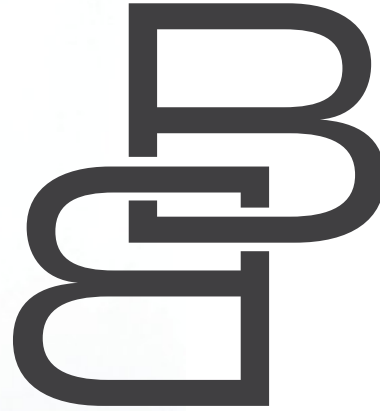




THE | BLONDE BUTLER

MENUS & PACKAGES
2026



ABOUT US

**“NO ONE KNOWS HOW TO THROW A MEMORABLE EVENT
QUITE LIKE THE BLONDE BUTLER... IF YOU ARE READY TO PARTY,
WE ARE STANDING BY; DISCRETE, TASTEFUL,
AND READY TO MAKE YOUR EVENT ONE TO REMEMBER”**

The Blonde Butler is the trusted partner for events & catering across Sydney, servicing private, corporate, social events & weddings.

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 beverages & seamless service.

The team at The Blonde Butler look forward to preparing a proposal tailored to your needs.



COCKTAIL PARTIES



COCKTAIL PARTIES

PACKAGE 1

42

6 canapes

Perfect for a 2 hour event

PACKAGE 2

52

6 canapes & 1 substantial

Perfect for a 2-3 hour event

PACKAGE 3

65

6 canapes, 1 substantial & 1 bowl

Perfect for a 3-4 hour event

per person

ADDITIONS

Additional canapes **7.5**

Additional substantials **10.5**

Additional bowls **14**

Additional desserts **7.5**

each | min order 30

Freshly peeled prawns **72**

Sydney rock oysters **72**

per dozen

BLONDE BUTLER MINIMUM FOOD SPEND IS 2000

all prices + GST



CANAPES MENU



CANAPES MENU

COLD BITES

Blini with crème fraiche & cured ocean trout (pesc)
Ortiz anchovies on toast with ricotta, pickled eschalots & soft herbs (pesc)
Tuna crudo with avocado salsa & jalapeno on a blue corn tostada (pesc | gf)
Peking duck crepe with hoisin & cucumber (gf)
Smoked chicken Waldorf sandwich with roasted grapes & pecans (contains nuts)
Torched salmon nigiri with kewpie & salmon caviar (pesc | gf)
Spicy watermelon margarita bites with lime & coconut (gf | v | vg | df | nf)
Seed crisp with cashew labneh & pickled melon (gf | v | vg | df)
Petite crab tarts with chives & spring onion petals (pesc | nf)

HOT BITES

House made chicken nugget with cream cheese & caviar (gf | nf)
Pork and fennel sausage roll with plum chutney
Crunchy potato with smoked gouda & tomatillo sauce (v | gf | nf)
Osso buco mini beef pies with olive salt
Crispy crab cake with whipped taramasalata & salmon caviar (pesc | nf)
Saffron and Manchego arancini with spicy mayonnaise (v | nf)
Shaved tofu teriyaki skewers (v | vg | gf | df | nf)
Grilled scallops served in shell with garlic butter & herbs (pesc | nf)

v - vegetarian, vg - vegan, gf - gluten free, df - dairy free, nf - nut free, pesc - pescatarian

SUBSTANTIALS

Cheeseburger with bacon jam, ketchup & pickle (nf)

Karaage chicken and pineapple skewers with chipotle sauce (gf | nf)

Crumbed chicken slider with vodka sauce, buffalo mozzarella & pesto

Kimchi & cheddar toastie (v | nf)

Mini sausage hot dog with mustard, ketchup & caviar (nf)

Fillet of fish slider with American cheese & tartare (pesc | nf)

BOWLS

Skin on French fries with shaved parmesan & truffle salt (v | gf | nf)

Salt & pepper squid with pineapple salsa & spicy mayo (pesc | nf)

Potato gnocchi with burnt butter sage & crispy caper (v | nf | gf)

Crispy katsu chicken with Japanese curry sauce & rice

Beef cheek rendang with coconut yoghurt, coriander & steamed rice (gf | df)

Macaroni ala vodka, basil, parmesan and stracciatella (add prawns \$5pp)

SWEET BITES

Petite ube custard donuts

Dubai chocolate bites

Aperol mini jellies with candied orange

Mini Biscoff cheesecakes

Strawberry shortcake lamingtons

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**SIT DOWN
PLATED MENU**



SIT DOWN PLATED MENU

2 COURSES

Your choice of entrée & main,
or main & dessert

75

3 COURSES

Your choice of entrée,
main & dessert

85

THE BLONDE BUTLER EXPERIENCE

3 shared entrees, an individually plated main,
3 shared sides & an individually plated dessert

85

per person

All plated packages are served with warm pretzel rolls & cultured butter.

