

Two Brothers catering



Sophisticated Catering Elegant Events

Fully Catered Events

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Fully Catered Events

Allow us to offer you the best in catering. Our fully catered events can take care of all your needs, making your event one that you and your guests will not forget. Our choice of packages ensures that we can meet all your requirements. Beyond the food we will happily take care of any necessary hire and staffing for your event, leaving you free to enjoy yourself.

Canapé Menus

Not a party pie or spring roll in sight. Starting by making all our own pastries, then sourcing only the finest ingredients, our hand made canapés are second to none. Our canapés are then finished whilst at your event, ensuring only the highest standard.

- \$22 per person - 4 choices of canapé (about 6 pieces per person)
- suited to light functions such as launches and gallery openings
- \$33 per person - 6 choices of canapé (about 9 pieces per person)
- suited to light entertaining, light afternoon drinks, work drinks.
- \$44 per person - 8 choices of canapé (about 13 pieces per person)
- for parties and occasions, equivalent to a light meal
- \$56 per person - 10 choices of canapé (about 19 pieces per person)
- this can be considered equivalent to a full meal and includes a full range of menu options



Stand-up Meals

Really serious entertaining in a finger food format. These menus give you the opportunity to have an extensive choice of canapés, larger morsels and dessert choices – without being confined to a table. This allows the party to keep flowing and gives you and your guests the opportunity to try a very large variety of dishes. Our chefs will create new menus and dishes for each event, adding to the occasion. The style and creativity of this type of catering will give you a party that your guests will talk about for a long time to come.

Menus start at \$64 per person. All menus are designed in consultation with each client.

Minimum menu costs apply
Minimum menu for canapé events \$1200. Minimum menu for standing meals \$1500.
Weddings and large events are charged at standard rates.
All prices subject to change



Fully Catered Events

Sample canapés

Peking duck crepes
Cider vinegar soused garfish, apple, crème fraiche, horseradish
Veal croquettes with Dijon mustard & rocket
Mushroom caps, seared Coorong fillet, foie gras
Sweet potato & avocado salsa on rye bread croute
Venison tartare on croute, roast garlic cream
Scallop, roast pork & snow pea tendril dumpling, truffle soy dressing
Piroshki
Hanoi prawn fritters, cucumber & mint
Duck liver parfait on toasted brioche with sauternes jelly
Chicken, roast garlic & tarragon pies, leek fondue
Eggplant caviar, roast capsicum & goat curd tartlets
Duck and walnut boudin, candied eggplant, sour cherry relish
Thai fish cakes with carrot salad and rice vinegar dipping sauce
Seared scallop, speck, pea mousse, pommes gaufrette
Bacala & green olive empanadas
Chick pea & zucchini fritters, labna, date sauce
Chinese flaky roll pastry, braised red pork

This is only a sample of options.

Many other choices are available, including dishes created in consultation with the client.

Fully Catered Events

Sample Stand up Meal

TO START

Sweet potato & avocado salsa on croute

Duck & walnut boudin, candied eggplant, pickled cherry

Artichoke hearts, snapper tartare, black bean and black olive

~

Tuna, anchovy mayonnaise, green beans, black olive

Venison tartare with garlic puree

Blue swimmer crab, vanilla & marscapone risotto cakes, tomato & basil salsa

Gruyere croquettes

LARGER MORSELS

Herb crumbed pork loin, sauerkraut, mustard

Hot smoked trout, fennel & pink peppercorn pies, asparagus and dill fondue

Fried zucchini flowers filled with walnut and goats cheese (\$3 surcharge)

Rare beef, potato hash brown, mushroom duxelle, duck liver parfait



TO FINISH

Portuguese custard tarts



*This is a sample menu only.
Menus created in consultation with the client.*

Fully Catered Events

Seated Dining

Two Brothers has a reputation for unique, specialty catering, but we can bring our skills to your large events.

This choice allows you to still have Two Brothers provide their expert planning & attentive service at all events. The menus are still sophisticated, but slightly less elaborate. With efficient service and wonderful food, a memorable event is guaranteed.

\$60 per person - two course menu

- \$13 per person for each additional choice or course
- \$7 per person, per course for alternate drop
- \$13 per person for a choice of 3 canapés before the main meal
- \$6 per person for petits fours
- \$10 per person for cheese to finish

For example - one entrée, one main, and one dessert: \$73 per person
 - choice of two entrees, choice of two mains, one dessert : \$99 per person

- *Minimum menu costs of \$2000 apply
- *Menus designed for a minimum of 35 guests
- *Waiting staff charged at the normal rate of \$40 an hour per staff member.
- *Required kitchen staff are included in the menu price.
- *Hire – any hire is charged at cost to the client.
- *Weddings and large events are charged at standard rates.

