



Off-Site Cocktail & Canapé Event Catering 2021

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 hello@thegoodscatering.net 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:

We have 2x catering menus to choose from, our PREMIUM Canapé Menu & our STANDARD cocktail 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.

Packages:

PREMIUM PACKAGE

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

Vegetarian/Vegan

Corn Bellini with avocado mousse heirloom tomato (Vegan)

Caramel pasta parcels, ricotta, burnt butter and sage

Wild mushroom and cashew cheese tart (Vegan)

Eggplant romesco tart (Vegan)

Pumpkin labneh and thyme tarts

Pear walnut and goats cheese tart

Sushi (Gluten Free, Vegan option)

Baked cheesy polenta squares (Gluten Free)

Meat

Satay chicken (Gluten Free, Dairy Free)

Honey pistachio labneh prosciutto bruschetta

Corn quesadilla, chorizo and manchego cheese

Apricot chicken bites (Gluten Free, Dairy Free)

Steak skewers, shallot and cucumber yoghurt (Gluten Free)

Pork fennel sausage rolls (Dairy Free)

Cajun chicken tenders guacamole dip (Gluten Free, Dairy Free)

Pork belly bites Asian caramel dipping sauce (Dairy Free)

Wagyu Beef Bruschetta, beetroot relish (Dairy Free)

Seafood

Seared scallop half shell chardonnay jelly micro herb (Gluten Free, Dairy Free)

Paprika battered grenadier goujons (Dairy Free)

Pink prosecco oyster shooters with strawberry and lime (Gluten Free, Dairy Free)

Salt and Pepper Squid (Dairy Free)

Smoked trout caraway crème fresh crudités

Baby octopus with walnut and confit garlic cream (Gluten Free, Dairy Free)

Premium Substantial Menu:

Seafood

Soft shell crab tacos, chilli lime caramel (Dairy Free)

Battered saffron grandiere, thick cut chips (Dairy Free)

Prawn squid mussel Paella (Gluten Free, Dairy Free)

Salt and pepper seafood combo, prawn, squid (Dairy Free)

Pizzetta topped with tapenade, smoked salmon, confit garlic cream

Meat

Brisket & slaw sliders mustard BBQ sauce (Dairy Free)

Cajun chicken baguette with crème fresh and rocket

Tea smoked duck pancakes, pickled ginger fried shallot (Dairy Free)

German sausage with sauerkraut and mustard (Dairy Free)

Risotto, saffron chorizo (Gluten Free)

Risotto, chicken and leek (Gluten Free)

Pork belly sliders (Dairy Free)

Veg/vegan

Soba noodle snow pea and chilli salad (Dairy Free)

Risotto wild mushroom (Gluten Free)

Paella aubergine and capsicum (Gluten Free)

Pizzetta with baba ganoush, rocquette and caramelised onion (Vegan)

Spiced tofu and Asian herb sliders (Vegan)

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: \$12 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

Standard Cocktail Food Menu

A great lunch option or if your budget is restricted.

Pricing options- Minimum charge 40 guests (adults). We offer a choice of four standard catering packages to choose from. An excellent way to turn our standard cocktail menu into a substantial dinner menu is to simply add any of our standard substantial dinner options from the menu below for just an additional \$9 per person, per option.

Option 1: Light Cocktail Menu @ \$26 per person.

Includes a choice of 4 cocktail menu dishes (any combination of hot or cold)

Option 2: Standard Cocktail Menu @ \$35 per person

Includes a choice of 6 cocktail menu dishes (any combination of hot or cold)

Option 3: Standard Deluxe Cocktail Menu @ \$45 per person Includes for 8 Cocktail Menu dishes (any combination of hot or cold)

Option 4: Substantial Dinner Menu @ \$50 per person

Includes 6 cocktail menu choices (any combination of hot or cold) AND 2 substantial dinner menu choices per person

Standard Cocktail Menu Options: (GF) = Gluten Free
(V) = Vegetarian

COLD OPTIONS

ANTIPASTO PLATTERS: featuring blue cheese, cheddar, camembert, homemade garlic crisp breads, olives, deli meats + dips etc. (GF) (V) (one platter per 25 guests, additional platters can be purchased @ \$70 each) (GF options available)

SUSHI: Sushi varieties: freshly made sushi with a selection of chicken, tuna, egg and vegetable fillings served with our homemade dipping sauce. (GF) (V)

BRUCHETTA: freshly sliced baguette topped with tomato, red onion, pesto, Hunter Belle marinated feta and reduced balsamic (V)

RARE ROAST BEEF: w horseradish cream on fresh baguette slices

MINI DAMPER DIPS w/ handmade tortilla chips

RAW VEGETABLE DIP POTS: w/ crisp carrot, capsicum and cucumber sticks with savoury sun dried tomato and cream cheese dip (v) (g)

COCKTAIL CLUB SANDWICH: layered fresh white bread w/ bacon, grilled chicken, cos lettuce, egg, tomato & aioli

Petite BLT w/ aioli

FINGER SANDWICH: chicken breast, cranberry, spring onion & whole egg mayonaise

PETITE SMASHED AVO TOASTS (subject to seasonal availability): w/ Feta, red onion, cherry tomato, pistachio dukkah & micro herbs (V)

HOT OPTIONS

SATAY GRILLED CHICKEN TENDERLOIN SKEWERS w/ peanut crumble (GF)

VEGETABLE SPRING ROLLS w/ soy sweet chili dipping sauce (VEG)

CURRY SAMOSA w/yoghurt mint dipping sauce (V) nil (Veg)

PIES: baby beef pies served with homemade tomato relish

MOROCCAN MEATBALLS w/ honey and spiced harissa & cucumber yoghurt (GF)

WINGS: Sweet & spicy sriracha chicken wings (GF)

CRUMBED WHITING: w/ lemon & aioli

MARINATED GARLIC PRAWN skewer w/ aioli & lemon

JALAPENO POPPERS: crumbed peppers stuffed with cream cheese) w/ aioli (v)

TARTLETS: Roasted vegetable, pesto and feta in short crust pastry shell w/ sweet chilli and sour cream (V) OR petite quiche lorraine with leg ham & cheddar

SALT & PEPPER SQUID w/ zest infused cocktail sauce

SAUSAGE ROLLS: Caramelised onion & tomato sausage rolls w/ tomato relish

Substantial Standard Dinner Menu Options

An excellent way to turn our standard cocktail menu into a substantial dinner menu is to simply add our substantial dinner options from the menu below for an additional \$9 per person, per option (maximum of 2 selections per event).

Slow cooked beef ragout with root vegetables and penne pasta, topped with shaved Parmesan (Veg ragout available)

Chicken & Chorizo Jambalaya: spicy baked rice dish topped with cucumber yoghurt (GF)

Warm roasted vegetable salad boxes served with Hunter Belle marinated feta and toasted walnuts (V)

Chicken schnitzel burgers- oven roasted crumbed chicken breast with salad greens & homemade mayonnaise on a brioche bun

Butter chicken: slow cooked authentic spiced butter chicken served in individual bamboo bowls with steamed rice (GF)

Lightly crumbed whiting and fries served with lime aioli dipping sauce

Crumbed chicken tenderloins and fries with sour cream and sweet chilli dipping sauce

Soft shell fish taco with spiced salsa and avocado dressing

Fettuccine Carbonara: bacon, shallots and cream and herbs tossed with al dente fettuccine topped with parmesan shavings served in individual bamboo bowls.

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: \$12 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

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