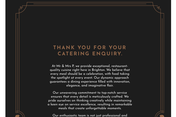


CATERING AT

MR & MRS

THANK YOU FOR YOUR CATERING ENQUIRY.

At Mr & Mrs P we provide exceptional restaurant quality food for your guests. Knowledgeable and friendly staff, a warm and fun-loving approach to hospitality, with food taking the centre stage. Our menus are designed to provide your guests with a dining experience filled with seasonality, elegance, and imaginative flair.

Our experienced team are on hand to assist you every step of the way, from menu selection through to the pride ourselves on thinking creatively while maintaining a high level of quality and service, ensuring your event runs smoothly and creates unforgettable moments.

Our enthusiasts team is not just professional and passionate about food, they are also deeply committed to our life capsules in designing imaginative menus and flawlessly coordinating every detail pertinent to the successful execution of your event.

Please look at our catering menus on the following pages to explore the delicious offerings we provide. We look forward to hearing from you and assist truly, exceptional!

Best regards
The Mr & Mrs P Team

BURGER & BAO ROLLS

Crispy chicken bao bun, lemon sriracha mayo, house slaw 20

Wagyu beef burger, American cheese, caramelised onions, pickles 20

Kimchi bacon cheeseburger, cheese, house slaw, pickles 20

Crispy pork belly, kimchi fermen, gochu, bao 20

Crispy tofu, sweet chilli glaze, pickled daikon, kimchi 20

Marinated flat iron bao, tamarind, bacon 20

Prawn & lobster roll, green pea, thai basil, cucumber, chipotle, and imaginative flair. 20

BULK OR BOWL OPTION - FOR 10 PEOPLE

SALAD

Charred broccoli, hazelnut crisps, cucumber, organic smoked mussels (GF) 55

Pickled cucumber, tomato, red onion, radish, creamy feta, coriander dressing (GF, DF, VEG) 55

Jalapeño cream cheese, pickled daikon, kimchi, sesame seeds, chilli flakes 55

Seasonal Greens, marinated flat top lettuce, kimchi cucumber, ginger, chilli, dressing 55

ROASTED VEGETABLES

Roasted potatoes, pancetta bacon, cashew nut, parsley 55

Truffle Honey glazed roasted potatoes (GF) 55

Cauliflower, turmeric, Chipotle sour cream (GF) 55

DIY PLATTER

ROASTED MEAT

Pick a people

Choose your meat filling:

1. Roasted Rump, lemon glazed pork belly
2. Roasted Rump marinated broiler
3. Roasted herb-crusted chicken

BBQ

Pic 10 people minimum

Dispatable plates, cutlery, napkins and condiments are included. Sides are served with 10 people per dish.

Choose 3 meat options:

1. Pulled pork, pulled lamb, brisket, Chicken Kiev & Lamb Rack
2. Pulled pork
3. Honey soy chicken
4. Mini glazed pork belly
5. Herbed lamb
6. Pulled pork
7. Vegan Vegetables

Choose 4 sides:

1. White Bloomer Buns
2. Bao buns
3. Extra slaw

Add on side dish 10

1. Pickled slaw
2. Cajun & coleslaw, black garlic mayo
3. Kimchi slaw, Sesame soy dressing
4. Mexican Street slaw, honey, chipotle dressing

SEASONAL FRUIT PLATTER

Small platter serves up to 4 people 75

Large platter serves between 8-10 people 150

GRAZING BOARD

Pic 20 people 250

Choose 3:

1. A square of dry aged steak
2. A type of local cheese
3. Cajun dips
4. Lobster

STANDARD BEVERAGE PACKAGE

- 3 hours 90 pp
- 4 hours 110 pp
- 5 hours 130 pp

SPARKLING

1x Standard Sparkling

WHITE

1x Standard White Wine

RED

1x Standard Red

BEER

1x Standard Red Wine

SOFT DRINKS

All beers are subject to change, please consult your sales manager

PRICE AND CONTENTS SUBJECT TO CHANGE

PREMIUM BEVERAGE PACKAGE

- 3 hours 90 pp
- 4 hours 110 pp
- 5 hours 130 pp

SPARKLING

1x Premium Sparkling

WHITE

1x Premium White Wine

RED

1x Premium Red

BEER

1x Premium Red Wine

SOFT DRINKS

1x Premium

SPIRITS

1x Premium Red Wine

SOFT DRINKS

All beers are subject to change, please consult your sales manager

PRICE AND CONTENTS SUBJECT TO CHANGE

SUPPLEMENTS AND JUICE

JUICE 20PP

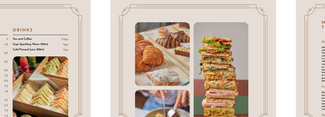
- Add Juices spirits for additional charge (Vodka)
- Serve sparkling? 5 x Prosecco, 5 x Sparkling Wine, Special Spirits, Gin & Gins, 10 x Gin & Tonic, 10 x Mimosa, 10 x Bellini
- Bar will be accompanied by a bartender

