



EVENT CATERING

With so much flexibility in our Levantine-inspired catering offerings, we can make it work for you. Choose one of the styles below, or mix and match across all three. Always bespoke, always fresh, always delicious.

FAMILY SHARING

Want your event to feel like one big, shared dinner? This option features Woodside's signature dishes set up on a table in a buffet-style, allowing your guests to serve themselves as much or little as they may like.

ROVING MEALS

Like to keep things moving? Choose from our menu of meticulously crafted canapés and bigger bites, circulated throughout your event so guests can enjoy great food while they mingle.

GRAZING TABLES

Wanting your guests to nibble as they mingle? Our grazing tables are a perfect selection of our house-made mezze, cheese, charcuterie, bread and "turk-ish" finger food.

WANT TO
KNOW
MORE?

WWW.WOODSIDEFOOD.COM.AU

[@woodside.food.and.co](https://www.instagram.com/woodside.food.and.co)

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FAMILY SHARING MENU \$43/guest

MEZZE

A mix of the following small dishes are always served as an accompaniment to your choices below.

Mixed vegetable pickles / Dolmades / Turnip pickles

Hummus / Babaganoush / Beetroot dip / Flatbread

MAINS

(Choose TWO of the following)

SLOW COOKED LAMB (g.f.)

Braised lamb leg and shoulder slow cooked for 16 hours.

GRILLED CHICKEN (g.f.)

Woodside signature spice mix cooked over charcoal.

MOROCCAN CHICKEN (g.f.) Roasted chicken thighs tossed in a mixture of cumin, all spice, cinnamon and coriander.

LAMB LEG (g.f.)

Slow roasted leg of lamb seasoned w/garlic + rosemary

SPINACH + FETA SPIRAL BOREK (veg + vegan opt)

Flaky spiral pastry filled with spinach and creamy feta, baked golden and crisp.



SIDES

(Choose FOUR of the following)

CAULIFLOWER SALAD (vegan + g.f.)

A seasonally made salad with a base of roasted cauliflower, chickpeas, fava beans and a preserved lemon dressing.

TABBOULEH (vegan + g.f.) A salad of buckwheat mixed with finely chopped tomatoes, onions and parsley.

FATTOUSH SALAD (vegan + g.f. optional)

Mixed greens, radishes, tomatoes, cucumber, sumac onions and crisp flat bread.

PEARL COUS COUS SALAD W/ROASTED VEGETABLES (veg. + g.f.)

Pearl couscous tossed with roasted vegetables, pickled onion and a zesty lemon dressing.

LEVANTINE SLAW (vegan + g.f.) A fresh, crunchy slaw with white cabbage, fresh onionns, herbs, za'atar and a bright lemon garlic dressing





FAMILY SHARING MENU \$43/guest

SIDES (cont.)

KIZARTMA (vegan + g.f.)

Roasted eggplant in tomato-based sauce.

ROASTED POTATO (vegan + g.f.) Oven-baked potato served alongside coriander pesto with cardamon and green chilli, topped with seasonal herbs.

ROASTED PUMPKIN (vegan + g.f.)

Baked pumpkin pieces served with ajvar (capsicum relish).

ROASTED BEETROOT & FETA SALAD (veg. + g.f.) Roasted beetroot with creamy feta, pea shoots and fresh herbs.

ROASTED CAULIFLOWER (vegan + g.f.)

Golden roasted cauliflower drizzled with silky tahini dressing and fresh herbs.

SPICED RICE PILAF (vegan + g.f.) An aromatic rice cooked in stock with onion, allspice and currants.

RISONI RICE PILAF (vegan + g.f.) Buttery white rice cooked in stock and tossed with golden risoni pasta.



OPTIONAL ADD ONS

The dishes below can be added to help you fully customise your dining experience.

EXTRA DISHES

Additional main \$11PP

Additional side \$6pp

CHILDREN (min 20 serves)

Pizza bites \$10pp

Sausage rolls \$10pp

Fruit \$10pp

DESSERT (min 40 serves)

Baklava \$7pp

Turkish Delight \$7pp

Halva \$7pp

Revani Cake \$7pp

Persian Love Cake \$7pp

Mamouls \$7pp



INCLUDES:
SERVICEWARE,
CROCKERY & CUTLERY

OPTIONAL ADD ONS:
SERVICE STAFF &
FOODTRUCK HIRE

CAN BE SERVED AS A
BANQUET ON EACH TABLE
*\$5/guest surcharge

PRICES INCLUDE GST

ROVING

CANAPES - 4 @ \$24 | 6 @ \$32 | 9 @ \$45

Our meticulously crafted menu of roving bites blend classic crowd favourites with Turkish-inspired flavours.