ADDITIONS

Upgrade to alternate drop on 2 courses **15**

Upgrade to alternate drop on 3 courses **20**

Upgrade to alternate mains
on The Blonde Butler experience **10**

Add a side dish for **6**

per person

BE

PLATED MENU



PLATED MENU

COLD ENTREES

Heirloom tomato with persimmon, stracciatella, vino cotto & olive crumble (v | gf)

Kingfish ceviche with coconut, lime, jalapeño & coriander (df | gf)

Smoked chicken breast with roasted grapes, fennel pollen & buttermilk dressing (gf)

Prawn cocktail with baby gem lettuce, ruby grapefruit & Gochujang mayo (df | gf)

Pinnacle beef tartare with cornichons, chives, black garlic & patatas fritas (df | gf)

HOT ENTREES

Pumpkin filled tortellini with burnt butter, sage & capers (v)

Chargrilled Spencer gulf prawns with wilted greens & curry butter (gf)

Duck breast with cherries & French lentils (gf)

Candied Dutch carrots with fried feta & hot honey (gf)

Ocean trout sashimi with crispy rice, sriracha, avocado & salmon pearls (df | gf)

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MAINS

Chargrilled swift Angus beef tenderloin, Diane sauce, leek & confit eschalots (gf | df avail.)

Roast blue-eye cod fillet with salsa verde, cannellini beans, tarragon & smoked tomato butter (gf | df avail.)

Free range chicken breast with broccolini, lemon, garlic & honey mustard (gf | df avail.)

Crispy pork fillet with Japanese curry sauce, white radish & wombok

Spinach & ricotta ravioli with baked goats chèvre & tomato berry (v)

Grilled ocean trout fillet with green olive, saffron braised fennel & prosecco beurre blanc (gf)

SIDES

Beef tallow confit kipfler potatoes (df, gf)

Shaved white cabbage with feta, dill & orange dressing (gf)

Cumin roasted carrots with labne & dukkah (gf)

Charred Brussels sprouts with pancetta & thyme (gf)

Rocket & radicchio salad with Grana Padano & shiraz vinegar (gf)

Butter lettuce with cucumber, grape tomato & chardonnay vinaigrette (df, gf, v, vg)

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DESSERTS

Lemon curd tart with Chantilly cream & raspberries

Coconut crème caramel with pandan, palm sugar & peanut brittle (df, gf)

Dubai chocolate lava cakes with orange cream, pistachio & crispy kataifi (gf)

Marshmallow with toffee meringue, Biscoff crumble & Nutella

Rice pudding brûlée with cardamon, saffron & rich custard (df, gf)

Individual cheese plate

Individual fruit plate (df, gf)

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SHARED PLATES



SHARED PLATES

PACKAGE 1

Focaccia with whipped butter,
3 main dishes & 3 sides

90

PACKAGE 2

Focaccia with whipped butter,
1 starter, 2 main dishes, 2 sides & 1 dessert

129

THE BLONDE BUTLER EXPERIENCE

Focaccia with whipped butter,
2 starters, 3 main dishes, 3 sides & 2 desserts

149

per person

ADDITIONS

Additional starter **14**

Additional main dish **18**

Additional side **6**

Additional dessert **10**

per person



**SHARED PLATES
MENU**



SHARED PLATES MENU

All plated packages are served with warm pretzel rolls & cultured butter.

STARTERS

Olive oil fried potato chips with Jamon Serrano, guindillas, Manchego, aioli & martini olives (gf)

Heirloom tomato carpaccio with olive oil, basil, olive crumble & buffalo ricotta (nf, gf)

Grilled Spencer Gulf prawns with white bean puree, garlic, sherry & parsley (nf, gf)

Spinach and ricotta ravioli with pine nuts & pecorino (v)

Kingfish sashimi with coconut, jalapeño, lime & coriander (nf, df, gf)

Seared scallops in shell with sweet potato puree, chilli caramel & petit herb salad (nf, gf)

MAIN DISHES

Whole pan roast barramundi fillet, white wine sauce, watercress & lemon (gf)

Herb & garlic roasted free range chicken with creamy tomato, parmesan & thyme sauce

Pumpkin gnocchi with ricotta, sage, & burnt butter sauce (v, gf avail)

Macaroni ala vodka with basil, parmesan & stracciatella (add prawns \$5pp) (v, gf avail.)

Chargrilled Little Joe's ribeye steak served ala Florentina with lemon & jus (nf, gf)

Baked ocean trout with tahini yoghurt, herbs & pomegranate (gf)

Roasted porchetta stuffed with garlic, herbs, apples & fennel, served with verjuice gravy (gf)

Braised lamb shoulder with chimichurri (df, gf)

Caramelised celeriac steaks with cauliflower & gremolata (v, vg, gf)

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SIDES

Crispy Brussels sprouts with thyme & pancetta (nf, gf)

Beef tallow confit kipfler potatoes (nf, df, gf)

Green peas & shaved zucchini with mint & bocconcini (nf, gf)

Rocket & radicchio salad with parmesan & balsamic (v)

Pickled cucumber salad with burrata & candied fig dressing (v, gf)