All prices subject to change



Fully Catered Events
Seated dining

(Sample Dishes)

Entrée

Confit ocean trout, orange, fennel and dill salad, black bean and black olive salsa

Scallop and pancetta tart, braised leek, lemon puree

Rolled quail, kipfler potato salad, crisp speck

Crisp skinned pork, spiced chicken livers, fried green beans & red onion,
ground chilli corn

Red braised pork belly, red cabbage choucroute, spring onion, crisp shallots,
apple & ginger dressing

Fig & blue cheese tart tatin, caramelised shallot, wild rocket & orange salad

Main Course

Roasted beef fillet, dauphinoise potatoes, broad beans, bordelaise sauce

Roasted rack of lamb, asparagus a la nicoise, parmesan crostini, lamb jus
(\$4 surcharge per person)

Aromatic braised duck leg, king oyster mushrooms, stir-fried mustard greens, coffee jus

Rabbit, spec and roasted shallot pie, pea puree, port jus

Snapper fillet braised in tomato, fennel & pernod, spring onion & cabbage colcannon

Seared ocean trout, fish crackling, white bean puree, sauce bois boudran

Dessert

Java chocolate charlotte, macadamia praline, brandied cherry syrup

Warm pear and almond frangipane, truffled honey ice cream

Vanilla and praline bavarois, bitter chocolate sauce, green apple chips, mocha mousse

Lemon curd and poached rhubarb mille feuille, hazelnut chantilly

This is only a sample of options.

Many other choices are available, including dishes created in consultation with the client.

Fully Catered Events

Shared Platter Dining

A social and informal way to dine while seated. Enjoy a variety of creative dishes from Two Brothers Catering that can be shared by all of the guests at your function. With a menu specifically designed for you to be fun and casual, whilst maintaining the elegance and quality of Two Brothers, this is the perfect way to draw your guests together around the table.

Package 1 - \$64 per person

- A selection of 3 canapés
- 2 main course platters
served with bread and salad
- 1 accompaniment

Package 2 - \$72 per person

- A selection of 4 canapés
- 3 main course rolling platters
served with bread and salad
- 2 accompaniments

Package 3 - \$81 per person

- A selection of 4 canapés
- 4 main course rolling platters
served with bread and salad
- 2 accompaniments
- 1 dessert or petit four platters

***Minimum of 30 guests for all shared platter dining
A minimum menu cost of \$2000 applies.
Weddings and large events are charged at standard rates.***

All prices subject to change



Fully Catered Events

Sample Shared Platters Menu

To begin

Canapés selected from the canapé menu

Shared Platters at the Table

Main Course Platters

Roasted, boned duck, bamboo and black mushroom, braised eggplant, Szechuan sauce

Chermoula marinated loin of lamb, lamb borek (Turkish spiced pastry), yoghurt cheese

Salt and pepper red snapper, stir fried roasted shallot, ginger and garlic stem, toasted rice dressing

Marinated chicken thighs, chorizo & potato tortilla, picarda sauce

Harissa spiced octopus, warm salad of kipfler potatoes, olives and orange

Marinated Wagyu, braised salsify, avocado puree, sesame dressing

Grilled portabello mushrooms, green olive polenta, white truffle parmesan

Grilled haloumi, spinach and almond salad, pomegranate dressing

All main courses served with bread and leaf salad

Accompaniments

Roasted seasonal vegetables, sherry vinegar dressing

Kipfler potato, green bean, caper & parsley

Asparagus, rocket & parmesan

Vietnamese prawn salad

Fatouche – Lebanese salad with pomegranate dressing

Cos lettuce, egg, blue cheese mayonnaise

Dessert Platters

Seasonal fruits, brulee sabayon, sponge fingers, apple sorbet

Chocolate, coffee & cardamom dacquoise, brandied berries

This is only a sample of options.

Many other choices are available, including dishes created in consultation with the client.

Fully Catered Events

Specialty Dining

Each menu is individually designed to suit your event. By tailoring each menu to your needs we are certain everyone will be impressed. For those special bottles, allow us to match them to unique dishes to make the night a true gastronomic experience.

\$95 per person- a choice of one selection of one entrée, one main and one dessert
1:1:1

\$18 for each additional course or choice

eg. \$113 per person - three savoury courses followed by a dessert
1:1:1:1

or

eg. \$113 per person – one entrée, a choice of two mains, and one dessert
1:2:1

Degustations

For the ultimate dining experience let us create a degustation menu for you. Enjoy the night as you travel through the menu and wine. Starting at 5 courses but continuing as far as your palate allows. This is considered the most decadent of dining experiences.

