

BLONDE BUTLER

EVENTS MENUS & PACKAGES



The Blonde Butler is the trusted partner for events & catering across Sydney, servicing private, corporate & social events. We have been involved with some of Sydney's most glamorous parties for fashion labels, media, automotive & tech clients.

We are experienced with high end catering & understand the importance of cutting-edge food, outstanding drinks & seamless service.

The team at The Blonde Butler look forward to preparing a proposal for you.



Cocktail Parties

Cocktail Parties

PACKAGE 1 – \$48PP

This package is perfect for a 2-hour event & includes:

- Your selection of 8 bites

PACKAGE 2 – \$64PP

This package is perfect for a 2-3 hour event & includes:

- Your selection of 8 bites & 2 substantial

PACKAGE 3 – \$80PP

This package is perfect for a 3-4 hour event & includes:

- Your selection of 8 bites, 2 substantials, 1 bowl & 1 sweet

ADDITIONS:

Additional bites: \$7 each

Additional substantials: \$10 each

Additional bowls: \$14 each

Additional sweets: \$6 each

Add premium canapes: \$10 each

Each of the additions require a minimum of 30 pieces each

EXTRA INFORMATION:

- Your Event Manager will determine how many Chefs are required to execute the service at your event along with their arrival time & departure times based on your event details.
- Wait staff are a necessary addition to a cocktail event & the quantity of food Waiters will be determined by the number of guests you're hosting and which menu package you select.
- If you require bar service as well, your Event Manager can assist with adding Cocktail Bartenders (if cocktails are being served) or general Bartenders to your quote.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all-cold menu.
- Canape platters & cocktail napkins are included with all cocktail parties. If specific styles or coloured platters are required, we ask that you provide these.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our Chef will make arrangements once you've submitted your dietary requirements 7-days before your function.
- Blonde Butler events have a minimum food spend of \$2,000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it.

CANAPE MENU

Cold bites

Flamed salmon nigiri, nori powder, avocado puree, pickled red onion v, gf, df
Negroni compressed watermelon, crème fraiche, marcona almonds v
Miniature prawn burger, shredded iceberg, kewpie
Crisp wonton, Cantonese spiced chicken, alfalfa
Blini, crème fraiche, Avruga caviar
French ratatouille tartlet, baba ghanoush, soft herbs v, gf
Cucumber, celeriac remoulade, pickled celery ve, v, gf, df

Warm bites

Wild mushroom arancini, pecorino, aioli v
Home-made pork & fennel sausage rolls, tomato chutney
Leek and Manchego croquettes v
Potato bombas, chorizo, mojo rojo df
Miniature beef wellington
Cacio e Pepe pastry, honey
Spiced vegetable samosa, raita v

Substantials

Wagyu beef burger, maple bacon, cheddar cheese
Texas pulled pork slider, double cheese, smoked BBQ sauce
Chicken escabeche lettuce cup, tabasco gf, df
Falafel gyros, Fattoush salad, yoghurt dressing v
Truffled three cheese toastie v

(ve) vegan | (v) vegetarian | (gf) gluten free | (df) dairy free

Bowls

Yellow fin tuna poke bowl, edamame, miso dressing gf, df
Soy braised tofu, hokkien noodles, Asian greens, crispy onions ve
Salt & pepper crumbed whiting, shoestring fries, tartar sauce
Korean fried chicken, Japanese rice, pickled daikon, kewpie df
Tomato, basil & stracciatella orecchiette pasta, micro basil v

Sweet

Crème brulee cheesecake
Mojito beignets
Lemon curd tartlets
Macarons assiette
Petite Madeleine, Chantilly crème
Chocolate sponge cake, hazelnut crème, praline

Premium cold canapes \$10 each (not included in packages)

Yellow fin tuna tartare, betel leaf, violet gin spray gf, df
Chilean scallop ceviche, chive oil, micro coriander gf, df

Premium hot canapes \$10 each (not included in packages)

Seared wagyu flank MB4+, toasted brioche, caviar
Aburi scallop, furikake, okonomi sauce, chives gf
Grilled Australian King prawns, nduja butter, preserved lemon gf

Seafood additions

Plated & served to your guests by Waiters as part of your canape service
Herb tossed peeled tiger prawns with citrus mayonnaise (\$72 per dozen)
Freshly shucked Sydney rock oyster with classic mignonette (\$72 per dozen)

A buffet table set on a white marble countertop. In the foreground, there are several white dishes: a platter of salmon topped with a red and green salad, a bowl of green salad, a bowl of chicken and spinach, a bowl of roasted chicken, and a bowl of quinoa with vegetables. In the background, there are bottles of wine, including one labeled 'ALSACE GENTIL', and two wine glasses. The scene is decorated with large floral arrangements on either side. A central white box with a yellow border contains the text 'Buffets'.

