



2024

*plated menu*

FORMAL FINE DINING, SHARE PLATES  
& BREAKFAST

 *bamboo*  
CATERING





# Journal

## DINING

### ENTRÉE

Served with Handmade Bread & French Butter

**Asparagus Risotto**, Shaved Sheep's Milk Cheese, Forest Mushrooms <sup>v</sup>

**Beef Fillet Carpaccio**, Crisp Artichoke, Reggiano Parmesan, Truffled Honey Dressing

**Shark Bay Prawn**, Summer Tomato Confit, Basil, Green Olive, Almond Cream

**Seared Abrolhos Island Scallops**, Miso Butter, Heirloom Carrots, Bonito

**Half Tail Rottnest Crayfish**, Avocado, Watercress, Grapefruit, Sauce Vierge, Salmon Roe <sup>\*\*</sup>

**Smoked Duck Breast**, Davidson Plum Gel, Burnt Witlof, Beetroot, Candied Walnut

**Poached Chicken**, Grilled Baby Gem, Crisp Pancetta, Whie Anchovy, Cured Egg Yolk, Mayonnaise

2 courses **\$71.50+GST** | 3 courses **\$93.50+GST** | 4 courses **\$110.00+GST** per person

## MAIN COURSE

**Savoy Wrapped Barramundi**, Rosella Salsa, Grilled Asparagus, Confit Sweet Potato

**Confit Duck Leg**, Grilled & Pickled Nectarine, Radicchio, Parmesan Polenta, Sherry Jus

**Harissa Roasted Chicken Breast**, Smoked Eggplant, Saffron Braised Cous-Cous, Sumac Labneh

**18 hr Slow Cooked Lamb Shoulder**, Paris Mash, Confit Baby Peppers, Fennel, Caramelised Garlic

**Sticky Sweet & Sour Beef Short Rib**, Spring Onion Pancake, Charred Sweetcorn, Chilli & Ginger Bok Choy

**100-day Grain Fed Beef Fillet**, Fried Potato Gratin, Bearnaise, French Beans

## DESSERT

**Blackcurrant Blancmange**, Chocolate Soil, Raspberry Sorbet, Summer Berry Bark

**Baked Banana Split Tart**, Roasted Banana Ice-cream, Raspberry Vinaigrette, Black Sesame Sponge

**Apricot Brulee**, Stone Fruit Compote, Peach & Star-anise Sorbet, White Chocolate and Black Olives

**Dual Layer Milk Mocha Tart**, Cherry Fluid Gel, Bitter Chocolate Sorbet, Chocolate Tuille

## CHEESE

Individual Selection of Decadent Imported Cheeses with House Made Lavosh & Seasonal Chutney, Fresh Grapes

We recommend selecting a set menu of 1 option per course for all guest.

\*\* Attracts a \$20 menu surcharge / per person

Alternate Drop attracts a \$7 surcharge per course / per person

Degustation, Banquet, Alternate Drop & Custom Menus - quoted on application

Staffing, Equipment, Beverages additional - quoted on application







# sharving & SMALL PLATES

## SMALL PLATES

Served with Handmade Bread & French Butter

**Beetroot-Cured Ocean Trout**, Sheep's Milk Labna, Pomegranate, Avocado <sup>GF</sup>

**Seared Scallop**, Smoked Eggplant, Bacon Jam <sup>GF</sup>

**Rare Grass-fed Beef Fillet Tataki**, Ponzu Emulsion, Cherry Fluid Gels, Wasabi Aioli <sup>GF</sup>

**Shredded Confit Duck Pancakes**, Plum, Confit Orange Sauce, Spring Onion

We recommend selecting  
3 Small Plates served to share  
**\$28.50+GST** per person.



## MAIN DISHES

**Crispy Skinned Barramundi Fillet**, Tomato & Caper Salsa **GF**

**Preserved Lemon Thyme Roasted Chicken Breast**, Garlic & Chilli Kale **GF**

**Slow Braised & Pressed Lamb Soulder**, Verjus Carrot Velvet, Blistered Baby Carrots **GF**

**Star-anise Braised Wagyu Beef Cheek**, w/ Shoashing Muchrooms, Ginger Jus **GF**

**Grass-fed Beef Fillet** Cooked Medium Rare, Roasted Portobello Mushrooms, Blistered Cherry Tomatoes, Red Wine Jus **GF**

We recommend selecting 2 Main Dishes and 3 Side Dishes served in the centre of the table to share  
**\$60.50+GST** per person.



