

est. 2003

Entice — Me

— food + passion —

Events Menu



“CREATING BESPOKE BRISBANE EVENTS FOR MORE THAN 20 YEARS”.

Whether your event is for 5 or 5,000 we can customise your catering + create a bespoke menu to suit you + your guests. we work from brisbane to sunshine coast, gold coast + the darling downs. we can cater for your parties onsite or offsite any time of the year.

WHAT EVER THE EVENT YOU WANT PLANNED WE
CAN PROVIDE YOU A ONE STOP SOLUTION.

Red carpet events — Christmas parties — Office parties — Melbourne Cup
Lunches — EOY parties — Product launches — Private parties — 21st's
Baby showers — Engagement parties — Weddings — Wakes
Celebrations + everything in between.

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Cocktail Packages



Cocktail Packages.

Hire rates apply
Staff and equipment

STAND UP SILVER COCKTAIL PACKAGE

Cold Canapes

- Smoked salmon mousse + caviar tart w micro herbs.
- Stuffed mushroom cap (gf, v, df).
- Assorted hand rolled rice paper warps + sauce (v, gf, df).
- Prosciutto rockmelon rocket forks (gf).
- Rustic tomato bruschetta drizzled w balsamic splash (v).
- Creamed fetta onion jam tart (v).

Beverage

- Cabernet Merlot.
- Sauvignon Blanc.
- Bubbles.
- Beer
- Assorted Soft Drinks.
- Sparkling Mineral Water.
(Wines subject to change)

POA: FOOD ONLY FOOD AND DRINK

v - vegetarian / vg - vegan
gf - gluten free / df - dairy free
minimum of 20 people, chef may be required,
dependant on menu staff & equipment will
be charged additionally
+ GST (min apply)



Cocktail Packages.

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Staff and equipment

STAND UP GOLD COCKTAIL PACKAGE

Cold

- Chicken rice paper wraps w sauce (gf).
- Avo salsa smash tart w herbs (v).
- Stuffed mushroom cap (gf, v, df).

Hot

- Truffle arancini balls w aioli (gf, v).
- Infused chicken skewers w
mint yoghurt(gf).
- House meat balls w tomato relish.
- Chicken Empanada with avocado cream.

Beverage

- Cabernet Merlot.
 - Sauvignon Blanc.
 - Bubbles.
 - Beer.
 - Assorted Soft Drinks.
 - Sparkling Mineral Water.
- (Wines subject to change)

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Cocktail Packages.

Hire rates apply
Staff and equipment

STAND UP PLATINUM COCKTAIL PACKAGE

Cold

- Chicken tostada, avocado cream + herbs.
- Peking duck cones.
- Tofu + avocado rice paper wraps w sauce (v, gf, df).

Hot

- Steamed pork dumplings + sauce on spoon.
- Truffle arancini balls w aioli (gf, v).
- Spanish twist chicken empanada w Smokey yoghurt.
- Duck spring rolls w stick sauce.

Beverage

- Cabernet Merlot.
 - Sauvignon Blanc.
 - Bubbles.
 - Beer.
 - Assorted Soft Drinks.
 - Sparkling Mineral Water.
- (Wines subject to change)

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Grazing



Grazing.

Hire rates apply
Staff and equipment

CHEESE + GRAZING

Cold Menu

Fine selection brie, vintage cheddar,
mainland tasty , blue cheese ,
House dips, Dried fruit + nuts,
pretzels, grapes, seasonal fruits,
crackers, crostini sticks.

Beverage

- Cabernet Merlot.
 - Sauvignon Blanc.
 - Bubbles.
 - Beer.
 - Assorted Soft Drinks.
 - Sparkling Mineral Water.
- (Wines subject to change)

*note – grazing table is 1 only
set up of plentiful grazing
delights prior to event.

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Silver Grazing Table.

GRAZING + FOOD FOOD ONLY

One set up vintage style w signs,
stylist to set up for guests to graze.
Inc bio plates, cutlery, napkins.

- Assorted dips.
- Crostini sticks, crackers,
Turkish fingers.
- Raw veg sticks, Cherry tomatoes,
olives, dill cucumber.
- Tasty Mainland cheese cubes.
- Italian milk salami.
- Bocconi bites, Chunky pesto.
- Micro herb pots.
- Grapes and Seasonal fruit.
- Salted caramel popcorn.
- Dried fruit & nuts.

Beverage

- Cabernet Merlot.
 - Sauvignon Blanc.
 - Bubbles.
 - Beer.
 - Assorted Soft Drinks.
 - Sparkling Mineral Water.
- (Wines subject to change)

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Gold Grazing Table.

GRAZING + FOOD FOOD ONLY

One set up vintage style w signs,
stylist to set up for guests to graze.
Inc bio plates, cutlery, napkins.

