



EVENT CATERING

CONTEMPORARY COUNTRY DINING



GRAZING TABLES

HINTERLAND \$30pp

Sourdough bread, crackers, cultured butter
Marinated allard dairy fresh cheese
Homemade and local cured meats
Selection of frida's seasonal dips
Vegetable crudités
Preserved vegetables.
Available GF & DF

COASTAL \$70pp

Shucked oysters, mignonette dressing, finger lime
Yellowtail kingfish crudo, cucumber and lime
Ocean trout sashimi, soy vinaigrette
Ballina prawns, citrus, Marie Rose sauce
Smoked local fish rilette, pickles
Sourdough bread, crackers, cultured butter
**Add on salmon caviar \$35pp
** Add on white sturgeon caviar \$90pp

OYSTERS \$30pp

Freshly shucked oysters, mignonette dressing, finger lime

CHEESE \$25pp

Selection of Northern Rivers and Australian cheeses
Sourdough bread, crackers, cultured butter
Pear chutney, dried fruit, fresh fruit



PACKAGES

FEASTING EVENTS

Selection of two mains, three sides - \$79pp

Selection of two entrees, two mains, three sides - \$95pp

Selection of two entrees, two mains, three sides, one dessert - \$112pp

Selection of three entrees, two mains, three sides, two desserts - \$125pp

++ ADD ON CANAPE HOUR

2 choices - \$18pp

3 choices - \$26pp

4 choices - \$35pp

COCKTAIL EVENTS

7 canapés - 4 small, 3 substantial - \$75pp

8 canapés - 5 small, 3 substantial - \$85pp

10 canapés - 6 small, 4 substantial - \$105pp

+ Dessert canapés \$14pp



FRIDA'S CANAPES

GARDEN

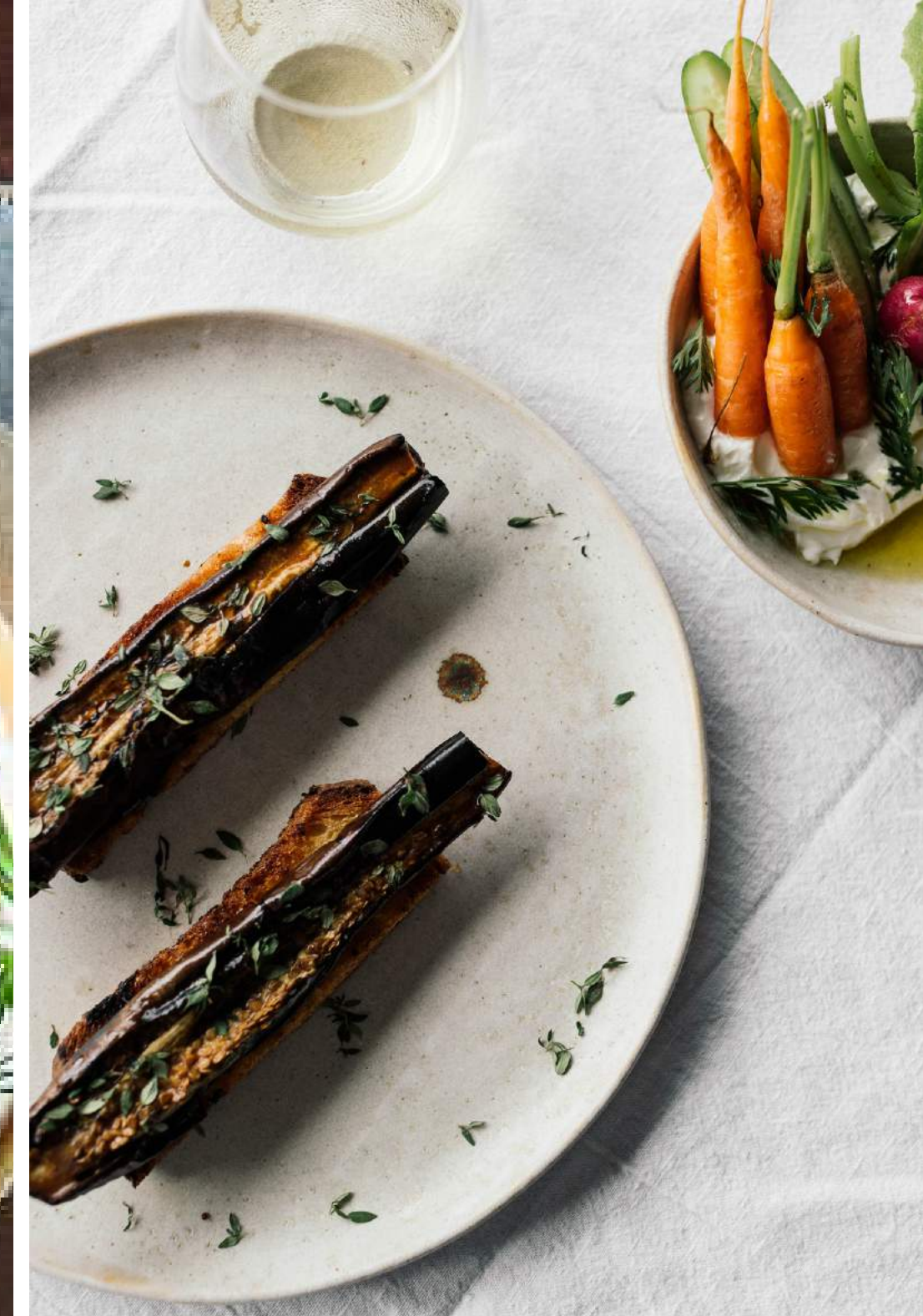
Young vegetable crudités, sheep's yoghurt, tarragon vinaigrette
Potato chip, whipped cream cheese and chive dip
Pickled baby vegetables, native pepper, creme fraiche
Beetroot, goats curd, candied walnut
Baby cucumber, soy, ricotta, lemon

