



SPECIAL EVENT CATERING

Everything you need to know about Soft Catering
wrapped up in a nice little package.





Grazing Platters

If there is one thing you want outshining you at your own event, it's your food! Our grazing platters are a perfect way to make a lasting impression on your guests.



Our tables are fully stocked, dressed and complemented with stunning foliage, providing a beautiful opportunity for guests to interact over delicious shared food.

PRICING

Grazing tables vary in produce depending on the size of your table i.e. the larger the table, the bigger the selection.

But all guests can ensure that their selection will be beautiful and jam-packed with a selection of the following: High-quality local cheeses usually consisting of at least cheddar and brie, cured meats, housemade dips, fresh seasonal and dried fruits, antipasto, olive sourdough and other bread selections, crackers, nuts and more.

All prices include the loan of props/boards/knives etc., foliage, styling, cocktail napkins and delivery within the Geelong area.

We will arrive 1.5 hours prior to the event to set up for you so everything is perfect when your guests arrive.

We will need a table in a cool place. Trestle tables with cloths are available for hire if you don't have a suitable space.

After the event, all loan items need to be returned to the cafe, cleaned, within two days. We do provide a pack down service if you'd like to take the hassle out of clean-up after your day. Please let us know if you would like more details.

Replacement fee is required for any missing or broken items.

1-metre Up to 30 guests \$400	2-metres Up to 50 guests \$650	3-metres Up to 70 guests \$850	4-metres Up to 100 guests \$1,200	5-metres Up to 150 guests \$1,500
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Level up your grazing table!

Vegan section 0.5m to 1m section to please your vegan guests. Includes housemade vegan cheeses, fruit and vegetables, sauerkraut, kimchi, crackers, nuts, housemade vegan dips, and quince and vegan truffles. \$200	Gluten-free section 0.5m to 1m section so that your coeliac guests can also enjoy your grazing table. Slightly separate to other items that contain gluten, it includes gluten-free grazing options similar to the larger table. \$100	Dessert section Scattered throughout your grazing table masterpiece will be sweet treats that pair perfectly with cheese. This could include petit fours, truffles, fudge brownie, mini cupcakes and more. \$6 per person Personalised sugar cookies are also available to add a unique touch to your event or as a gift for your guests. \$3 each
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CELEBRATION?

A celebration needs cake, and sometimes traditional cake isn't gonna cut it! We design cakes made with wheels of cheese for a grazing board with WOW. Topped with florals and a laser cut topper, it will be a cake to remember. Four- or six-tier 'cheese' cakes available.

Finger Food Selection

Our extensive finger food range combines local produce with an accessible menu to please all your guests.



Our chefs can prepare on site and wait staff serve to your guests straight from the kitchen. Cold items or ambient pieces can become part of your table set up or grazing platter, while the hot items come out hot and fresh from the kitchen.

PRICING

Your choice of the following finger food options, in any combination:

5 items
\$14ph

6 items
\$16ph

7 items
\$18ph

MENU

- Zucchini and corn pikelets topped with cucumber and goats feta (gf-a)
- Corn fritters with capsicum & cashew dip and jalapeño (vg)
- Bocconcini wrapped in basil and prosciutto (gf)
- Witlof cups filled with chicken, radish, coriander, mint and a chilli lime sauce (gf)
- Cocktail bagels topped with smoked salmon, cream cheese and dill
- Vegetarian rice paper rolls (gf)
- Roast duck rice paper rolls (gf)
- Crispy Kung Pao cauliflower (vg)
- Mixed seafood sushi selection (gf)
- BBQ pulled pork bao buns with pickled carrots, cucumber and coriander
- Feta-stuffed mushrooms (v, gf)
- Mediterranean vegetable arancini with garlic aioli (v, gf-a)
- Fried broccoli balls with basil oil dressing (gf)
- Pork belly with a sticky Asian sauce (gf)
- Beetroot, pear and goats cheese egg tarts (v)
- Housemade sausage rolls
- Angus beef party pies
- Moroccan lamb party pies
- Chicken leek and Swiss cheese party pies
- Housemade spinach and ricotta mini rolls (v)
- Mixed basic sandwiches (high tea style)
- Mixed gourmet sandwiches
- Mini burger with pulled chicken, spinach, Swiss cheese and dill
- Mini burger with beef brisket, American cheddar, rocket, tomato relish and jalapeños
- Mini burger with BBQ pulled pork and crunchy red cabbage slaw
- Mini burger with crunchy fried chicken and harissa mayo
- Mini burger with falafel, beetroot and caramelised onion (v)

(v) vegetarian (vg) vegan (gf) gluten free (gf-a) gluten-free alternative available

Mini Meals

Sit-down dinners don't suit everyone's style or budget. Mini meals provide the perfect combination of cocktail reception and making sure all your guests are well fed.



