

Formal Plated



Formal plated catering involves individually plated meals delivered to your guests. The most formal catering style, this option requires onsite chefs and service. It's perfectly suited to seated events large and small, bringing a touch of sophistication with beautifully presented meals.

Pricing & Details

- Suitable for serving by onsite chef only
- Prices from \$75 per person
- Choose two plated proteins and two sides for the table
- Additional costs for staff and service will apply.
- Bread selection provided for \$4 per person
- Sweets additional \$16 per person

Proteins

Za'atar Lamb Shoulder, Creamy Hummus
Brown Sugar Glazed Ham, Mustards
Grilled Chicken, Green Parmesan Pesto
Spanish Spiced Pork Belly, Romesco
Sumac Baked Salmon, Horseradish Cream
Coconut Braised Beef Cheek

Sides

Baby Potatoes, Smoked Butter, Pickled Onion
Winter Vegetable Slaw, Herbs, Seeds
Orzo Pasta, Creamy Winter Pesto
St Martha Caesar Salad, Crispy Bacon
Beetroot, Labneh, Walnuts, Mint
Roast Pumpkin, Chickpea, Bombay Cream
Quinoa Goodness Salad, Green Dressing

Sweets

Martha's Tiramisu
Sticky Date Pudding, Caramel Custard
Peanut Butter Mousse Cheesecake
Boozy Winter Trifle
Chocolate Brownie, Goey Caramel
Lemon Curd Eaton Mess
Small Bite Sweet Treat Platters

Catering *Terms & Conditions*

Menu

Once menu format is confirmed we are happy to work with you on any dishes and flavour profiles. We will re-confirm your menu closer to your date: due to weather and other unforeseen seasonal availability some produce may change.

Allergens & Dietary Requirements

Please inform us of any allergens or food requirements prior to your event. Please note we cannot guarantee celiac-friendly dishes as we are unable to provide dedicated fryers/cookware. We do, however, have gluten free options.

Cleaning

For onsite catering events, our staff will clean down kitchen equipment and area and leave as we found it. Please note we do not remove others' rubbish or any bottles.

Deposit

To confirm your date we require a 20% deposit. Final food costs will be required one week prior to your event with staffing costs due the week following. If you have any questions please don't hesitate to get in contact with us. We are here to make planning your event simple and most importantly fun.

Additional Costs—*Staff*

\$50 per hour for chefs

\$35 per hour for St Martha waitstaff

Staff arrive approximately one hour prior to service and take approximately one hour to pack down and clean. Travel to and from the venue and cleaning time will be included in staffing hours.

Additional Costs—*Hired Equipment*

This depends on the venue, if there are kitchen facilities onsite and the menu choice. We may need extra cooking equipment and items, such as a catering tent, trestle tables and chiller access. We require access to power and clean running water.

Additional Costs—*Bar Service*

St Martha and her team can take care of the bar at your event by offering a complete beverage service. St Martha can tailor a bar package for your event including curating a beverage list, collecting and delivering bar stock, setting up the bar, arranging glassware and serving your guests.

Additional Costs—*Serveware*

We will use St Martha platters and provide ecoware disposable, bowls, napkins and cutlery for canapés and walk and forks. All crockery and cutlery will need to be provided by the venue, host or hire company. Any supplied crockery will need to be ready onsite for service. Our staff will rinse and place back into crates for you to return. Platters for sharing at the table will also need to be hired. We are happy to work with your chosen event stylist and use their bespoke table settings.