



BELLA'S FEAST

**- VEGETARIAN -
- MENUS -**

2024



MEET THE CHEFS

SAMMY AND BELLA

WHY VEGETARIAN?

- Show leadership in sustainability
- Cover dietaries for a wider variety of guests with religious, cultural or personal choice
- Healthy plant based options

FROM OUR FAMILY TO YOURS

Our passionate team of amazing humans are committed to serving you delicious food; your guests will enjoy a heartfelt experience that feels like a big warm hug. There's a wide range of options to suit your custom event requirements and budget. From sausage sizzles with DIY condiment bars, to luxury mediterranean grazing tables, to fine dining sit down meals, to healthy conference lunches - we have you covered. Or, for something a little bit different, we can create a bespoke menu just for you.

CONSCIOUS CATERING

Sustainability is a key driver in our business. Our commercial kitchen operates using solar power and tank water, all food scraps and paper are composted and fed back into our prolific kitchen garden (the tomatoes were amazing this season!), and we offer conscious catering options for your events. Vegan and vegetarian menus are our speciality, as is best-practice packaging using biodegradable sugarcane and bamboo disposables, and we have all the equipment needed to make your event plastic or disposable free.

CORPORATE EVENTS WITH GOOD VIBES

We help you achieve success by making guest experience a priority. Breathe life into your corporate or academic event with our signature non-alcoholic mocktails and fun-filled food options such as a taco bar, ensuring all guests feel included in the good vibes and walk away with a positive yet professional experience.

TESTIMONIALS

Australian
National
University

JERRY JESUDAS
+ NEIL SASHITAL
Events Managers, ANU

"Our guests rave about many of your signature dishes and we love your skilled use of native Australian herbs and spices"



MICHAEL TOWNSEND
Event Manager, Effective
Altruism Global Conference

"I can honestly say, the best catering we have ever had on a global level, you nailed the 100% vegan menu"



SANDRA FISK
Conference Manager,
ACT Labor Party

"You made feeding our 500 guests look easy! Plus, the guest survey showed 100% positive feedback on your food, they especially loved the home made scones"



CONTACT

For all catering bookings, please contact:

Bella Jakubiak

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bella@bellasfeast.com.au

DIETARIES



We cater for all - omnivore menus are also available, but this brochure is focussed on Vegetarian menus.

We cater for special dietary requirements, including:

V - Vegetarian

VV - Vegan

VVA - Vegan option available

GF - Gluten free

GFA - Gluten free option available

DF - Dairy free

Religious - please enquire, as many of our dishes are halal and kosher friendly (but not strict)

Anaphylactic + other serious allergies: nuts, seafood, dairy, eggs, soy, gluten etc

Any non-standard dietary requirements or intolerances may incur a loading to ensure they are adequately cared for.



ALCOHOLIC BEVERAGE PACKAGES

ON-CONSUMPTION

We are licensed to serve alcohol across the ACT and NSW, and we have special permission to serve at the ANU. This package is best suited to corporate and academic events where you don't expect heavy drinking (pay for you what you use).

MINIMUM SPEND PER PERSON FOR ALCOHOL ON CONSUMPTION:

1 HOUR \$18 per person

2 HOURS \$28 per person

PACKAGE INCLUSIONS:

We don't charge extra for more variety - in fact, everything is included in your on-consumption package with no extra hidden charges:

- Red wine
- White wine
- Rosé wine
- Sparkling wine
- Beer
- Whiskey Bar with mixers
- Signature non-alcoholic mocktail (see next page for menu)
- Vodka or gin, to add to mocktails on guest request
- Luxe San Pellegrino flavoured sparkling drinks
- Plain San Pellegrino sparkling water
- Classic soft drinks
- Juice
- Water

HIRE:

All glassware, eskis, ice buckets etc are available for hire if your venue does not provide them

STAFF: are charged extra, and level of service can range from bar service + top ups to full tray service

Minimum orders apply, and small orders may need to cover the cost of permit applications



**FEEL FANCY, WITH OR
WITHOUT ALCOHOL**

MOCKTAILS

MOCKTAILS ARE PERFECT FOR

- quick service: all pre poured and ready to grab n go for guest arrival
- non alcoholic / dry events
- inclusive for guests who prefer not to drink alcohol
- limited budget with wow factor

NAUGHTY OR NICE?

