



FEAST EVENTS

Festival food bars, banquets and FEASTing tables



- FEAST EVENTS -

FEAST

Noun: a large meal marking a special occasion

Verb: eat sumptuously; (FEAST on) eat large quantities of

Phrase: FEAST ones eyes on

FEAST is about bringing people together to celebrate special occasions through the celebration of food & drink in a fun, playful and informal vibe.

Your guests can enjoy food served from FEASTing tables or food bars.

FEAST offers a selection of seasonal and vibrant menus, created by our passionate chefs who are all about sourcing the best local ingredients for dishes of quality, freshness and flavour.

Imagine snacking on tapas served on rustic breadboards, or indulging in a fruity cocktail or two from a groovy lounge bar. The options are endless and only limited by your imagination!

With delicious food, handcrafted menus, stunning venues and friendly, knowledgeable staff - the team at FEAST have all the required ingredients to make your FEAST a truly fabulous one.



- HOW DO YOU WANT TO FEAST? -

A FEAST cocktail party 2023 - \$100pp | 2024 - \$110pp

4 x 'First Bites'
3 x 'To Graze' served roaming
Your wedding cake served roaming

The menu is designed to begin with lighter style canapés and then move into standing meals.

A FEAST at the table 2023 - \$100pp | 2024 - \$110pp

4 x 'First Bites'
Bread, olives & oil on the table
2 x 'To Graze' served on platters with
sides to share
Your wedding cake served roaming

The menu is designed to begin with lighter style canapés and then to shared platters to enjoy at the table.

A FEAST festival 2023 - \$110pp | 2024 - \$120pp

4 x 'First Bites'
2 x 'off to the FEAST festival bars'
Your wedding cake served roaming

Create something exciting and different for your wedding. Food bars get our chefs out of the kitchen, preparing the food in front of and for your guests.



- MENU NOTES -

Dietary Requirements

Standard dietary requirements, such as for dairy-free, gluten-free, vegetarian or vegan guests, are able to be catered for at no additional charge. More specific dietary requests which require the kitchen to source and replace particular ingredients, such as seed oil-free or low-salicylate diets will incur a charge of \$20 per guest requiring a specific meal.

Vegetarian/Vegan Menus

Looking after your vegetarian and vegan guests or preparing a full vegan/vegetarian menu is an absolute pleasure for us.

Children's Meals - \$40 each

The children's meals are just as important as what the adults eat, and keeping the children happy and well-fed adds to the parents' enjoyment of the evening. Children will enjoy shared snack platters before their main meal to satisfy their taste buds. Choice of one children's meal to be served for all children attending - Fish & Chips, Chicken & Chips, Pizza or Spaghetti Bolognese. Alternatively, we can provide a simplified version of what the grown ups are eating.

Other Service Provider Meals - \$25pp

If as part of your service provider contract, other service providers are to be supplied meals, we will prepare them a meal based on your selected main course or standing meal. These meals are usually served straight after your guests' mains in an area discreetly away from the dining area.

2024 Menu Selections

Our brand new 2024 menu will be unveiled in late 2023, featuring a mouthwatering array of dishes similar to the current selection that promise to take your dining experience to the next level. You can expect a wide range of delectable options that are sure to please even the most discerning palates.



- FIRST BITES -

*From the first bite, these options will awaken your taste buds. Let the FEAST begin.
Whilst sipping on cocktails, grab a first bite as it is carried around.
Grab a soup shooter, a pick, a spoon, a fork or a shell.*

A pick

- mushroom & truffle arancini (vego) -
- Byron Bay mozzarella & fig (vego, gf) -
- melon & fermented chilli (vegan, gf) -

On toast

- anchovy & nimbin valley butter -
- smoked mullet rillette -
- beef tartare, anchovy cream on rye (df) -

Use your hands

- shucked oysters -
- local fish crudo -
- pork belly & papaya -

On skewers

- korean beef (df, gf) -
- yakatori style chicken (df, gf) -

Extras - \$6 per person, per piece



- TO GRAZE -

Something more substantial served with bamboo knives, forks & spoons

From the garden

- genovese style pasta -
- potato gnocchi, tomato & basil -

From the ocean

- king prawns, chilli & garlic -
- Byron Bay bug roll -
- local fish, chives & shallots -

From the hills

- free range chicken & salsa verde -
- free range chicken, fennel & lemon -
- roasted pork, pumpkin & sage -

From the paddocks

- beef, garlic & mustard -
- beef & gremolata -
- slow roasted lamb & black pepper -

Extras - \$20 per person, per dish

Sides

- leaves, herbs & flowers from our garden -
- roasted potatoes with garlic & chives -



- OFF TO THE FEAST FESTIVAL FOOD BARS -

To create something exciting and different for your wedding. Food bars get our chefs out of the kitchen, preparing the food in front of and for your guests.

Seafood Bar

A selection of freshly shucked sydney rock & pacific oysters with garnishes, peeled yamba king prawns with lemon & aioli, gravlax of salmon & white anchovies.

Dumpling & Bao Bar

Steamed baskets of dim sum & pork buns with dipping sauce & condiments.

Banh Mi Bar

Roasted Bangalow pork, chicken liver pate, chillies, coriander & cucumbers in a Vietnamese bread roll.

Paella Bar

A Spanish styled bar with an oversized paella pan, serving freshly made paella to you & your guests: Fresh fish, mussels, chorizo, calasparra rice and saffron – served straight from the pan!

Portuguese Style Roasted Chicken

Whole roasted free range chicken with Piri Piri & garden salad.

Middle Eastern Lamb & Falafel Bar

Slow roasted lamb with garlic, lemon and garden herbs, served with fresh salads, minted yoghurt hummus & pita.

Additional food bars \$25pp + \$350 for food bar styling and set up.

Please note, this option is available at selected venues only. In the event of wet weather, food will be plated in the kitchen and served roaming.



- OPTIONAL EXTRAS -

Antipasti Platter - \$15pp

A selection of locally cured Bangalow sweet pork, chargrilled, semi dried & pickled vegetables, tomatoes, olives & chillies, soft, hard & ripe cheeses, bread & crostinis.

**Basic setup includes white platters & a trestle table.*

Cheese Wheel Tower - \$15pp

3 tiers (30-40 pax)

4 tiers (40-70 pax)

5 tiers (70-120 pax)

All cheese towers include dried fruits, quince paste, fruits, breads and crackers. Minimum 30 people.

**Chefs selection of cheeses based on availability & the season. Please let us know if you have any preferences and we will do our best to incorporate these.*

Late Night FEAST - \$15pp

A smoked ham with buns, cornichons & pickle served alongside cheese platters with a selection of local hand crafted cheeses, fruit, chutney & crackers.

OR

Cheese Burgers

**Basic setup includes white platters & a trestle table. Minimum 40 people. Inform us of which option you are selecting at the beginning.*

Tea & coffee - \$4pp

Locally grown Zentvelds coffee

Organic Love tea

Minimum 20 people