



2024  
*seasonal menu*  
GRAZING, CANAPES  
& SUBSTANTIALS

  
CATERING



# grazing

**BOARDS | SERVES 8-12**

## **ANTIPASTO | \$195**

Grilled Ciabatta, Sliced Jamon & Local Salami, House made Chutney, Marinated Olives & Pickled Vegetables

Spanish Potato Tortilla, Cheddar Cheese, Bamboo's Signature Spiced Nuts **GFA**

## **CHARCUTERIE SELECTION | \$195**

Selection of Locally Cured Artisan Sliced Meats, House Made Pate, Olives, Cornichons, Pickled Vegetables & Fresh Bread **GFA**

## **FRENCH CHEESE SELECTION | \$195**

Variety of Quality French Cheeses with Handmade Lavosh & Chutney, Dried Fruits & Bamboo's Signature Spiced Nuts **GFA**

## **VEGETARIAN GRAZE | \$145**

Grilled Ciabatta, Selection of House-made Dips & Crudites, Marinated Olives, Pickled Vegetables, Spanish Potato Tortilla, Cheddar Cheese, Bamboo's Signature Spiced Nuts **GFA**





# canapés

## COLD

**Freshly Shucked Oysters**, Native finger  
Lime & Champagne Mignonette **GF, DF**

**Shark Bay Prawn**, Wasabi Aioli, Thrice  
Cooked Chip **GF, DF**

**Salmon Tartare**, Squid Ink Tapioca Crisp,  
Salmon Caviar **GF, DF**

**Seared Scallop Taco**, Parsnip Cream,  
Sherry Glaze

**Kingfish Carpaccio**, Spicy Thai Salad,  
Wonton Crisps **DF**

**Golden Potato Rosti**, Beetroot Hummus,  
Seared Halloumi **V, GF**

**Grilled Courgette**, Whipped Goat's  
Chèvre, Pineapple and Jalapeno Salsa **V**

**Native Pepperberry & Tomato**,  
Macadamia Cream, Parmesan Caraway  
Puff **V, N**

**Chicken Skin Crackle**, Chicken Pate,  
Riesling Jelly **GF**

**Miniature Chicken Caesar Salads**, Crisp  
Pancetta, Edible Parmesan Cones

**Rare Beef Fillet Steak**, Porcini  
Mushroom, Brioche Toast, Caviar **GFA**

**\$4.95+GST**

per piece

## HOT

Caramelized Tempura Szechuan  
Pepper Prawns

Prawn & Scallop Toast, Macadamia  
& Native Lemon Pepper Crust **GFA**

Thai Snapper & Ocean Trout Fish  
Skewers, Palm Sugared Chilli Sauce **GF, DF**

Curry leaf Onion Bhaji, Mint Raita,  
Candied Fennel **V,GF**

Smoked Chicken & Manchego  
Croquette, Garlic Aioli, Shallot **GFA**

Chicken, Halloumi and Chorizo  
Skewers with Garlic Aioli **GF**

Confit Duck in Handmade Pancakes,  
Hoisin & Cucumber **DF**

Decadent Ham & Cheddar Brioche  
Toastie, Dijon Mustard, Poached  
Quail's Egg

Bamboo's Pork and Porcini Sausage  
Roll with Truffle Tamarind Dip

We recommend for a **2 hour**  
food service selecting 8 canapes  
**\$39.60+GST pp.**

WA Harvey Beef Burgers,  
Handmade Brioche, Tabasco Aioli,  
Cheese & Pickle **GFA**

