



NORMAN

by Metro Bar and Bistro
CATERING + EVENTS

EST. 2006

BREAKFAST + BRUNCH
— PACKAGES —

A BIT ABOUT US...

Nothing brings people together like good food.

With this in mind Norman Catering + Events endeavour to create a personalised food adventure for each and every event we undertake. Our creative team alongside our culinary experts work together to design an individual and modern take on corporate event catering, tailoring to each companies needs and budget.

Our event co-ordinator has prepared an array of options which ultimately hit the mark on up market, on trend event catering, to ensure you impress every time. We tailor make our packages to suit your needs and budget and our aim is to exceed your expectations.

Food like life is better when shared!



HOW DO WE DO THIS?

- 1. CHOOSE YOUR CATERER (choose us of course)** 1 - 3 months. If things are a little rushed, don't stress we still have you covered. At this stage your dedicated coordinator will help you create your draft food & beverage menu from our flexible packages and provide you an initial quote.
- 2. FLEXIBLE IS OUR MIDDLE NAME** Want something a little different, a little more you? Tell us what you want and we will make it happen, and send off a custom quote. We can even create a bespoke menu from scratch.
- 3. LETS LOCK THIS DOWN** Upon booking confirmation \$1000 deposit processed – Norman is locked in for your event catering. You can relax now ... We got this!
- 4. STYLE, DARLING IS EVERYTHING** 1 month Discuss theme, furniture, crockery & glassware with your coordinator. Describe your vision, and we can point you in the right direction to some of Perth's best stylists and suppliers. Sometimes less is more.
- 5. HOW MANY ARE JOINING US?** 3 - 2 Weeks Update number of guests, and provide any special dietary requirements.
- 6. WHO'S REALLY COMING?** 14 days Confirm final number of guests, and provide your finalised seating plan, and supplier lists.
- 7. MONEY, HONEY** 14 days Final payment is required.
- 8. GETTING REAL** 1 day Your coordinator will always be available to discuss any last minute concerns or thoughts.
- 9. THE BIG DAY!!** The last thing you will need to worry about today is your caterers! Let us do the work, and you focus on knocking the socks off your next client.



WHATS YOUR STYLE?

COCKTAIL

Take a modern twist on breakfast + brunch catering and opt for cocktail. We understand cocktail has a bad rep, but we guarantee no one will leave hungry

Phase 5 –

5 hot or cold canapes

Phase 8 –

7 hot or cold canapes + 1 bowl option

Pricing does not include staffing or equipment charges as these vary based on your specific requirements & venue.

SEATED

Classic is always best.

A good breakfast makes for a good day!

Phase 2 –

2 canapes
Selection of artisan breads, salted butter
Set Main Course

Phase 3 –

3 canapes
Selection of artisan breads, salted butter
Alternate Drop Main Course

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FEAST

Food like life is better when shared.

TO FEAST – to gorge on, dine on, eat ones fill of, indulge, over indulge

Feasting –

Selection of artisan breads, salted butter
2 option Main Course
2 petite sweets

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A GOOD BREAKFAST MEANS A GOOD DAY!

HOT + COLD CANAPES

Feta + butternut filo pastry, saffron cream (v)
Wild mushroom tartlets, tarragon, goats cheese mousse, truffle oil (v)
Watermelon, feta, mint in mason jars (v) (gf)
Banoffee pies, torched meringue (v)
Lemon + gin tartlet, coconut crème (v)
Apple + frangipani danish, iced sugar (v)
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)
Granola + passionfruit greek yoghurt jars (v)
Strawberries + cream (v)
Lamb + sumac sausage rolls, tomato relish
Sweet potato + potato fried hash (v)
Petite vegemite toast (v)
Chia pudding + blueberry jars (v)
Vanilla bean panna cotta, ripe raspberries (v)
Smoked salmon, crème fraiche, dill, bark
Banana, maple syrup muffins (v)

BOWL OPTIONS

Egg + bacon slider, tomato relish, smoked aioli, brioche
Eggs benedict, open brioche slider
Petite lemon, iced sugar, pancakes, maple syrup (v)
Muesli, coconut rough, berries, greek yoghurt (v)

MAIN COURSE

Egg + bacon brioche roll, tomato relish, smoked aioli
Waffles, blueberry compote, double cream, lemon iced sugar (v)
Muesli, coconut rough, berries, greek yoghurt, poached plums (v)
Avocado smash, feta, mint, sourdough toast (v)
Pumpkin, toasted pepitas, feta, sourdough toast (v)
Banana, chocolate bread, maple syrup (v)
Vanilla bean panna cotta, poached rhubarb, toffee crumble (v)

PETITE SWEET

Banoffee pies, torched meringue (v)
Rose water turkish delight, iced white sugar (v)
Lemon + gin tartlet, coconut crème (v)
Apple + frangipani danish, iced sugar (v)
Strawberry foam tartlet, kaffir lime powder, torched meringue (v)
Doughnut wall – for all the sugar lovers out there (v)
Strawberries + cream (v)



LETS HAVE A TIPPLE!

HARMLESS

Pressed Earth cold press orange + apple juice

Iced Coffee

Cold brew coffee

Nespresso coffee station

San Pellegrino sparkling water 500ml

VOSS Still water 500ml

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FUN STUFF

Bandini Prosecco NV – Spain

Dunes + Greene Sparkling – Adelaide Hills

Mimosa – sparkling of your choice topped with cold press orange juice

Espresso Martini- cold brew espresso, Mr Black coffee liqueur, vanilla vodka, raw sugar + a whole lot of love

Bacon infused bloody mary – bacon vodka, tomato juice, spices, tobasco, horseradish

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Wines are subject to change due to seasonal availability