We recommend at least 6 canapes if no other food is being provided or a combination of 4 canapes + 2 bigger bites.



PLANT-BASED

- Spinach + feta layered pastry borek w/ajvar
- Zucchini + corn fritters w/ajvar
- Spinach + tangy onion kibbeh w/tarator
- Grilled mozzarella + tomato bruschetta
- Caramelized onion + feta tartlets
- Fresh watermelon + feta skewers (g.f.)
- Beetroot dip in cucumber cups with feta (g.f.)
- Fried halloumi skewers w/lemon (g.f.)
- Dolmades w/garlic yogurt + dill (g.f.)
- Mushroom, feta + spinach mini frittata (g.f.)
- Pumpkin + pesto arancini (g.f.o)
- Mushroom arancini w/smoked aioli (g.f.o)
- Turkish lentil meatballs w/cos + pickles (vegan)
- Herbed falafels w/tahini + herbs (g.f. + vegan)
- Spinach + lentil layered pastry borek w/zhug (vegan)
- Hummus + cucumber cups w/za'atar (g.f. + vegan)



MEAT

- Kibbeh lamb meatballs w/hung yoghurt
- Spiced sucuk skewers w/zhug
- Herbed lamb meatballs w/labne and herbs
- Crumbed calamari rings w/tartare
- Smoked salmon toast w/tangy horseradish
- Smoked salmon taramasalata on toasted sourdough
- Grilled chicken skewers w/fragrant chermoula (g.f.)
- Grilled lamb skewers w/zesty salsa and isot (g.f.)
- Smoked trout mousse on cucumber (g.f.)
- Prosciutto wrapped blue cheese w/fig jam (g.f.)
- Antipasto skewers cheese, cured meat, olives (g.f.o.)
- Crispy cheese + bacon arancini (g.f.o)



NOSTALGIC SNACKS

- House sausage roll w/ chutney
- Popcorn chicken w/kewpie mayo
- Turkish bread slab sliders
- Tray pizza

TURKISH SWEETS

- Baklava
- Turkish Delight
- Helva



ROVING

BIGGER BITES - \$16 each

Our bigger bites are more generously sized than a canapé. Each one is served as a small dish with sides, not a single bite.

As a guide, we'd suggest 2-3 servings per guest if these are the main event, or 1-2 alongside canapés.



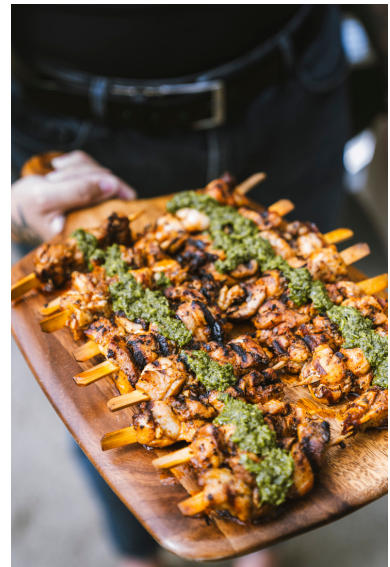
PLANT-BASED

- Antipasto boats of cured meats, marinated veg + artisan cheeses (g.f.o)
- Trio of housemade dips w/ flatbread (g.f.o)
- Zucchini + corn fritters w/ajvar + yoghurt
- Herbed Falafels on whipped hummus w/ house pickles (g.f. + vegan)
- Crispy spinach + onion Kibbeh w/ housemade labneh + pickles
- Golden spinach + feta borek w/seasonal salad
- Eggplant Kizartma on flatbread w/ hummus, seasonal salad + fresh herbs (vegan)



MEAT

- Lamb Kibbeh w/tangy labneh + pickles
- Lamb meatballs w/cos lettuce
- Open flatbread w/ grilled chicken, hummus, herb + seasonal salad
- Open flatbread w/ slow-braised lamb, hummus, herb + seasonal salad
- Grilled chicken w/spiced rice pilaf + sumac onions (g.f.)
- Slow cooked lamb w/spiced rice pilaf + sumac onions (g.f.)