Guests have an option to add a shot of liquor - make it a cocktail with a shot of vodka or gin

KAFFIR LIME MULE

kaffir lime, ginger ale, fresh lime, mint, soda

APPLE PIE SPRITZ

cloudy apple, spiced honey syrup, mint, lemon, soda

BERRY COSMO

crushed berries, cranberry juice, lime juice, orange

VIRGIN MARY

seasoned tomato juice, shichimi togarishi rim, celery

LYCHEE MOCK-ITO

mint, lemonade, lychee syrup, lime

SOUR CHERRY SLING

pineapple, soda, sour cherry syrup
grape juice, blood orange, fruits, soda

ROSIE PIMMS

lemonade, rose water, strawberry, cucumber

ELDERFLOWER ICED TEA

elderflower syrup, green tea, fresh lemon

BLUEBERRY BANG

blueberry juice, fresh blueberries, soda, lemon

MYRTLE'S PASSION

passionfruit, mango puree, soda, lemon myrtle rim

BLOODY SANGRIA

grape juice, blood orange, fruits, soda

ROSEMARYS TONIC

orange soda, fresh rosemary, tonic, fresh orange

CANAPÉS



VEGETARIAN/VEGAN OPTONS:

SMALL

Brioche "fairy bread" with crème fraîche, furikake and chives (gfa)

Dolmades greek vine leaf rice wraps (vv, gf, df)

Tortilla española potato cake w/ goat chèvre (v, gf, df)

Bruschetta w/smashed pumpkin cacio e peppe, cherry tomato (v, dfa)

Bruschetta w/guacamole and cherry tomato (vv, df)

Inari, sushi rice stuffed in tofu pocket with shitake mushrooms (vv, df) (+50c)

Caprese tart with basil scented ricotta, fresh cherry tomato, pine nuts (v)

Silken tofu, tamari sauce, pickled radish, shichimi togarishi (vv, gf, df)

Mac n cheese croquettes, truffle aioli (v)

Seared halloumi with caramelised honey and oregano, fresh lemon (v, gf)

Falafel bites with beetroot humus and herbs (vv, gf, df)

Pumpkin arancini, hazelnut romesco sauce (vv, gf, df)

Cheesy arancini balls, saffron aioli (v)

Vegetarian sausage roll of the day (v)

SUBSTANTIAL

Satay mock-chicken satay skewers (vv, df)

Grilled halloumi sliders, pesto, roast red peppers (v)

Tofu Poke bowl with seaweed and Japanese dressing (lowG, df, vv)

Vegan samosas with ginger and chilli chutney (vv, df)

Cheese stuffed jalapeño poppers, avocado sauce (v)

Loaded potato skins w/ black bean chilli, vegan cheese, guacamole, jalapeños (vv, gf, df)

Tandoori tofu lollipops with minted coconut yoghurt (vv, gf, df)



SWEET CANAPÉS

A meal ends right with a little sweet treat...

French style macarons, today's flavour (gf, df)

Choux puff balls with with crème pâtissière, chocolate and salted caramel (v)

Churros, spanish doughnut bites with hot dark chocolate ganache sauce (v)

And many more



VEGATARIAN CANAPES PRICING

UP TO 1 HOUR CANAPES

\$21.50/pp inc gst

at least 5 pieces per person

UP TO 2 HOURS CANAPES

\$32/pp inc gst

at least 8 pieces per person

UP TO 3 HOURS CANAPES

\$37/pp inc gst

at least 10 pieces per person

Plus waiter service

Min spend applies to receive free chef for any hot food items

INCLUSIONS



Minimum number of pieces per person, or a combination of canapés + skewers + substantial items to meet your budget



Chefs Fees, unless minimum spend is not reached then a loading may be applied

MORE OPTIONS



HUNGRY GUESTS? Is your event is timed at dinner or lunch, when guests are likely to be extra hungry? If so, you can add on some extra food to make the meal more substantial:
- Sweet treats \$3.50/canapé \$4.20/substantial item \$7.5/custom food station



COVID-SAFE BOXES: Canapés can be pre-packed into our enviro friendly boxes for individual grab-n-go service, cold items only, packing fee applies.



