Montebello Catering

Buffet Menu





** An additional 10% (GST) will be added to your order

Soups	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
BACON, POTATO + LEEK SOUP CLASSIC POTATO + LEEK SOUP, FINISHED W/ BACON (GF)	$70	UP TO 20 GUESTS		*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
CHICKEN + ASPARAGUS CHOWDER CREAMY CHICKEN SOUP W/ VEGETABLES + ASPARAGUS (GF)	$80	UP TO 20 GUESTS			GLUTEN FREE	
TUSCAN COUNTRY SOUP CHUNKY VEGETABLE SOUP W/ BEANS, LEGUMES + SPLIT PEAS (VEGAN) (GF)	$70	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
ROASTED CAULIFOWER + LENTIL SOUP W/ MOROCCAN SPICES + TOASTED ALMONDS (VEGAN) (GF)	$70	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
MALTESE KUSKSU SOUP CHUNKY VEGETABLE SOUP W/ PEARL COUSCOUS, BROAD BEANS + GOAT CHEESE (VEG)	$70	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*		

Salads	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
PRAWN + POMEGRANATE SALAD W/ AVOCADO, PISTACHIOS, ICEBERG LETTUCE + COCKTAIL SAUCE (GF)	$80	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
CRAB + ARTICHOKE SALAD W/ SPINACH LEAVES, TOASTED FREEKAH + CHIVE MAYO DRESSING	$80	UP TO 20 GUESTS				
OCTOPUS + FENNEL SALAD W/ ROCKET, TOMATO, ONION, OLIVES, DICED ORANGE, CAPERS + LEMON GARLIC DRESSING (GF)	$80	UP TO 20 GUESTS			GLUTEN FREE	
TUNA NIÇOISE SALAD W/ POTATO, GREEN BEANS, TOMATO, ONION, OLIVES, BOILED EGG, LEMON + CAPER DRESSING (GF)	$55	UP TO 20 GUESTS	*VEGETARIAN OPTION AVAILABLE*		GLUTEN FREE	
THAI BEEF SALAD W/ BEEF STRIPS, RICE NOODLES, ASIAN SLAW, PEANUTS, BEAN SHOOTS, CHILLI + THAI DRESSING (GF)	$60	UP TO 20 GUESTS		*VEGAN OPTION AVAILABLE*	GLUTEN FREE	CONTAINS NUTS
GRILLED CHORIZO, HALOUMI + QUINOA SALAD W/ ROASTED CAPSICUM, WALNUTS, SUNFLOWER SEEDS, MESCLUN LETTUCE + BALSAMIC DRESSING (GF)	$55	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
CHICKEN CAESAR SALAD W/ CRISPY BACON, EGG, PARMESAN, ICEBERG LETTUCE, CROUTONS + CAESAR DRESSING	$55	UP TO 20 GUESTS			*GFO AVAILABLE*	
CHICKEN + ROAST VEG SALAD W/ BEETROOT, CARROT, LEGUMES, ALMONDS, SEEDS + FRENCH DRESSING (GF)	$55	UP TO 20 GUESTS		*VEGAN OPTION AVAILABLE*	GLUTEN FREE	CONTAINS NUTS
ITALIAN PASTA SALAD W/ SALAMI, BOCCONCINI, CHERRY TOMATOES, PARMESAN, BASIL LEAVES + PESTO DRESSING	$60	UP TO 20 GUESTS			*GFO AVAILABLE*	CONTAINS NUTS