Buffets

Buffets

PACKAGE 1 – \$70PP

This menu is perfect for a light lunch or dinner

- A selection of 2 main dishes & 3 side dishes
- Sourdough bread & cultured butter included

PACKAGE 2 – \$80PP

This package will give your guests plenty of options to pick from

- A selection of 3 main dishes & 3 side dishes
- Sourdough bread & cultured butter included

ADDITIONS:

- Herb tossed peeled tiger prawns with citrus mayonnaise (\$72 per dozen)
- Freshly shucked Sydney rock oyster with classic mignonette (\$72 per dozen)
- Cheese platter (serves 20) \$295
- Dessert platter (serves 20) \$295
- Fruit platter (serves 20) \$295

EXTRA INFORMATION:

- Your Event Manager will determine how many Chefs are required to execute the preparation & set up of your buffet along with their arrival time & departure times.
- Disposable bamboo plates, wooden cutlery & paper napkins are provided with every buffet. If you would like ceramic plates, silver cutlery & linen napkins, your Event Manager can add this to your quote .
- All platters, bowls & serving utensils are included with every Blonde Butler buffet
- Your buffet will require a table or kitchen bench for it to be set up on. If you cannot provide this, your Event Manager can add table & linen hire to your quote.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all-cold menu.
- No food service is provided by with a buffet package, these menus are set up and left for you to enjoy with your guests. If you'd like to have a Buffet Attendant serve your guests, your Event Manager can add this to your quote.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our Chef will make arrangements once you've submitted your dietary requirements 7-days before your function.
- Blonde Butler events have a minimum food spend of \$2,000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it .

BUFFET MENU

Mains

Whole Australian steamed flathead, gremolata, pickled red cabbage

Butterflied spatchcock, pico de gallo, bean salsa, corn puree

Roasted porchetta, mustard apple chutney, pickled fennel

Slow braised lamb shoulder, salsa verde, pearl onion

Flamed Atlantic salmon, tahini yoghurt, pomegranate, shaved fennel

Sous vide eye fillet, peperonata salsa, watercress, chervil

Chickpea & lentil tajine, coconut, citrus

Sides

Steamed green beans, almonds, fermented chilli

Duck fat kipfler potatoes, rosemary

Rocket, Parmigiano Reggiano, balsamic

Paprika spiced pumpkin, labneh, sumac

Charred asparagus, pecorino, preserved lemon

Heirloom tomato, stracciatella, basil, aged balsamic



Plated Dining

Plated Dining

2 COURSES: \$75PP

This is perfect for a light lunch or dinner

- A selection of entrée & main or main & dessert
- Sourdough bread & cultured butter included

3 COURSES: \$85PP

Treat your guests to the ultimate dining experience

- Select an entrée, main & dessert
- Sourdough bread & cultured butter included

ADDITIONS:

- Upgrade your package to an alternate drop allowing you to select 2 options from each category for an additional \$12pp
- Add share bowls of duck fat kipfler potatoes with rosemary for \$5pp
- Add share bowls of rocket & Parmigiano Reggiano salad with balsamic for \$5pp

EXTRA INFORMATION:

- Your Event Manager will determine how many Chefs are required to execute the preparation & plate up of your menu along with their arrival & departure times.
- Crockery, cutlery & linen are not included in the menu prices. If you wish to have these items hired, your Event Manager can add this to your quote.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all-cold menu.
- Wait staff are a necessary addition to a plated event & the quantity of food Waiters will be determined by the number of guests you're hosting and which menu package you select.
- If you'd like The Blonde Butler to set the tables, your Event Manager can ensure that your quote allows for the Waiters to arrive early enough to have this complete before your event starts.
- If you'd like beverage service as well, your Event Manager will take this into consideration when preparing your quote. The type of staff that we quote on will differ if you're serving cocktails as well as a standard beverage offering .
- We accommodate dietary requirements by making adjustments to the menu that you select. Our Chef will make arrangements once you've submitted your dietary requirements 7-days before your function.
- Blonde Butler events have a minimum food spend of \$2,000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it.