LUXE FINGER FOOD TABLE: Opt to display canapés on a fully styled table for guest self service with covid safe hand sanitising stations. Cold items only. Sugar cane plates provided, or ceramic plate and fork available for \$2 per person



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget.



WAITER SERVICE: For a touch of class, hire a waiter to serve your canapés directly to guests.



DRINKS: Alcoholic and non alcoholic packages are available.



EQUIPMENT: Depending on your menu, we may need to bring specialised equipment to your venue



OPTIONAL EASY DROP OFF: in disposable large platters (cold food only) for self service

VEGETARIAN GRAZING TABLE

A CHEF CURATED MENU OF THE FINEST LOCAL AND INTERNATIONAL GRAZING ITEMS, PRESENTED ON A BEAUTIFULLY STYLED MEDITERRANEAN STYLE TABLE. A FANTASTIC FEAST FOR THE EYES AND GREAT VALUE FOR MONEY OPTION

CHEESES

Manchego, aged sheep milk cheese from the pyrenees mountains in northern Spain (v)

French white goat chèvre, a young soft spreadable cheese served with fresh herbs (v)

Traditional vintage British cheddar from the lush fields of Somerset, aged and crumbly (v)

Traditional double cream brie, oozy and decadent, made in Denmark (v)

Mild gorgonzola dolce cheese, creamy and delicately pungent, from northern Italy (v)

SAVOURIES AND ANTIPASTA

Sicilian green olives, marinated with garlic and toasted fennelseed (vv, df, gf)

Dolmades, greek vine leaves stuffed with spices and rice (vv, df, gf)

Roasted + marinated vegetables (vv, gf, df)

Cheese and spinach filo triangles (v)

House made dips and crudites

AND MORE

Seasonal fruits, artisan breads and crackers, and a multitude of snacks and nuts



PRICING

UP TO 1 HOUR GRAZING
\$13/pp inc gst

UP TO 2 HOURS GRAZING
\$19/pp inc gst

UP TO 3 HOURS GRAZING
\$24/pp inc gst

Table styling and staff/cleaning
fee may apply

INCLUSIONS



Full table styling with rustic Mediterranean style wares. Greenery, textured fabric + vintage wooden wine crates make it a feast for the eyes



Chefs curated menu balancing the quality and quantity to match your demographics, and ensuring all dietaries are covered



Chefs fees, unless minimum spend is not reached then a loading may be applied



Environmentally friendly disposable napkins

MORE OPTIONS



HUNGRY GUESTS? Is your event is timed at dinner or lunch, when guests are likely to be extra hungry? If so, you can add on some extra budget for more savoury or sweet items.



COVID-SAFE BOXES: Our grazing items can be pre-packed into our enviro friendly boxes for individual grab-n-go service. Packing fee applies.



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget, just get in touch.



PROPER CUTLERY AND CROCKERY: can be provided for an extra \$2 per person



WAITER SERVICE: For some events, a staff member will be required to clean and clear.



DRINKS: Alcoholic and non alcoholic packages are available.



EQUIPMENT: Depending on what is available on site, we may need to bring extra equipment or linen with us



EASY DROP OFF: in large disposable platters for self service

VEGETARIAN CONFERENCE FOOD PACKAGES



BRAIN FOOD

Light morning tea buffet

Buffet lunch w/salad bar

Light afternoon tea buffet

From \$32pp

 **HEALTHY OPTION**

LE CLASSIQUE

Light morning tea buffet

Buffet lunch w/bread-sandwich bar

Light afternoon tea buffet

From \$31pp

OPTIONS available for pre-packed meals, proper cutlery and crockery, waiters services, drinks packages etc.