Degustation menus start at \$140 per person.
Menus dishes are designed in consultation with the client.



*Minimum menu costs apply
Minimum menu cost of \$2000 required.
All prices subject to change*



Sample Degustation Menu

Canapes to begin
~

Tuna tartare with avocado, crisp nori, sesame & rice
wine dressing.
~

Crab & lobster ravioli, cauliflower puree, foie gras
crustacean jus
~

Seared duck livers, harrisa lentils, chilli carrots, carrot
& cardamom syrup
~

Seared pigeon breast, bistilla of pigeon, serrano ham
almond picada sauce
~

Brulee fresh berry tart, lemon chiffon mousse, vanilla
bean ice cream
~

Hand made chocolates

Fully Catered Events

GOURMET BBQs

\$42 per person buffet style

3 main course choices
1 choice of accompanying salad
Potato salad
Served with bread and leaf salad

\$50 per person buffet style

4 main course choices
2 choices of accompanying salad
Potato salad
Served with bread and leaf salad
~
Choice of 1 dessert

Barbeque sausages and onions an additional cost of \$3 per person

Minimum menu cost of \$1500 for all events.

Chefs are included in the price of the menu.

Waiting staff (minimum one) are an additional cost.

All hire is an additional cost. (Two Brothers is happy to organise this service)

Commercial barbeque and trestle tables required.



Fully Catered Events
Sample Barbeque Options

Main Course Barbeque Options

Jerk marinated chicken thigh, cucumber & spring onion salsa
Lamb adona kebabs, tomato & yoghurt sauces
Sugar cured kangaroo, caramelised red onions
Soy & mirin marinated beef rump skewers, avocado mousse
Chermoula lamb forequarter chop, harissa sauce
Crab, corn & potato cakes, tomato salsa
Grilled salt and pepper red snapper fillets, potato and black olive salad
(\$5 surcharge)
Peanut crusted Thai chicken
Grilled prawn & eggplant in coconut curry sauce
Grilled potato, ocean trout & caper cakes, mayonnaise
Zucchini & chickpea fritter, yoghurt & mint
All served with bread and leaf salad

SALADS

Roasted seasonal vegetables, sherry vinegar dressing
Kipfler potato, green bean, caper & parsley
Asparagus, rocket & parmesan
Vietnamese vegetable, mint & peanut
Fatouche – Lebanese salad with pomegranate dressing

SWEETS

Apple, rhubarb and sour cream cake
Jewish apple cake
Flourless chocolate and orange cake
Strawberry, cinnamon meringue torte

Cheese platters \$90 each

This is only a sample of options.
Many other choices are available, including dishes created in consultation with the client.



Fully Catered Events

Other Services

Allow Two Brothers to take care of all the other needs of your function. We provide experienced, friendly, high quality staff. We can organise all the equipment that is required to make your function run smoothly. From a complete kitchen to ensuring that every guest has a glass, our experience takes the worry out of function preparation.

Staffing

For all Two Brothers fully catered functions kitchen staff are provided in the cost of the menu.

Floor staff are charged to the client at a cost of \$40 an hour for the duration of the function and any additional time needed for set up and pack down.

Two Brothers will advise on the number of staff that will be required for each event.

Equipment and Hire

Two Brothers can take care of all your equipment hire. We deal directly with the hire company for you, meaning you receive what you need at the most cost effective price. A 5% administration fee is applied for this service.

Venues

Our versatility means that we can cater in the venue of your choice. This can be at home, office, your preferred venue or outdoors.

We can recommend some of our favourite venues that we have worked with before. These include stylish homes and halls, elegant wineries, and beautiful parks in a location convenient for you and your guests. Please ask for our list of preferred venues, also available on our website.

www.twobrotherscatering.net/events_venues.htm

Beverages

Our extensive knowledge of wines, matched with our food, can complete your event. Let Two Brothers tailor a wine menu for you with the same expertise and passion as we do for your food.

For intimate dinner parties we are able to obtain the best local and imported wines that will complement your menu perfectly.

With larger groups we can arrange a package to suit your needs. In true Two Brothers style, we do not use standard 'function' wines but, rather, have sourced excellent wines that compliment our food and give you the quality you deserve.

Example Wine Packages - packages arranged individually for each function

Full Beverage packages begin at \$22 per person for the one hour.

