

TWO POUNDS

CATERING & EVENTS



BLONDES GARAGE PACKAGES

# CANAPES



**5 canapes**

5 canape pieces per person

**\$28 per person**

**8 canapes**

8 canape pieces per person

**\$42 per person**

**10 canapes**

10 canape pieces per person

**\$50 per person**



## Cold Canapes

Smashed green pea crostini, whipped feta, fresh mint, lemon (V)  
Sourdough crostini, honey roasted fig, buffalo mozzarella, basil (V)

King prawns cutlets, citrus mayonnaise (GF)

Kingfish sashimi, coconut milk, kaffir lime leaf, thai basil (GF) (DF)

Traditional sandwich, poached chicken, celery, mayonnaise

Crostini of chicken liver parfait, cornichons, beetroot relish

Tartare of salmon, avocado & black sesame with crispy wonton & japanese mayonnaise

Tiger prawn tostada, pico de gallo, coconut, jalapeno - lime dressing (GF) (DF)

Mini poppadom, chicken tandoori, mango & cucumber salsa, herbed yoghurt

Sashimi grade tuna ceviche, corn tortilla, pineapple salsa, coriander (GF) (DF)

Rare roast beef, horseradish cream, micro herbs, sourdough crostini

Tuna tataki, black sesame crust, ginger dressing, japanese mayonnaise (GF)



## Hot Canapes

Arancini of mozzarella, green pea, pumpkin, herbed yoghurt (V)

Truffled wild mushroom baby pies, tomato relish (V)

Chicken & leek petite pies

Spicy corn & coriander fritters with chilli jam (V)

Lemon garlic BBQ prawns, citrus mayonnaise (GF)

Chicken katsu sandwich, lemon aioli, watercress

Pork gyoza, chilli ponzu, kewpie mayo, crushed peanuts

Crispy fried cauliflower, sweet chilli mayonnaise (V)

Marinated beef eye fillet skewer, chimichurri (GF) (DF)

Crispy vegetable spring roll, sweet chilli sauce (VE)

Prawn & chive dumplings, ginger dipping sauce

Crispy fried popcorn chicken, sriracha mayo

Sticky braised lamb shank & rosemary petite pies



## Substantial Canapes

Eye fillet beef baby rolls, lemon aioli, caramelised onion, rocket

Baby poached prawn brioche roll, citrus aioli, watercress

Crispy popcorn chicken brioche, sweet chilli mayonnaise, cabbage slaw

Crispy pork belly bahn mi, kewpie mayo, coriander slaw

Wagyu beef sliders, mustard, vintage cheddar, pickles

Peanut butter, chicken & hoisin bahn mi (V)

Caramelised onion, roasted pepper & goats cheese toastie (V)

Mini croque monsieur, shaved leg ham, gruyere cheese, dijon mustard

Chicken & provolone toastie, green chilli relish, caper aioli

Fried chicken bao, pickled cucumber, japanese mayonnaise

Toasted lamb brioche, fontina, green tomato relish



## Shared Entree

Sashimi grade salmon tartare, avocado, lemon, black sesame, fried wonton

Caramelised prawn betal leaf, ginger, coconut (GF) (DF)

Spicy corn & coriander fritters, lettuce cups, sweet chilli jam (V) (DF)

Wagyu beef tataki, black sesame, ponzu dressing (GF) (DF)

Poached chicken salad, coconut, coriander, fried shallots (GF) (DF)

Buffalo mozzarella, heirloom tomatoes, basil oil, aged balsamic (V) (GF)

Eye fillet beef carpaccio, pecorino, radish, lemon anchovy dressing (GF)

Crispy pork belly, apple & fennel salad (GF)

Fried cauliflower with white miso, sesame, shiso leaves (V) (GF)

Kingfish sashimi, coconut, kaffir lime, thai basil (GF) (DF)

Mixed antipasto (cured meats, burrata, olive oil, tomatoes & basil)

2 selections - shared

2 menu options for sharing

\$20 per person

3 selections - shared

3 menu options for sharing

\$25 per person

(GF) Gluten free | (VE) Vegan | (V) Vegetarian | (DF) Dairy Free



## Shared Main Meats

Sticky pork belly, star anise, pork crackle, thai basil (GF)

Bangkok style chicken, coconut sauce, cucumber relish, fresh asian herbs (GF) (DF)

Lemongrass & ginger baked salmon (GF) (DF)

Slow cooked short beef rib with soy, star anise & sesame (GF) (DF)

Whole roasted marinated eye fillet, salsa verde (GF) (DF)

Lemon & garlic 8 hour lamb, chimichurri sauce (GF) (DF)

Roast chicken with green olives, oregano, almonds (GF)

Marinated baked salmon, lemon & shallots, dill aioli (GF)

Ricotta & spinach gnocchi, almost pesto (V)