Salads (cont.)	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
CAPRESE SALAD W/ FRESH MOZZARELLA, TOMATO, ROCKET LEAVES, BASIL + PARMESAN (VEG) (GF)	$60	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
ROAST VEG + PEARL COUSCOUS SALAD W/ GOAT CHEESE, CRANBERRIES, HAZELNUT PESTO DRESSING (VEG)	$55	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*		CONTAINS NUTS
MEDITERRANEAN COUSCOUS SALAD W/ SUNDRIED TOMATOES, DICED VEGETABLES, KALAMATA OLIVES, DRIED FRUITS, NUTS, OREGANO + OLIVE OIL (VEGAN)	$50	UP TO 20 GUESTS		VEGAN		CONTAINS NUTS
WATERMELON + FETA SALAD W/ CUCUMBER, TOMATO, CELERY, RED ONION, KALAMATA OLIVES, MINT, ROSEMARY + BASIL DRESSING (VEG) (GF)	$55	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
CALIFORNIA POTATO SALAD W/ RED ONION, PICKLES, DILL, RELISH DRESSING (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
EGG + POTATO SALAD W/ SPRING ONIONS + SEEDED MUSTARD MAYO (VEG) (GF)	$50	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
GREEK SALAD W/ FETA, CAPSICUM, CUCUMBER, TOMATO, RED ONION, KALAMATA OLIVES, ZESTY LEMON + OREGANO DRESSING (VEG) (GF)	$50	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
AUSSIE SLAW CLASSIC COLESLAW W/ CELERY, APPLES + CREAMY MAYO DRESSING (VEG) (GF)	$50	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
GARDEN SALAD W/ TOMATO, CUCUMBER, RED ONION, CARROT, RADISH, MIXED LETTUCE + BALSAMIC DRESSING (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
GREEN LEAF SALAD W/ MIXED GREEN LEAVES, SPRING ONION, CUCUMBER, ZUCCHINI, MINT, CORIANDER, BASIL + LEMON DRESSING (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	







Pasta	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
LASAGNE TRADITIONAL BEEF + PORK LASAGNE TOPPED W/ BÉCHAMEL SAUCE	$80	UP TO 20 GUESTS			*GFO AVAILABLE*	
PASTA BOLOGNESE TRADITIONAL SLOW COOKED BOLOGNESE SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	$70	UP TO 20 GUESTS			*GFO AVAILABLE*	
PASTA CARBONARA BACON, MUSHROOM + SPRING ONIONS IN A CREAMY WHITE WINE SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	$70	UP TO 20 GUESTS			*GFO AVAILABLE*	
RICOTTA + SPINACH RAVIOLI W/ SHORT BEEF RIB RAGU	$80	UP TO 20 GUESTS				
CHICKEN + CHORIZO PASTA W/ CHERRY TOMATOES + ROASTED CAPSICUM IN A NAPOLETANA SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	$80	UP TO 20 GUESTS			*GFO AVAILABLE*	CONTAINS NUTS
SMOKED SALMON PASTA W/ CAVIAR IN VODKA CREAM SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	$80	UP TO 20 GUESTS			*GFO AVAILABLE*	
PASTA PORTOFINO PRAWNS, SCALLOPS, CHERRY TOMATOES, PEAS + CHILLI IN PINK CREAM SAUCE (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	$80	UP TO 20 GUESTS			*GFO AVAILABLE*	
LENTIL RAGU LASAGNE LAYERED PASTA, GRILLED ZUCCHINI, EGGPLANT, LENTIL + MUSHROOM RAGU, TOPPED W/ CHEESY BÉCHAMEL SAUCE (VEG)	$80	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	*GFO AVAILABLE*	
VEG + PESTO PASTA W/ ROASTED PUMPKIN, ROASTED ZUCCHINI, CHERRY TOMATOES, PINE NUTS + BASIL PESTO (VEG) (PASTA OPTIONS: PENNE, SPAGHETTI OR FARFALLE)	$70	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	*GFO AVAILABLE*	