Mini meals can be added in addition to your finger food combination and require on-site preparation by a minimum of two chefs.

All mini meals are presented on bamboo serving ware with bamboo cutlery as required. Crockery is available to hire to reduce environmental impact at your event.

PRICING AND MENU

Minimum of 30 required per menu item.

- Salt and pepper calamari with roasted cauliflower salad, smashed peas, pine nuts, olives and a lemon vinaigrette (gf) **\$11**
- Quinoa flaked fish with vegetable chips and garlic aioli **\$11**
- Red wine and miso-marinated beef strips with hokkien noodles, trio of capsicum and coriander (gf) **\$13**
- Vegetarian lasagne (v) **\$10**
- Marinated lamb cutlets with Mediterranean couscous **\$14**
- Fish taco with red cabbage slaw and chipotle mayo **\$10**
- Lentil and cauliflower taco with sriracha and avocado **\$9**
- Lamb kofta with tabouli and mint yoghurt **\$12**
- Vegan Thai curry with saffron rice (v, vg) **\$11**
- Duck and orange lettuce cup salad with roast beetroot, pomegranate and gorgonzola (gf) **\$13**

(v) vegetarian (vg) vegan (gf) gluten free (gf-a) gluten-free alternative available

Banquet

Our shared main meals are perfect for large events or weddings. Either served as a help-yourself buffet table or on platters in the centre of the table for guests to share.



All shared menus are served with ciabatta, dukkah and olive oil.
Staff are required for this package.

Package 1

2 mains, 2 sides and 2 salads

\$55 per person

Package 2

3 mains, 3 sides and 2 salads

\$75 per person

MAINS

- Miso Atlantic salmon
- Matriciana fettuccine
- Roasted Portuguese Chicken Maryland
- Vegetarian lasagne (v)
- Slow-roasted pork belly
- Thai duck curry
- Paprika-spiced jackfruit (v, vg)
- Falafel Mediterranean salad — *Relish-filled falafel balls, sun-dried tomatoes, olives, cucumber, red onion, spinach, parsley, pita and deep-fried chickpeas* (v, vg)

SIDES

- Crispy chat potatoes
- Grilled asparagus with salsa verde (v, vg)
- Brussels sprouts fried with roasted garlic, chives and bacon
- Honey carrots (v)
- Sweet potato skins with lentils and salsa (v, vg)
- Cauliflower and broccoli bake with béchamel (vg)
- Garlic and thyme roasted field mushrooms (v, vg)

SALADS

- Crunchy Asian slaw — *Bok choy, wombok cabbage, bean sprouts, red cabbage, crunchy noodles, coriander, chilli* (v)
- Roast pumpkin and feta garden salad — *Pumpkin, feta, spinach, rocket, caramelised onion, pepita seeds* (v, gf)
- Purple salad — *Quinoa, baby beets, feta, walnuts, purple carrots, basil, sesame, lemon juice, yoghurt* (v)
- Healthy greens salad — *Spinach, kale, rocket, cucumber, sugarsnap peas, avocado, apple, apple cider vinegar, mustard* (v, vg, gf)
- Prosciutto and pear power salad — *Prosciutto, pear, rocket, walnuts, goats cheese, gluten-free croutons and pinenuts* (gf)

SPIT PACKAGES

We also offer the ultimate meat lovers feast.
Mains can be substituted for slow cooked meats on a spit.
Meats will be cooked on site as a spectacle for your guests
and carved by chefs just before service.

Spit hire applies for this pack.

(v) vegetarian (vg) vegan (gf) gluten free (gf-a) gluten-free alternative available

Dessert Packages

Dessert grazing is the ultimate accompaniment to your wedding cake and can be completely personalised to your theme or venue.