PRICE AND CONTENTS SUBJECT TO CHANGE

MORNING AND AFTERNOON TEA

DRINKS

Tea and Coffee	7pp
Cups Sparkling Water 200ml	7pp
Cold Pressed Juice 200ml	7pp



MR & MRS P CATERING TERMS AND CONDITIONS

Deposits

After we have confirmed your attendance and the number of guests, we will send you a deposit invoice. This deposit is required to secure your booking and is the same amount as a standard payment. Depending on the nature and complexity of a special event, we may require a deposit of up to 100% of the total cost. Deposits are non-refundable and are applied to the final invoice. If the event is cancelled, the deposit will be forfeited to cover the costs we have incurred in order to prepare for your event. Any additional deposits will be invoiced separately.

Pricing Information

Our menu prices are subject to change without notice. Prices are valid for a limited period, typically one month, unless specified otherwise in a quote. Once a quote is accepted, the agreed-upon prices will remain unchanged for the duration of the event, provided the number of guests does not exceed the initially agreed upon number. If a guest count increases, we will provide additional servings, ensuring consistency in the quality and presentation of the dishes.

Payment Schedule

Payment is due in full prior to the event, unless otherwise specified in the contract. Any additional charges, such as for extra guests or modifications to the menu, will be invoiced separately. We accept various payment methods, including bank transfers, credit cards, and checks. Late payments may incur a 2% per month interest charge on the outstanding balance.

Cancellation Policy

Cancellations must be made in writing. If a cancellation occurs more than 30 days before the event, the deposit will be forfeited to cover the costs we have incurred in preparation for your event. If a cancellation occurs within 30 days of the event, the full amount will be charged.

Dietary Requirements

We can accommodate various dietary requirements, including vegetarian, vegan, gluten-free, and allergen-friendly options. We require at least 48 hours notice for any dietary requirements. Please ensure all dietary requirements are communicated to us in advance to allow us to prepare adequately.

Liability

We are not liable for any damages or losses caused by circumstances beyond our control, including but not limited to natural disasters, strikes, or government actions. We are also not responsible for any injuries or illnesses that may occur during the event, except in cases of gross negligence or willful misconduct. The client is responsible for ensuring the safety of their guests and for any damages to our equipment or property caused by their guests.

Equipment Rental

We may rent equipment from third-party vendors to enhance your event. The rental fees and terms will be clearly outlined in the contract. We are not responsible for any damages to rented equipment caused by the client or their guests. The client is responsible for returning the rented equipment in the same condition as it was received.

Force Majeure

In the event of a force majeure, such as a natural disaster, pandemic, or government restriction, we will work with the client to reschedule the event or provide a refund, if possible. We are not liable for any losses incurred by the client or their guests as a result of a force majeure event.

Staffing Requirements

Mr & Mrs P will provide skilled staff to ensure a smooth and professional service. The number of staff required will be determined based on the scope and complexity of the event. The client is responsible for providing a suitable venue with adequate facilities, including access to water and electricity, and ensuring the safety of our staff while they are on the premises.

We reserve the right to refuse service to any guest who exhibits disruptive or inappropriate behavior. The client is responsible for any damages or losses caused by their guests.

We reserve the right to terminate the event if our staff feel unsafe or uncomfortable due to the behavior of the guests.

We reserve the right to modify our terms and conditions at any time. The client will be notified of any changes in writing.

We look forward to working with you to create a memorable and delicious experience for your guests.

We have created these catering packages to suit many special occasions, so if for instance that it happens nothing is suitable, please reach out! We are more than happy to create a menu for individual and your unique and special day.

Love
Mr & Mrs P

MR & MRS

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+61 (0)410 317 998

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Brighton 3186

Who are Mr & Mrs P? Find out on:

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