CROWD PLEASER

Light morning tea buffet

Cold buffet lunch including salad bar + sandwich bar + mixed savouries

Light afternoon tea buffet

From \$34pp

SOUL WARMER

Light morning tea buffet

Hot buffet lunch including hot meals + salads + sandwich bar + mixed savouries

Light afternoon tea buffet

From \$37pp

Note: provision may depend on on-site facilities and could entail hire of warming equipment

CONFERENCE DRINKS PACKAGES



NON-ALCOHOLIC

Mix of San Pellegrino flavoured and plain sparkling mineral waters, classic soft drinks and juices. Served in individual cans. Glassware available for additional cost.

\$3.50 per drink

HOT DRINKS

Tea, herbal teas, french press coffee in paper cups
Full day: Arrivals + MT + Lunch + AT \$8 per person

Hire of percolator and urn, and staffing additional
Shorter service options available
Formal crockery and cutlery available

MINIMUM orders apply
OPTIONS available waiters services, self service etc

WATER

Bottles of water \$2.50 each
or...
Tap water from dispensers with paper cups or BYO bottle
50c/service/person + dispenser hire

MOCKTAILS

A variety of signature mocktails add a touch of class to an event, without alcohol. Enquire for details.

VEGETARIAN TEA BREAKS



SMALL

- Mini sweet muffin of the day (v)
- Fresh seasonal fruit (vv)
- Freshly baked cookies of the day (v)
- Spanish style frittata with seasonal vegetables (gf)
- Natural yoghurt w/berries and GF muesli (gf, v)
- Coconut chia puddings with seasonal fruit (vv, df, gf)
- Freshly baked danishes and pastries (v)
- Waffle bites with nutella and fresh berries (v)
- Smashed avocado and Danish fetta on sourdough toast (v, vva)
- Date + honey loaf with fresh ricotta and lemon curd (gf, v)
- Orange and almond cake with spiced syrup (df, gf)
- Petit sandwiches of the day
- Brownie bites (gf)
- Passionfruit coconut cheesecake (gf)
- Tiramisu (v)
- Profiteroles dipped in belgian ganache (+50c)
- Date and cacao bliss balls (vv, gf)
- Baked Portuguese custard tarts (+50c) (v)
- Mini quiche of the day
- Mini sausage roll of the day
- Scones with jam and extra thick dollop cream (v)
- Filo triangles with fetta and baby spinach (v)

SUBSTANTIAL

- Croissant with today's gourmet fillings
- Brioche sliders with today's gourmet fillings
- Large glass cups with:
 - Greek yoghurt, berry compote, GF muesli (gf)
 - Mango lassi yoghurt, pistachio (v, gf)
 - Choco-coconut chia pudding, cherry, almond (vv, df, gf)
 - Overnight oats/bircher with spiced apple and cranberry (v)

VEGETARIAN PRICING

LIGHT MT/AT
\$8/pp inc gst
at least 2.5 pieces per person

SUBSTANTIAL MT/AT or LIGHT BREKKY
\$12/pp inc gst
at least 4.5 pieces per person



INCLUSIONS



Minimum number of pieces per person, or a combination of small + substantial items to meet your budget



Table styling for buffet style service



Environmentally friendly disposable serveware



Chefs fees, unless minimum spend is not reached then a loading may be applied

MORE OPTIONS



HUNGRY OR VVIP GUESTS? Are your guests are likely to be extra hungry? If so, you can add on some extra food budget to make the meal more substantial or luxury



COVID-SAFE BOXES: If buffet's aren't right for you, food can be pre-packed into our enviro friendly boxes for individual grab-n-go service (cold items only). Please add \$2 per person



PROPER CUTLERY AND CROCKERY: For a more formal feel, add proper ceramic plates and metal cutlery for \$1pp.



