

A Private Chef Dining Experience  
in the Comfort of Your Home



**your  
gourmet**  
CATERING



## OUR PRIVATE CHEF SERVICE

Your Gourmet Catering are here to create a memorable dining experience in the comfort of your holiday home.

For groups of 2-25 guests, we offer our Private Chef Service for one-off events and parties.

We visit you in your holiday home with fresh and wholesome ingredients and prepare a delicious menu based on your tastes and dietary requirements.

You pay an hourly rate for the time the chef spends shopping, preparing, serving and cleaning up the meal, plus the cost of ingredients.

We understand that when you are on holiday, you are there to slow down. To share time with those you care about and gather around beautiful food.

Our professional team are here to create that experience for you.

## SAMPLE MENU

### *Canapés*

Fresh oysters with finger lime and chili mignonette  
Prosciutto and ricotta bruschetta with peas and mint  
Tempura zucchini flowers filled with semi dried tomato and Parmesan

### *Main course*

Crispy skin Ocean Trout with green beans, lemon cucumber raita and coriander radish salad

### *Vegetarian option*

Gnocchi, grilled butternut pumpkin, sage and brown butter

### *Served with*

Rocket, pear and Parmesan salad  
Warm baguette with whipped butter

### *Dessert*

Pink Grapefruit pavlovas with pistachio and Turkish delight crumble

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### **Cost for 10 guests**

Ingredients: \$300

Private chef labour: \$910 (10 hours shopping and prep, 4 hours onsite)

Additional staff recommended: 1 chef, 1 waiter

### **Cost for 15 guests**

Ingredients: \$375

Private chefs labour: \$1040 (11 hours shopping and prep, 5 hours onsite)

Additional staff recommended: 2 chefs, 1 waiter

### **Cost for 20 guests**

Ingredients: \$450

Private chefs labour: \$1105 (12 hours shopping and prep, 5 hours onsite)

Additional staff recommended: 2 chefs, 2 waiters





À LA CARTE

## CANAPÉS

### *Vegetarian*

- Fig and goat's cheese crostini
- Feta and roast capsicum quiches
- Parmesan and herb stuffed mushrooms
- Vegetable rice paper rolls with Davidson plum sauce
- Arancini stuffed with mozzarella
- Balsamic red onion spring rolls with feta and Barefoot Farm pecans
- Parmesan crisps with Nimbin feta, pickled beetroot and chervil
- Tempura zucchini flowers filled with semi-dried tomato and Parmesan
- Artichoke fritters with lemon saffron aioli (in season)

### *Meat/Poultry*

- Peppered beef carpaccio crostini with radish and horseradish cream
- Individual cottage pies with mash and aged cheddar topping
- Kangaroo carpaccio with beetroot relish on brioche
- Prosciutto and ricotta bruschetta with peas and mint
- Peking duck rolls with hoisin sauce
- Scotch quail eggs with whiskey aioli
- Croque monsieur with Gruyere and Bangalow ham
- Cromesquis - black truffle and chicken pate croquettes
- Char sui glazed pork tenderloin sliders with pineapple, sesame and coriander

### *Seafood*

- Spanner crab beignets with lemon aioli
- Fresh oysters with ginger shallot/finger lime and chilli mignonette
- Tempura oysters with chipotle mayonnaise and lime
- Bloody Mary shooters with oysters
- Bloody Mary shooters with prawns
- Salt and pepper squid cones with lemon and bush pepper mayo
- Seared tuna with preserved lemon gremolata
- Seared scallops on polenta with macadamia nut pesto
- Tandoori prawn cocktail on crispy papadum
- Barbeque prawn skewers with lemon and lime
- Lobster, dill and fresh horseradish rolls

## ENTRÉES

### *Vegetarian*

- Steamed artichokes with herb/chilli butter (in season)
- Balsamic onion tarts with Nimbin feta, barefoot farms pecans and rocket salad
- Gruyere cheese and herb twice baked soufflés with mushrooms and rocket
- Soft ricotta tart with asparagus, spring peas, mint, pea shoots and borage flowers
- Goats' cheese and heirloom tomato tart with balsamic glaze and baby basil
- Golden beetroot ravioli with grilled asparagus, carrot coulis, pesto and macadamia nuts

### *Meat/Poultry*

- Pepper and brandy chicken liver pate with baguette, cornichons and onion jam
- Korean fried chicken, sesame cucumber salad and kimchi aioli
- Pappardelle with duck and red wine ragu
- Parmesan, pistachio, lemon and ricotta stuffed chicken wrapped in prosciutto with rocket salad
- Lamb loin with rocket, pine nuts and roasted beetroot
- Duck confit salad with grilled asparagus, cucumber, roasted beetroot and macadamia dressing
- Pork belly, Jerusalem artichoke mash with apple, fennel and herb salad

### *Seafood*

- Tuna carpaccio Nicoise with quail egg, radish, cherry tomato, olive and anchovy dressing
- Seared scallops with sauce vierge, sprouts and micro herbs
- Scallops with roasted corn, quinoa and avocado and tomato salad
- Crab and avocado tostadas with fresh lime, jalapeno and cherry tomato
- Prawn, avocado and watermelon radish cocktail with Vegemite cracker and finger lime dressing
- Crab croquette with crushed edamame, orange soy beurre blanc and radish, sprout and chive salad
- Barbeque prawns with avocado and grilled corn salad and crispy Turkish bread





## MAIN COURSES

### *Vegetarian*

- Roasted pumpkin, feta and baby spinach lasagne stack with cherry tomato compote
- Grilled zucchini and quinoa timbale with caponata, Persian style feta and crispy carrot
- Depuy lentil and eggplant charlotte with baba ganouj and roasted capsicum sauce
- Gnocchi, grilled butternut pumpkin, sage and brown butter

