

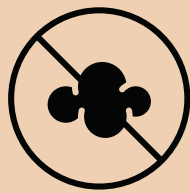
Event Catering Packages

Radish Events x Seed Spaces

We are an Ethical Business. That means:



**Mission to
Zero Waste**



**100% offset
CO2 emissions**



**BCorp
certified**



**Ethically
sourced**



**Local
suppliers**

Radish Events is an event catering company on a mission to deliver boldly delicious food, with a sustainable approach to sourcing, cooking and service.

Check our full menus on our website =)

Styled Buffet

ph: 0421 198 701
ig: @radish_events
e: events@radishevents.com.au
w: www.radishevents.com.au



Styled Buffet

A beautifully composed spread of our popular dishes, styled with props and heights and designed for guests to help themselves. It serves as a casual alternative to a sit-down dinner.

*to these prices you will need to add 1h chef time for set up and styling

*minimum 25 pax

Tier 1 | Main course

2 mains + 3 substantial salads, served on our large beautiful platters and styled on a long table

Price: \$60 per person

Tier 2 | 2 courses

Add a deli or cheese platter with locally sourced artisanal produce and house staples

2 mains + 3 substantial salads, served on our large beautiful platters and styled on a long table

Price: \$70-\$75 per person

Tier 3 | 3 courses

Add a deli or cheese platter with locally sourced artisanal produce and house staples

2 mains + 3 substantial salads, served on our large beautiful platters and styled on a long table

Add a dessert platter from our menu

Price: \$78-\$83 per person

*all prices exclude GST

Shared Plates

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Share Plates

A delicious approach to sit-down meals, perfect for hearty dishes and conversation starters. Guests are served a feast to share in groups of 8. Grab a slice of warm focaccia, a glass of vino and pass the Porchetta!

*to these prices you will need to add chefs / party hire / waitstaffing

*minimum \$2k food spend

Tier 1 | 2 courses

Shared entree +
housemade focaccia,
fermented chilli & EVOO

2 shared mains + 2 shared
substantial salads

Price: \$72 per person

Tier 2 | Canapés + 2 courses

4 canapés selected from our
menu

Shared entree + housemade
focaccia, fermented chilli &
EVOO

2 shared mains + 2 shared
substantial salads

Price: \$96 per person

Tier 3 | Canapés + 3 courses

4 Canapés

Shared entree

2 shared mains + 2 shared
substantial salads

2 dessert canapés or cheese
platters, served down the table

Price: \$108-\$112 per person

*all prices exclude GST

Canapés & Food Stations

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Food Stations

A feast with a touch of theater. Our food stations are styled up to fit the theme and add an upbeat vibe to the whole celebration.

All food stations are charged at \$30 per person, and include styling, props and equipment.

*does not include chefs / waitstaff.

*minimum \$2k food spend.

Canapés

When you're keen on a mingle with a bit of formality, go with canapés. Bite-sized morsel of goodness in one hand, glass of them fancy bubbles in the other.

*to these prices you will need to add chefs / waitstaff.

*minimum \$2k food spend.

Tier 1 | As a starter

4 canapés, selected from our menu

Price: \$24 per person

Tier 2 | Main event (up to 2h)

4 canapés
2 substantial canapés
1 sweet canapé

Price: \$50 per person

Tier 3 | Long service (up to 3h)

