



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, 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.

2025 Menu Selections

Our brand new 2025 menu will be unveiled in mid-2024, 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 on the table
2 x 'To Graze' served on platters with
2 x Sides to share served on 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.



- 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.



- 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

- Perillo olive, gundilla, roasted pepper (gf, df, vegan) -
- Fresh mozzarella, heirloom tomato & basil (veg, gf) -
- Melon & Prosciutto (gf) -

On toast

- Anchovy & whipped ricotta (pesc) -
- Smoked mullet rillette (pesc) -
- Beef tartare, anchovy cream on rye (df) -

Use your hands

- Shucked oysters(df ,gf, pesc) -
- Local fish crudo (df, gf, pesc) -
- Kingfish & betel leaf (df, gf, pesc) -

On skewers

- Gochujang beef (df, gf) -
- Pork belly and lemongrass (df, gf)
- Yakatori style chicken (df, gf) -

Extras - \$8 per person, per piece



- TO GRAZE -

Something more substantial served with bamboo knives, forks & spoons

From the garden

- Genovese style pasta (veg) -
- Potato gnocchi, tomato & basil (gf, veg) -
- Chargrilled, zucchini, eggplant, ricotta, mint (gf, veg) -

From the ocean

- King prawns, chilli & garlic (gf, pesc) -
- Byron Bay bug roll (df, pesc) -
- Octopus, heirloom tomato, cilantro (gf, df, pesc) -

From the hills

- Free range chicken & salsa verde -
- Free range chicken, fennel & lemon -
- Roasted pork, pumpkin & sage -

From the paddocks

- Beef, garlic & mustard (df, gf) -
- Beef & gremolata (df, gf) -
- Slow roasted lamb & black pepper (df, gf)

Extras - \$20 per person, per dish

Sides

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



- OPTIONAL EXTRAS -

Seafood Bar - \$25pp

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

Antipasti Bar - \$20pp

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

Personalised Food Bars on request - POA

Paella, Open Flame BBQ, Tacos etc.

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 (please choose one)

- 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