Saltbush Marinated Beef Fillet  
Yakitori, Bush Tomato Chutney **GF, DF**

Slow Cooked Lamb Ribs,  
Honey & Miso Glaze **GF, DF**

Parmesan Polenta Chips with  
Saffron & Red Pepper Dip **V**

Pan Fried Spring Onion & Potato  
Cake, Truffled Mushroom Douxcelle  
**VGN**

Coconut & Kaffir Lime Tofu  
Croquettes, Roasted Chilli & Coconut  
Dip **VGN**

Malaysian Coconut Chicken  
Skewers, Peanut Lime Satay Dip **GF, DF,N**

Truffled Forest Mushroom Arancini,  
Molten Mozzarella Centre **V, GFA**

Butternut Pumpkin, Sage & Pine  
Nut Arancini, w/ White Truffle **VGN, GFA**





## **SWEET**

Perfection of Key Lime Pie

Banoffee Pie with Chocolate  
Crispy Pearls

Chocolate Fudge Brownie,  
Dark Chocolate Mousse

Hazelnut Crepe Roulade, Praline  
Mousse, Raspberry Fluid Gel

Coconut & Vanilla Rice Verrine, Tropical  
Fruit Salsa, Passionfruit Foam **GF**

Miniature Doughnut, Espresso  
& White Chocolate Mousse

Vanilla Bean Panacotta, Berry Coulis

Sour Cherry Lidnzer, Torte

Mini Pavlova, Fresh Berries, Cream

We recommend for a **2 hour**  
food service selecting 8 canapés  
**\$39.60+GST pp.**

## SUBSTANTIAL

# canapés

**Battered Fish Taco**, Smoked Chilli Slaw, Avocado Cream, Soft Flour Tortilla

**Steamed Bao Bun**, Sticky Braised Korean Beef Short Rib, , Cucumber

**Ginger & Chicken Fried Wontons**, Spicy Kung Pao Sauce

**House Made Pizza**, Braised Lamb, Persian Feta, Minted Yogurt  
(2 x pieces)

**\$8.50+GST**  
per selection

**Butternut Pumpkin Tortellini**, Macadamia & Lemon Gremolata, Brown Butter <sup>V</sup>

**Ginger & Chive Vegetable Fried Wontons**, Spicy Kung Pao Sauce <sup>VGN</sup>

**Chickpea Felafel** Smoked Chilli Slaw, Avocado Cream, Soft Flour Tortilla <sup>VGN</sup>





# powlz

**\$15.95+GST + \$1.60**

Hire fee per bowl

## **Chermoula Rubbed Pink Snapper**

w/ Israeli Cous-Cous Salad, Avocado, Pink Grapefruit, Mint Yogurt Dressing

## **Grilled Shark Bay Prawns**

w/ Rice Noodle Salad w/ Coconut, Chilli & Kaffir Lime **GF, DF**

## **Buttermilk Braised & Harissa Rubbed Lamb Leg**

w/ Turmeric Roasted Cauliflower Salad, Pickled Red Onion, Persian Feta, Pistachio **GF**

## **Crispy Pork Belly w/ Umeboshi**

w/ Local Plum & Spring Onion, White Soy & Soba Noodle

## **Peri-Peri Marinated Chicken Thigh**

w/ Heirloom Tomato Fattoush Salad, Sumac Crispbreads, Lime Yogurt

## **Braised Wagyu Beef Cheek**

w/ Truffle Paris Mash, Shiraz Jus, Summer Beetroot Relish **GF**







# beverages

## **TEA & COFFEE - staffed events only | \$4.50 PP**

Locally Roasted and Freshly Ground Plunger Coffee & Selection of T2 Tea

## **JUICE**

Local Cold Pressed Juice by Refresh Co. | **\$8.00 375ML / \$16.00 1L**

100% Orange Juice - 100% Apple Juice - additional varieties upon request

48 hours notice is required for Cold Pressed Juice orders. Minimum quantities apply.

## **CAPI STILL & SPARKLING MINERAL WATER | \$4.00 250ML / \$7.50 750ML**

## **CAPI SODAS & FRUIT SODAS | \$4.70 250ML / \$9.00 750ML**

Lemonade - Grapefruit - Cranberry - Ginger Beer - Lemon

## **CLASSIC SODAS | \$3.50 375mL / \$8.50 1.25L**

Coke - Coke Zero - Diet Coke - Sprite - Solo

## **ICE | \$7.50**

5kg Bag



# Terms & CONDITIONS

## BOOKING CONDITIONS & ACCEPTANCE OF QUOTE

Clients are requested to carefully review all items and details of the quote related to their event. To confirm a booking, clients must return a signed quote or provide written confirmation via email to the designated event coordinator. A deposit invoice, following the payment terms specified, will be issued and must be paid within the designated timeframe. Failure to make the required deposit payment may result in the cancellation of the booking.

