



# Catering at The Apple Farm

EVENTS at the farm 2021-2022



So many options,  
styles and budgets.

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## Shared Table Banquet

**\$49pp{dinner} \$39pp {lunch}**

These prices reflect our 2-course banquet meal. This is our hugely popular sit-down menu option. This unique style of eating allows people to help themselves to their favourite dishes. There really is something for everyone!

Think of a buffet...except that it's on each individual table. Guests help themselves to a "banquet" of food set on their "table" to "share". The growing movement of eating this way has been embraced by all our guests in the past and is becoming the trend on the food scene. Platters served to people seated at separate tables with individual serving tongs is considered CoVid safe, something that we take very seriously.

The banquet typically consists of 2 meats {usually baked chicken and spit roasted pork}, served with potatoes {always spuds!}, a veggie dish {mixed seasonal}, a simple salad {like a slaw or a garden}, a more adventurous salad {like a quinoa}, a noodle salad {tangy tomato}, and bread, butter, gravy! Beef and Lamb options are available for a small surcharge of an additional \$3pp if pork is not preferred.

The entire meal is GF {except for the bread rolls}, and can easily accommodate other dietaries. Vegetarians and Vegans are easy to accommodate when organized prior to the event with management.

So, what do you get for 2 courses? Either Grazing + Banquet- or Banquet + Dessert. Usually, guests bring in their own cake for dessert, so when this happens, we provide your guests with their own individual grazing pot on arrival as everyone is standing around mingling. Then, when all guests have arrived and finished their grazing, we ask everyone to come and sit for the main course banquet.

We are also more than happy to provide sweets instead of grazing as your 2nd course. And we do GREAT sweets!

**NOTE:** The Apple Farm can seat a maximum of 100 people. For weddings and large events this is more difficult as we need to consider space for other things {like dance floor, photobooth, cake table, wedding table, gifts and cards, music etc.}. Before making any food decisions it is advised to speak with The Farm regarding the size and style of your event.





## GRAZING

Pre CoVid, we would provide guests with the most amazing grazing table to share on arrival, but this is now considered a buffet which is permitted. SA Health considers a buffet is one place where people in a large group congregate for food. Grazing tables are made up of a selection of meats and cheese, fresh and dried fruit, dip and veggie sticks, dukkha, antipasto, crackers, pretzels, nuts and any other seasonal delights that we come across. The Apple Farm has found a cute unique way of providing grazing individually to guests rather than a large table. With 2 options, you can select a grazing boat {small} or a grazing jar {large}. We have had excellent feedback from these alternatives by providing individual grazing for your guests as an option for 'nibbles' or as an 'entrée'.

## PIZZA PARTY

...just add pizza!

I can't think of a better option to feed your thirsty guests than pizza! With options to add canapes to a pizza party- your guests will be impressed and NEVER hungry! Woodfired pizza takes time though- and that's something to consider, which is why we always recommend mixing them with other food options.

All pizzas have cheese and can be modified to be both vegan and gluten free. Dietaries must be advised before the event.

20 x 9" pizzas = \$440	50 x 9" pizzas = \$770
30 x 9" pizzas = \$550	60 x 9" pizzas = \$850
40 x 9" pizzas = \$660	70 x 9" pizzas = \$900

-Flavours may include-

Ham & Cheese \* Chorizo & Caramelised Onion \* Sweet Chilli Chicken \* BBQ Hawaiian\* Vegie \* Salami Mediterranean \* Beef Taco \* Moroccan Lamb \* These are some flavours that can be included in your pizza package.





## BYO CAKE

The Apple Farm charges a flat rate of \$40 for 'cakeage'.

For this fee we will provide bio-degradable plates and cutlery for your guests. This is typically walked around at first, then displayed on the cake table for people to help themselves.

If you would like your cake served on 'real' plates, with berries, coulis and cream there is a surcharge of \$3pp. This is a nice option for sit down banquets.

Please discuss cake options with the farm prior to your event.

## DIETARY REQUIREMENTS

We can easily modify most dishes to suit all dietary requirements. Some dietaries don't fit into a box and may seem difficult for you to wrap your head around- but trust me - we've heard them all! If this is the case it is best to get that person to call or email us beforehand, otherwise - they may go hungry and that would be disappointing for everyone.

All dietaries **MUST** be emailed to The Farm with final catering numbers at least 2 weeks before your wedding or event. We require their names and their dietary requirement.

GF- Gluten Free, DF- Dairy Free, V- Vegetarian, VG- Vegan

Please note that being Gluten Intolerant is very different to being a Coeliac. If someone is a coeliac it is important that the kitchen staff be advised.

## CANAPES

By far our most popular option for food at the farm. There are so many options for ALL of your budgets. For a standard function you can choose to have just grazing, just pizza, only canapes- or a little bit of everything. Speak with The Farm to help create a menu based on your style and budget. A separate form for wedding food packages is available upon request.

## THINGS TO CONSIDER

- When selecting your meals try and select a mix of fresh, fried, salad based, rice, different proteins, simple, exciting, etc.
- Some people are safe eaters, but some are more adventurous.
- Men and women generally prefer different styles of food- so try to keep that in mind too.
- SLIDERS - I highly suggest that you ALWAYS choose sliders! They are filling and everyone loves them! And they're easy to make GF, VG, DF.
- Our kitchen is very flexible. If there is a specific menu item that you'd like and it isn't on this list- let us know and we'll try and accommodate it for you.
- We are happy to advise you on your final decision, based on experience. Please let us know if you would like some help with your selections.