



Catering



Founded in 2018, Woodside Food and Co. has been providing high-quality catering services to the local community for the past 6 years. Our company was born out of our desire to create memorable, delicious events for our clients. We believe in providing our customers with the best experience, both in terms of the quality of food we serve, and the level of customer service we provide. Our team of highly-experienced, knowledgeable staff members are dedicated to ensuring that all of our clients' needs are met and exceeded. We pride ourselves on our attention to detail and our commitment to making sure that all of our clients' events are unforgettable. Our catering services include everything from small, intimate gatherings to large, extravagant events. We have a wide selection of menus and catering packages to choose from, and can accommodate any dietary restrictions or special requests. We guarantee that our food is always fresh, flavorful, and made with the utmost care. We look forward to serving you and making your event a day to remember.



Boxed Catering

A carefully curated selection of snacks and treats designed to please a variety of taste buds. Choose from either a grazing box, featuring an assortment of items made especially for snacking, or a selection of our more substantial hot and cold boxes to ensure the whole crew are filled to the brim.

Popular for gatherings, events, and even as a gift for a loved one. These boxes provide both variety and convenience, allowing you to spend time enjoying the company of your guests without the hours of work in the lead up.

Our boxes can be customized to suit different dietary preferences, and the options for flavors and products are endless, making them a versatile and delightful option for any occasion.





Corporate Catering

One of the trickiest things about catering can be making choices that not only meet dietary requirements, but also provide an enjoyable experience.

At Woodside, we offer ample choices for most dietary restrictions. (vegan, vegetarian, gluten free) and can deliver freshly prepared dishes to your office so you and your staff/guests can enjoy a feast without having to lose precious time.

From individually packaged meals to an assortment of mezze sharing dishes, we have a boutique range of options designed to make catering easy.

Have an event off site? Get in contact with us about our mobile kitchen options.





Grazing Tables

Perfect for weddings, corporate events, or any celebration, grazing tables can cater to a range of dietary requirements and offer a variety of choices. From cured meats, cheeses, fruits, and vegetables to dips, crackers, and nuts. What sets grazing tables apart is that they are a spectacle in their own right - they are not only visually stunning but the flexibility of the offerings makes them a perfect addition to any event. Grazing tables have a communal feel that encourages guests to interact with one another over a shared culinary experience. Customisable to a range of themes, colors, and tastes for any type of event, a grazing table provides a unique and memorable experience for attendees. No matter the occasion, a grazing table is always sure to impress and tantalize guests' taste buds.



Family Sharing

Love a grazing table but need some more substantial food to make sure your guests are full? Family Sharing bowls are your answer. These delicious bowls of hot and cold food can be added to any of our grazing tables or can stand alone on their own. Think Moroccan Chicken, Spiced Rice Pilaf, Slow cooked Lamb and Mixed Roast Vegetables tossed in a herbed Zhug.

Roving Food

Like to keep moving? These are for you!

Roving food can give your guests the opportunity to try a range of different items without having to wait in a queue. More substantial than a canape, these dishes will both fill your guests and keep the event flowing.



Personal Chef

With over fifteen years of experience in the culinary industry and a degree in culinary arts, Oz has worked in various restaurants from Istanbul to Melbourne.

If you're looking to create a special intimate dinner within your home then get in touch and let us help make it an evening to remember.



Bike Cart

Our bike cart catches eyes wherever she goes. With her twinkling lights and wooden bench top, she has a range of uses but is most loved as a bar. Whether you're serving alcoholic beverages or looking for a small food service, she's sure to surpass your expectations.

Dry Hire: \$300
Staffing: \$37/hr

*public holidays extra



Bar Cart

A great addition to any function, the bar cart can be set up as a dessert bar, drinks station or for tea and coffee. Three draws lined with purpose-made ice packs allow for storage of a range of cold drinks and an inbuilt ice bucket can house either your favourite bubbly or a range of non-alcoholic beverages. Dry hire available or tailor made set ups provided for an additional fee.



Bar Cart Dry Hire

\$150

Add ons:

Drinks station	\$60
Tea and Coffee Station	\$60
Dessert Bar	\$40

Optional Drinks Canister Fillings: starting from \$40/8L

- Still or Sparkling Water with seasonal Fruit
- Virgin Mojito Mix
- Fresh Fruit Juices
- Sparkling Water
- Soft Drink
- Punch



Hire Items



Wooden folding chairs

\$4 ea (60 available)



Wooden trestle tables

\$20 ea (5 available)



Metal 30 L Drinks Tubs

\$10 ea (4 available)



Picnic rugs (range of colours avail.)

\$20 ea (7 available)



Enamel plates

\$1 ea (40 available)



Wooden Arbor
\$50 (1 available)



Wine Glasses	\$0.80 ea (80 available)
Champagne Flutes	\$0.80 ea (80 available)
Water Glass A	\$0.80 ea (40 available)
White Dinner Plates	\$0.80 ea (40 available)
Mason Jars	\$0.80 ea (80 available)



Water Glass B \$0.80 ea (100 available)



Napkins \$0.50 ea (40 available)
Napkins with Floral Settings \$1.50 ea (40 available)



Floral Ice (seasonal)

\$15 per dozen



8 L Glass Drink Dispensers

\$20 ea (2 available)

Optional fillings:

Water with seasonal fruit: \$40

Virgin Mojito Mix \$80

The boring but important...

TERMS AND CONDITIONS

WHAT IS THE MINIMUM SPEND?

\$1500 (for 3 hours)
\$2000 (for 4 hours)
\$2500 (for 5 hours)

WHAT DO WE REQUIRE TO OPERATE?

The Woodside van is completely self reliant with an onboard generator and water provisions. Should you wish to minimise generator noise, we require a 15 amp plug to connect to. We can generally fit where a regular car and caravan can fit but do require the access to be free from any low branches. When thinking about the location for the van, a flat area is advisable.

WHAT IF?

Payments and guest confirmation

A 50% deposit is required to secure your booking and must be paid at least 6 weeks in advance for weddings, and 3 weeks in advance for other functions. Bookings are not confirmed until the deposit is received. The deposit is based upon the original guest numbers provided by the client and confirmed in the quote. By paying the deposit, you agree to the details outlined in this document. The balance of payment must be paid 10 days prior to the event.

Cancellation

We understand sometimes things happen which may call for an event to be cancelled. 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 refunds are 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.

Availability of ingredients and menu items

We use local and seasonal food and although the menu reflects this seasonality, sometimes particular ingredients are not available. We will inform you as soon as possible if your selection is unavailable.

Wet Weather

If extensive wet weather occurs, the food truck may need to be replaced by a marquee. Woodside Food and Co. will be in contact in the lead up to the event if this is looking possible to organise these alternative arrangements. We advise customers to have an alternative, wet weather venue organised well in advance if the event is outdoors as it may not always be possible to rebook dates.

The Woodside Van

It is the client's responsibility to ensure available access for the Woodside Food & Co. Van to and from the venue. If Council trade permits are required for the venue, the client is responsible for paying associated costs. It is also the client's responsibility to ensure access to onsite electricity either via mains power or a reliable generator source. In some instances, it's not possible for the food truck to be relocated to an event. In these situations, we are able to set up a mobile kitchen within a marquee on site.

Waiters and bar staff are charged at \$37 per hour with a minimum of three hours.

Chefs are charged at \$47 per hour with a minimum of three hours.

Public holidays will incur a \$10 per hour additional charge per staff member.

Contact

FOR OUR DETAILED PRICING LIST GET IN
TOUCH VIA THE PLATFORMS BELOW:

www.woodsidefood.com.au

woodsidefoodandco@gmail.com

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