SEA

Shucked oysters, fingerlime
Milk buns filled with prawn cocktail
Grilled scallop, ginger and chive (Hot)
Wood-fired octopus, garlic, smoked paprika (Hot)
Smoked salmon, sourdough toast, caper and lemon

LAND

Frida's Field beef tartare, beef fat toast
Smoked ham hock croquette, celeriac remoulade (Hot)
Chicken rillette, toasted hazelnuts and tarragon
Sobrasada sausage roll, spicy tomato sauce (Hot)
Prosciutto, rock melon, native pepper



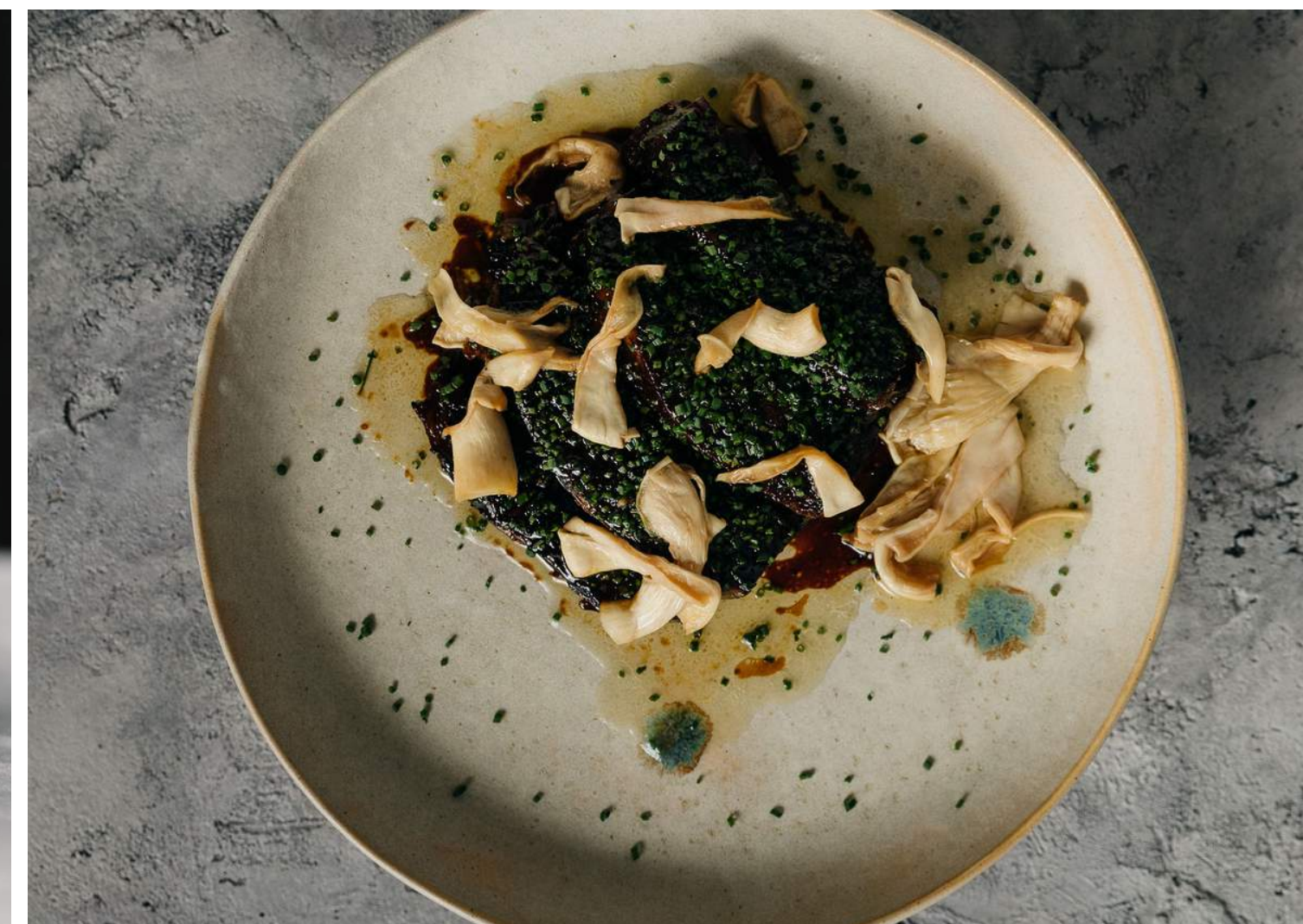
FRIDA'S CANAPES

SUBSTANTIAL

Risotto of broccoli, pine nut and Romano cheese
Wood-fired root vegetables, braised pearl barley, Frida's salsa verde
Grilled Ballina squid, chilli, lime, aioli
Local seafood paella
Red wine braised beef shin, creamed polenta
Smoked pulled pork, apple and cabbage slaw

DESSERT

Dark chocolate and prune pots, vanilla cream
Burnt marshmallow, chocolate and passion fruit sandwich