PLATED MENU

Entrees

Saddle tail snapper ceviche, leche de tigre, chive oil, coriander gf, df

Eye fillet tartare, cured egg yolk, black garlic puree gf, df

Beetroot carpaccio, rocket, pecorino, walnut vinaigrette v, gf

Sous vide chicken breast, wild grains, peperonata salsa gf

Stuffed zucchini, spiced beef, labneh, za'atar gf

XO scallops, crispy shallots, sprouts gf

Mains

Pan seared barramundi, Jerusalem artichoke puree, charred broccolini, preserved lemon gf

Roasted chicken supreme, Moroccan chickpeas, romesco sauce gf, df

Grilled 200g eye fillet, pommes puree, wild mushrooms, red wine jus gf

Roasted duck breast, parsnip, heirloom carrots, bone broth reduction gf, df

Crispy skin pork belly, pickled red cabbage, apple reduction, amaranth gf

Classic 200g rib eye, baby beetroot, watercress, mustard, café de Paris butter gf

Roasted Japanese pumpkin, quinoa, Greek yoghurt, soft herbs v

Eggplant parmigiana, passata, Stracciatella, Genovese pesto v

Desserts

Crema al mascarpone, macerated strawberries, mint (served in stemless glass) gf

Hazelnut tiramisu (served in stemless glass)

Tropical Eton mess, mango, passionfruit, coconut foam gf

Local artisan cheese plate, muscatels, quince, lavosh

Depending on the dishes you select, the following items may be required and can be added to your quote if you do not have them available:

- Steak knives
- Cheese knives
- Stemless dessert glasses



**Share Plate
Dining**



Share Plate Dining

PACKAGE 1: \$70PP

This menu is perfect for a light lunch or dinner

- A selection of 2 main dishes & 3 side dishes
- Sourdough bread & cultured butter included

PACKAGE 2: \$80PP

This package will give your guests plenty of options to pick from

- A selection of 3 main dishes & 3 side dishes
- Sourdough bread & cultured butter included

ADDITIONS:

Herb tossed peeled tiger prawns with citrus mayonnaise (\$72 per dozen)

Freshly shucked Sydney rock oyster with classic mignonette (\$72 per dozen)

Add an individually plated dessert for each guest for \$16pp (all one variety from our plated menu) additional charges apply for alternate drop plated desserts

EXTRA INFORMATION:

- Your Event Manager will determine how many Chefs are required to execute the preparation & service of your share plate lunch or dinner along with their arrival time & departure times.
- All platters, bowls & serving utensils are included with every Blonde Butler share plate package.
- Your share plate menu will be displayed evenly down the centre of the table for your guests to all enjoy. If you plan on decorating the centre of your table with flowers, we ask that you allow room for the share plates within your plan.
- Wait staff are a necessary addition to a share plate event & the quantity of food Waiters will be determined by the number of guests you're hosting and which menu package you select.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all-cold menu.
- If you would like ceramic plates, silver cutlery & linen napkins, your Event Manager can add this to your quote.
- If you require bar service as well, your Event Manager can assist with adding Cocktail Bartenders (if cocktails are being served) or general Bartenders to your quote.
- If you'd like The Blonde Butler to set the tables, your Event Manager can ensure that your quote allows for the Waiters to arrive early enough to have this complete before your event starts.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our Chef will make arrangements once you've submitted your dietary requirements 7-days before your function.
- Blonde Butler events have a minimum food spend of \$2,000 + GST. If your food package does not reach this, we can recommend some delicious additions to help you reach it.

