



Wedding Catering

FROM BALLINA TO BRISBANE & HINTERLAND



THE ITALIAN JOB CATERING

Our Mobile Wood fired Oven provides the best quality food. We source our products from local farmers & suppliers and we cook everything from scratch. We have a team of experienced chefs constantly working on improving the quality of our dough, sauces and toppings.



@Thaitalianjobcatering

www.theitalianjobcatering.com.au

WHAT ELSE?

- ✓ Over 10 years of experience in Weddings
- ✓ No service time limit
- ✓ All-you-can-eat Banquets. No hungry guests left.
- ✓ Full sit down & cocktail style service
- ✓ Additional services available

OUR AREA OF SERVICE

From Ballina to Brisbane & hinterland

TRY OUR FOOD

The Collective Palm Beach
Bread and Butter Kirra

FRESH FOOD

BEST QUALITY INGREDIENTS



MENU 1

Min 75ppl

\$42/HEAD

Antipasto platters

Garlic Bread



Add a Grazing Table from \$400
Add single canapes or canape packages

Pear and Parmesan

Rocket Salad

Gourmet Pizzas (4)

Handmade Gnocchi / Pasta (1)

+1/head for extra flavour



Add Dessert Canape table/single canape dessert

MENU 2

Min 55ppl

\$55/HEAD

Antipasto platters

Garlic Bread

Brushetta Canape

Truffle n Mushroom Risotto Canape

Haloumi Slides



Upgrade platters to a Grazing Table from \$400
Add single canapes or canape packages

Pear and Parmesan Rocket Salad

Gourmet Pizzas (4)

Handmade Gnocchi / Pasta (2)

+1/head for extra flavour



Dessert Canape table/single canape dessert

MENU 3

Min 35ppl

\$73/HEAD

Grazing Table 1.5m

Garlic Bread & Tomato Focaccia

Brushetta Canape

Truffle and Mushroom Risotto canape

3 Deluxe canape of your choice

Pear and Parmesan Rocket Salad

Gourmet Pizzas (5)

Handmade Gnocchi / Pasta (3)

Dessert canapes

GST not included in Menus/Mileage&waitstaff applies



CANAPE PACKAGES

You can also pick canapes by unit (price per unit next to each canape applies)

- 2 Deluxe canape - \$9 head
- 3 Deluxe canape - \$15 head
- 5 Deluxe canape - \$25 head
- 8 Deluxe canape - \$38 head
- 10 Deluxe canape - \$45 head

- x2 Deluxe + x1 Premium - \$17/head
- x2 Deluxe + x2 Premium - \$24/head
- x3 Deluxe + x3 Premium - \$36/head
- x4 Deluxe + x4 Premium - \$44/head
- x5 Deluxe + x5 Premium - \$55/head

You can add any canape or canape package to your wedding menu or choose Canape Only package (we recommend combining Deluxe & Premium canapes if it's a Canape-only service)

DELUXE CANAPES

- SPRING ROLLS 4.5**
- HALLOUMI BITES 4.5**
- GRILLED ZUCCHINI CHEESE 4.5**
Grilled Zucchini with creamy cheese
- PROSCIUTTO, MANCHEGO, OLIVE SKEWER 5**
- BRUSHETTA 5**
Roma Tomato, Garlic, Basil, Olive oil & Balsamic
- TRUFFLE AND MUSHROOM RISOTTO 6**
Handmade Risotto with mushrooms, grated parmesan and truffle oil
- OLIVE TAPANADE 6**
Kalamata Olives, Anchovies, cherry tomato, Wholegrain Mustard
- INSALATA CAPRESE SKEWERS 5**
Mini Boconccini, Basil & Cherry tomatoes
- SALMON AND DILL 6**
Hot Smoked Salmon Piece, Goats cheese & dill on toasted bread
- ITALIAN MEATBALLS 6**
Handmade meatballs with Premium Mince from local butcher
- PROSCIUTTO, MELON & BOCONCCINI 6**
Italian Prosciutto, Rockmelon, Boconccini fresh cheese & fresh basil
- PRAWN N BECHAMEL BITES 6**
Handmade tiger prawn crumbed croquettes
- TRUFFLE AND MUSHROOM ARANCINI 6.5**
Handmade Arancini
- SCALLOPS, PEA PURE, CHILLI 6**
Scallop, handmade green pea pure with fresh chilli
- OYSTERS 5**
Sydney Rock Oysters - Natural
- GARLIC MUSHROOMS 5**
Cooked with white wine, garlic and chilli