- Assorted dips.
- Crostini sticks, crackers,
Turkish fingers.
- Raw veg sticks, Cherry tomatoes,
olives, dill cucumber.
- Italian Cured Meats
- Baby Quiche, Mini Frittatas.
- Chef's petit brownies.
- Gourmet Cheese Selection
w Fruit Compote, Chunky Pesto.
- Dried fruit + nuts, pretzels.
- Micro herb pots, Grapes,
Seasonal Fruit.
- Chef savoury tart selection

Beverage

- Cabernet Merlot.
- Sauvignon Blanc.
- Bubbles.
- Beer.
- Assorted Soft Drinks.
- Sparkling Mineral Water.
(Wines subject to change)

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Platinum Grazing Table.

GRAZING + FOOD FOOD ONLY

One set up vintage style w signs,
stylist to set up for guests to graze.
Inc bio plates, cutlery, napkins.

*note – grazing table is 1 only
set up of plentiful grazing
delights prior to event.

- Assorted dips.
- Crostini sticks, crackers,
Turkish fingers.
- Raw veg sticks, Cherry tomatoes,
olives, dill cucumber, cream fetta.
- Italian Cured Meats
- Baby Quiche, Chicken rice paper wraps.
- Chef's petit brownies, Artisan macrons.
- Gourmet Cheese Selection w
Fruit Compote, Chunky Pesto.
- Dried fruit + nuts, pretzels.
- Micro herb pots, Grapes, Seasonal Fruit.
- Peking duck cones.
- Caramel onion and feta tarts.

Beverage

- Cabernet Merlot.
 - Sauvignon Blanc.
 - Bubbles.
 - Beer.
 - Assorted Soft Drinks.
 - Sparkling Mineral Water.
- (Wines subject to change)

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Grazing Table packages.

ALL PACKAGES INCLUDE

Glassware, ice, bar table, black linen, food table and black linen, ice bucket, 1 x stylist set up for grazing table. Pricing includes bump in, set up, service for the nominated period + pack down. Charges may apply for additional labour or variation to event menu or style.

*note – grazing table is 1 only set up of plentiful grazing delights prior to event.

Entice—Me

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Staff Hire



Staff + Equipment.

SUPERVISOR **\$48 PH**

Monday - Friday.

SUPERVISOR **\$55 PH**

Saturday - Sunday.

WAITER **\$38 PH**

Monday - Friday.

WAITER **\$44 PH**

Saturday - Sunday.

CHEF **\$48 PH**

Monday - Friday.

CHEF **\$55 PH**

Saturday - Sunday.





Delivery



Delivery.

AFTER HOURS **\$55**
4PM MON - FRI

Monday - Friday. Min spend \$190.

WEEKEND DELIVERY **\$80**

Saturday - Sunday. Min spend \$480.





Equipment Hire



Equipment Hire.

WATER GLASS	\$0.75	MAIN KNIFE	\$0.75
WINE GLASS	\$0.85	DESSERT SPOON	\$0.75
BUBBLES GLASS	\$0.85	SIDE PLATE	\$0.9
ICE TUBS	\$16	ENTRÉE PLATE	\$0.95
DRINK TRAYS	\$10	MAIN PLATE	\$1.1
ICE	\$6.5	CHAUFFEUR DISH + FUEL	\$40
TEACUP, SAUCER + TEASPOON SET	\$1.85	RECTANGLE TABLECLOTHS	\$15 / \$23.50
TEASPOON	\$0.6		
ENTRÉE FORK	\$0.65	OTHER HIRE AVAILABLE ON REQUEST	
ENTRÉE KNIFE	\$0.65		
MAIN FORK	\$0.75		



Terms + Conditions

Monday to Friday

Minimum order - \$50
+ GST + delivery

Delivery fees vary depending
on location

After 4pm surcharge applies

Weekends

Minimum order - \$480
+ GST + delivery

Delivery fees vary depending
on location

Same day catering

Minimum order - \$50
+ GST + deliver

Surcharge \$20

Delivery fees vary depending
on location

Ordering Terms

Large events require a non-refundable deposit to secure the event date.

Date changes may incur additional charge + pricing.

Order Cancellation:

No penalties (except non-refundable deposits) for cancellation up to 14 days to event date.

50% of full event invoice required for cancellation within 7 days of event date.

100% of full event invoice required on cancellation within 72hours of event date.



Terms + Conditions

Payment Options:

Events must be paid in full 7 days prior to event date.

Entice Me accepts payment via electronic deposit, Mastercard, visa card & American express
*incurs 1.2% surcharge.

Staffing + Equipment:

Equipment collected the next business day when Entice-Me event staff are not hired for full duration of event.

Any breakages or losses of hired equipment will incur an additional replacement charge.

Staff charges commence when leaving base and finish on return to base.

Contact us today to place your order, customise your quote + all enquiries. We look forward to assisting you with all your catering needs.

Orders + Enquiries

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Founder

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