Mains (Roasts + Bakes)	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
ROAST BEEF SERVED W/ ROAST PAN GRAVY (GF)	$125	UP TO 20 GUESTS			GLUTEN FREE	
BEEF BRISKET SLOW-COOKED AMERICAN STYLE BRISKET, SERVED W/ THYME PAN GRAVY (GF)	$130	UP TO 20 GUESTS			GLUTEN FREE	
ROAST PORK SERVED W/ GREEN PEPPERCORN + APPLE SAUCE (GF)	$120	UP TO 20 GUESTS			GLUTEN FREE	
PORK BELLY CRISPY SKIN PORK BELLY SERVED W/ VERMOUTH JUS (GF)	$125	UP TO 20 GUESTS			GLUTEN FREE	
GLAZED HAM SERVED W/ HONEY + APPLE GLAZE (GF)	$110	UP TO 20 GUESTS			GLUTEN FREE	
ROAST LAMB SERVED W/ MINT GRAVY (GF)	$140	UP TO 20 GUESTS			GLUTEN FREE	
ROAST HERB + GARLIC CHICKEN SERVED W/ WHITE WINE GRAVY (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	
BAKED PERI-PERI CHICKEN CHILLI + LIME INFUSED CHICKEN PIECES W/ ROASTED GARLIC + PERI PERI SAUCE (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	
ROAST TURKEY BREAST SERVED W/ SAGE GRAVY + CRANBERRY SAUCE (GF)	$120	UP TO 20 GUESTS			GLUTEN FREE	
BAKED GARLIC BUTTER SALMON SERVED W/ BLISTERED CHERRY TOMATOES ON WILTED SPINACH + DILL CREAM SAUCE (GF)	$140	UP TO 20 GUESTS			GLUTEN FREE	

Mains (Signature Dishes)	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
BEEF FUNGHI PORTERHOUSE ESCALLOPES W/ GARLIC MUSHROOMS + THYME, IN WHITE WINE CREAM SAUCE (GF)	$135	UP TO 20 GUESTS			GLUTEN FREE	
BEEF BRAGIOLI ROLLED BEEF STUFFED W/ BOCCONCINI, HAM + SAGE, SERVED W/ SAUTEED CAPSICUM + RICH TOMATO SAUCE (GF)	$140	UP TO 20 GUESTS			GLUTEN FREE	
NONNA'S MEATBALLS W/ HERB CHERRY TOMATO SAUCE	$100	UP TO 20 GUESTS		*VEGAN OPTION AVAILABLE*		
CHICKEN BOSCAIOLA PAN-FRIED CHICKEN BREAST CUTLETS W/ BACON, MUSHROOM + SPRING ONIONS IN A CREAMY WHITE WINE SAUCE (GF)	$110	UP TO 20 GUESTS			GLUTEN FREE	
CHICKEN CACCIATORE BRAISED CHICKEN PIECES, SLOWLY COOKED IN RED WINE W/ VEGETABLES + TOMATO-BASED SAUCE (GF)	$110	UP TO 20 GUESTS			GLUTEN FREE	
CHICKEN PARMI TENDERS TOPPED W/ DICED BACON	$110	UP TO 20 GUESTS		*VEGAN OPTION AVAILABLE*	*GFO AVAILABLE*	
HAWAIIAN CHICKEN W/ PRAWNS, PINEAPPLE, PEAS + MALIBU CREAM SAUCE (GF)	$110	UP TO 20 GUESTS			GLUTEN FREE	
HONEY BBQ PORK RIBS TWICE-COOKED RIBS IN A HOMEMADE BBQ SAUCE (GF)	$115	UP TO 20 GUESTS			GLUTEN FREE	
PORCHETTA W/ ROLLED PORK BELLY STUFFED W/ APRICOT, PISTACHIOS + JUS (GF)	$110	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
GRILLED LAMB CHOPS W/ BLISTERED CHERRY TOMATOES, ROSEMARY + SALSA VERDE (GF)	$140	UP TO 20 GUESTS			GLUTEN FREE	
BARRAMUNDI SET ON STEAMED CABBAGE W/ SUNDRIED TOMATOES, CAPERS, OLIVES, MARJORAM + WHITE WINE (GF)	$120	UP TO 20 GUESTS			GLUTEN FREE	







