



CUISINE STATION FOOD PACKAGE UPGRADE



CUISINE STATION EXPERIENCE

Our Cuisine Stations are the perfect additional to your chosen catering package. An interactive and theatrical way of serving food. This is Wine & Dine'm Catering's take on a pop-up street food market stall or food truck experience. Stations enhance the event experience and contribute to the atmosphere.

INCLUSIVE PACKAGES & MINIMUMS

Completed styled and themed station
Menu listed with optional additions
Equipment & bio-degradable themed serving ware
(Optional upgrade to crockery)

STAFF

Event supervisor onsite throughout event timeframe in addition to food waiters
Our team to set station
Food service & kitchen staff to facilitate service of this package

EQUIPMENT & TRANSPORT

General equipment*

Custom WD serving platters & station styling

Biodegradable plates & cutlery

*Subject to change depending on event location facilities & site inspection

DIETARY REQUIREMENTS

<u>Dietary requirements</u> are catered using seasonal ingredients so please choose your preference and we will look after the rest

PAELLA STATION

SPANISH RICE DISH PREPARED LIVE WITH TRADITIONAL PAELLA PANS IN FRONT OF GUESTS USING FINEST BOUBOU RICE



Styled Station
Package - see
page 2 inclusions



2 - Hour Service Period



POA Min 40 Guests

MENU INCLUSIONS

Traditional Valencian paella with chicken, chorizo, green pea, smoked paprika & saffron (gf/df)

Served with salad greens, heirloom tomato, pickled cucumber, white balsamic dressing (vg/gf/df)

PACKAGE ADDITIONS

+ Crockery & cutlery POA

+ Seafood paella upgrade POA

TACO BAR

A TRADITIONAL MEXICAN STATION WITH A VARIETY OF CORN TACOS AND MEXICAN FILLINGS



Styled Station
Package - see
page 2 inclusions



2 - Hour Service Period



POA Min 40 Guests

MENU INCLUSIONS

Smokey tennessee style beef brisket (gf/df)

Spicey ranchero chicken (gf/df)

Vegetable mole with turtle beans (vg)

Served with smokey chipotle sauce, salsa fresca, pico de gallo, tomatillo salsa, guacamole, sour cream & tortilla crisps

PACKAGE ADDITIONS

+ Beef chilli chipotle salsa, sour cream & tortilla chips
POA

+ Crockery & cutlery POA

All prices exclude GST.
Please view our terms & conditions <u>here</u>

v - vegetarian / vg - vegan gf - gluten friendly / df - dairy friendly



GRAZING TABLE

OUR STANDARD STYLED GRAZING TABLES ARE ABUNDANT AND FORM A FEATURE OF ANY EVENT



Styled Station
Package - see
page 2 inclusions



2 - Hour Service Period



POA Min 40 Guests

MENU INCLUSIONS

Chef's selections of 3 premium cheeses

Cured meats & marinated vegetables

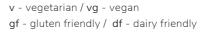
WD house roasted nuts, seasonal fruits & dried figs Served with assorted breads, crackers, quince paste, lavosh, muscatels

PACKAGE ADDITIONS

+ Crockery & crockery POA









LOW & SLOW

EXPERIENCE THE BOLD TASTE OF WOOD SMOKED LOW AND SLOW BBQ



Styled Station
Package - see
page 2 inclusions



2 - Hour Service Period



POA Min 40 Guests

MENU INCLUSIONS

Assorted breads and butter

Beef brisket 15hour low & slow smoked ironbark (gf/df)

Pork belly rubbed in a blend of spices and smoked until meltingly tender (gf/df)

Housemade slaw (v/gf)

Served with a selection of condiments, house made pickles, BBQ sauce

PACKAGE ADDITIONS

+ Smoked jacket sweet potato with sour cream and shallots
POA

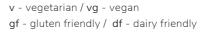
+ Cheddar & jalapeno corn bread POA

+ Smoked corn on the cob with sriracha aioli, monterey jack cheese POA

+ Crockery & cutlery POA









SEAFOOD STATION

THE LUXURY PLATEAU DE FRUITS DE MER SERVED ON ICE



Styled Station
Package - see
page 2 inclusions



2 - Hour Service Period



POA Min 40 Guests

MENU INCLUSIONS *Seasonal availabilty

Arrangement of freshly shucked oysters, native gastrique & rhubarb mignonette

Freshly peeled Mooloolaba prawns with saffron aioli

Hiromasa kingfish sashimi

Delicate beetroot cured Tasmanian salmon

Sashimi grade scallop on the half shell

Selection of bread rolls and gourmet condiments

PACKAGE ADDITIONS

+ Sea urchin panna cotta, yuzu gel, wasabi, caviar fresh coriander

POA

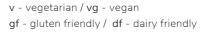
+ Moreton bay bug, celeriac remoulade, beach succulents

POA

+ Crockery & crockery POA









OYSTER BAR

FRESHLY SHUCKED OYSTERS WITH A SELECTION OF CONDIMENTS *SEASONAL AVAILABILITY



Styled Station
Package - see
page 2 inclusions



2 - Hour Service Period



POA Min 40 Guests

MENU INCLUSIONS

Shucked oysters on ice - 2 per person

Served with lemon, lime, caper tomato salsa, pink ginger, shallot, raspberry vinegar (v/gf)

PACKAGE ADDITIONS

+ Two additional Oysters POA

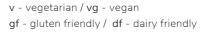
+ Crockery & cutlery POA

+ Add (2pp) freshly peeled prawns POA

+ Roving oyster shucker POA









TREAT YOURSELF WALL

TREAT YOURSELF TO A SWEET SIGHT! FREESTANDING DESSERT WALL DISPLAYING DELICIOUS SWEETS AND PASTRY



Styled Station Package - see page 2 inclusions



2 - Hour Service Period



POA Min 50 Guests

MENU INCLUSIONS

Yuzu lemon, baked meringue tart, miso apple (gf) Petite profiteroles with vanilla chantilly Dark chocolate tart, coffee mousse, chocolate soil + Custom branding stamp on 1 of the individual (gf)

PACKAGE ADDITIONS

+ Additional sweet or savoury item POA

- sweets POA
 - + Custom full wall wrap *POA
 - + Custom wall signage *min 30 days notice POA
- + Lighting additional dependant onsite details POA