PREMIUM CANAPES

- PRAWN, MANGO & AVOCADO 8**
Coss lettuce taco, prawn cutlets, avocado crushed, mango & dill
- CAJUN CHICKEN SLIDER 9**
Marinated Chicken fingers, rocket & handmade aioli sauce
- CALAMARI SLIDER 9.5**
Fried calamari, rocket w handmade aioli sauce
- HALLOUMI SLIDER 9**
Rocket with vegetarian dressing
- SATAY CHICKEN SKEWERS 9**
- HANDMADE GNOCCHI (110G)**
Truffle and Mushroom 9
Napoli (*Vegan) 8
(Butter and Sage (Veg) 8
Slow cooked Lamb 9.5
Pumpkin Gorgonzola & Walnuts 9
Bolognese 9
Vegan Bolognese 9
- TACOS**
Calamari 9
Cajun Chicken 9
Haloumi 9
Fish 9

DESSERT CANAPES \$5/EACH

- CHEESE CAKE**
- CHOCOLATE MOUSE**
- STRAWBERRY & VANILLA PANACOTTA**
- NUTELLA & RASPBERRY PANACOTTA**
- NUTELLA & RASPBERRY PANACOTTA**
- TIRAMISU**
- CREME BRULEE**



EXAMPLE OF SERVICE

3.30 pm Ceremony & group photos

4.30pm Cocktail hour - Canape hour
(Grazing Table/platters/canapes)

6.00pm Mains (Sit down or Buffet style)

This is only an example, timings can vary.

We do not allow a gap longer than 1.5/2 hours between entrees & mains.

SERVICE TYPES

Sit down Dinner



We are experts in formal sit down dinners. Mains are placed in the middle of the tables and are served as a sharing style. We do not provide individual dishes. Cocktail hour is served as canape style with our staff going around with the food

Cocktail Style



We are also experts in stand-up set ups. Our professional waitstaff will go around with the dishes as well as putting them on tables, ensuring all guests get a variety of food.

ADD - ON'S

GRAZING TABLE

Grazing Tables are a visual feast that guest love. You can have a Grazing table instead of the platters from \$400 for 1.5meter. Grazing Table included in Menu 3

FORMAL SETS CUTLERY & CROCKERY

For sit down set ups, we recommend hiring crockery & cutlery sets. Bamboo disposable sets are included in the price.
Price: \$5/head

CANAPES

Add canapes to your banquet menu to create a better flow during starters
Price: from \$9/head
or from \$5/piece

CAKEAGE

We can cut your cake! We know some cakes can be a hassle, that is why our chefs are experts in cake cutting.
Price: \$200 for cutting, disposable items & serving of the cake

DESSERT/SWEETS/FRUIT TABLE

We can organise a dessert table for after mains which can consists of a few dessert canape options as well as handmade baked sweets & candies, fruit platters, cookies, etc. full menu will be available soon

BEFORE THE DATE

LOCK IN THE DATE

A \$500 non refundable deposit is required

ASK QUESTIONS

Ask us any questions at any time of the process. We have done this many times, I am sure we can help with the planning

FINAL DETAILS

We will contact you 4 weeks before the date to talk about final guest count, flavours, etc.

FINAL PAYMENT

Outstanding amount is to be paid 4 weeks prior to date.

ON THE DATE

TIME OF ARRIVAL

We arrive between 1.5-2 hours before first serving time

WHAT WE NEED

If not a venue. We need easy access, 3x3 flat surface and normal power point 

WHAT YOU NEED

Not to worry about anything and have the best time of your life

CROCKERY & CUTLERY

You can hire our formal crockery & cutlery for an extra \$5/head.

Bamboo disposable items are included in the price.

Beige round plate:
Small & elegant plate.
Beige standard colour so it can match with any sort of decoration/fit-out

White rectangle plate:
A bit bigger than the round plate

Set up
Our staff will set up the tables as you like and will make it look pretty with your own decoration/flowers/guest names, etc.

If you want to have it set up before catering arrives, you are welcome to pick them up before the wedding day



'Happiness is only real when shared'





GRAZING TABLES & DESSERT TABLES

Grazing Table is instead of the platters for Deluxe & Premium Menus and it has a reduced price starting from \$400 for a 1.5m one.

They all come with a delicious selection of cured meats, fine cheeses, breads, dips & jams, served amongst nuts, seasonal fruits and berries.

1.5m Grazing Table

Recommended for up to 60 guests on Pisa Menu and up to 80-100ppl on Venice & Florence
Price: \$400

2m Grazing Table

Recommended for up to 80 guests on Pisa Menus and up to 110 for Venice & Florence.
Price: \$500

3m+ Grazing Table

Recommended for bigger weddings or if you want a huge visual fest.
Price \$700

Add Dessert Tables or Dessert canapes to your package and let your guests finish dinner with a sweet palate. We can serve these on the tables, walk them around, or present them on a table for people to add their favourite.