FRIDA'S FEASTS

SHARED TABLE ADD ONS

Sourdough bread and cultured butter \$6pp

Marinated alto olives \$4pp

Frida's pickles \$4pp

Beef fat butter \$4pp

ENTREES

Heirloom beetroot, cultured cream, pecan, soy vinaigrette

Coopers Shoot zucchini and squash, ricotta and Parmesan

Wood-fired baby carrots, sour cream, pepita, carrot vinaigrette

Coopers Shoot tomatoes, sheep's yoghurt, raspberry vinaigrette

Local fish rillette, pickled cucumber, chive dressing

Kingfish crudo, crème Fraiche, apple and caper dressing

Terrine of suckling pig, smoked hock and apricot

Salumi mortadella, Frida's pickles

MAINS

Grilled local fish, brown butter, lemon and herbs

Wood roasted organic chicken, tarragon jus

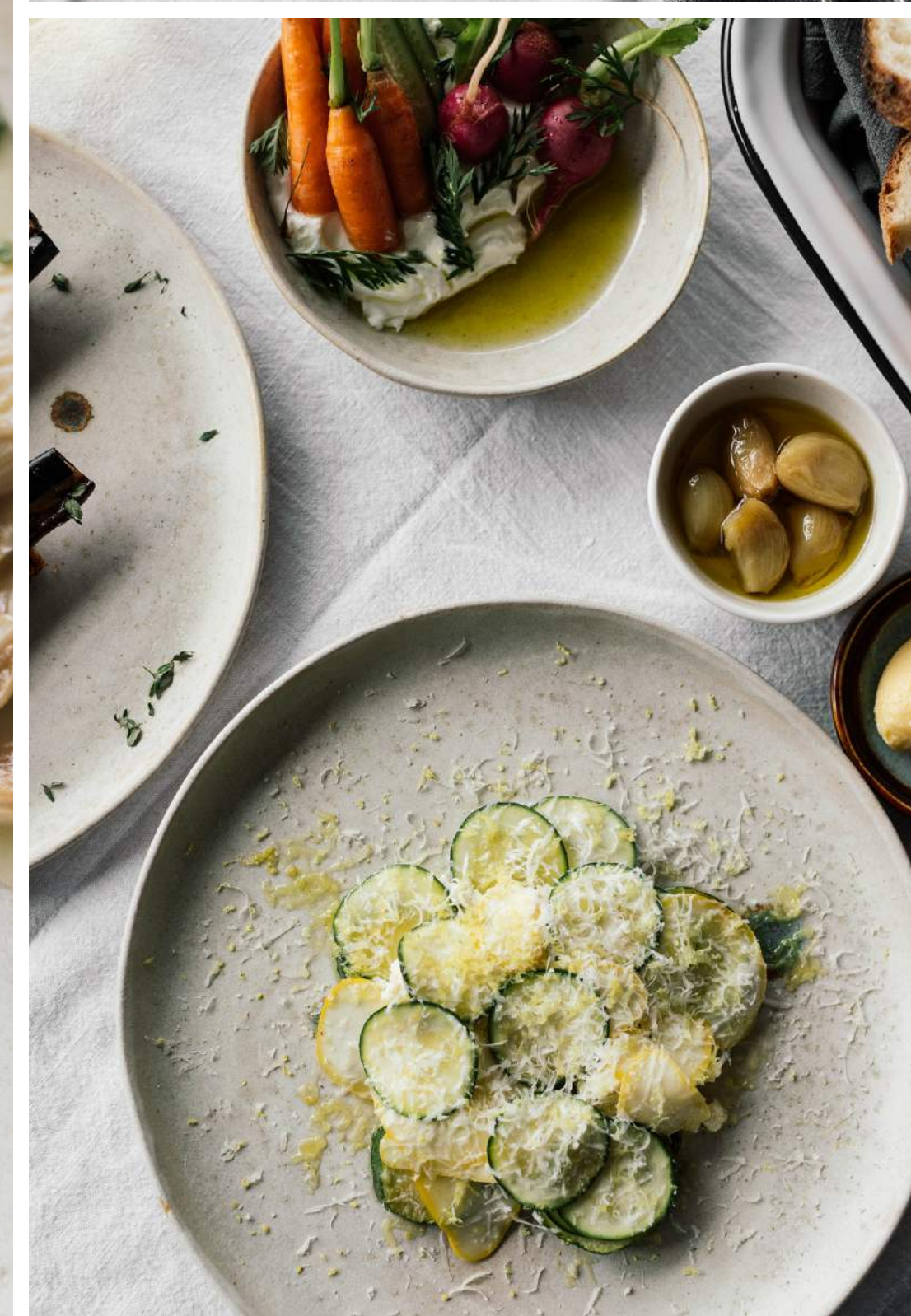
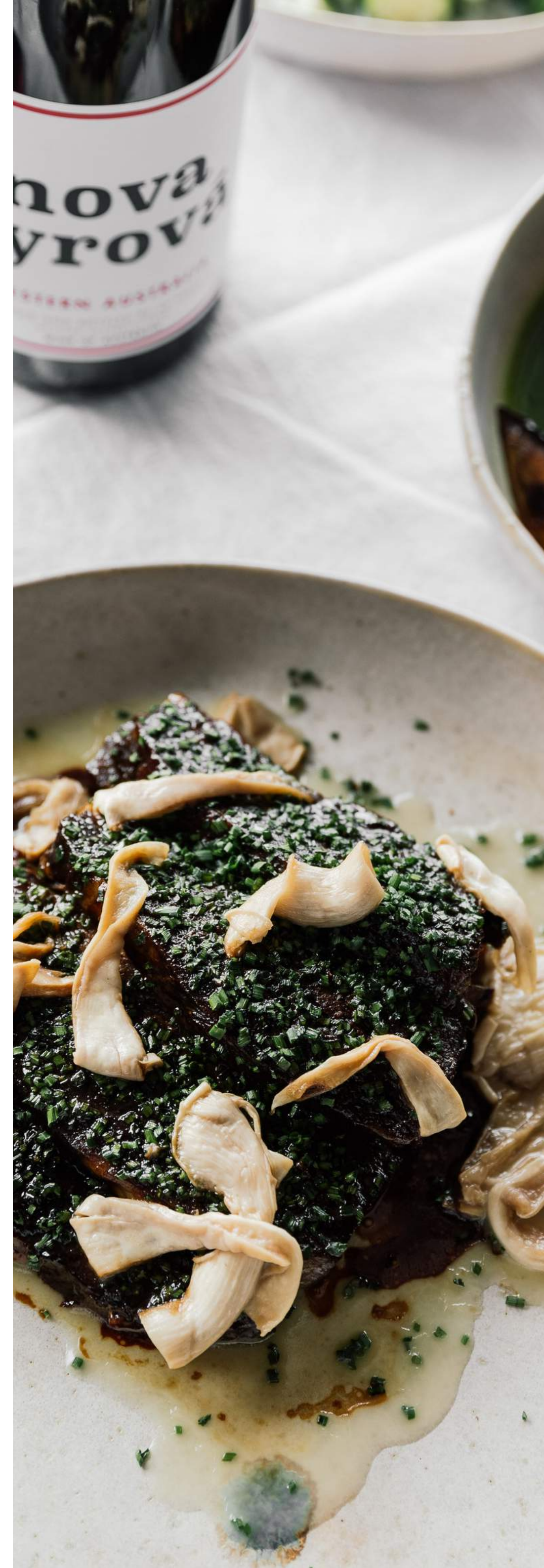
Woodfired Byron Bay pork collar, apple glaze

