



CATERING AT



THANK YOU FOR YOUR CATERING ENQUIRY.

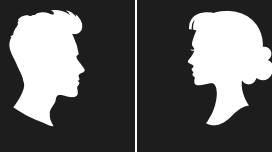
At Mr & Mrs P, we provide exceptional, restaurant-quality cuisine right here in Brighton. We believe that every meal should be a celebration, with food taking the spotlight at every event. Our dynamic approach guarantees a dining experience filled with innovation, elegance, and imaginative flair.

Our unwavering commitment to top-notch service ensures that every detail is meticulously crafted. We pride ourselves on thinking creatively while maintaining a keen eye on service excellence, resulting in remarkable meals that create unforgettable moments.

Our enthusiastic team is not just professional and personable; we also inject a sense of fun into everything we do! We specialize in designing imaginative menus and flawlessly coordinating events that promise to be memorable and vibrant for all our clients.

Please look at our catering menu on the following pages to explore the delicious offerings we provide. We look forward to making your next event truly exceptional!

Best regards,
The Mr & Mrs P Team



BURGER & BAO ROLLS

Crispy chicken mini burger, onion maple mayo, Asian slaw (DF)	6
Wagyu beef burger, American cheese, caramelised onion, mustard	7.5
Bulgogi brisket, pickled onion, kewpie mayo, bao (DF)	7
Crispy pork belly, kimchi honey glaze, bao	7
Crispy Tufu, sweet chili glaze, pickled daikon, bao	6
Marinated Fior de latte, tomato, basil (VEG)	6
Prawn & lobster roll, green pea, Marie rose sauce, chive	7



BULK OR BOWL OPTION - FOR 10 PEOPLE

SALAD

Charred broccoli, boiled eggs, cucumber, capers, seeded mustard (DF,GF)	75
- Added crispy bacon rashers	25
Quinoa, kale, cherry tomato, radish, salted ricotta, honey jalapeño dressing (DF, GF, VO)	55
- Added confit chicken	35
Seasonal Greens, marinated fior de latte, herbed crumb, ginger lime dressing	65

ROASTED VEGETABLES

Roasted pumpkins, paprika butter, cashew (DFO,GF)	55
Truffle Honey glazed roasted potato (GF)	50
Sweet potato, quinoa, Chipotle sour cream (GF)	50







DIY PLATTER

ROASTED MEAT

For 4 people

140

Choose your meat (600g):

1. Roasted Kimchi honey glazed pork belly
2. Roasted Bulgogi marinated brisket
3. Roasted herbed lamb shoulder



BBQ

For 10 people minimum

30 pp

Disposable plates, cutlery, napkins and serving trays are also provided. We recommend 1x BBQ grill, 1x chef and 1x service staff per 20 guests.

Choose 3 types of meat:

1. Mixed sausage (Lamb merguez, Chicken herb & garlic, Beef bratwurst)
2. Honey soy chicken
3. Miso glazed pork belly
4. Herbed lamb
5. Herbed beef
6. Vegan Vegetables

Choose 1 of base:

1. Mini brioche buns
2. Bao buns
3. Mini sliders

Add on side slaw

55

Choose from:

1. Corn & coleslaw, black garlic mayo
2. Asian slaw, Sesame soy dressing
3. Mexican bean slaw, honey chipotle dressing



SEASONAL FRUIT PLATTER

Small platter serves up to 6 people 55

Large platter serves between 6-12 people 100

GRAZING BOARD

For 20 people 350

Includes:

- 3 types of dry aged meat
- 3 types of local cheeses
- 3 types dips
- Lavosh



MORNING AND AFTERNOON TEA

House baked muffins	5
Mini muffins	3.8
Mixed Fruit cups with yoghurt + honey GF	8.5
Yoghurt cups with mango curd + granola GF	8.5
Chia cups with toasted coconut + blueberry compote GF	8.5
Mini Plain Croissant	3.5
Egg + Bacon Brioche w onion ketchup	9.5
Ham, cheese + Tomato Croissant	7.5
Seasonal Fruit Platter	5.5
Mini chicken truffle sausage rolls w tomato relish	5.5
Banana bread w butter	6.5
Brunch bake w bacon and egg	7.5
Brunch bake w veg	7.5
Mini Choc Torte	5.5
Mini Lemon coconut slice	5.5
Mini Carrot Cake	5.5

SANDWICHES AND WRAPS

(36 pieces) \$90

- Fresh salad, carrot, cucumber, tomato, beetroot, lettuce, mayo
- Free range egg salad, cucumber, mayo
- Roasted chicken, celery and mayo
- Smoked Salmon, cucumber, cream cheese
- Tuna mix, lettuce, mayo
- Smoked ham, cheese, tomato
- Bacon, lettuce, tomato, mayo
- Grilled Mediterranean vegetable, rocket, hummus
- Salami, pickles, rocket, cheese
- Mortadella, rocket, pickled onion

DRINKS

Tea and Coffee	5.5pp
Capi Sparkling Water 250ml	5pp
Cold Pressed Juice 300ml	7pp







STANDARD BEVERAGE PACKAGE

- 2 hours: \$55 pp
- 3 hours: \$65 pp
- 4 hours: \$75 pp

SPARKLING

1x Standard Sparkling

WHITE

2x Standard White Wines

ROSE

1x Standard Rose

RED

2x Standard Red Wines

ALL TAP BEERS

BOTTLED BEERS

All beers are subject to change, please request list upon enquiry.

