



CATERING PACKAGES





CATERING ORDER

CATERING FEES

AUD 250 for event from 1 to 10 pax

AUD 350 for event from 11 to 20 pax

AUD 450 for event from 21 to 30 pax

AUD 650 for event from 31 to 40 pax

AUD 950 for event from 41 to 50 pax

AUD 1200 for event from 51 to 100 pax

FLORALS (OPTIONAL)

Mini Floral Arrangement **AUD 40 each**

Small Floral Arrangement **AUD 60 each**

Medium Floral Arrangement **AUD 90 each**

Long Floral Arrangement **AUD 130 each**

FAQ

Catering Fee Include : Loading & Unloading, Transportation, Logistic, Glassware, Chinaware, Silverware, Table Cloths, Napkins, Paper Napkins, 1 x 15 kg Ice Box, Chef on site, Butler Service and service charges

Catering Fee Excludes: Rental and transport of heavy equipment like Tables or Chairs and Heavy duty Kitchen equipment (Oven, Grill, Fridges, Stoves etc)

RENTAL (OPTIONAL)

IBM (Banquet) Table: Usually used for support or reception table L 1800 mm x W 750 mm 2 pcs available at AUD 30 each inclusive of white table cloth

Square Table: L 800mm x W 800mm with heavy central leg, 6 Pcs available at AUD \$40 each

Chairs: \$10 each



MENU A

BURRATA

Smoked Buffalo Burrata with Charred Cos
Lettuce Caramelized Orange

RISONE AL PESTO DI TRAPANI

Risone pasta with Almonds, Sundried Tomato,
Pecorino Cheese Pesto

OR

RED EMPEROR SNAPPER

Baked Filet with Sicilian Caponata

DOLCE

Olio Lemon Tart

PETIT FOUR

\$68 PP

MENU B

SNACK

CAPONATA TIEPIDA CON BURRATA

Warm Sicilian Caponata with Fresh Burrata
Cheese

RAVIOLI

Homemade Filled with Scarlet Prawns,
Sweet Peas, Leeks & Burnt Butter

SPADA

"Vucciria Style" Swordfish Rolls, Smoked
Eggplant Pure, Confit Tomato, Mint

CANNOLO SICILIANO

Crispy Wafer Filled with Buffalo Ricotta
Cream & Candied Citrus, Blood Orange

PETIT FOUR

\$88 PP



MENU C

POLIPO

Crispy WA Octopus,
Spiced Saffron Sauce, Sweet Potatoes,
Bottarga Mayo

TONNARELLI

Artisanal Squid Ink Pasta, QLD Spanner Crab
and Spicy Pork 'Nduja

WAGYU

Chargrilled Westholme Wagyu Beef,
Portobello, Black Truffle Jus

TIRAMISU

The Classic Italian

PETIT FOUR

\$88 PP

MENU D

SNACK

CAPASANTA

Hokkaido Scallops, Roasted Cashew,
Parsnip, Sesame

CALAMARI

Chargrilled SA Calamari, Fermented
Eshallots, Chickpeas, N'duja Aioli

PAPPARDELLE

Homemade Egg Pappardelle with Pulled
Wagyu Beef Ragu

RICCIOLA

Sustainable Kingfish, Celeriac, Turmeric,
Lemon Thyme

WAGYU

Chargrilled Westholme Wagyu Beef,
Portobello, Black Truffle Jus

PISTACHIO TART 1

Tart with Bronte Pistachio Custard,
"Fiordilatte" Ice Cream, Berries

PETIT FOURS

\$108 PP



BEVERAGE MENU

| | SOFT DRINKS | MIN WATER | JUICES | COCK-TAILS | BEER | HOUSE WINES | PROSEC- CO | 2 HOURS | ADD. HOUR |
|-----------|-------------|-----------|--------|------------|------|-------------|---------------|---------|--------------|
| PACKAGE 1 | X | X | X | | | | | \$18 | \$10 |
| PACKAGE 2 | X | X | X | | | | | \$30 | \$20 |
| PACKAGE 3 | X | X | X | | | X | | \$40 | \$30 |
| PACKAGE 4 | X | X | X | X | X | X | | \$65 | \$55 |
| PACKAGE 5 | X | X | X | | | X | X | \$60 | \$50 |
| PACKAGE 6 | X | X | X | X | X | X | X | \$75 | \$60 |

A LA CARTE

| NAME | SIZE | PRICE |
|--|-----------|-------|
| MINERAL WATER, JUICES & SOFT DRINK | | |
| SAN PELLEGRINO | 750ML | \$9 |
| MINERAL STILL WATER | 750ML | \$9 |
| SOFT DRINK | 1500ML | \$15 |
| SOFT DRINK | 330ML CAN | \$6 |
| JUICES (Orange Apple Guava etc) | GLASS | \$8 |
| BEER | | |
| Australian Beer | 330 ML | \$12 |
| Italian Beer Messina, Peroni , Menabrea | 330 ML | \$12 |
| HOUSE WINE | | |
| House Prosecco Sparkling Wine | 750 ML | \$65 |
| House White Wine | 750 ML | \$65 |
| House Red Wine | 750 ML | \$75 |



TERMS AND CONDITIONS

1. A minimum spending of AUD 1000 is required for us to accept the catering request
2. Please note the Catering Fee is not Negotiable and cover the cost of Chef and Butler service for a maximum of 4 hours (1 hour for preparation and tear up at the event location and 1 hour for tear down and cleaning after the event are included in the 4 hours) Extra Hours will be charged at AUD 30 per hour for each person on duty. Prorated charge might be applied.
3. Please note under Rental categories the price is referring to equipment that we have available in house. Quantity is limited. In case more quantity is required we need to rent from somebody else and charge will be different
4. Olio Kensington Street Management will ensure that during the event our Team will take maximum care nevertheless we decline any responsibility for any damages caused to equipment / furniture or anything else in the catering venue during the event
5. Food Tasting is available upon request and is chargeable in full. Bill for food tasting has to be settled on the same day of the tasting. For tasting of Wine the full bottle will be charged unless is part of our By the Glass List in that case will be charged by the glass. Any changes or additional request will be charged accordingly
6. Prices stated are subjected to 10% Service Charge during Sundays and PH