Slow cooked lamb shoulder, caramelised onion

Roast beef sirloin, smoked beef fat sauce

Roast butternut pumpkin, feta, pumpkin seeds

Woodfired cauliflower, salsa verde, capers, sherry vinaigrette



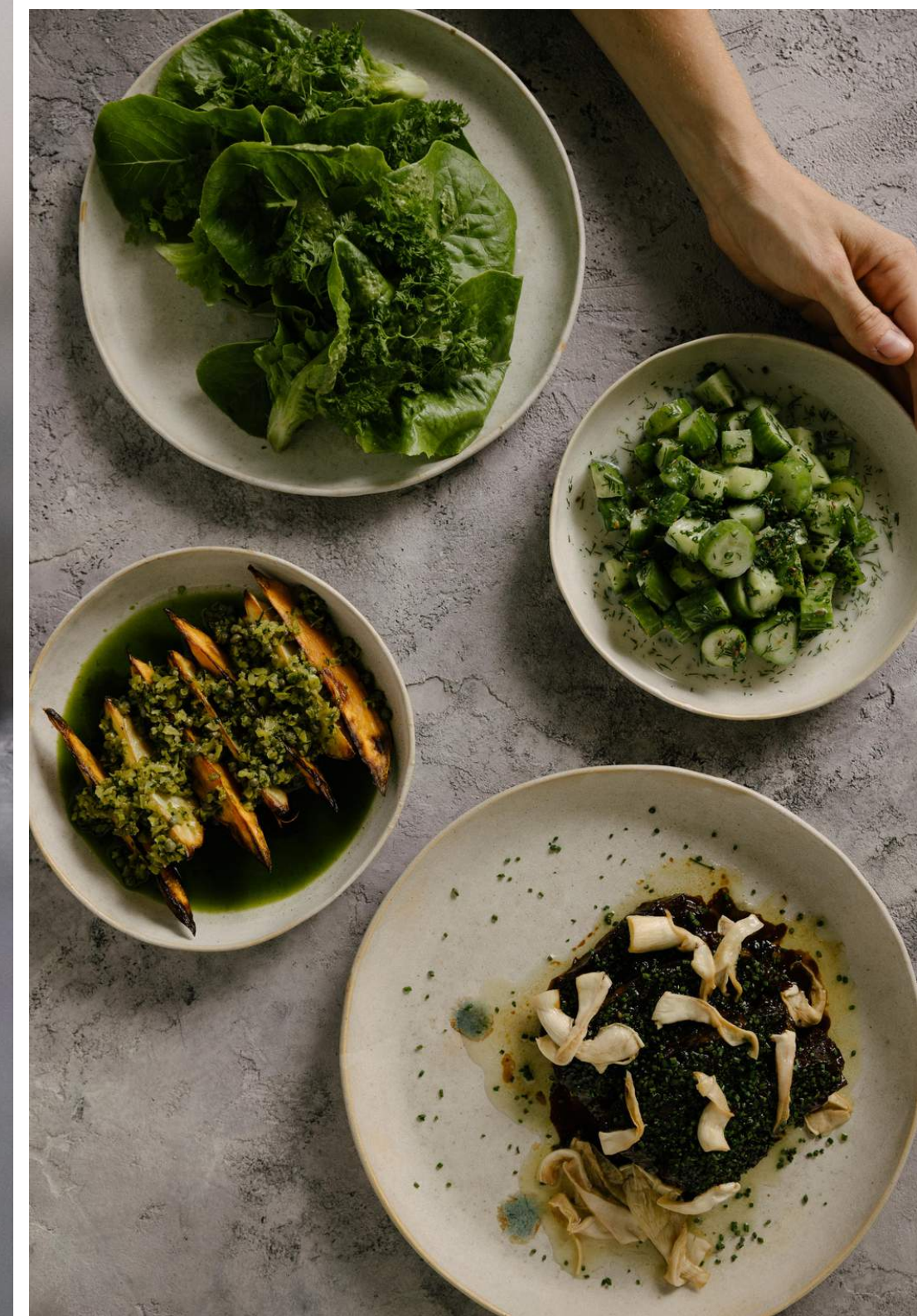
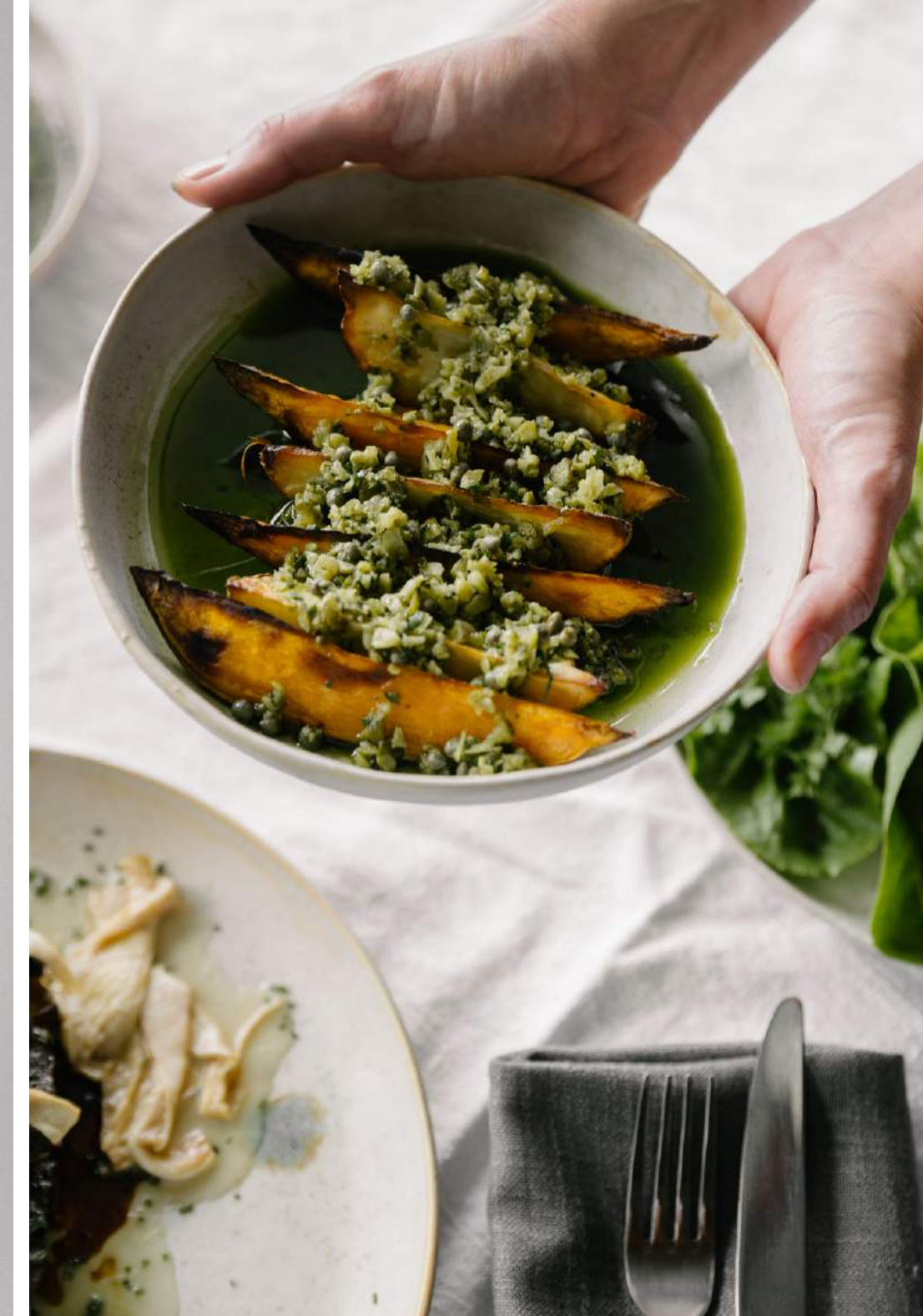
FRIDA'S FEASTS