Stews	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
BEEF + GUINNESS IRISH STEW W/ ROOT VEGETABLES + MUSHROOMS	$110	UP TO 20 GUESTS				
MEDITERRANEAN CHICKEN STEW W/ EGGPLANT, TOMATOES, CAPSICUM, ZUCCHINI, BUTTER BEANS + HERBS (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	
MEDITERRANEAN PLANT-BASED 'CHICKEN' STEW W/ EGGPLANT, TOMATOES, CAPSICUM, ZUCCHINI, BUTTER BEANS + HERBS (VEGAN) (GF)	$110	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
MOROCCAN LAMB STEW W/ VEG, LENTILS + AROMATIC SPICES (GF)	$120	UP TO 20 GUESTS			GLUTEN FREE	

Stir Fry	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
SZECHUAN PORK + CASHEW STIR FRY W/ CABBAGE, CARROTS + GREEN VEG (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	CONTAINS NUTS
CHILLI GARLIC PRAWN STIR FRY W/ BROCCOLI, ASIAN VEG + SESAME SEEDS (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	
LEMONGRASS + COCONUT CHICKEN STIR FRY W/ BABY CORN, CAPSICUM + ZUCCHINI (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	
ASIAN VEGAN STIR FRY W/ MUSHROOMS, BOK CHOY, GREEN BEANS + BEAN SHOOTS (VEGAN) (GF)	$60	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
SATAY TOFU STIR FRY W/ TOASTED PEANUTS, CARROTS + ASIAN VEG (VEGAN) (GF)	$80	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS

Curries	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
BEEF MADRAS CURRY (GF)	$110	UP TO 20 GUESTS			GLUTEN FREE	
BUTTER CHICKEN CURRY (GF)	$100	UP TO 20 GUESTS			GLUTEN FREE	
LAMB KORMA CURRY (GF)	$120	UP TO 20 GUESTS			GLUTEN FREE	
CHICKPEA + CAULIFLOWER CURRY IN COCONUT CREAM (VEGAN) (GF)	$90	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
THAI SWEET POTATO CURRY SPICY + ZESTY VEGAN CURRY (VEGAN) (GF)	$90	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
PLANT-BASED BUTTER 'CHICKEN' CURRY (VEGAN) (GF)	$110	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	

Vegetables	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
ROSEMARY BAKED POTATOES (VEGAN) (GF)	$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
GARLIC CHAT POTATOES SKIN-ON POTATOES W/ GARLIC + THYME (VEGAN) (GF)	$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
CREAMY POTATO BAKE (VEG) (GF)	$55	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
CREAMY TRUFFLE MASHED POTATO (VEG) (GF)	$55	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	

Vegetables (cont.)	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
ROASTED SEASONAL VEGETABLES (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
GREEN STEAMED VEGETABLES (VEGAN) (GF)	$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
CHEESY CAULIFLOWER BAKE (VEG)	$55	UP TO 20 GUESTS	VEGETARIAN		*GFO AVAILABLE*	
CORN ON THE COB (VEGAN) (GF)	$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
MINTED GARDEN PEAS (VEGAN) (GF)	$35	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
ZESTY BUTTERED GREEN BEANS W/ LEMON + GARLIC (VEG) (GF)	$45	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
PAN-FRIED CABBAGE + BACON W/ GARLIC BUTTER + HERBS (GF)	$55	UP TO 20 GUESTS			GLUTEN FREE	
PEPERONATA PAN-FRIED W/ TOMATOES, CAPSICUM, EGGPLANT, ONION + HERBS (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
ROASTED PUMPKIN W/ GOAT CHEESE + SAGE (VEG) (GF)	$50	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	GLUTEN FREE	
SWEET POTATO + ONION GRATIN W/ ALMOND SLIVERS + DUKKAH (VEGAN) (GF)	$55	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
OVEN-BAKED SWEET POTATO WEDGES W/ LEMON PEPPER + ZAATAR SEASONING (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	







