

PLACE

CATERING PACKAGE 2023
SOUTH AUSTRALIA





WHO WE ARE

We are a family owned business that has been running our restaurant, Topiary for 11 years. My name is Kane Pollard, and I have been in commercial kitchens for the past 22 years, with sustainability and creativity at the core of every menu.

My wife, Adele has been running the front of house area, and welcoming guests into our home / restaurant since 2012.

We love to create 'sense of place' style dining moments, and to help you celebrate your occasion in the most memorable, fulfilling way.



EVENTS

Our passion is to make your celebration special, unique and memorable. We cover a range of occasions including private events, brand experiences, moment in time restaurants, corporate occasions, boutique or large-scale weddings, plus more.

Some key events and services that we have been involved in so far are:

ACE Gallery Dinner, 40 people

Garden Wedding, 180 people

Bird in Hand 25th Anniversary Dinner, 50 people

Guest experience and menu consulting at

Havannah Boathouse, Vanuatu

Food is at the heart of all PLACE experiences. A menu written and served with love is our core offering, with optional additions of beverage and experiences to help bring your event to life.

CUSTOM EVENTS

A unique space, lush garden, stunning view or story to tell is where all of our bespoke menu offerings begin. It starts with a conversation, and after connecting with your space, we will begin to write a menu that speaks to your audience through food. Connection to PLACE is key, and it's a challenge that makes us feel alive.

Our custom event offering is best for showcasing unique locations, product launches, temporary restaurant experiences, celebrations of season, and events with a strong ethos or brand.

From boutique, 20 guest tasting menus, to a stand-up event for 200, we can capture the essence of your ethos with a custom menu for your occasion.



HOW WE WORK

Feels like PLACE is the right fit? Reach out via the contact form with as much detail as possible, and we will get to work.

Once we receive your enquiry, we will touch base within 7 days with a draft quote using the information that we have. From there, we can continue the conversation in more detail to produce a quote for your event. If the event is custom, or over 120 people, we will start the conversation before a draft quote is sent through.



PRICING AND PACKAGES

***All prices, packages and ingredients are subject to change with the seasons**

Standing

minimum 80 people

6 canapés + 1 dessert

\$55pp

4 canapés + 2 substantial, 1 dessert

\$75pp

Fireside Buffet – Picnic Style

minimum 50 people

3 main proteins + 6 sides + accompaniments

\$75pp

Add cheeses + 3 entrée dishes

\$20pp

Add 3 dessert dishes

\$15pp

Seated – Shared Family Style

minimum 50 people

2 mains + 3 sides

\$85pp

2 entrees + 2 mains + 3 sides

\$95pp

Add 2 desserts

\$15pp

Add 4 canapés

\$15pp



PRICING AND PACKAGES (cont.)

Individually Plated – Restaurant Style

We can offer a tailored restaurant style experience at your chosen location, from 3 courses through to a bespoke tasting menu. Reach out with what you're thinking, and we will tailor a menu to suit your needs. Starting from \$150pp, minimum 20 people.

Additional Services

Menu consultation
Cooking demonstration
Chilled Oyster bar
Celebration cake



SAMPLE MENU

Canapés / Snacks

Cold

Fresh melon, local prosciutto, citrus dressing
Sweet pea and smoked yoghurt fritters
Spencer Gulf prawn toast, chilli honey
Blue swimmer crab and chive salsa, new potato
Chicken liver parfait, seasonal jam, sourdough cracker
Duck salad, crispy onion, cos lettuce
Sautéed chorizo stuffed eggs, smoked tomato
Beef and horseradish tartare, sweet potato crisp

Warm

Local cheese and sourdough croquette
Potato hash brown, 3 corner garlic skordalia
Fish finger, house tartare sauce, caper leaf
Crispy pork belly, fennel seed aioli
Market silverbeet and feta pastie
Shaved beef skewer, capsicum paste
Chicken slider, milk bun, cabbage slaw
Ploughman's hand pie, spiced relish

Desserts

Rose meringue, local berry compote
Dark chocolate and almond mud cake
Sticky fig pudding, salted butterscotch
Whipped apple cheesecake, oat crumble

Entrees / Substantial

Pan-fried potato gnocchi, burnt butter, sage
Herb baked local Brie, wild pepper crisp
Caramelised beetroot and goats cheese tart
Osso bucco ravioli, crispy zested bread ends
Pork and foraged fennel meatballs, chilli sugo
Torched kingfish, garden radish, buttermilk dressing

Mains / Substantial

Charcoal Chicken, wild herb chimichurri
Slow cooked lamb, smoked yoghurt
Market fish, caper berry butter
Pink pepper glazed kangaroo, bone jus
Pork scotch fillet, mustard and leek gravy
Grilled pumpkin, pumpkin seed cream

Sides

Charred zucchini, market herb pesto
Tomato carpaccio, bocconcini, basil oil
Fresh leaves, pickled onions, edible flowers
Hand-picked beans, burnt lemon dressing, almonds
Purple cabbage and herb mayo coleslaw
Chicken fat and rosemary roast potatoes
Grilled heirloom carrots, bush dukkah
Torched sweetcorn, finger lime, pecorino

BEVERAGES

3 hours	\$45pp
4 hours	\$55pp
6 hours	\$80pp
additional hours	\$12pp

Simon Greenleaf Traditional Method Sparkling
Alpha Box and Dice Prosecco

Jericho fume blanc
Paracombe Pinot Gris

Bird in hand Shiraz
Paracombe Reuben

Vale lager
Vale tropic ale
Coopers light

Soft drinks
Sparkling water



Key Points

- Beverage service is not included in package prices. If required, we will determine how many staff are needed to service your event, and include this in your quote.
- If your event is being held over 45 minutes from the Topiary, a surcharge to cover travel will apply.
- Any hire equipment required to successfully orchestrate your event will be added to your quote.
- A minimum spend of \$3000 Monday - Thursday, and \$6000 from Friday - Sunday applies.
- All dietaries can be accommodated with notice. A surcharge may apply if there are a large number of dietaries within the group.
- The 'Fireside Buffet' option is subject to seasonal availability and location

Finer details about cancellation policy, payment and changes to your booking can be found within our Terms and Conditions



PLACE

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