SIDES

Frida's green leaves, herb vinaigrette
Rocket and Romano cheese, olive oil
Cabbage and kale slaw
Tomato, sherry vinaigrette, basil
Charred carrots, tarragon dressing
Smoked eggplant, soy glaze
Roast Kipfler potatoes, cracked pepper, chives

DESSERT

Local tropical fruits, vanilla custard
Honey roasted pineapple, spiced cream
Champagne poached strawberries and cream
Burnt basque cheesecake
Bread and butter pudding, cinnamon custard
Pear crumble, vanilla anglaise
Local cheese, fruit and biscuits



LATE NIGHT SUPPERS

SNACKS

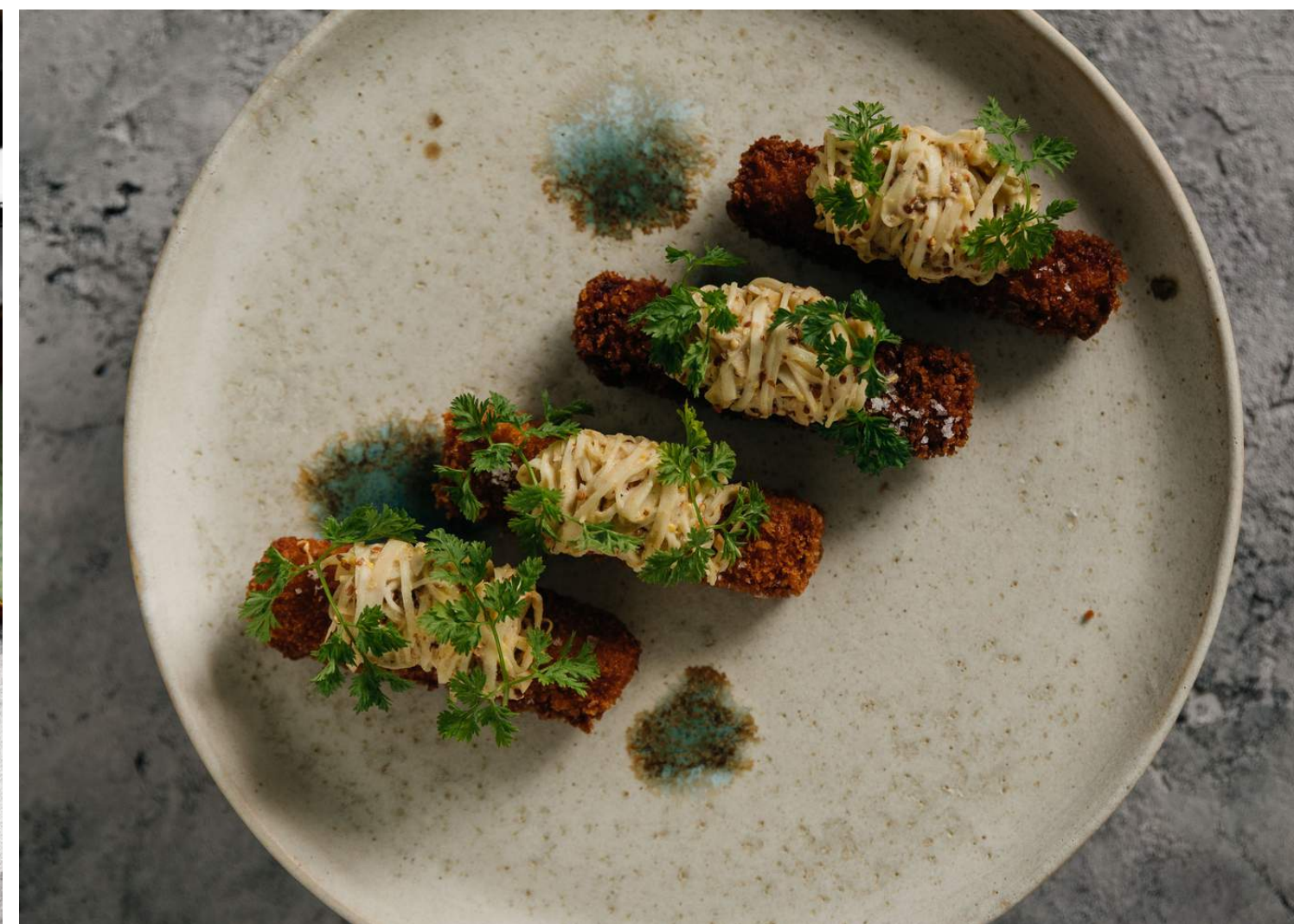
\$18pp

Frida's cheese burger, milk bun, Zane's Mac sauce
Braised beef and mushroom sausage roll, spicy tomato sauce
Mount warning Ham and cheese toastie

CHEESE

\$25pp

Selection of Northern Rivers and Australian cheeses
Sourdough bread, crackers, cultured butter
Pear chutney, dried fruit, fresh fruit



KID'S MEALS

COCKTAIL HOUR SNACK PACK

\$15pp

A little box of cheese, bread, veggies & fruit.

SIT DOWN DINNER

\$20pp

Fish & chips

Chicken & chips

Pasta bolognese

(All children must have the same meal option)



TERMS & CONDITIONS



Linen - \$3pp linen surcharge will apply to all seated events that require Frida's Field to provide linen..

Printed Menus - \$1.50pp surcharge will apply if printed menus are required.

Cakeage - \$5pp cakeage will be charged to BYO wedding cakes for plate-up and serving with cream and fruit.

GST – All prices exclude GST, 10% GST will be added to your final confirmation.

Minimum Spend – \$11,500 is required as a minimum catering spend including both food and drink (no additional labour costs are charged for the delivery of your catering package. The actual final cost of your catering will depend on menu items selected and number of guests).