For each additional hour a fee of \$7 per guest applies.

For example 2 hours - \$29

3 hours - \$36

Additional options.

Drinks on arrival before ceremony \$6 per guest

Sparkling wine toasts \$3 per person.

Beverage packages and timing must be arranged before commencement of the event.

Breaks are not allowed in beverage packages.

*All wines and beverages may be affected by availability
Prices subject to change*



Incidentals

Ice \$8 a bag

Beverage cartage and chilling \$5 a case

Bottle return, removal \$3 a case

Liquor Licence fee \$500

-only applied on events requiring a licence where beverages are supplied by client

Hire Two Brothers equipment by arrangement at cost through Atlas with a 5% administration fee

Pick-up Platters

Platter Menus

Not your normal tray of baguettes. We offer a wide range of exceptional platters to cater to all tastes. Great for easy, informal catering, platters are perfect for a social gathering or a light lunch during a break in business meetings. Indulge in our handmade pastries and savoury delights for morning and afternoon teas. A convenient and cost effective style of catering that is second to none. Our current menu is included but, as it changes seasonally, please call us or visit our website for what is currently on offer.

- Platters are charged at \$90 each
- \$22 per head is recommended for a light meal
- Delivery and pick up by arrangement for a fee
- Please see terms and conditions

Each platter may have only one selection.
Each platter contains a minimum of 35 pieces.
Minimum order of 3 platters required.
A minimum of 5 platters is required on Sundays.
Service staff are not available with platters.
No hire available through Two Brothers at pick-up platter events.

All prices subject to change



Pick-up Platters menu

Peking duck crepes
Hot smoked ocean trout tartlets, caperberry salsa
Duck and port pate with toasted brioche
Frittata and antipasto platter
House terrine with our own chutney
Smoked salmon, blinis, fried capers, crème fraiche
Sweet corn & herb fritters, avocado dip, taleggio
Spinach & fetta boreks (middle eastern pastry), pomegranate dipping sauce
Tortilla, boiled eggs, green olives, white anchovies, avocado
Spiced ricotta, lemon and honey fillos
Mushroom caps filled with gruyere and pine nuts
Braised mussels in tomato and parsley
Turkish carrot kofta with tomato and yoghurt dipping sauces
Bacon and onion quiche or vegetarian quiche
Roasted filled vegetables, veal & rice, roast tomato sauce
Lamb and mint boreks (middle eastern pastry), pomegranate dipping sauce
Chicken galantine, filled with bacon, sage and mushrooms
Roasted filled vegetables, ricotta and parmesan, roast tomato sauce
Australian & imported farm house cheeses, fig & fennel croutes, dried fruit
Portuguese custard tarts
Walnut madelines with fruit compote
Blueberry friands
Scones with jam and cream
Petits fours platter
Profiteroles filled with cream and crème patisserie
Cakes – a choice of:
Apple, rhubarb and sour cream cake
Jewish apple cake
Flourless chocolate and orange cake
Walnut candy and sugar crust cake

Corporate Catering

Boardroom Lunches

Full service lunches

Have a chef and waiter come to your office and serve an elegant meal in the privacy of your boardroom. We understand that the meeting is the focus of the day, not necessarily the meal. Our staff are professional and considerate, attending to your needs without getting in the way. Our excellent food is served by one of our own chefs, giving you the true Two Brothers experience. With menus beginning at just \$50 per person, this is a very affordable way to impress a special client or celebrate a special event.

\$56 per person - two course lunch menu

- additional \$14 per person for each additional course
- additional choice \$12 per person

For example - one entrée, choice of two main courses, and one dessert: \$82 per person

Petits fours available for \$6 per person

Cheese platters available for \$10 per person

Staffing – both chefs and floor staff are charge at \$40 per hour for the duration of the function.
Minimum 4 hours for each staff member.

Hire – any hire is charged at cost to the client.

*A minimum combined menu and staffing cost of \$900 is required to book a boardroom lunch. Available Monday to Friday, lunchtime only. Not available public holidays. Boardroom lunches are not available in December. Other styles of catering are still available.

All prices subject to change



Sample Boardroom Lunch Menu

Twice baked gorgonzola and leek soufflé, braised spring onions

Roasted beef fillet, dauphinoise potatoes, caramelised onion

Rolled chicken with sage and pistachio, sweet potato, sauce chassuer

Cheese platters, dried fruits, fig and fennel bread

Petits fours platters
ie. handmade chocolates, passionfruit curd tartlets



Pick up platters menu

Our pick up platters menu is a great way to cater for conferences and office lunches. See the pick up platters menu and then contact us about how we can assist you.