5 canapés
2 substantial canapés
2 sweet canapés

Price: \$62 per person

*all prices exclude GST

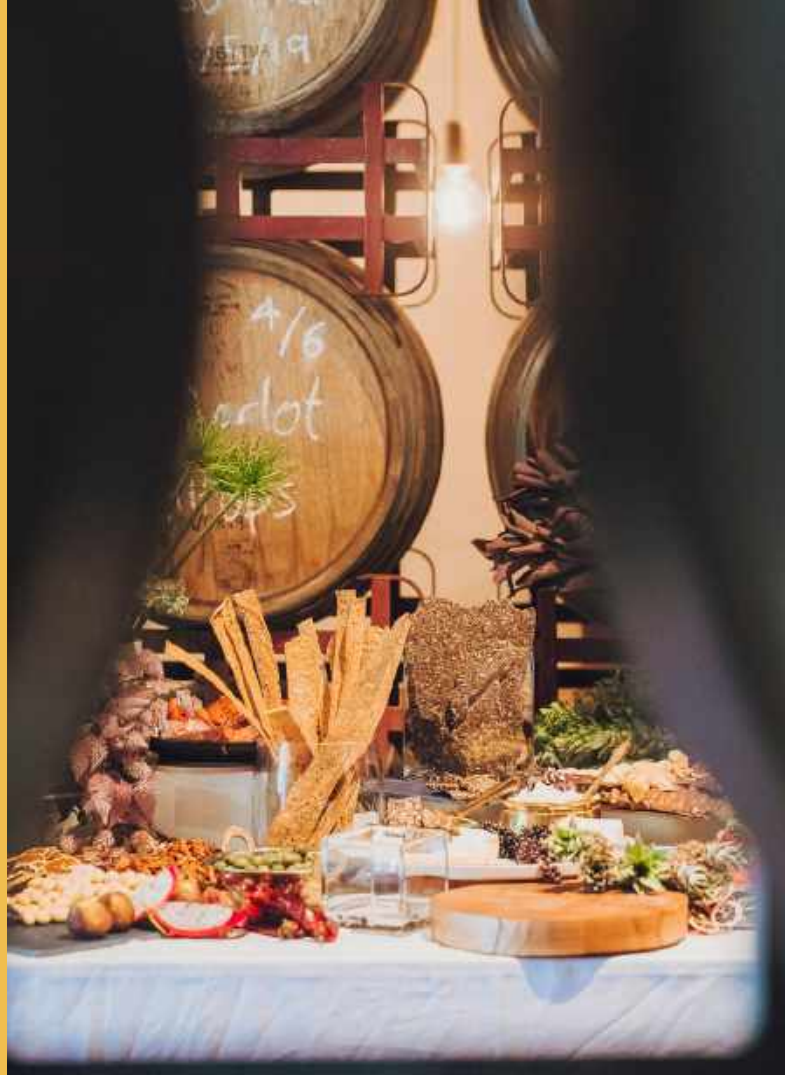
Grazing Tables

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Grazing Tables

Here you'll find a showcase of locally sourced gems, special collaborations, house-made staples and just downright deliciousness. We're honoured to support and credit all merits to the legends behind these very special products.

Our pots and plants were curated in collab with Pop Up Gardens. Our dried florals were curated in collab with Planning With Purpose.

Antipasti Grazing | \$35 p/p

Artisan soft and hard cheeses, locally produced Spanish style charcuterie, housemade lavosh, locally produced seed crackers, housemade spiced nuts, seasonal fresh and dried fruits (as per availability in the market), selection of locally produced chocolate slabs and coated nuts, housemade focaccia, Sydney honeycomb from happy bees, whole green Sicilian olives

Deli Style Grazing | \$45 p/p

Roast beef or glazed ham rolls, seeded dijon, butter, pickles
Seasonal veg Spanish tortilla, fermented chilli sauce
Spiced green herb falafel, hummus, pita, fresh tabouli
Selection of seasonal tartine (open-face sandwich)
House made spiced nuts | secret recipe by Dan Lewinsky, former co-owner
Whole green Sicilian olives - the godfather of Italian olives

*all prices exclude GST

Extras & Staffing

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Party hire

We can source any food related party hire: crockery, cutlery, glassware, platters, linen, etc. Quoted upon request.

Styling & Florals

Add-on extra oomph to any styled table with bespoke fresh florals to fit any theme. Quoted upon request.

Drinks and Coffee service

We work with our trusty & expert partners to provide full drinks services and coffee carts. Quoted upon request.

Minimums

For formats that require chefs onsite (canapés, shared plates, food stations), minimum of \$2,000 on food spend.

For Styled Buffets, minimum of 25pax. For Grazing Tables, minimum of 30pax.

Chef costs

Minimum 4hs.

Weekdays \$60 p/h | Saturdays \$68 p/h | Sundays \$80 p/h | PH \$110 p/h

*all prices exclude GST