Sit Down Dining

SIT DOWN DINING PACKAGES

The packages below are only suggestions of food quantity and price. We can tailor make your menu to suit your requirements.

TWO COURSE PACKAGE | 42pp

2 arrival canapés

2 course set menu (entrée & main or main & dessert)

Servingware and cocktail napkin included

THREE COURSE PACKAGE| 54pp

3 arrival canapés

3 course set menu

Servingware and cocktail napkin included

PACKAGE UPGRADES

Alternate drop (all courses) | 4pp

Coffee, Tea & Petit Four | 4.5pp

Cheese board | Serves up to 10 guests | 120 per table

Furniture, tableware and styling can be provided | quote upon request

All prices inclusive of GST | Minimum of 20 guests | Menu selections are subject to change & availability | Chef & wait staff required for this menu

wild harvest co.

ENTRÉE

Fried soft shell crab, Szechuan dressing, lime, coriander

Shiitake & oyster mushroom dumpling, miso dashi, coriander V VE

Calamari, spiced pineapple, coconut, cashew nut N

Porcini arancini balls, cauliflower and gorgonzola purée, rocket, parmigiano-reggiano V

Lamb kibbeh, creamy hummus, roasted pepitas, pomegranate, mint N

MAIN

Slow-cooked beef cheeks, creamy polenta, caramelised onions, capers, red wine jus

Smoked lamb cutlets, agrodolce caponata, roasted parsnip purée, pine nut picada, cinnamon jus GF N

Xinjiang style lamb, pomegranate jewelled couscous, roasted cauliflower, apricot purée, chocolate jelly

Herb-crusted catch of the day, celeriac purée, maple-roasted carrots, golden sultana verjuice sauce GF

Pork belly, apple purée, celeriac purée, caramelised broccollini, cashew picada, red wine jus GF N

Wild mushroom risotto, Reggiano, balsamic reduction, truffle oil, parmesan crisps V VE

Eye fillet, creamed corn, sautéed mushroom medley, green garlic purée, rocket, madeira sauce GF

Duck a l'orange, pistachio couscous salad, asparagus, Egyptian dukkah N

Sweet potato gnocchi, blue cheese sauce, caramelised walnuts, sage and parmesan V VE N

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DESSERT

Vanilla bean pana cotta, lemon & passionfruit curd, langues de chat V

Mango parfait, rhubarb tuile, coconut ice cream V

Sticky date pudding, butterscotch sauce, honeycomb, vanilla ice cream V

Salted chocolate and coffee mousse, rum crème fraiche, almonds V N

Lemon, lime and bitters tart V

SALADS & SIDES | Serves 4ppl

Optional

Roast honey pumpkin, sweet potato, garlic yoghurt V VE GF	19
Creamed corn, chipotle butter, manchego V GF	14
Maple-roasted cauliflower, labneh, pinenuts, raisins V GF N	19
Grilled broccolini, almond & cranberry picada V VE GF N	19
Shoestring chips, barbecue sauce or aioli V GF	10
Parmesan polenta fries, aioli V GF	14
Rice pilaf, almonds, apricots, rosemary, raisins V GF N	16
Fresh mozzarella, cherry tomatoes, basil, white truffle oil, balsamic reduction V GF	16
Couscous, orange, pistachio, bean sprout, Meredith marinated goat cheese V GF	19
Quinoa, eggplant and duo capsicum topped with roasted cashews V VE GF N	19
Roast pumpkin, spinach, feta and pine nuts, white truffle oil, balsamic reduction V GF N	19

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COFFEE & TEA | 4.5pp

Optional

Freshly brewed Arabica coffee

A selection of Mariage Frères tea

House made petit fours

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EXTRA INFORMATION

TRAVEL FEES

Travel fees are not applied for suburbs within a 10km radius from Brisbane CBD.
For locations outside the aforementioned radius, a delivery fee will be negotiated.

MINIMUM ORDERS

We have a minimum number of 20 guests.

DIETARY REQUIREMENTS

V - vegetarian

VE - vegan option available

GF - gluten free

N - this item includes nuts

Our menus are designed to have options for most dietary requirements. Please make our staff aware of any food allergies when confirming catering selections. Please note all menu items are prepared in a commercial kitchen that handles milk, egg, soy, gluten, peanuts, sesame seed, tree nuts and seafood (including crustaceans). Thus, we are unable to guarantee that menu items will be 100% free of allergens.

MENU TASTING

We offer group menu tastings to assist you with your event menu. Please contact us to discuss the next available tasting date.

WAIT STAFF & CHEFS RATES

As a small family business, our goal is to provide you with the best customer experience and our team with a great work environment. Our staff are paid penalty rates on weekends and public holidays. All our staff are charged for a minimum of three hours.

CHEFS

$50 per hour Monday to Friday
$54 Saturdays
$58 Sundays

WAIT STAFF

$35 per hour Monday to Friday
$38 Saturdays
$38 Sundays

Public holiday rates apply for all staff.

EQUIPMENT & FURNITURE

Servingware is provided at no additional charge. If additional equipment or furniture is required please discuss with us. Wild Harvest Co. has a large range of items to hire.

PAYMENT

Full payment is required prior to your event.
WHC accepts cash & EFT payments.
All our pricing is inclusive of GST.