Conference Catering

We can devise a menu for a full days event, and take care of all the beverages for you as well. The food is delivered fresh for each break and then cleaned down so that you don't have to worry about it. Our unobtrusive service with great food will allow your attendants to enjoy the day and to make your conference a success.

Sample Conference Catering Menu

Coffee, Tea, Orange Juice, Biscuits
on arrival

Morning Tea
Blueberry friands
Potato tortilla, boiled egg, green olives
Pane chocolate

Lunch
Frittata and antipasto platter
Bacon and onion, and vegetarian quiche
Smoke trout tartlets, caperberry salsa
Duck rillettes, green bean and walnut salad
Turkish carrot kofta with tomato and yoghurt dipping sauces

Afternoon Tea
Cheese platter of Australian and imported cheeses, breads and crackers
Apple, rhubarb & sour cream cake
Petit four platter

Each break served with orange juice, water, tea & coffee



Terms and Conditions Fully Catered Functions

Bookings

- Tentative Bookings are held for two weeks from the enquiry date or until one month before the function, whichever comes first.
- If, during this tentative time, another enquiry is made for this date, the tentative booking has first right to this date. The booking must however be confirmed within 24 hours to hold the date.
- Bookings will only be confirmed with payment of a deposit, a signed and returned set of these terms and conditions, a signed copy of the quote provided.

Deposits

- A deposit of 25% of the proposed total menu, or a minimum of \$400, is required to book a fully catered function.
- More than 4 months before the function date a deposit is refundable, minus a \$100 administration fee.
- If the function is changed to an alternative available date, prior to 3 months to the function, the entire deposit is transferable.
- The deposit is non-refundable from 4 months prior to the booked date of the function.

Quotes

- Quotes are given according to prices at the time and only hold once agreed to by Two Brothers Catering.
- All hire costs are calculated according to the hire company's prices, and change accordingly.
- All hire on account is to be done through a preferred company, or the cost will be forwarded direct to the client.
- Menu costs are based on current food costs and may vary up to 10% a year.

Payment

- Complete payment for the total menu, all hire equipment and estimated staff costs, is to be made prior to the commencement of the function.
- The cost of the entire function will be forwarded to the client 1 week beforehand when the final numbers are confirmed.
- Any incidental costs that are accrued on the night will be calculated the following day and forwarded promptly. Any additional payment is due by the end of the working week following the bill being received.
- If any overpayment is made it will be returned to the client the following working week.
- If payment is not met on these conditions the client agrees to accept any costs accrued due to solicitors and recovery.

Menu

- The menu is to be confirmed 2 weeks prior to the function date.
- All menus are subject to seasonal availability.
- The menu and food is provided only for the booked event and is to be consumed there. No remaining food will be held for the client or guests.

Numbers

- The final number of guests for the function are to be given, within 10%, at least 2 weeks prior to the function.
- Final numbers are to be given not less than 7 days prior to the function. This will be the minimum number that the menu will be charged on.

Equipment and Venues

- Two Brothers accepts normal cleaning after a function. If there is any excessive cleaning required it will be at the cost of the client.
- Any cost and all responsibility due to the theft or damage to any goods, equipment or the venue is to be met by the client.

Minimum Cost

- Minimum menu costs apply to all events.

Staffing

- A minimum of two staff, including a chef, are required to be present throughout a function.
- Required kitchen staff are included in the price of the menu, for up to 4 hours for canapé menus, and for up to 5 hours for seated dining and stand up meals. After this time kitchen staff will be charged at the same rate as waiting staff.
- Staff are available only until 12.30 am, after which additional costs apply.

Larger Functions

- Two Brothers reserves the right to require larger deposits and extended confirmation times for functions over 100 people.

I have read these conditions and agree to them

Signed

Name

Date



Terms and conditions

Platter menus

- A minimum of 3 platters is required per order.
- A 5 platter minimum is required for Sunday orders.
- Delivery of platters available for a fee with prior arrangement
- Platters must be returned the next working day.
- The client must sign for all crockery on delivery and have it must be accounted for on return.
- Platters not returned in this time will be considered lost.
- Lost and damaged platters will be charged at cost.
- Payment required on collection of the order by cash, eftpos, cheque or beforehand.
- It is recommended that all food will be consumed within 3hrs of delivery. We take no responsibility for food eaten after this period.
- No cutlery is provided with platters
- Bookings and orders will not be confirmed until these terms and conditions are signed and returned.
- Service staff are not available with platters.

I have read and agree to these conditions

Signed

Name

Date