Confirmation of Guest Numbers – guest numbers are to be confirmed no later than the Friday 3 weeks prior to your event to ensure that all preparation and staffing requirements are met. Once final numbers have been confirmed, payment will be charged (due on the Monday two weeks prior). Should your guest numbers be less than confirmed, Frida's Field will not refund any moneys. Should you have extra guests, payment will be required by credit card.

Payments – Frida's Field catering payment is required to be paid in full on the Monday two weeks prior to your wedding taking place. This payment is non-refundable. Final payment details will be outlined in your final catering invoice. Frida's Field will email your final catering invoice on the Friday two weeks prior to your wedding date and payment is due on the following Monday. Payment can be made via bank transfer or credit card. Credit Card payments will incur a 1.5% surcharge. Your credit card details will have been provided to venue management as part of the venue booking process. Outstanding costs incurred during the event can be finalised on departure with supplied credit card details help by our management. Payment confirmation will be emailed on receipt of final payment. You may be liable for any excessive glassware, table ware or furniture damage/breakage occurring during your event.

Cancellation Policy – Frida's Field reserves the right to cancel any booking and refund payment in the event of unforeseen circumstances out of our control. Should payment not be received at least 5 days prior to your event, Frida's Field reserves the right to cancel your event immediately unless specific arrangements have been otherwise made with our management.

BYO Food Policy – BYO food is not permitted due to health & safety regulations. If you wish to BYO cake, clients must take full responsibility for any food allergies or food poisoning. Any left-over cake must be taken at the end of the event by the client unless prior arrangements have been made with management. Frida's Field holds no responsibility for any cake left behind. Frida's Field food must not be taken off the premises due to health and safety regulations.