For information about roaming dessert canapés or the mini dessert grazing platter, please ask your event manager.

PERSONALISED SUGAR COOKIES

Add that unique touch to your event with personalised sugar cookies that reflect you. Whether they are given to your guests as bombonieres, a part of your table setting, or marketing your business, the possibilities are endless.

DONUT BOARD

Our unique donut board has been designed locally and makes a one-of-a-kind statement. Holding up either 40 or 80 donuts, it can be hired with or without donuts included. It can be fully personalised with the heading customisable for you, and is a great backdrop to your wedding cake or dessert table.

Dry hire with standard sign: \$100

Dry hire with custom sign: \$200

DESSERT GRAZING PLATTER

This new trend is bound to get your guests talking. Dessert grazing can be an alternative to the traditional wedding cake, or can accompany the cake as a stunning centrepiece. This cannot fit into the one-size-fits-all package, but speak to us today about making a 'sweet' statement.

CAKEAGE

Should you wish for us to cut and serve your own cake, we can do so at a cost of **\$2 per head** inclusive of eco bamboo plates and forks. If you are hiring table settings (plates, crockery) from us, we will serve your cake on side plates for no extra charge.

Alternatively, if you wish to provide your own plates and cutlery, you are welcome to do so at your own expense.

Drinks Packages

Drinks service can be daunting. The last thing you want is to run out of champagne before the big toast. Let our professionals look after the bubbles.



Standard Beverage Package

3-hour duration

\$35 per person

De Bortoli King Valley Prosecco
Scotchmans Hill Chardonnay
Richland Shiraz
Furphy
Boag's Premium Light
Pressman's Apple Cider
Mineral water and soft drink

Extra hour:
\$16 per person

Spirits:
\$5 per person
(choice of 3)

Premium Beverage Package

3-hour duration

\$45 per person

Swan Bay Vintage Brut
6Ft6 Chardonnay
Grampians Estate Mafeking Shiraz
Furphy
James Squire Pale Ale
Corona
Boag's Premium Light
Pressman's Apple Cider
Mineral water and soft drink
Filtered coffee and tea

Extra hour:
\$19 per person

Spirits:
\$8 per person
(choice of 4)

Espresso martini cocktail on arrival for **\$8 per person**.

GH Mumm Cordon Rouge available for a little something special
for your toast and speeches. **\$5 per person**.

FEELING GLAMOROUS?

Our amazing champagne towers are available for hire to add a touch
of luxury and 'wow' to your event, with two size options available:

5-tier (55 glasses) or 6-tier (91 glasses)

Prices start from **\$350**.

Other Costs

We aim to be transparent and open about all costs involved with a successful event. Not hidden—in plain sight—so that your planning is a breeze.



CHEF AND WAIT STAFF HIRE

For an event of 100 people, we estimate that two chefs and three wait staff will be required, from one hour before your event through to one hour post service.

Based on your event requirements, our team can advise you of this during your quote.

Chefs

\$35 per hour

Wait staff

\$30 per hour

SET UP HIRE

We have a range of cutlery, crockery, napkins and venue decorations available to hire.

For the full list, please talk to our event planner.

MENU TASTING

Tastings are Monday to Friday between 10am – 2pm at the cafe.

The tasting includes 10 items from our menu: five chosen by you and five as a chef selection. This ensures that you get to try a variety of options you may not have otherwise considered.

Tastings are **\$20 per person** for finger food only, or **\$40** to include mini meals.

Hello

I am an event manager by trade, with a Bachelor of Tourism and Hospitality Management, who has worked for many venues developing the crazy skills needed in this industry.

After learning from some amazing (and not-so-amazing) business owners, I knew that I wanted to try to do it myself. That journey all started over three years ago with our flagship cafe located on Minerva Rd. Herne Hill.

Soft Cafe pumps out amazing Allpress coffee and brunch seven days a week. I couldn't be prouder of our amazing team who bleed hospitality, just like me, and keep the passion and family vibe buzzing in store every day.

Because of them, I have been able to develop and create other aspects of our business.

Soft Catering was born, and the rest is history.

Melia Bartholomeusz
Director





**From finger food to beverage service,
we can provide as much or as little as you need.**

We have something for everyone, and are loving
that events don't have to fit a mould but can be
whatever you can dream.

Cafe | Catering | Wholesale