SOFTDRINK AND JUICE

[VIEW OUR CURRENT DRINKS LIST](#)





PREMIUM BEVERAGE PACKAGE

- 2 hours: \$65 pp
- 3 hours: \$75 pp
- 4 hours: \$85 pp

SPARKLING

2x Premium Sparkling

WHITE

3x Premium White Wines

ROSE

1x Premium Rose

RED

2x Premium Red Wines

ALL TAP BEERS

BOTTLED BEERS

All beers are subject to change, please request list upon enquiry.

SOFTDRINK AND JUICE

ADD ONS

- Add basic spirits for additional \$10 pp/ per hour
- Arrival cocktail \$18pp
Choice of one of the following:
Aperol Spritz, Mr & Mrs P, Matcha Made in Heaven, Jack & Miss Gin
- Bar tab on consumption available

[VIEW OUR CURRENT DRINKS LIST](#)





MR & MRS P CATERING TERMS AND CONDITIONS

Quotation

After our discussions regarding your upcoming event with Mr & Mrs P, you will receive a quotation via email. This quote will be valid for 14 days from its issuance unless stated otherwise. Please note that any changes to the event may necessitate an updated quote reflecting those modifications. A deposit of \$500 is required to secure your event date, and you will receive an email confirmation once the deposit is processed. Upon accepting your quote, a 20% payment is due at that time, with the final balance required 14 days prior to the event, along with any dietary requirements and guest counts. Kindly email deposits, guest numbers, and dietary information to functions@mrandsrsp.com.au

Pricing Information

Please be aware that prices may change without notice due to fluctuations in supplier costs or adjustments in government regulations concerning taxation and wages. All prices are based on minimum quantities or spending requirements. We reserve the right to adjust published prices if minimums are not met. All rates are inclusive of GST.

Payment Methods

We accept various forms of payment including cash, VISA, MasterCard, and EFTPOS. Please note that credit card transactions will incur a surcharge. For direct deposits related to deposits and balances, use the following details:

- **Account Name:** INDY HOSPITALITY MANAGEMENT PTY LTD
- **Account Number:** 4630-44122
- **BSB:** 013-427

Staffing Options

Mr & Mrs P can provide skilled staff to ensure your event runs smoothly at the following hourly rates:

- Kitchen Staff: \$49.50 per hour
- Wait Staff: \$49.50 per hour
- Bar Staff: \$49.50 per hour

Please note that bar staff will only be available if one of our beverage packages is selected. We recommend two wait staff and two kitchen staff for every 30 attendees. Staffing quotes are based on a minimum commitment of three hours.

For canapés, a minimum order of 24 pieces per item is required. Not all menu items are suitable for events without staff.

Equipment and Setup Fees

A charge of \$550 applies for equipment hire and kitchen setup, although this fee may be waived depending on your menu and event location.

For wedding cakes provided by external decorators, a flat fee of \$3 per guest will cover serving the cake or dessert. Due to health regulations, staff are unable to serve food not supplied by Mr & Mrs P. Please keep in mind that our food items may contain traces of nuts and gluten.

A delivery charge of \$25 will be applied.

All catering for pickup and delivery will be packaged in disposable cardboard containers and foil trays, with porcelain platters available for hire upon request.

For staffed cocktail events, we will supply platters, cocktail napkins, bamboo cutlery, and biodegradable serving vessels for all menu items.

For spit roast and gourmet BBQ events, we will provide platters, salad bowls, serving ware, and trestle tables for setup.

Crockery, cutlery, and napkins can be arranged for your event at an additional cost.

For further details or additional quotes, please do not hesitate to contact us:

Kathryn Barber
0433 575 578
functions@mrandsrsp.com.au



We have created these catering packages to suit many varied events, in the instance that it appears nothing is suitable, please reach out!

We love tailor making events to suit the individual and can customise any special day.

Love,
Mr & Mrs P



catering@mrandsrsp.com.au

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Who are Mr & Mrs P? Find out on:

 [@mrandmrs.p](https://www.facebook.com/mrandmrs.p)

 [mrandmrs.p.brighton](https://www.instagram.com/mrandmrs.p.brighton)

 mrandmrs.p.com.au