

# Sides and Main

PRIVATE CHEFS + EVENTS

## On Site Event Catering

As a crew of private chefs our combined experience has covered cooking for small intimate dinner parties through to large weddings and everything in between. No two events are the same so our approach is always bespoke to make sure your event is as personal and unique as you. We pride ourselves on our personal service and attention to detail. We will work with you, your PR people, stylist, wedding planner and all key people to ensure your event is a sensational success.

Our food has been described as clean, contemporary, modern rustic, generous, wholesome, colourful and delicious. We spare no expense in buying the best produce available with focus on sustainable and local produce. Our local Potts Point markets on Saturdays are a great place to start. Our attention to detail is second to none. As a small boutique caterer we are committed to quality and delight in creative, strange, interesting, crazy and themed requests.

Please call Karen on 02 9360 9119 or email [karen@sidesandmain.com.au](mailto:karen@sidesandmain.com.au) to have a preliminary chat about menus or to set up a meeting/site inspection.

## Cocktail parties

We have some of the best canapés around from simple one bites to more substantial finger foods and fork food offerings. Our chefs will be on site using your kitchen (or our ovens etc) and our professional waitstaff will serve food and drinks plus tidy up. You won't need to lift a finger! We will take care of the equipment hire (if needed) and offer advice on flowers, cakes and props as required.

## Grazing tables

Rustic, abundant and gorgeous to look at they are as aesthetic as they are practical. Set up like a buffet with platters, boards and bowls of different sizes, heights and materials they showcase our fresh produce beautifully. Guests can help themselves during the event and they can be topped up as required with hot and cold food. Our grazing tables will require florals to add that special touch. From simple antipasto and cheese through to complete dinners with desserts all we need is a table!!!!

## Plated lunches and dinners

Our custom menus cover formal sit down evening affairs through to casual long table lunches that are served family style. Whether a casual 2 course, a 5 course degustation

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or a sophisticated dinner for 8 our team will work with you to take the hassle away and attend to the finer details. Our packages are per person and include:

- Initial consultation and communication prior to event
- Custom made menu
- Food
- Chef/chefs on site
- Waitstaff/cocktail waiter if required

Extras:

- Hire of equipment as required
- Delivery and cartage
- GST

We can advise on:

- Styling
- Props
- Cakes
- Flowers
- Entertainment

PLEASE NOTE:

- We usually require a minimum of 2 weeks notice although many functions are booked 6-12 months in advance so please try and give us as much notice as possible to secure your date.
- A 50% deposit is required to confirm your order and full payment is required before the event. Corporate accounts have a strict 7 day account after a qualifying time. We don't credit or refund deposits when cancelling 5 days prior to the event.
- A 25% surcharge for all on site catering will be added for events on Public Holidays

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