## ORDERING & DELIVERY REQUIREMENTS

Bamboo Catering request orders to be placed with 3 business days' notice. Final guest numbers and dietaries are required by 10.00am the business day prior to the event booking. If no guaranteed number is received, the original contracted number or final head count, whichever is greater, will be charged. Bookings within 3 business day are subject to availability.

## MINIMUM ORDERS

Package options: minimum 20 guests

Individual items: minimum of 10 of each item/variety/flavour – including sandwiches, baguettes, wraps and bagels.

## DIETARY REQUIREMENT

Please advise on booking any dietary requirements and guests with allergies.

**V** Vegetarian **VGN** Vegan **DF** Dairy Free **GF** Gluten Free **GFA** Gluten Free Available **N** Contains Nuts

Gluten Free Alternative (must be requested at booking)

We make every attempt to identify food allergens and have strict cross-contamination processes, however, please be aware that our kitchen processes products such as eggs, dairy, gluten, seafood, peanuts, nuts and soy.

Bamboo Catering will not assume any liability for adverse reactions from the food consumed that it produces.

## DELIVERY

Free CBD Delivery provided Monday to Friday for orders over \$300 (ex GST) for delivery times between 8.00am – 4.30pm.

Deliveries under \$300 or outside standard delivery times (8.00am – 4.30pm) incur a \$35.00 delivery fee.

Deliveries outside Perth CBD incur a \$50.00 delivery fee.

Deliveries outside of Perth Metro area: POA

## MENU SELECTION + CHANGES

Final menu selections and quote changes must be confirmed no later than 3 business days before the confirmed function/event/order date. Requests for changes within this timeframe will be considered at the sole discretion of Bamboo Catering. While efforts will be made to accommodate requests, substitutions may be suggested in case of unavailable items. In cases of supply shortages beyond the service's control, menu and beverage items may be substituted with similar products.

## BESPOKE MENU / ITEMS

Individually tailored menus, or modifications to menu items are available and priced upon request to suit your event and budgeting requirements.

## EQUIPMENT HIRE AND USE

We provide serving crockery on loan, free of charge with each catering order. A collection fee of \$35.00 per order applies for each order where collection cannot be facilitated by a subsequent catering delivery.

Bamboo Catering can arrange equipment hire on behalf of the client, covering items like food service equipment, glassware and event equipment. Clients are responsible for any damages or shortages of hire equipment, except where such damage or shortage is due to the



is due to the negligence or wrongful acts of Bamboo Catering's staff. Clients must return all equipment in the same condition it was received. Equipment will be carefully checked during packing, and any loss, damage, or breakage will be charged at replacement cost. Clients must also check the condition of hire equipment upon delivery and inform the catering service of any discrepancies. Cleaning charges may apply for equipment returned in an unclean or unsatisfactory state. Bamboo Catering is not liable for any damage or loss caused by clients or their guests related to hire equipment.

### **SERVICE STAFF**

Staffing hours and rates will be specified in the client's event quote and Event Order documents. All staff engaged for agreed dates and times are subject to these rates. Staffing charges typically have a minimum hourly charge of three hours unless otherwise stated. Rates are subject to change without prior notice. Public Holiday rates apply accordingly. The catering service is not liable for any damage or loss resulting from the actions of its service staff, except to the extent caused by the negligence or wrongful acts of the catering service.

### **STAFF RATES**

#### **Chefs**

Monday – Friday \$65.00 PH  
Saturday \$77.00 PH

Sunday \$85.00 PH  
Public Holiday \$95.00 PH

#### **Waitstaff (RSA)**

Monday – Friday \$55.00 PH  
Saturday \$65.00 PH  
Sunday \$70.00 PH  
Public Holiday \$75.00 PH

#### **Event Manager**

Monday – Friday \$60.00 PH  
Saturday \$70.00 PH  
Sunday \$75.00 PH  
Public Holiday \$80.00 PH

#### **Approved Bar Manager (Licensed Venues)**

Monday – Friday \$65.00 PH  
Saturday \$75.00 PH  
Sunday \$85.00 PH  
Public Holiday \$95.00 PH

### **RESPONSIBLE SERVICE OF ALCOHOL**

Bamboo Catering does not have a liquor license therefore cannot provide or supply alcohol to your event.