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget.



WAITER SERVICE: For larger events, or those with proper cutlery and crockery, a server may be required to help clean and clear



DRINKS: Alcoholic and non alcoholic packages are available.



DELIVERY: May be charged depending on location



EASY DROP OFF: On large disposable platters for self service

COLD WORKING LUNCH // BIT OF EVERYTHING VEGETARIAN

Served buffet style, designed to be healthy, light and fresh, but filling at the same time.

SALAD BAR

Mexican charred corn green goddess salad w/quinoa and avocado dressing (gf, dfa, v)

Nicoise salad w/red capsicum, boiled egg, tomato, green beans, olive tapenade (v, df, gf)

Vietnamese tofu vermicelli salad with nahm jim dressing (gf, df, vv)

Soba noodle salad, seaweed, tofu, edamame, sesame (gf, df, vv)

Basil pesto and orecchiette pasta salad w/goat cheese (v)

Seared halloumi, roast pumpkin and brown rice salad with sage (v, gf, vva)

Pearl couscous salad with roasted middle eastern vegetables and feta (v, dfa, vva)

Potato salad with seeded mustard and seasonal marinated vegetables (df, v)

Beetroot and goat cheese salad with lentils and toasted sunflower seeds (gf, v, dfa, vva)

Dark roasted cauliflower, quinoa tabbouleh with fresh herbs, tahini lime dressing (vv, gf, df)

Southwest black bean salad with green capsicum and jalapeño lime dressing (v, gf, vva)

Crying tiger thai tofu salad with wombok cabbage, kafir lime and tamarind (gf, df, vv)

Miso roasted pumpkin, seasonal greens, buckwheat noodles, pepitas (vv, df)

Danish blue cheese, rocket, grilled pear, pine nuts and balsamic (gf, v)

Orzo pasta salad w/sheep fetta, fig, mint, harissa dressing (v)

Korean glass noodle salad with shitake mushrooms (gf, df, vv)

BREAD BAR

Caprese sandwich w/tomato, mozzarella, basil pesto (v)

Falafel, beetroot humus, middle eastern pickles, rocket wrap (vv, df)

Beetroot, goat cheese, sweet potato and walnut pesto on turkish (v)

Brie, rocket, and cranberry wrap (v)

MIXED SAVOURIES

Spanakopita Greek spinach pie in filo pastry (v)

Cheesy arancini balls, saffron aioli (v)

Dolmades vine leaf wraps (vv, gf, df)

Samosas with coriander chutney (vv, df)



VEGETARIAN COLD LUNCH PRICING

A BIT OF EVERYTHING

Salads

Sandwiches

Variety of savouries

Buffet \$21pp

INCLUSIONS



Environmentally friendly disposable plateware and cutlery



Standard dietaries catered for



Table styling



Chefs fees, unless minimum spend is not reached then a loading may be applied

MORE OPTIONS



SWEET TREATS:

Enjoy a small piece of cake for just \$3.50pp



PROPER CUTLERY AND CROCKERY Upgrade for \$2pp



INDIVIDUALLY PACKED BOXES: For more of a grab-n-go style meal, add \$1pp. Available for drop off catering.



WAITER SERVICE: May be required for large groups to help clean and clear especially if proper cutlery and crockery is being used



DRINKS: Alcoholic and non alcoholic packages are available



DELIVERY: May be charged depending on location



EASY DROP OFF: in large disposable platters for self service, or on more luxe platters for staffed events