SHARE PLATE DINING MENU

Mains

Whole Australian steamed flathead, gremolata, pickled red cabbage

Butterflied spatchcock, pico de gallo, bean salsa, corn puree

Roasted porchetta, mustard apple chutney, pickled fennel

Slow braised lamb shoulder, salsa verde, pearl onion

Flamed Atlantic salmon, tahini yoghurt, pomegranate, shaved fennel

Sous vide eye fillet, peperonata salsa, watercress, chervil

Chickpea & lentil tajine, coconut, citrus

Sides

Steamed green beans, almonds, fermented chilli

Duck fat kipfler potatoes, rosemary

Rocket, Parmigiano Reggiano, balsamic

Paprika spiced pumpkin, labneh, sumac

Charred asparagus, pecorino, preserved lemon

Heirloom tomato, stracciatella, basil, aged balsamic

Food Stations

Add some extra flair to your event with one of our live stations.
(Available for events with over 30 guests)

- Porchetta, soft rolls, watercress, mustards, relish \$15pp
- Glazed ham, soft rolls, mustards, chutney \$15pp
- Beef brisket, soft rolls, green salad, condiments \$15pp
- Pulled beef & pulled chicken tacos, guacamole, sour cream, cheese, pico de gallo \$15pp

EXTRA INFORMATION:

- Our Event Manager can add any of our live stations onto your quote as per your request.
- If you're selecting to serve the station as a late night snack, your Event Manager will ensure that our Chefs remain on site until the service of the station is complete.
- We require a table or bench to display the station. If you're unable to provide this, we can quote on hiring a table & linen.
- Disposable bamboo plates, wooden cutlery & paper napkins are provided with every live station. If you would like ceramic plates, silver cutlery & linen napkins, your Event Manager can add this to your quote.





**Styled Grazing
Tables**

ARTISAN CHEESE TABLE

OPTION 1: \$1,200

- Half wheels
- Roughly 1.5m in length
- Feeds around 30 people

OPTION 2: \$2,400

- Full wheels
- Roughly 2m in length
- Feeds around 60 people

STATION INCLUDES:

- Cheddar (half wheel or whole wheel)
- Triple cream brie (half wheel or whole wheel)
- Creamy blue (half wheel or whole wheel)
- Black pepper cheddar (half wheel or whole wheel)
- Fig jam
- Honey
- 2 cracker varieties
- 1 gluten free cracker variety
- Grissini sticks
- Sourdough bread
- Cultured butter
- Selection of seasonal fruits displayed around your cheese, crackers & accompaniments to create a beautifully styled table
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins



CHEESE & CHARCUTERIE TABLE

OPTION 1: \$1,650

- Half wheels
- Roughly 1.8m in length
- Feeds around 30 people

OPTION 2: \$2,750

- Full wheels
- Roughly 2.2m in length
- Feeds around 50 people

STATION INCLUDES:

- Cheddar (half wheel or whole wheel)
- Triple cream brie (half wheel or whole wheel)
- Creamy blue (half wheel or whole wheel)
- Black pepper cheddar (half wheel or whole wheel)
- Fig jam
- Honey
- 2 cracker varieties
- 1 gluten free cracker variety
- Grissini sticks
- Sourdough bread
- Cultured butter
- Prosciutto, mortadella, sopressa & bresaola
- Taramasala dip with fresh crudite including mini qukes, radish & cherry tomatoes
- Jars of roasted red peppers, marinated artichokes, mixed olives & cornichon
- Crumbled parmesan
- Selection of seasonal fruits displayed around your cheese, crackers & accompaniments to create a beautifully styled table
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins



SEAFOOD TABLE

\$65 PER PERSON

- Minimum 30 people

STATION INCLUDES:

- Freshly peeled tiger prawns tossed in fresh herb & served with dill mayonnaise
- Freshly shucked Sydney rock oysters with soy & sesame dressing & curly shallots
- Bug tails with saffron aioli & lemon
- Kingfish crudo with jalapeno & coconut milk dressing
- Petite crab & cucumber brioche rolls
- Blinis with lemon scented crème fraiche & avruga caviar
- Selection of lemons, limes and other styling fruits to enhance the look of your station
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins



BRUNCH TABLE

\$45 PER PERSON

- Minimum 30 people

STATION INCLUDES:

- Freshly cut fruit with passionfruit pulp drizzle and fresh mint
- Organic Greek yoghurt pots with maple granola, fresh berries & micro mint
- Blackberry & kiwi chia pots with coconut yoghurt & toasted almond flakes
- Orange & turmeric bliss balls
- House made petite almond croissants
- Zucchini & haloumi fritters topped with smashed avocado & blistered tomato
- Chorizo & spinach flakey pastry tarts
- Freshly squeezed orange juice
- Selection of whole fruits will be used in and around the platters to style your station beautifully
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