### *Meat/Poultry*

- Braised beef cheeks on creamy potato with confit mushroom and truffle
- Chicken maryland with sweet potato gallet, wilted kale and carrot buerre blanc
- Duck confit with pumpkin puree and mushroom barley risotto<sup>5</sup>
- Beef tenderloin with summer beans, potato gallet and jus
- Beef tenderloin with Jerusalem artichoke mash, green beans, crunchy onion rings and jus
- Lamb loin with spring vegetables, amaranth potato croquette and navarin sauce

### *Seafood*

- Seared prawns with roasted fennel and preserved lemon risotto
- Barramundi with macadamia nut pesto, grilled polenta and rocket
- Confit salmon with horseradish roast potatoes, baby spinach and beetroot beurre blanc
- Seared snapper with sweet potato rosti, baby bok choy and carrot beurre blanc
- Crispy ocean trout with green beans, lemon cucumber raita and coriander radish salad

## DESSERTS

Pink grapefruit pavlovas with pistachio and Turkish delight crumble

Lemon tart with fresh blueberries

Rhubarb and strawberry meringue tart

Individual tiramisu with brûléed figs

Passionfruit and white chocolate entremets with pink grapefruit jelly

Macadamia nut and Davidson plum jelly entremets with chocolate glaze and macadamia nut sable biscuit

### *Dessert Canapés/Petit fours*

Dark chocolate dipped strawberries

Rhubarb and ginger crumble in Chinese spoons served with warm custard

Raspberry and dark chocolate tartlets

Coconut cream pie tartlets

Wedding ice lollies - Any colour or flavour

### *Special Request*

Flaming bombe Alaska served with whipped cream, raspberry coulis and fruit salad with strawberries, raspberries, passionfruit and kiwifruit





## SIDE DISHES

Rocket, pear and Parmesan salad

Broccolini with pine nuts and lemon

Rosemary crispy potatoes

Roasted cauliflower, haloumi and rocket salad with quinoa and tahini dressing

Artichokes braised in olive oil and mint

Roasted vegetable salad with burrata and toasted macadamia nuts

Baked gnocchi with burrata, tomato and basil

Gruyere and Parmesan potato gratin

French onion, gruyère and pear galette

Roasted sweet potato and ricotta rotolo with sweet potato crisps





## TERMS & CONDITIONS

For events and parties with 2-35 guests we offer a personal chef service. You pay a per hourly rate for the time the chef spends shopping, preparing, serving and cleaning up the meals, plus the cost of ingredients. After an initial consult, a menu and quote will be sent to you, so you have an idea of costs for your event.

As costs fluctuate and every event is different, there is a chance that both labour costs and ingredient costs can go over the original quote. If this happens, you will need to pay the extra costs. We are very good at working out what the costs will be, but the cost of ingredients fluctuates.

All receipts for ingredients are provided on request. We are happy to cater to vegan, vegetarian and any other allergies or food needs. Keep in mind that the labour for these dishes can be as much as the rest of your menu, depending on the dishes you choose..

### HOURLY RATE FOR PERSONAL CHEF SERVICES

Monday to Saturday - **\$65 per hour**

Sunday, Public Holidays & NSW school holidays - **\$90 per hour**

Minimum call out for private chef service is - **\$1000 per day**

Ingredients cost can vary from - **\$200 and up** depending on menu

Cost for additional staff (may be needed for groups of 8-35):

Chefs - **\$40 per hour**

Wait/bar staff - **\$30 per hour**

Cocktail waiters - **\$40 per hour**

Your Gourmet promises to provide the highest quality food and the most personalised service. Our relationship in planning your event is important to us. The terms and conditions of our agreement include but are not limited to the following:

### BEVERAGE SUPPLY

Unless otherwise stated in quote, beverages and ice are not included.

### STAFFING

Additional chefs, waiters, cocktail waiters and dishwashers are charged at a minimum call out of 3 hours. Staff hours are calculated from the time staff arrive at the function to the time they leave. The chef staffing component of a package price includes a minimum of 1 hour set up and 1 hour clearing away of the kitchen before and after the designated food service period.

Please be aware that if your proceedings start later than scheduled or your event extends beyond the agreed service period, staff costs will be affected, and you may incur a surcharge for staff. In the case where a function requires staff to travel beyond 30 minutes from Byron Bay, wages are calculated from base to base (i.e. travel time each way.)

### EQUIPMENT

All care is taken by Your Gourmet staff to avoid loss or breakage of equipment and hire. However, Your Gourmet staff are not responsible for any rentals that are broken during service and clean up.

In the case of accidental breakage or loss of any Your Gourmet glassware, crockery, equipment, etc incurred by the client, a full replacement fee will be charged.

Tables, linens, plates, cutlery, glassware and other hire equipment are NOT included unless otherwise stated in the quote.

## TERMS & CONDITIONS

### BOOKINGS, POSTPONEMENTS AND CANCELLATIONS

Bookings are confirmed once Your Gourmet has received a deposit of **\$1000** and the terms and conditions have been signed and returned.

As Your Gourmet only caters one event per week, deposits are non-refundable. This is because once you pay a deposit, all other potential clients will be turned away, and a cancellation by the client will mean we may not have an event at all on that date.

Private chef events that need to be postponed can be moved to any date within the next three months if that date is free. Private chef events will not be booked further than three months out without prior approval from Your Gourmet.

### PAYMENT

Full payment and final numbers for the confirmed number of guests is required 15 working days (three weeks) prior to the event (please keep this in mind when requesting RSVPs.)

Internet payments to:

**Your Gourmet**

**Westpac Bank**

**BSB 032573**

**Account No. 303005**



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CATERING

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Photographs by Kate Holmes and Natalie McComas