

**firecracker  
event**

**KITCHEN**

•

**FULL  
SERVICE**

**: Weddings**

**: Private**

**: Corporate**







**We're a creative little bunch that not only do fantastic food, but assemble produce, props and people for launches, lunches, parties, picnics, workshops, weddings.**



Client Name  
Project Name



**We believe in simple, seasonal, home style cooking that is made from the heart.**

**We consider ourselves foremost designers with a love of food.**

**We prefer the word 'feeding' rather than catering because it encourages a spirit of generosity, abundance and creativity that leaves you feeling nourished.**

**At Firecracker we use primarily organic produce, premium suppliers and premium materials. We shop local and form personal relationships with our community. That's the Firecracker take on sustainability: what will support and nourish the community and planet will be good for us too.**

# WEDDINGS / PRIVATE



firecracker  
event



Using the very best, local and seasonal produce, along with our experienced staff we can make your next cocktail party, sit down dinner or corporate event seamless and memorable.

*Please note all listed Kitchen packages include produce, preparation, floor and kitchen staff, serving-ware, basic cutlery and crockery. Packages exclude costs for glassware, linen, waste disposal, temporary kitchen set up and styling. We are passionate about creating a cohesive atmosphere for you and would be delighted to chat with you about these details.*

## SHARED

Mains and sides are served in a shared, sit-down setting to be passed around the table and enjoyed by all

### GRAZING TABLE

CANAPÉS - five canapés

MAINS - Two protein, one vegetable main, four sides served with bread and butter

SWEETS - five sweets served buffet style, shared or roving

LATE NIGHT SNACK

TEA AND COFFEE

## COCKTAIL

Roving food and sweets throughout the night. A great way to maximise floor space, sparkly conversations and start the dance floor early

### GRAZING TABLE

CANAPÉS - five canapés

BOWLS & BUFFET - please choose three

SWEETS - five sweets served buffet style or roving

LATE NIGHT SNACK

TEA AND COFFEE

## BUFFET

Buffet feasting with Firecracker Event is a glorious sight of food abundance and colour

### GRAZING TABLE

FIVE CANAPES

MAINS - Two proteins, one vegetable main, four sides served with bread and butter

SWEETS - five sweets served buffet style or roving

LATE NIGHT SNACK

TEA AND COFFEE

## MINIMUM SPEND

Weddings

\$12,500 Metro

\$15,000 Regional

Corporate / private

\$2000 for a mid week event

\$3500 for weekend

This minimum spend is a general idea of the total spend with Firecracker Event, inclusive of feeding, serving-ware, basic cutlery and crockery, kitchen and floor staff.

\*\*\* Prices are subject to change.

**We believe this cost allows us to dedicate the time and love that each and every event deserves and requires.**



# CORPORATE



Using the very best, local and seasonal produce, along with our experienced staff we can make your next cocktail party, sit down dinner or corporate event seamless and memorable.

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## **COCKTAIL EVENT - 2-3 hours**

Grazing table and canapes

GRAZING TABLE + FIVE CANAPÉS

### **ADD**

+ BYO DRINKS PACKAGE (includes glassware, ice, tubs, bar accessories)

+ FULL DRINKS PACKAGE (includes staffing, glassware, ice, tubs, prosecco, white and red wine, beer and capi mineral water)

### **MINIMUM SPEND**

Corporate / private

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# SAMPLE MENUS

## GRAZING TABLE

Full of premiere local and international cheese, cured meats, fruit, vegetables, nuts bread and biscuits.  
Including: d'affinois, heidi gryuere, manchego, osseau, cloth cheddar, swiss cheese, shadows of blue, prosciutto, pastrami, salami, fresh fruit, vegetables, pickles, sicilian green olives, artichokes, roasted baby peppers, nuts, sliced bread and biscuits.

## CANAPÉS

VEGO / VEGAN:

Cacio e pepe aramacini

Pea and mint tortes (GF)

Pumpkin, dukkah, goat curd (GF)

Deep fried cauliflower florets (vegan, GF)

Croquettes with manchego, corn & jalapeno with tabasco aioli (GF)

Tofu and mushroom rice paper rolls (vegan, GF)

Crostini with whipped ricotta, tomato, basil vincotto

FIELD

Peking duck pancakes

Chicken and truffle finger sandwiches (GF option available)

Popcorn chicken with aioli and pickles (GF)

Lamb and rosemary canape pies with tomato relish

Chicken and leek canape pies

SEA

Oysters - coffin bay or Sydney Rock (GF)

Squid ink brioches with garlic and chilli prawn, kewpie and watercress)

Fennel and chilli crispy calamari (GF)

## BOWLS

Meatballs with creamy polenta and parmesan

Slow cooked lamb shoulder with whipped feta, pearl cous cous and spring greens

Slow cooked pork belly with orange and fennel, cabbage, apple salad

Baked salmon, roast potatoes and tartare

Flathead tails with chippies

Vegan 'pulled pork' tacos

Mini burgers (beef or mushroom) with french fries

Pumpkin ravioli with burnt butter, sage and kale

Vegan gnocchi with green pesto and seasonal greens

## SHARING

PROTEIN

Slow cooked lamb shoulder with herbs and pomegranate

Slow cooked pork belly with chargrilled orange and fennel

Scotch fillet steak - seared with salsa verde

Crispy skin chicken, green sauce and soft herbs

Crispy skin chicken with green sauce

Seared salmon with pea puree and summer greens

VEGE MAINS

Eggplant moussaka(GF)

Eggplant and tomato bake with chilli, lemon and parsklety pangrattato (GF)

Pumpkin ravioli with burnt butter, walnuts, crispy sage and lemon

Vegan gnocchi with summer greens

Roasted zucchini flowers, olives, tomato

SIDES (GF, V)

Roast potatoes with lemon and sage

Boujee fries - fried chunky kiplers with truffle pecorino and aioli

Zucchini flowers with stuffed with lemon ricotta (pending availability)

Roast carrots with smoked yoghurt, pomegranate (vegan option available)

Chargrilled broccolini with anchovy dressing and sourdough crumbs

Tomato and stone fruit salad with burrata

Burrata, zucchini, pea, fennel, basil, dill & almond

Cauliflower with hummus, dukkah, and salsa verde

Orecchiette with broccoli chilli, lemon, herbs, ricotta

Caprese salad

Slaw with cabbage, fennel, radish, orange parsley and mint and chilli oil

Italian slaw with cabbage, fennel, peas, mint, parsley, parmesan, lemon and chilli

Leafy greens with caperberries, pickles, shaved parmesan and mustard dressing

## SWEETS

Mini meringues with cream and berries (GF)

Lemon curd tarts

Chocolate and raspberry brownie (GF)

Individual chocolate mousse (GF)

Salted caramel tarts

## LATE NIGHT SNACK

Mini Reuben or caprese toasted sandwiches

## SUPPLIERS

Hagens Organics

Skinner & Hackett

Calendar Cheese

Northside Fruit & Veg

Noisette Bakery

Loafer Bread

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Staff Manual  
Version 1

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