BREAKFAST ADDITIONS:

- Bacon & egg sliders \$8 each (min 20) – oven required
- Haloumi & egg sliders \$8 each (min 20) – oven required
- Smoked salmon & cream cheese mini bagels \$8 each (min 20)
- Vegan nut breakfast bars \$4.50 each (min 20)



WHOLE CAKES & DESSERTS TABLE

\$1,800

- Roughly 2.2m in length
- Dessert for around 50-60 people

STATION INCLUDES:

- 1 x 25cm mango & coconut cake
- 1 x 25cm coffee cream cake with crushed sugared almonds
- 1 x 25cm lemon layer cake with shortbread crumble
- 1 x 20cm three berry flan
- 1 x 20cm lemon delicious flan
- 28 x individual lemon meringue tarts
- 24 x individual berry cheesecakes
- 24 x pistachio macarons
- Bowls of strawberries, raspberries & blueberries
- Bowls of Madagascan vanilla bean mascarpone cream
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

AFTERNOON TEA TABLE

\$50 PER PERSON

- Minimum 30 people

STATION INCLUDES:

- Petite carrot cakes with cream cheese frosting & walnuts
- Sour cherry & almond flan
- Lemon delicious flan
- Gluten free brownie bites with chocolate ganache & fresh raspberries
- Salmon, cream cheese & cucumber tea sandwiches
- Chicken, celery & chive tea sandwiches
- Chorizo & spinach flakey pastry tarts
- Triple cream brie with crackers, fig jam & fresh berries
- All platters, bowls, risers & serving utensils
- Bamboo disposable plates, wooden cutlery & paper napkins

AFTERNOON TEA ADDITIONS:

- Petite beef pies \$3 each (min 20) – oven & Chef required
- Petite beef sausage rolls \$3 each (min 20) – oven & Chef required
- Petite pork & fennel sausage rolls \$3 each (min 20) – oven & Chef required
- Petite spinach & fetta sausage rolls \$3 each (min 20) – oven & Chef required

EXTRA INFORMATION:

- A team is required from The Blonde Butler to deliver & set up your styled table as well as returning to pack it down & remove our equipment. Each team member is \$70 per hour & your Event Manager will determine how many hours & team members are required to produce your styled table.
- We recommend serving styled stations for a period of 2 hours to ensure the food is safe, fresh & delicious.
- We require a table or a bench to style your station onto. If you're unable to provide this, your Event Manager can add table & cloth hire to your quote.
- If your enquiry is for a fully custom station with items different to the ones listed in our menu, a minimum spend of \$5,000 applies for menu development & additional works carried out by the team at The Blonde Butler.

Beverage Packages

All beverage packages include still & sparkling water, a selection of soft drinks & enough ice to suit your guest numbers.

HOUSE PACKAGE: \$38PP (3 HOURS)

- Da Luca Prosecco, Veneto Italy
- 2021 Dusky Sounds Sauvignon Blanc, South Island
- 2020 St Hallet Faith Shiraz, Barossa
- Peroni Nastro Azzurro
- Peroni Leggera (light)

PREMIUM PACKAGE: \$45PP (3 HOURS)

- Croser NV Adelaide Hills NV Sparkling
- 2021 Eddystone Point Pinot Gris, Tasmania
- 2020 Grant Burge Vigneron Collection Shiraz, Barossa
- Peroni Nastro Azzurro
- Peroni Leggera (light)

PLATINUM PACKAGE: \$55PP (3 HOURS)

- Jansz Premium Cuvee NV Sparkling, Tasmania
- Once & Well Freya Chardonnay, Margaret River
- 2022 Oakridge Over the Shoulder Pinot Noir, Yarra Valley
- Peroni Nastro Azzurro
- Peroni Leggera (light)

BEVERAGE PACKAGE ADDITIONS:

Arrival cocktail \$19 each from our cocktail menu (min 20)

EXTRA INFORMATION:

- Beverage packages allow for free-flowing drinks for 3 hours. If your event lasts longer, your Event Manager can adjust the quote to suit your event service times.
- RSA certified Bartenders are a mandatory requirement with beverage packages & your Event Manager will determine how many are required & their arrival & departure times based on your event brief.
- Glassware & drinks tubs are required for beverage packages. Your Event Manager will recommend the varieties & QTY's of each glass and can add the hire of these to your quote if you're unable to provide them.
- A bar or clothed table along with ice tubs are required for all beverage packages. If you're unable to provide these, your Event Manager can arrange to hire them for you.
- If you'd like to provide your own beverages & have The Blonde Butler serve them under our liquor licence, we charge a flat fee of \$10pp to cover the management of this.
- Minor adjustments to beverage packages may be approved at no extra cost. If your change request incurs additional costs, these will be added to your quote.