Our staff do have RSA certificates and will practice the Responsible Service of Alcohol. Certificates available upon request.

An Approved Manager is required at Licensed Venues or where a Temporary Liquor License has been facilitated and will be quoted accordingly.

### **CANCELLATION POLICY**

In the event a client wishes to cancel a booked event, Bamboo Catering reserves the right to retain all or

part of the deposit. This retention covers reasonable administration, coordination, and planning costs incurred, including the value of any lost business opportunities resulting from the cancellation. All cancellation requests must be submitted in writing.

Cancellation 90+ days prior to the confirmed function date:

Non-refundable deposit is retained.  
No additional charges.

Cancellation between 30-90 days prior to the confirmed function date:

Non-refundable deposit is retained.  
Plus, additional funds equal to 25% of the total quoted function charges based on the latest quote numbers provided.

Cancellation between 14-30 days prior to the confirmed function date:

Non-refundable deposit is retained.  
Plus, additional funds equal to 50% of the total quoted function charges based on the latest quote numbers provided.

Cancellation between 7-14 days prior to the confirmed function date:

Non-refundable deposit is retained.  
Plus, additional funds equal to 75% of the total quoted function charges based on the latest quote numbers provided.

Cancellation less than 7 days prior to the confirmed function date:



Non-refundable deposit is retained. Plus, additional funds equal to 100% of the total quoted function charges based on the latest quote numbers provided.

### **POSTPONEMENT OF EVENT**

Requests for postponement of a booking must be submitted in writing. The rescheduled booking date should typically be within 12 months of the original booking unless otherwise agreed upon in writing and is subject to availability. The catering service reserves the right to charge a postponement fee of up to 50% of the total estimated event costs, unless otherwise agreed upon. The non-refundable booking fee, initially paid as security, may be held to cover potential business losses at the discretion of the catering service.

### **UNCONFIRMED BOOKINGS**

Quoted but unconfirmed bookings will be held for a period of one calendar month. If not confirmed during this time, and after every reasonable effort has been made to contact the client, the booking will be cancelled.

### **TERMS OF PAYMENT**

Upon confirmation of a booking/function/event, a 50% deposit is required to secure date and booking, with final payment due no later than 7 days prior to the function date. Additional charges

will be invoiced after the event. Events confirmed within 14 days of the event start date will receive a 100% deposit invoice. Payments can be made via bank transfer, with payment details available on relevant invoices, or via credit card utilising the web payment portal available on relevant invoice (surcharge of 1.75% + processing fee applies to all credit card payments). Quoted prices are subject to change without notice, including staffing rates, equipment hire costs, and food, beverage, and service costs.

Remaining balance of total quoted charges is invoiced, and the balance is adjusted based on final numbers, revisions to the quote, strictly no later than 14 days before the event. Two weeks (14 days) before the confirmed function/event date, full payment is due for the service as outlined and agreed upon.

No later than 14 days post the confirmed event date (unless otherwise notified by the catering service):

Any additional charges, including but not limited to damages, breakages, extended staff hours, beverage and food spend.

### **PUBLIC HOLIDAYS**

A surcharge of 15% applies on public holidays. In the event of an additional public holiday being added to the calendar and affecting a confirmed

booking, all associated costs may be passed on to the client.

### **FUNCTIONS QUOTED IN ADVANCE**

For functions scheduled over 12 months from the originally quoted and/or confirmed date, there may be price increases for food, beverages, staffing, equipment, or supplier-driven price adjustments. Bamboo Catering reserves the right to requote within 8 months of the event date, with a potential price increase of up to 15% overall (not exceeding 15%).

### **FORCE MAJEURE**

Delay or failure in performance by the catering service shall be excused in the event of a Force Majeure. Force Majeure refers to causes or events that are not reasonably foreseeable or within the control of the catering service, such as extreme





## CONTACT US

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