

Off-Site Catering

with VINTAGE CHEF CO



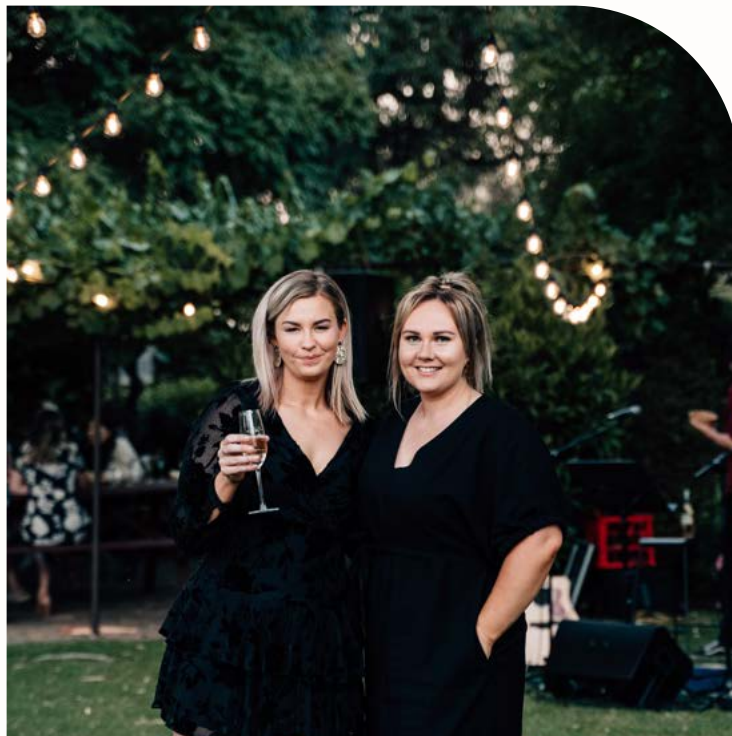
www.vintagechefco.com.au

Portofolio



Our experience,
delicious food and
zest for life will have
your guests smiling
from ear to ear.

Why Choose Us



Teagan, Krystal and the entire team at Vintage Chef Co are seasoned professionals when it comes to catering a function.

Our experience, network of industry contacts and extensive food knowledge will prove valuable when organising your next event.

We help guide you through the different packages and menu options available. Children, suppliers and dietaries will all be carefully looked after without having to sacrifice the menu you want.

If you are after fresh, delicious, filling food served by some friendly faces, then look no further than Vintage Chef Co!

How We Work



The luxury of choosing us as your caterer is we are preferred suppliers at many venues across the Barossa Valley, Adelaide Hills and Clare Valley. Whether it is a function centre, winery, your own house, a park or even in the middle of a paddock, we will keep your guests full and happy with a menu that suits the style or theme of your event.



As long as there is water and a power supply our team can cater out of anywhere! Travel within 60km from our kitchen is included in our service charge however for an additional fee we can travel statewide.

Our website has a large variety of food options to help you research and pick from. If something isn't there that is no problem, we have been known to even replicate Nanna's famous family recipes.



We can tailor any of our packages to suit your needs and budget. You won't have to do this alone as we include an in person consult once your booking is confirmed. This service makes choosing your menu easy and paves the way to a flawless event leaving guests with full bellies and smiling faces.

Price Guide

Vintage Chef Co works with you to custom design your menu. We charge a \$500 service fee which includes an in person consult, professional kitchen and wait staff, general equipment and travel within 60km from our kitchen. Below are our most popular cocktail and seated packages.

COCKTAIL

6 x Canapés

2 x Boxed food options

Dessert table

SEATED

Anti-pasto platters

Set entrée

Shared mains

Dessert table

\$85pp

COCKTAIL

6 x Canapés

3 x Boxed food options

Dessert canapés or table

SEATED

Anti-pasto platters

Set entrée

Shared mains
or
Alternate drop mains

Plated Dessert

\$100pp

COCKTAIL

4 x Canapés

2 x Boxed food options

SEATED

Set entrée

Shared main

Your dessert on platters

\$65pp

A minimum \$3000 spend is required for all off-site catering jobs.

Additions



Don't worry if your venue doesn't have a commercial kitchen, refrigeration, plates or cutlery. We can hire anything necessary to make your event possible. POA only.

- Anti-pasto / fruit platters
- Late night snack additions
- Extra canapes / boxed food options
- Food stations / buffets
- Dessert canapes / tables
- Additional travel fee
- Cool room hire
- Hot box hire
- Wood oven hire
- Cutlery / Crockery
- Children / supplier packages

Portfolia



We have menu options available for all different events - weddings, engagements, birthdays and more!