with you to decide an appropriate menu choice. Alternatively, an additional charge is applicable for the hire of necessary equipment, quote available upon request.

We supply all platters, serving trays and napkins suitable for the cocktail catering style. There are many other options available to you, feel free to make any special requests according to dietary requirements or personal tastes.

**Booking terms & Conditions:** Please email your requirements to [info@theletterqcafe.com](mailto:info@theletterqcafe.com) including the date of event, number of guests, event location and time. We will reply within 24 hours of your enquiry. We request a non-refundable deposit of 20% to secure your booking date, your date may be released if a deposit is not received within 7 days of accepting a quote. Final payment is due no later than 14 days prior to the event. 7 days cancellation notice is required for a full refund, excluding deposit. Functions on Sundays attract 10% fee. Travel charges may apply.

### **Menu:**

Our menus are seasonal and subject to change without notice. If a menu item is unavailable at the time of booking a substitute to equal or greater value will be offered to you as a replacement  
(GF) = Gluten Free (V) = Vegetarian

### **Travel Time:**

The Letter Q caters events in Newcastle and the Hunter Valley. Additional travel time may be added to your booking dependent on location. This travel charge will be priced in your initial quote if applicable

### **Food Presentation:**

Our unique presentation will bring a touch of style to your party. Delicious food presented on oversized porcelain platters and large wooden boards. We also provide cocktail napkins.

## **COCKTAIL CATERING PACKAGES**

### **To Start: *Our Signature Grazing Table (optional)***

A wonderful way for your guests to begin an evening of beautiful food is to offer a large antipasto styled table full of cheeses, cured meats, crisp breads, antipasti, dips and light canapés. The buffet is styled and served ready for your guests in arrival. We recommend adding this option to your wedding cocktail hour to compliment your pre-wedding drinks.

Planning a wedding? If you choose to add the grazing table The bridal party will receive a complimentary “picnic box” so you don’t miss out on the delicious grazing offering while you’re off having photos.

Prices exclusive to cocktail catering package clients:

■ Small Grazing Table: 40-60 guests (vegetarian as standard) \$600

■ Large Grazing Table (vegetarian as standard): up to 100 guests \$1000

**Add** Cured meats: small \$150 large \$300

**Add** Seafood (prawns, oysters, smoked salmon): \$350 Small, large \$525

### **PREMIUM MENU Cocktail Packages, *minimum charge 40 guests***

#### **Option 1: 6 canapé options @ \$42 per person.**

We cater for 2 of each canapé option per person

#### **Option 2: 8 canapé options @ \$55 per person**

We cater for 2 of each canapé option per person

#### **Option 3: 6 canapé options Plus 2x substantial menu items @ \$58 per person.**

We cater for 2 of each canapé option per person and 1 of each substantial per person.

#### **Option 4: 8 canapé options Plus 2x substantial menu items @ \$70 per person.** We cater for 2 of each canapé option per person and 1 of each substantial per person.

## **Premium Cocktail Menu Options:**

### **Canapés**

**-choose any combination of hot/cold**

#### **COLD:**

Prosciutto and vintage cheddar croutons with fig and pomegranate jam

Smoked Salmon with herb infused sour cream and cream cheese tartlets

Cherry tomato bruschetta with goats cheese and basil (v)

Crispy wontons with Thai peanut chicken or prawn salad

Antipasto cheese boards (1 per 25 guests)

Sushi with homemade dipping sauce (Vegan and GF available on request)

Petite smashed avocado toasts with feta, cherry tomato, pistachio crumble

Freshly shucked oyster platter with pink Prosecco vinaigrette (add \$5 per person)

Fresh king prawn share buckets with lemon & cocktail sauce (add \$5 per person)

Pumpkin, labneh and thyme tarts (V)

#### **HOT:**

Satay chicken (Gluten Free, Dairy Free)

Corn quesadilla, chorizo and manchego cheese

Apricot chicken bites (Gluten Free, Dairy Free)

Caramelised onion and beef cocktail sausage rolls (Dairy Free)

Crispy chicken tenders with guacamole dip (Gluten Free, Dairy Free)

Pork belly bites Asian caramel dipping sauce (Dairy Free)  
Salt and Pepper Squid (Dairy Free)  
Cocktail veg spring rolls with sweet chilli soy dipping sauce (V)  
Petite Beef pies served with green tomato relish  
Cocktail curry samosa with yoghurt and fresh mint. (v)  
Petite roasted vegetable tartlets with pesto cream (v)  
Petite cheese and bacon tartlets  
Moroccan meatballs with greek yoghurt and honey dipping sauce  
Cocktail curry vegetable rolls served with green tomato relish (v)  
Sweet and spicy sriracha chicken wings (gf)  
Salt and Pepper squid with zest infused cocktail sauce

### **Substantial Menu**

#### **Choose when selecting package 3 or 4:**

Soft shell fish tacos with chilli lime caramel (Dairy Free)  
Lightly crumbed whiting with lemon aioli and thick cut chips (Dairy Free)  
Brisket & slaw sliders mustard BBQ sauce (Dairy Free)  
German sausage hotdogs with sauerkraut and mustard (Dairy Free)  
Crispy chicken sliders with pickles and slaw  
Pizzetta with baba ganoush, rocquette and caramelised onion (Vegan)  
Mediterranean vegetable risoni with parmesan and fresh herbs (v)  
Pumpkin and beetroot relish salad boxes with feta and honey walnuts (v)

**Dessert:** selection of our finest petite fours created in house. Includes handmade delicate chocolates and cakes left at the end of the evening for your guests to

enjoy at their leisure. Add our petite fours to any catering package for \$12 per person (3 pieces per person).

**Children's catering:** \$15 per person (choice of 2 options)

Homemade sausage rolls- served with homemade tomato relish

Fish and Chips

Petite homemade fresh pizza rounds- combination of ham and cheese

Baby Beef Pies

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### Testimonials:

Sharon Minch- Wedding 160 guests. "Kendall could I just say Thank you for helping make Saturday perfect. Your food was amazing and the wait staff wonderful. Thank you again Sharon"

Helen Compton- 60th Birthday for 60 guests

"Hi Kendall, Thank you to you and Maddie for making Brent's 60th such a wonderful night. The food was fantastic. There has been so many positive remarks about your catering. A big thank you to you both- Helen Compton."

Debbie Mainey- 50th Birthday for 110 guests

"Hi Kendall, I would like to say "THANK YOU" "THANK YOU" "THANK YOU" you contributed enormously to my very memorable night. Everyone has commented on what a beautiful night it was, your food was awesome, but in addition the main comment was how lovely it was to have lovely engaging smiley people serving – (people that liked to be there!) I have passed on your details to many – hopefully assisting to expand your business- Debs Mainey"

Whitney+ Mark Reeves- wedding 90 guests

"Hi Everyone at Letter Q. We just wanted to write and say a HUGE thank you again for providing us with such a lovely and tasty wedding cake. (I had the last piece on the weekend). It was perfect. Not to mention your hospitality and quality of food that was served at my hens high tea earlier in the year. You have all gone above and beyond and everyone has commented on the quality of your work. So from the bottom of my and Marks hearts we thank you all for helping make our special day perfect. Will happily be recommending The Letter Q in future to everyone :)"

Paul & Di Hickey- 60th birthday 72 guests

"Just a note to thank you so much for catering for Paul 's 60th. The food was fantastic, and there was plenty of food for all our guests. We were very impressed with how you managed to take the food around and include everyone. We had a great night and will be sure to spread the word about your wonderful catering skills.

Thanks again"  
-Di and Paul Hickey