Add another meat for \$10.00 per person

2 proteins & 3 sides/salads

Select 2 proteins & 3 sides or salads for  
sharing

\$45 per person

3 proteins & 3 sides/salads

Select 3 proteins & 3 sides or salads for  
sharing

\$55 per person

Add another side - \$6 per person

(GF) Gluten free | (VE) Vegan | (V) Vegetarian | (DF) Dairy Free



## Shared Sides

Blanched green bean, edamame & kaffir lime salad with black sesame seeds (GF)

Wasabi slaw with cucumber, creme fraiche, daikon & coriander (GF)

Shaved zucchini, fennel & mint salad with burrata (GF)

Classic caprese salad, bocconcini, heirloom tomatoes, basil (GF)

Golden roasted potatoes, garlic & rosemary (GF) (DF)

Roasted dutch baby carrots & parsnip, herbed yoghurt, almonds, parsley (GF)

Moroccan roasted pumpkin, tahini yoghurt, coriander, pomegranate (GF)

Green beans & broccolini, toasted almonds, feta, parsley (GF)

Italian slaw of green cabbage, sultanas, walnuts, parsley, aged parmesan (GF)

2 proteins & 3 sides/salads

Select 2 proteins & 3 sides or salads for sharing

\$45 per person

3 proteins & 3 sides/salads

Select 3 proteins & 3 sides or salads for sharing

\$55 per person

Add another side - \$6 per person





## Dessert Canapes

Chocolate caramel bars, salty honeycomb sprinkle

Mini lemon curd tartlets

Passionfruit & white chocolate tartlets

White chocolate, coconut & macadamia rocky road (GF)

Fig, ginger & pistachio cakes (GF)

Dark chocolate fudge brownie

Persian love pavlova, cardamom cream, glazed figs (GF)

Minimum 24x of each

### 1 SELECTION

Select 1 dessert for roaming  
\$6 per piece

### 2 SELECTIONS

Select 2 desserts for roaming  
\$5.50 per piece

(GF) Gluten free | (VE) Vegan | (V) Vegetarian | (DF) Dairy Free



## The Cherry On Top

**CHARCUTERIE BOARD:** A great way to serve guests in a relaxed manner. A selection of prosciutto, salami, mortadella, terrine, pate, pickles, peppers, crostini, crusty bread, chutneys, jams

**CHEESE BOARD:** Serve on arrival, as an accompany to a meal or later in the evening.. A selection of artisan cheeses (blue, triple cream brie, aged cheddar), crackers, grissini, lavosh, quince paste, fresh seasonal fruit, dried fruit, nuts

**GRAZING TABLE:** Can't choose between the above? Why not have a combination of both and present the ultimate grazing table for your wedding guests. Extra grazing items can be added (eg. whole leg of ham, eye fillet) for an additional cost.

### COSTS:

CHARCUTERIE BOARD \$14.00 PP

CHEESEBOARD \$14.00 PP

FULL GRAZING TABLE \$20.00 PP

# STAFF

## SUPERVISOR

Description: Supervisor who will be in control of the night

Costs: \$50/hour

## CHEF

Description: Chefs in the kitchen

Costs: \$50/hour for approx. 8 hours each

## WAIT

Description: Wait staff

Costs: \$45/hour for approx. 8 hours each

## BAR

Description: Bar staff

Costs: \$45/hour for approx 10 hours each



# ALCOHOL

	STANDARD	PREMIUM	DELUXE
3 HOURS	\$55.00 per person	\$65.00 per person	\$85.00 per person
4 HOURS	\$65.00 per person	\$75.00 per person	\$95.00 per person
5 HOURS	\$75.00 per person	\$85.00 per person	\$105.00 per person



## COCKTAILS

Create a bespoke cocktail for your guests or add a cocktail package for your event. Pricing starts at \$14.00 per person per cocktail.

Speak to our friendly staff about cocktail selection or design.