We will be adding more options to this list in the next few months.

TIRAMISU

CHOCOLATE MOUSE

STRAWBERRY & VANILLA

PANACOTTA

NUTELLA & RASPBERRY

PANACOTTA

CHEESE CAKE

CREME BRULE

\$5/each

or

100 pieces for \$400 (2 options)

AREA: We operate from Ballina to Brisbane & Hinterland

MINIMUM SPEND: \$3500 plus GST minimum spend required, which might include Menu, staff & mileage. No exceptions apply.

TIME LIMIT: Unlike other caterers, we do not set a certain amount of time for our services. We are there till everyone is full. We do not allow a gap longer than 2h between starters/cocktail hour and mains. And we do not join lunch & dinner services, it is one or the other.

FOOD QUANTITY: All our menus are All-you-can-eat, which does not mean there is unlimited food for every item of the menu. What it means is that we will not stop sending food out till all your guests are full. If some of your guests miss out on some of our food/flavours due to them not being present when we send that particular canape/flavour, it is not our responsibility to have that item available for them again when they realise they missed out. We always try to reach everyone that is present on the floor/tables or you are welcome to ask us to leave some food aside for bridal party or for a group of people. But every item has a schedule on the day and they are all cooked at the same time, so if food is left aside, it is to be picked up at the time of cooking unless it's cold food.

DATE & QUOTE: Your selected date and pricing contained in your quote is valid without deposit for 14 days. Confirmation is sent once deposit payment is paid. Quote is attached to the date, if date changes, you might have to get requoted if you got a special price or if menus have changed. If menus change but your booking does not, you can still have the same menu you booked for.

CHANGE OF DATE: If you change your date, deposit will be used towards the new date if more than 3-month notice prior to first booking date. \$200 fee will be deducted of the deposit if less than 3 months. Deposit is non-refundable, so if new date is not available, you will lose your deposit. If menus have changed from your first quote or promotions are no longer available, you will have to get re-quoted.

FINAL NUMBERS & FOOD SELECTIONS: Final numbers and food selections are required 4 weeks before the event and should include any dietary requirements, timings, vendors we need to feed, etc. We will email you with the information required or you are welcome to email us if it is ready earlier.

TERMS AND CONDITIONS/FAQ

PUBLIC HOLIDAY SURCHARGE: A surcharge of 15% applies to the total of any event held on a public holiday.

DIETARY REQUIREMENTS: We take care to provide appropriate meals for all guests with dietary requirements unless we cannot cater for a particular allergy such as celiacs (we do cater for gluten intolerant). We will confirm closer to the event date of your guest's requirements and prepare a meal suitable if the chosen menu does not meet the requirements. If by any chance your guest's dietary requirements change on the day or they have a change of mind, we are then unable to provide an alternate meal as we cater specifically as requested. If you have any further questions relating to this topic, please feel free to contact us at any time. It is your responsibility to let your guests and us know who the ones with dietary requirements are, either by telling them to come to us or by providing with names if a seating plan is available.

SUPPLIER MEALS (VENDORS): If you require supplier meals these are charged at \$15.00 per person per supplier. We will communicate with the suppliers on the night. They cannot be fed during service hours.

CAKEAGE: If you would like to use your cake as dessert the following charges apply. If you require us to serve it individually and/or provide disposable items, a charge of \$200 applies. It is important you ask your venue about this as some venues don't have the legal right to handle food, so it's mandatory to use us if you want your cake cut.

STAFF: 1 x Chef is included in per head price. Additional Kitchen Staff/Chefs are available for \$50/h. A standard fee of \$300 will be quoted and it will get requoted when timings are final. We do not supply bar staff. As a guide please see below: Up to 35ppl – x1 chef & x1 staff. Up to 60ppl require 3 staff to cook & serve (1 x Chef, 2 x Servers). This extends to 80ppl in cocktail style weddings. For sit downs 61-100 guests require 4 personnel to cook & serve (2 x Chefs, 2 x Servers), 100-130 (2 chefs, 2 staff on cocktail style/2 chefs 3 staff on sit down)

TRAVEL TIME: Mileage applies and will be specified when quoted.

CROCKERY & CUTLERY: All required bamboo disposable crockery & cutlery is included in per head price. Formal sets available for hire from \$5/head. You are welcome to provide your own or venue sets. If that's the case, our staff will clear the tables and leave them where told. If you require us to clean them, this is an extra \$1.5/head