Staff

The Blonde Butler can fulfill all staffing requirements to execute a seamless food & beverage service at your event.

Your Event Manager will make a recommendation on the types of roles required as well as the QTY of each & their arrival & departure times. These recommendations are based on a guest to staff ratio to ensure that the service is 5 star and your guests are looked after for the whole duration of your event.

EVENT MANAGEMENT:

A flat fee of \$2,000 + GST applies for complete event management of your event and includes a dedicated Event Manager from enquiry through to event day. This fee is to be pre-paid before commencement of services.

CHEF:

Mon-Fri \$70 per hour
Sat \$80 per hour
Sun \$90 per hour

KITCHEN ASSISTANT:

Mon-Fri \$55 per hour
Sat \$65 per hour
Sun \$75 per hour

SHIFT SUPERVISOR:

Mon-Fri \$90 per hour
Sat \$100 per hour
Sun \$110 per hour

SENIOR WAITER:

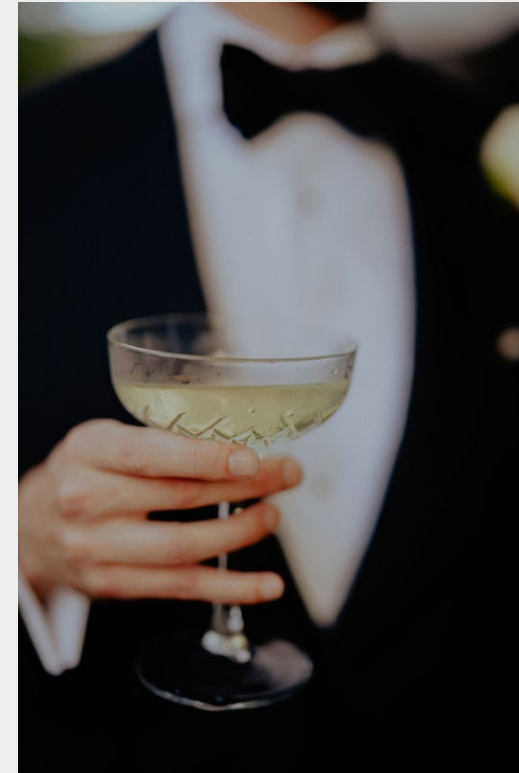
Mon-Fri \$80 per hour
Sat \$85 per hour
Sun \$95 per hour

COCKTAIL BARTENDER:

Mon-Fri \$85 per hour
Sat \$95 per hour
Sun \$105 per hour

GENERAL BARTENDER:

Mon-Fri \$80 per hour
Sat \$85 per hour
Sun \$95 per hour



EXTRA INFORMATION:

- All staff have a minimum call out requirement of 4 hours (excluding Chefs)
- If your event location is outside our service area, your Event Manager will add a travel fee to your quote
- If your event ends after 11pm & is more than 1 hours drive from the Sydney CBD, we may require staff accommodation to ensure their safety. In the event that staff accommodation is required, your Event Manager will discuss this with you

Equipment Hire

The Blonde Butler is affiliated with several trusted hire companies in Sydney.

YOUR EVENT MANAGER CAN ADD ANY OF THE FOLLOWING TO YOUR QUOTE:

- Glassware
- Crockery
- Cutlery
- Linen
- Ice buckets
- Wooden banquet tables
- Table cloths
- Commercial kitchen equipment & benches

The delivery & collection costs of your hire order will depend on the delivery day & timeframe you request.

In the event that there are missing hired items or breakages, the cost of the replacement will be passed onto the client to pay.





CHAMPAGNE
POMMER

ANNA LOHEY
ANNA LOHEY



The Blonde Group

227 Parramatta Road, Annandale 2038

1300 822 111

info@blondebutler.com.au

www.blondebutler.com.au