Roasted carrots with honey, cumin & macadamia dukkah (df, gf)

DESSERTS

Shared tiramisu

Mixed cannoli platter

Shared coconut & saffron milk pudding with candied nuts & saffron crunch (df, gf)

Shared pavlova with seasonal fruit, whipped cream & passion fruit curd (gf)

Pistachio Basque cheesecake with pressed strawberries & condensed milk

Gianduja chocolate log with caramel cream & raspberries (gf)

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BB

BUFFETS



BUFFETS

PACKAGE 1

Focaccia with whipped butter,
2 main dishes & 3 sides

75

PACKAGE 2

Focaccia with whipped butter,
3 main dishes & 3 sides

90

THE BLONDE BUTLER EXPERIENCE

Focaccia with whipped butter,
4 main dishes & 4 sides

115

per person

ADDITIONS

Additional main dish **18**

Additional side **6**

per person

BF

BUFFET MENU



BUFFET MENU

MAIN DISHES

Whole pan roast barramundi fillet, white wine sauce, watercress & lemon (nf, gf)

Herb & garlic roasted free range chicken with creamy tomato, parmesan & thyme sauce (nf, df)

Pumpkin stuffed gnocchi with ricotta, sage, pumpkin & burnt butter sauce (v, gf avail)

Macaroni ala vodka with basil, parmesan & stracciatella (add prawns \$5pp) (v, gf avail)

Chargrilled Little Joe's ribeye steak served ala Fiorentina with lemon & jus (nf, gf)

Baked ocean trout with tahini yoghurt, herbs & pomegranate (nf, gf)

Roasted porchetta stuffed with garlic, herbs, apples & fennel, served with verjuice gravy (gf)

Braised lamb shoulder with chimichurri (df, gf)

Caramelised celeriac steaks with cauliflower & gremolata (v, vg, gf)

SIDES

Crispy Brussels sprouts with thyme & pancetta (nf, gf)

Beef tallow confit kipfler potatoes (nf, df, gf)

Green peas & shaved zucchini with mint & bocconcini (nf, gf)

Roasted broccoli with chilli & pangrattato (v, vg, df)

Rocket & radicchio salad with parmesan & balsamic (v, gf)

Pickled cucumber salad with burrata & candied fig dressing (gf)

Roasted carrots with honey, cumin & macadamia dukkah (gf)

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INTERACTIVE FOOD STATIONS



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Add some extra flair to your event with one of our food stations
(available as an add on for events with over 30 guests)

PORCHETTA

18

Roasted porchetta stuffed with garlic, herbs, apples & fennel, served with soft rolls, watercress, mustards & relish

GLAZED HAM

18

Maple & orange glazed ham with soft rolls, mustards & chutney

SLOW COOKED BRISKET

18

Succulent beef brisket with soft rolls, green salad & condiments

TACOS

18

Pulled beef & pulled chicken tacos with guacamole, sour cream, cheese & pico de gallo (2pp)

per person



GRAZING TABLES



GRAZING TABLES

CHEESE from **1650**

A selection of artisan cheeses with crackers, sourdough and options to add charcuterie, antipasto & crudité

BREAKFAST / BRUNCH from **48**

A stylish display of breakfast & brunch items that are easy to pick up & consume

FRESH SEAFOOD from **55**

A selection of fresh Australian seafood with condiments & citrus

FINGER FOOD from **55**

Easy-to-eat canapes & substantials displayed for guests to help themselves

BESPOKE from **2500**

Speak to your Event Manager about your vision and let us design something beautiful for you

per person - applies to breakfast / brunch, seafood, finger food



**BEVERAGE
PACKAGES**



BEVERAGE PACKAGES

HOUSE PACKAGE

38

3 HOUR DURATION

Da Luca Prosecco, Veneto Italy

2021 Dusky Sounds Sauvignon Blanc, South Island

2020 St Hallet Faith Shiraz, Barossa

Peroni Nastro Azzurro

Peroni Leggera (light)

Still & sparkling water & soft drinks

PREMIUM PACKAGE

45

3 HOUR DURATION

Croser NV Adelaide Hills Sparkling

2021 Eddystone Point Pinot Gris, Tasmania

2020 Grant Burge Vigneron Collection Shiraz, Barossa

Peroni Nastro Azzurro

Peroni Leggera (light)

Still & sparkling water & soft drinks

PLATINIUM PACKAGE

55

3 HOUR DURATION

Jansz Premium Cuvee NS Sparkling, Tasmania

Once & Well Freya Chardonnay, Margaret River

2022 Oakridge Over the Shoulder Pinot Noir, Yarra Valley

Peroni Nastro Azzurro

Peroni Leggera (light)

Still & sparkling water & soft drinks

per person

COCKTAILS

19

PER COCKTAIL – MIN 20

Seasonal Bellini

Aperol Spritz

Tommy's Margarita

Passionfruit Caprioska

Gin Sour

Espresso Martini

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.

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.

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.

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.



THE BLONDE BUTLER

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