



FEAST EVENTS

Canapes, 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 and playful 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.

2025 MENU SELECTION

Our brand new 2025 menu will be unveiled in mid-2025, featuring a fabulous array of dishes similar to the current selection, just with a yearly refresh!



HOW DO YOU WANT TO FEAST?

A FEAST cocktail party \$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 \$110pp

4 x 'First Bites'
FEAST bread with Nimbin Valley
cultured butter
2 x 'To Graze' platters
2 x 'Sides to share' platters
Your wedding cake served roaming

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

FIRST BITES

From the first bite, these options will awaken your taste buds. Let the FEAST begin! Enjoy sipping on your favourite cocktail as these delectable first bite's make the rounds.

A PICK

Roasted red pepper, guindilla, Spanish olive (gf,df)

BBQ Western Australian octopus, romesco (gf,df)

Local tomato, fior di latte, basil (gf)

ON TOAST

Bruschetta of fresh mozzarella, Coopers Shoot tomato

Wagyu tartare, crostini, capers

House patè, cornichon, brioche

USE YOUR HANDS

Freshly shucked oysters, chardonnay vinegar (gf,df)

King prawn cocktail, marie rose, tabasco (gf,df)

Betel leaf, green papaya, coconut poached chicken (gf,df)

ON SKEWERS

Ginger, sesame chicken skewers (gf,df)

Tenderloin lamb, rosemary, garlic (gf,df)

Haloumi, roasted zucchini, lemon (gf)

Extras - \$10 per person, per piece





TO GRAZE

Something more substantial served with bamboo cutlery

FROM THE GARDEN

Mushroom, truffle risotto, grand padano (gf)
Hand-made gnocchi alla vodka stracciatella (gf)
Zucchini, ricotta, peas, chilli (gf,df)

FROM THE OCEAN

King prawn, nduja, rigatoni, lemon
Miso glazed local fish, cucumber, shallots (gf)
Yellowfin tuna, capers, green beans (gf, df)

FROM THE HILLS

Crispy porchetta, roasted apples, thyme (gf,df)
Roasted chicken, salsa verde, port wine jus (gf, df)
Roasted chicken, glass noodles, nahm jim (gf, df)

FROM THE PADDOCKS

New England lamb, peas, mint, potatoes (gf, df)
'Our neighbours beef', house mustard, horseradish (gf,df)
'Our neighbours beef', red wine, mushrooms (gf,df)

Extras - \$20 per person, per dish

SIDES TO SHARE

Leaves, herbs, flowers from our garden
Roasted potatoes with garlic & chives
Zucchini, mint, peas and ricotta (gf, veg)
Tomato, fresh mozzarella, basil, olive oil (gf, df, veg)

OPTIONAL EXTRAS

FOOD BARS

\$55 per person

Minimum 40 people

Seafood Bar

A seafood banquet of fresh local seafood. Includes a freshly shucked oyster bar, Ballina king prawns, smoked salmon, tuna sashimi, nori rolls and ceviche.

'New York Deli' Bar

A blend of local & international small goods, roast beef, cheeses, pickles & condiments served with local sourdough buns & rolls.

Spanish Paella Bar

Oversized Spanish paella bar – cooked in front of guests. Includes seafood, chicken, chorizo and saffron rice.

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 and the season. Please let us know if you have any preferences and we will do our best to incorporate these.

Late Night FEAST - \$15pp

(choice of one option)

American cheeseburger, pickles, onion potato bun
Double smoked ham, cornichons, mustard fresh rolls
Local and imported cheese plates, quince paste, fruits and crackers

Tea & coffee - \$4pp

Locally roasted Marvell St. Coffee
Organic Love tea
Minimum 20 people



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.



FEAST EVENTS

feastevents.com.au