



# CATERING



← CROW · EAT · CELEBRATE →

*Mr & Mrs*

From charming grazing tables to savoury wood-fired pizzas, our flexible menu and warm ambiance create an experience tailored to your unique celebration.

Let us turn your special moments into unforgettable feasts!

EVENTS

2024-2025

[celebrate@theapplefarm.com.au](mailto:celebrate@theapplefarm.com.au)



2 Course - \*Lunch \$49 \*Dinner \$65  
3 Course - \*Lunch \$65 \*Dinner \$79

## SHARED TABLE BANQUET

Eating doesn't get much better than this! Imagine a full buffet- but served to each individual table. We call this- our 'SHARED TABLE BANQUET'.

At The Apple Farm, our banquet feasts are a crowd pleaser designed to impress everyone. Picture this: two delectable meat dishes, where you get to choose between BBQ steak, of slow-cooked lamb, or a spit-roast pork (as well as our chef's top pick always being chicken). Accompanied by crispy potatoes, fresh bread, and a selection of delightful condiments, this is just the beginning.

Adding a seasonal touch, we introduce our favourite farm salads and warm veggie dishes. While we consult with you on preferences, the final decisions rest with our chef, taking into account dietaries, recommendations, seasonal produce, and availability.

For a complete banquet experience, a minimum of two courses is required. You can choose to begin with a grazing table upon arrival, setting the stage for your banquet. Alternatively, indulge in a banquet followed by home-baked sweets – think apple strudel, berry cobbler, lemon meringue, Eton mess, sticky date, and more. Yes, we have a sweet tooth and love baking treats that sweeten your celebration.

Rest assured; dietary needs are seamlessly catered for with our banquet menu. It's almost entirely gluten-free and brings joy to vegans and vegetarians alike.

A word of advice: The Apple Farm can comfortably seat up to 100 people indoors. However, for larger events like weddings, discussions with The Farm are crucial. Considerations for space need to account for the dance floor, photobooth, cake table, wedding table, gifts, cards, stage, music, and more. We recommend connecting with us before making any food decisions, ensuring your event size and style align seamlessly with The Apple Farm's charm and capacity.



## PIZZA PARTY

.....Just add pizza! There's no better way to satisfy your hungry and thirsty guests.

Why Pizza? Because... Pizza! Pizza is more than a dish; it's an experience. And with the option to add canapes to your pizza party, your gathering becomes an extraordinary culinary affair. Keep in mind, woodfired pizza takes time, so we recommend mixing them with other food options to keep the anticipation savory. Diverse and Delicious: Our pizzas, crowned with gooey cheese, can be customized to suit various dietary needs – vegan and gluten-free options are on the menu. Just let us know your dietary preferences in advance, and we'll ensure everyone gets a slice of happiness.

### The Pizza Party Packages:

- 20 x 9" Pizzas = \$480
- 30 x 9" Pizzas = \$590
- 40 x 9" Pizzas = \$700
- 50 x 9" Pizzas = \$810
- 60 x 9" Pizzas = \$900

A Symphony of Flavors: featuring flavors like Ham & Cheese, Chorizo & Caramelized Onion, Sweet Chilli Chicken, BBQ Bacon Hawaiian, Lots-a-Veggie, Salami Mediterranean, MeatLuva, Beef Taco, Moroccan Lamb, and the delectable Potato, Herb Oil & Burrata.

**Pizza brings joy like no other!**

## GRAZING TABLES

We take pride in curating the most splendid grazing tables, transforming your gatherings into unforgettable feasts. Here's a taste of what we bring to the table:

Our grazing tables are a mosaic of flavours, a composition of meats and cheeses, a medley of fresh and dried fruits, and an array of delights like dips, veggie sticks, dukkha, antipasto, crackers, pretzels, nuts, and whatever seasonal treasures cross our path. It's a culinary adventure that transcends the ordinary.

There is a minimum spend for a grazing table of \$400. This sum is designed to cater to a party of 40 people, providing a delightful array of 'nibbles' to kickstart your event. Should your guest list exceed or fall short of 40, fear not! Our chef, the maestro of flavours, will skilfully adjust the composition to suit the occasion. For larger gatherings, we invite you to take the reins and 'Pimp your Grazing Table UP!' Choose your favourite additions to elevate the experience.

If the grandeur of shared grazing tables isn't your preference, we offer delightful alternatives. Picture individually served 'jar'cuterie' or grazing boats, perfect for those moments of nibbling delight. The choice is yours, and we're here to make it extraordinary.



## Bring Your Own Cake and Let's Celebrate!

At The Apple Farm, we love it when you bring a piece of your celebration to the table, especially in the form of your favorite cake! Here's how we make it sweet and easy:

**Cakeage Fee - \$50 Flat Rate:** For the privilege of bringing your cake to the party, we charge a flat rate of \$50. In return, we provide bio-degradable plates and cutlery for your guests. Imagine your cake making its grand entrance, and our team ensuring everyone gets a slice of the joy.

**Upgrade to Real Plates - \$3 per Person:** Want to elevate the cake experience? For a surcharge of \$3 per person, we'll serve your cake on 'real' plates, adorned with luscious berries, coulis, and cream. This option is perfect for those indulging in sit-down banquets, adding an extra touch of sweetness to the celebration.

**Cake Presentation and Options:** Whether you envision a walk-around cake service or a display on the cake table, we're here to make it happen. Discuss your cake dreams with us before the event, ensuring every detail is perfectly aligned with your vision.

**Let's turn your cake moment into a sweet memory.**

**Bring your cake, and let the celebration begin!**

## DIETARY REQUIREMENTS

At The Apple Farm, we understand that dietary preferences come in all shapes and sizes. Trust us when we say, there's no dietary request too challenging for our experienced team to handle. Some preferences may not neatly fit into categories, and that's perfectly fine – we've encountered them all!

To ensure everyone's satisfaction, please have individuals with specific dietary needs reach out to us directly via call or email before the event. This way, we can accommodate their requirements and avoid any disappointments, ensuring that no one goes hungry on your special day.

At The Apple Farm, your culinary experience is our top priority. Let's work together to make sure everyone's dining needs are met seamlessly!



## STAND UP FOOD

Our stand up canape menu options are by far, the most popular option of food choices for our Apple Farm functions. Ask for our latest event catering information to get an accurate indication on cost involved and the many options you have to choose from.

## THINGS TO CONSIDER

- When curating your menu, consider a harmonious blend of flavours and textures – mix in the freshness of salads, the sizzle of fried delights, the comfort of rice, and the diverse appeal of different proteins. Aim for a balance between the simple and the exciting to cater to various tastes.
- Recognize that some are safe eaters while others are more adventurous. Ensure your menu caters to both preferences.
- Acknowledge that men and women often lean toward different food styles. Keep this in mind as you make your selections.
- A special recommendation: Sliders are a crowd-pleaser! They're filling, loved by all, and easily adaptable for various dietary preferences (GF, VG, DF).
- Our kitchen is incredibly flexible. If there's a specific menu item you desire that isn't on the list, let us know. We'll do our best to accommodate your preferences.
- Feel free to seek our guidance based on our experience. If you'd like assistance with your selections, just let us know. We're here to help make your culinary decisions a seamless experience.
- At The Apple Farm, we're ready to turn your meal selections into a delightful culinary journey. Let's create a menu that leaves everyone satisfied and excited!