Sides	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
STEAMED BASMATI RICE (VEGAN) (GF)	$30	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
PILAF RICE W/ DRIED FRUIT, NUTS + MOROCCAN SPICES (VEGAN) (GF)	$45	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
SAFFRON + COCONUT RICE (VEGAN) (GF)	$35	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
EGG FRIED RICE W/ GARLIC + GINGER (VEG) (GF)	$35	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
TERYAKI HOKKIEN NOODLES W/ PEANUTS, GARLIC + GINGER (VEGAN)	$40	UP TO 20 GUESTS		VEGAN	*GFO AVAILABLE*	CONTAINS NUTS
NAAN BREAD MIX OF PLAIN + GARLIC NAAN (VEG)	$1.50	UP TO 20 GUESTS	VEGETARIAN			
PAPPADUMS SERVED W/ GREEN CHUTNEY (VEGAN) (GF)	$1.50	PER GUEST		VEGAN	GLUTEN FREE	
FRESHLY BAKED BREAD ROLLS + BUTTER	$1.50	PER GUEST	VEGETARIAN			
FRESHLY BAKED BREAD ROLLS + BUTTER (GF)	$2	PER GUEST	VEGETARIAN		GLUTEN FREE	
ARTISAN BREAD ROLLS + BUTTER	$2	PER GUEST	VEGETARIAN			
ARTISAN BREAD ROLLS + BUTTER (GF)	$2.50	PER GUEST	VEGETARIAN		GLUTEN FREE	
GARLIC BREAD (VEG)	$1.50	PER GUEST	VEGETARIAN			
GARLIC BREAD (VEG) (GF)	$2	PER GUEST	VEGETARIAN		GLUTEN FREE	

Sweets	Price	Feeds	Vegetarian	Vegan	Gluten Free	Contains Nuts
PETITS FOURS ASSORTED SELECTION OF CAKES, SLICES, PASTRIES + TARTS (20 PIECES IN TOTAL) (ALL VEG) (SOME VEGAN) (SOME GF)	$85	UP TO 20 GUESTS	VEGETARIAN	SOME VEGAN	SOME GLUTEN FREE	SOME CONTAIN NUTS
MACARONS ASSORTED SELECTION OF MACARONS (20 PIECES IN TOTAL) (VEG) (GF)	$85	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	CONTAINS NUTS
BAKED WHITE CHOCOLATE CHEESECAKE (VEG)	$100	UP TO 20 GUESTS	VEGETARIAN			
FRESH CHOCOLATE + VANILLA CHEESECAKE (VEG) (GF)	$100	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
CHOCOLATE MISSISSIPPI MUDCAKE (VEG)	$85	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	*GFO AVAILABLE*	
CARROT + WALNUT CAKE W/ LEMON PHILLY FROSTING (VEG) (GF)	$85	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	CONTAINS NUTS
HUMMINGBIRD GATEAUX TROPICAL FRUIT CAKE W/ ICING + TOASTED ALMONDS (VEGAN) (GF)	$120	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	CONTAINS NUTS
BLACK FOREST GATEAUX (VEG)	$100	UP TO 20 GUESTS	VEGETARIAN	*VEGAN OPTION AVAILABLE*	*GFO AVAILABLE*	
TIRAMISU (VEG)	$100	UP TO 20 GUESTS	VEGETARIAN			
PAVLOVA (VEG) (GF)	$95	UP TO 20 GUESTS	VEGETARIAN		GLUTEN FREE	
SWEET RICOTTA CANNOLI (20 PIECES IN TOTAL) (VEG)	$95	UP TO 20 GUESTS	VEGETARIAN			CONTAINS NUTS
FRESH FRUIT PLATTER (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	
FRESH FRUIT SALAD (VEGAN) (GF)	$50	UP TO 20 GUESTS		VEGAN	GLUTEN FREE	