## SIDES

**Charred Chilli Pumpkin**, Buffalo Persain Fetta, Spring Peas, Mint **V, GF**

**Heirloom Carrots & Roasted Parsnip**, Pepper Sherry Caramel **V, GF**

**Duck Fat Roasted Kipfler Potatoes**, Rosemary, Confit Garlic **V, GF**

**Brocollini**, Rocket, Hazelnut & Parmesan Salad, Lemon Vinaigrette **V, GF**

**Salad of Quinoa, Beetroots, Orange, Mint & Goats Cheese** **V, GF**





# breakfast

**Breakfast Frittata**, Home Baked  
Cannellini Beans, Continental  
Streaky Bacon & Sourdough Toast

**\$26.50+GST**  
10 guest minimum

**Free Range Poached Eggs**,  
Grilled Chorizo, Sweet Potato  
Rosti & Sauteed Spinach

**Hot Smoked Salmon**,  
Heirloom Beetroot, Labneh &  
Dukkah on Toasted Rye Bagel

**Eggs Benedict** - Free Range  
Poached Eggs, Smoked Ham,  
Sautéed Spinach, Hollandaise on  
English Muffin

**Creamy Scrambled Eggs**, Crisp  
Pancetta, Sautéed Mixed Mushrooms  
on Toasted Brioche

**Pain Perdue (Thick Sliced French  
Toast)** w/ Summer Berry Posset <sup>✓</sup>

**Seared Halloumi**, Grilled Ciabatta,  
Avocado, Zaatar & Smoked Tomato <sup>VGN</sup>





# buffet

## PREMIUM MEATS W/ CAVERY OPTIONS

### MAINS

Preserved Lemon & Thyme Roasted Chicken Breast

Crispy Skinned Salmon Fillet w/ Malaysain Style Curry  
Laksa Sauce

Roasted Loin of Pork w/ Apple & Herb Stuffing served  
with Mustard Gravy

Slow Braised Lamb Shoulder Ragu

8 hr Braised Wagyu Beef Cheek in Red Wine & Shallot  
Sauce

Harvey Beef Roasted Sirloin cooked medium rare  
served wtih Red Wine Jus

Mushroom, Lentil & Walnut Roast w/ Vegan Gravy <sup>V</sup>



## **HOT BUFFET | \$49.50 PP**

Includes:

2 x Mains, 2 x Sides

2 x Salads + Chef's Selection of Petit Fours desserts

served with Sourdough Bread & Butter

### **SIDES**

Saffron Pilaf Basmati Rice & Pappadums **GF, DF**

Honey Roasted Pumpkin, Persian Feta, Green Peas & Mint **GF**

Maple Roasted Seasonal Root Vegetables **V**

Orecchiette Pasta, Olives, Fresh Basil & Parmesan

Creamy Herb Crushed New Potatoes

Roasted New Potatoes & Steamed Green Beans **GF**

Herb Roasted Butternut Pumpkin & Steamed Vegetable Medley **VGN**

### **BUFFET TERMS & CONDITIONS**

Minimum of 20 guests required for delivery only Buffet Menu.

Guest dietaries accommodated upon request with our chef's providing suitable alternatives to selected menu items.

Bamboo Catering's Buffet Menu price does not include the hire/loan of reheating equipment (ovens, bain maire etc), pricing is available upon request.

Bamboo Catering recommend service/waitstaff to assist with set-up and servicing of Buffet events, pricing is available upon request.

72 hours notice required for all Buffet Menu bookings with 50% deposit invoiced upon confirmation.

Please refer to our full terms and conditions

### **SALADS**

Traditional Garden Salad with Feta & Olives **V, GF**

Caesar Salad – Cos lettuce, Crispy Bacon, Croutons, Soft Boiled Eggs, Parmesan & Anchovy Aioli

Grilled Broccolini, Balsamic Roasted Beetroot, Lentil & Feta **V, GF**

Niçoise Salad with Green Beans, Soft Boiled Egg, Potato and Capers **DF, GF**

Mexican Chopped Salad, Charred Corn, Beans, Pico de Gallo, Lettuce, Avocado, Lime Mayonnaise, Corn Chips **V, GF**

Indonesian Gado Gado Vegetable Salad w/ Peanut Satay sauce **VGN**

New Potato Salad with Green Olive, Capers, Sundried Tomato, Roasted Capsicum **VGN, GF, DF**



# 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 weather, fires, floods, explosions, riots, accidents, governmental acts, injunctions, power failures, or labor strikes.





## CONTACT US

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