# ALCOHOL

## STANDARD

### PROSECCO

Ciao Bella Prosecco DOC, Italy

### WHITE WINE

Yalumba Y Series Pinot Grigio, SA

### RED WINE

Old Fat Unicorn Pinot Noir, SA

### BEER

Peroni Nastro Azzuro – Italy

### SOFT DRINK

San Pellegrino Sparkling Natural Mineral Water

fFlavoured Mineral Water

## PREMIUM

### SPARKLING

Veuve d'Argent Blanc de Blancs - Burgundy, France

### WHITE WINE

821 South Sauvignon Blanc – Marlborough, New Zealand

La Maschera Pinot Grigio - Limestone Coast, SA

Maison Francaise Rosé - Languedoc, France

### RED WINE

Austins & Co 6ft6 Pinot Noir - Geelong, VIC

Mojo Shiraz - Barossa Valley, SA

### BEER

Peroni Nastro Azzuro - Italy

### SOFT DRINK

San Pellegrino Sparkling Natural Mineral Water

fFlavoured Mineral Water

## DELUXE

### SPARKLING

Gancia Prosecco - Veneto, Italy

Chandon Sparkling Brut - Yarra Valley, VIC

### WHITE WINE

Kung Fu Girl Riesling - Washington State, USA

Nautilus Sauvignon Blanc - Marlborough, New Zealand

La Maschera Pinot Grigio - Limestone Coast, SA

TarraWarra Estate Chardonnay - Yarra Valley, VIC

Nuits Folles Rose - Languedoc, France

### RED WINE

Austins & Co 6ft6 Pinot Noir – Geelong, VIC

Boucher Shiraz - Heathcote, VIC

Vasse Felix Filius Cabernet Sauvignon - Margaret River, WA

St. Hallett Black Clay Shiraz - Barossa Valley, SA

### BEER

Peroni Nastro Azzuro - Italy

Corona with fresh Lemon/Lime – Mexico

### SOFT DRINK

San Pellegrino Sparkling Natural Mineral Water

fFlavoured Mineral Water



## TERMS & CONDITIONS

For all catering enquiries please email [catering@twopounds.com.au](mailto:catering@twopounds.com.au) or fill out the enquiry form on our catering page: [www.twopounds.com.au/two-pounds-events](http://www.twopounds.com.au/two-pounds-events)

Alternatively, you can call us on 0450 173 625 to discuss your catering requirements.

A team member will respond to your enquiry within 2 business days to discuss your event.

An initial quote will then be drawn up with your event details and sent to you via email. All pricing quoted is exclusive of GST. Once you have approved the quote, you are required to pay a 25% deposit to secure your booking. The remaining balance of your invoice is due 7- 10 days prior to your event. Alternatively, a one invoice can be sent prior to your event requiring full payment.

Any additional charges incurred, for example where extended staff hours are requested outside of the original requirement, will be invoiced separately with payment due on invoice. The invoice is sent via email and can be paid online via credit card, bank transfer or paypal.

Dietary requirements & final guest numbers are required 5-7 days prior to your event. For any last-minute requests/changes that come through additional charges may apply. All beverage items selected are subject to availability, we reserve the right to alter the items selected and replace with an appropriate substitute when not available.

Two Pounds can provide professional staff, at the following rates:

Supervisor: \$60.00 per hour

The supervisor will be your direct point of contact for the day/evening of your event. The supervisor ensures that the event runs smoothly and that kitchen, wait & bar staff are all performing at a high standard and in accordance with the time schedule for the event & your specific instructions.

Kitchen staff: \$55.00 per hour (min 4 hours)

Wait staff: \$45.00 per hour (min 4 hours)

Bar staff: \$45.00 per hour (min 4 hours)

If during your function you wish to extend the staff beyond the quoted time the additional hours will be invoiced to you post event. Staffing rates on a Sunday increase by \$5.00 per hour. All staff members have a minimum of 4 hours at events. A 25% surcharge applies for events being held on a public holiday. For any events cancelled 4 days before, you will still be obliged to pay for staff hours at the standard minimum hourly rate.

At events where Two Pounds staff are engaged, the provision of serving bowls, platters, serving plates, condiment bowls & spoons and any utensils for the presentation of the food are included. Crockery, cutlery, glassware or table decoration for events, can be organised for you at an additional charge. Pick up orders are available from our Armadale kitchen. All food will be presented in disposable foil containers and/or cardboard boxes.

NOTE: Please be aware that although some of our products state they are gluten and nut free, all of our food is cooked in a kitchen which uses gluten, nuts, soy, dairy and therefore we cannot guarantee that all food labelled "gluten free", "nut free" or "dairy free" doesn't contain traces of these ingredients.

### COCKTAIL EVENTS:

A minimum order of 24 pieces per canape.

We can cater for dietary requirements when given notice.

For canape packages and pick up orders – the food will be packaged in a variety of white catering boxes, foil disposable boxes & brown cardboard boxes.

You will need to provide your own platters/plates for a pick-up order.

Where Two Pounds staff are servicing your event - platters, plates, dipping bowls, serving utensils, serviettes & any other appropriate cocktail serving ware will be provided. Crockery, cutlery, linen, glassware and any other equipment can be hired for an additional cost.

We are happy to assist in the organisation & engagement of these services.

### SIT DOWN/ BANQUET EVENTS:

A minimum of 12 guests is required for sit down events.

We can cater for dietary requirements when given notice.

For events with less than 12 GUESTS, please contact Sarah on 0450 173 625 to discuss your specific requirements and the options available.

### CORPORATE EVENTS:

Orders include napkins, disposable cutlery & plates.

We can cater for dietary requirements when given notice.

Delivery charges are subject to order amount, location and time of delivery.

Staff can be provided when necessary.

Alternatively, delivery or pick up from our Malvern is available.