Drinks	Price
FRUIT JUICES APPLE, VALENCIA ORANGE	$4
BUNDABERG BREWED DRINKS PINEAPPLE + COCONUT, PASSIONFRUIT, CREAMING SODA, PEACH, LEMON LIME + BITTERS, TROPICAL MANGO, GINGER BEER	$4
MT FRANKLIN SPARKLING WATER (CANS) MANGO, RASPBERRY, LIME, PASSIONFRUIT, NATURAL	$4
BOTTLED STILL WATER	$2.50
SOFT DRINKS (CANS) COKE, COKE NO SUGAR, SPRITE, FANTA, SOLO	$3
FRUIT JUICE (2 LITRE BOTTLES) ORANGE, TROPICAL, PINEAPPLE, APPLE	$9
TEA + COFFEE + ESPRESSO STATION SELECTION OF TEAS, COFFEE, DECAF COFFEE, ESPRESSO MACHINE, ESPRESSO PODS, MILK, NON-DAIRY MILK, SUGAR, SWEETENER, URN, CUPS, SAUCERS, TEASPOONS	$4.50

Tableware

Cutlery

ENTRÉE FORK	$1.25
ENTRÉE KNIFE	$1.25
MAIN FORK	$1.25
MAIN KNIFE	$1.25
SOUP SPOON	$1.25
DESSERT SPOON	$1.25
TEASPOON	$1.25

Crockery

SIDE PLATE	$1.25
ENTRÉE PLATE	$1.25
SOUP CUP + SAUCER	$1.25
MAIN PLATE	$1.25
DESSERT PLATE	$1.25
SALT + PEPPER SHAKERS	$2.50
TEACUP + SAUCER	$1.25
COFFEE MUG	$1.25
ESPRESSO CUP + SAUCER	$1.25

Glassware

TUMBLER GLASS	$1.25
HIGHBALL GLASS	$1.25
WINE GLASS	$1.25
CHAMPAGNE FLUTE	$1.25
WATER JUG	$5
PUNCH BOWL + CUPS	$10
JUICE JAR	$10

Serving + Equipment

GLASS SERVING MIRROR (XL)	$60
GLASS PLATTER	$5
GLASS SALAD BOWL	$5
WOODEN PLATTER	$5
WOODEN BOARDS	$5
WOODEN SINGLE-TIER STAND	$5

BAIN MARIE + FUEL	$35
SOUP KETTLE	$35
URN	$35
STONE CARVERY (w/ HEAT LAMPS)	$60
PIE WARMER	$60
WOVEN BREAD BASKET	$5

TRESTLE TABLE (1.8m)	$15
TABLECLOTH	$7
BIN	$5

Montebello Catering

Benefits of Hiring Crockery, Cutlery + Glassware

When hiring tableware through us, you enjoy the convenience of dealing with just one supplier.

We take care of everything, allowing you to relax and enjoy your event.

What's Included

- We organise all crockery, cutlery, glassware and other tableware requirements for your event
- Everything is delivered directly to your home or venue
- Our team sets up all tableware, ready for your guests
- After your event, we collect everything
- We wash all hired items - there's nothing for you to clean



Why Our Clients Love It

- One supplier for food and tableware – simple, convenient and stress-free
- No need to deal with a separate party hire company
- **No transporting** bulky boxes or fragile glassware
- **No setting up** or packing away
- **No washing up** after your event
- No returning hire items or making extra trips



One booking. One team. Everything taken care of.

** An additional 10% (GST) will be added to your order

Grazing + Platter items can be chosen from our
Grazing + Platters Menu

Finger Food items can be chosen from our
Cocktail + Canapé Menu

Dietary Requirements

- Please let us know about any dietary restrictions you and your guests may have.
- Although we handle all ingredients and produce W/ care, we cannot guarantee the exclusion of allergens from our products.

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CONTACT US today to discuss your catering requirements

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