NOT INCLUDED:
SERVICE STAFF &
FOODTRUCK HIRE

Minimum of
40 quantities per
canape & bigger bite

PRICES INCLUDE GST

*Staffing requirements are based on guest numbers, canape or bigger bite selection, and event duration.

Get in touch with us today for a customised quote for your roving event.



GRAZING TABLES & BOARDS

GRAZING TABLES

Our grazing tables are a fantastic option for an add-on to your event, or a grazing-only event*

They featuring our signature cold fingerfood beautifully laid out and ready for your guests to enjoy as they arrive.

1 metre - up to 30 guests \$600

1.5 metre - up to 50 guests \$900

2 metre - up to 70 guests \$1200

2.5 metre - up to 90 guests \$1400

3 metre - up to 110 guests \$1650

Fancy adding hot food to the table?

Our kibbeh, borek, zucchini fritters + falafels are available ready to graze, priced as per our boxed catering brochure.

GRAZING BOARDS

Looking to add a little extra to your event?

Our grazing boards, cheese boards or sweets boards make the perfect add-on with something to suit every taste.

THE NIBBLERS DELIGHT!

A selection of savoury bite sized items ready to snack on.

SML (up to 10) \$60 | MED (up to 20) \$80 | LGE (up to 30) \$120

CHEESE, PLEASE!

A selection of cheeses, crackers and fruit.

SML (up to 10) \$150 | MED (up to 20) \$300 | LGE (up to 30) \$450

LITTLE SWEET TREATS!

A selection of turkish bites to finish the event.

SML (up to 10) \$100 | MED (up to 20) \$200 | LGE (up to 30) \$300

INCLUDES:
SERVING UTENSILS,
TABLE & BOARD

DELIVERY &
NEXT DAY PICK UP
OF EQUIPMENT

PRICES INCLUDE GST

*A minimum spend applies to grazing-only events held Friday to Sunday during peak periods.

Standard pricing applies at other times.

Grazing-only events do not typically incur on-site staff costs but please contact us for a tailored quote.



ADDITIONAL INFORMATION, TERMS & CONDITIONS

MINIMUM SPENDS, DEPOSITS AND FINAL PAYMENTS

A minimum spend applies to on-site catering events held Friday to Sunday during peak season (October to February). This allows us to secure staff and offset the cost of closing our regular foodtruck for private events. Minimum spends during peak season for Friday & Saturday events: \$3,000. Sunday events: \$3,500

We love working with our clients to find creative ways to reach these minimums, whether that involves additional services or extra food packaged to enjoy later.

A 50% deposit is required to secure your booking. Bookings are not confirmed until the deposit has been received. The deposit amount is based on the original guest numbers provided by the client and confirmed in the quoted proposal. Receipt of deposit indicates an acceptance of these terms and conditions.

By paying the deposit, you agree to the terms outlined in this document. The remaining balance is due 7 days prior to the event. Payment can be made via bank transfer, cash or credit card. Please note that credit card payments will incur a 2.2% service fee.

STAFFING COSTS

Waiters and bar staff \$42 per hour with a minimum of three hours.

Chefs \$53 per hour with a minimum of three hours.

Sundays and Public holidays will incur a \$20 per hour additional charge per staff member.

FOOD TRUCK/MOBILE KITCHEN FEES & ACCESS REQUIREMENTS

Should you require the Woodside Food & Co. van or mobile kitchen onsite, a flat fee of \$300 applies.

The food truck is fully self-sufficient and can operate off-grid, with its own water supply and generator. Where possible, access to a power supply is recommended.

It is the client's responsibility to ensure adequate site access. If council trade permits are required at the venue, the client is responsible for organising and covering all associated costs.

TRAVEL COSTS

There is no fee for attending to local Ballarat events.

Travel outside the area is charged at \$1.50/km return trip

CANCELLATIONS

We understand sometimes things happen which may call for an event to be cancelled. Wherever possible, we work closely with our clients to find a creative solution when cancellations are necessary.

- Where an event is cancelled 30 days or more from the event date, a full refund is provided.
- If cancellation occurs within 29 days of the event date, 50% of the deposit is refunded.
- If cancellation occurs within 10 days of the event date, no refund is made.

FINAL NUMBERS AND DIETARY REQUIREMENTS

We are more than happy to work with you to ensure guests with dietary requirements are catered for where possible. We will be in contact 10 days prior to the event to finalise numbers and dietary requirements.

After this point, we will accommodate additional changes where possible but a reduction in catering numbers is not possible as sourcing of ingredients and equipment begins.

