



WINE & DINE'M



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

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

Our References & Testimonials
Click [here](#).

Previous Case Studies
Click [here](#).

Want to know more about us?
Click [here](#).

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



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



All prices exclude GST.
Please view our terms & conditions [here](#)

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



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



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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 availability

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



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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



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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 (gf)

PACKAGE ADDITIONS

- + Additional sweet or savoury item
POA
- + Custom branding stamp on 1 of the individual
sweets POA
- + Custom full wall wrap
*POA
- + Custom wall signage *min 30 days notice
POA
- + Lighting additional dependant onsite details
POA



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