VEGETARIAN HOT WORKING LUNCH



Butter tofu curry w/basmati + naan bread
Home made vegetable lasagne w/garden salad
Chipotle jackfruit burrito w/guacamole + sour cream + jalapeños
Vietnamese caramel tofu w/rice and greens (df)
Hong kong style satay tofu, braised w/veggies, rice (df)
Texan style vego chilli con carne, rice, condiments, corn chips (gf)
Orecchiette pasta w/creamy pesto and goat cheese, garden salad
Grilled halloumi w/egyptian style pilaf (v)
Spanish vegetarian paella (gf, df)
Thai tofu penang curry w/peanuts, rice and kafir lime (df, gf)
Swedish veggy-balls w/crushed potato and coleslaw
Roast stuffed sweet potato w/black beans and tempeh (vv, gf, df)
Today's vegetarian frittata with garden salad (gf, v)
Sichuan ma-po tofu with shitake mushroom
Palak paneer (spinach and paneer) curry with basmati rice
Spinach and ricotta cannelloni

VEGETARIAN HOT LUNCH PRICING

BUFFET (pending site capacity) \$23ea
INDIVIDUALLY PACKED (pending site capacity) \$20ea

INCLUSIONS

- ✓ Recyclable disposable boxes and cutlery
- ✓ Delivered fresh and hot, grab-n-go / takeaway style
- ✓ Chefs fees, unless minimum spend is not reached then a loading may be applied
- ✓ Standard dietary requirements catered for

MORE OPTIONS

- ? SWEET TREATS:
Enjoy a small piece of cake for just \$3.50pp
- ? UPGRADED SERVICE: Upgrade for \$2pp for a standing hot lunch served on ceramics w/proper cutlery. Seated meals or buffets are also an option and quoted separately.
- ? WAITER SERVICE: Usually required to help clean and clear especially if proper cutlery and crockery is being used
- ? DRINKS: Alcoholic and non alcoholic packages are available.

SEATED DINING - SHARE PLATE OR SEATED



Entree, choose 2

Potato rösti, heirloom tomato and kaffir lime avocado emulsion (gf, p)

Lemon myrtle salt n pepper tofu, mint, peas, pickled chilli (df, v)

Buffalo mozzarella, heirloom tomato, basil, toasted pine nuts (v, gf)

Artisan cheeseboard (v)

Side to entree: freshly baked focaccia bread

Main, choose 2

Gnocchi with creamy porcini mushroom sauce, rocket, parmesan (v, gfa)

Cauliflower steak, smoked eggplant puree, pickled white beans, pomegranate molasses (vv, gf, df)

Miso glazed eggplant, soba noodles, seaweed (vv, df)

Sides to mains, choose 1

Crispy roast root vegetables (gf, df)

Creamy mashed sweet potato (v, gf)

Steamed seasonal vegetables, sriracha butter, almond (v, gf)

Garden salad, pomegranate vinaigrette, toasted sunflower seeds (vv, gf)

Dessert,

Option 1: wide selection of petit fours // small sweet treats, which can be served at the table, or as standing tray service canapes, or even as a dessert bar buffet

Option 2: Alternate plate individual desserts, choose 2 from the following:

Traditional tiramisu, chocolate sauce, crostoli (v)

Pavlova, lemon curd, seasonal fruit (v, gf)

Berry delicious pannacotta, coconut (gf, v)

VEGETARIAN SEATED DINING PRICING

SHARE PLATE MEAL

E + M \$55/pp

E + M + D \$66/pp

ALTERNATE PLATE MEAL

E + M \$58/pp

E + M + D \$69/pp

INCLUSIONS



Premium crockery, cutlery via kitchen hire @ ANU. Other venues may require hire fees.



Standard dietaries catered for



Standard menu printing



Home made foccacia with entrees, and your choice of side with mains for alt service



Chefs fees, unless minimum spend is not reached then a loading may be applied

MORE OPTIONS



PRE-DINNER CANAPES: A small amuse bouche before the big event \$5/pp (1.5 pieces per person)



BUDGET OR CREATIVE THEMES: We can develop a creative menu to suit your theme or budget.



WAITER SERVICE: Are required for formal dining services and will be quoted based on your runsheet and number of guests at your event, and also to reflect drinks service required.



DRINKS: Alcoholic and non alcoholic packages are available.



LINEN/TABLE STYLING: any hire items charged extra, check with venue if they can provide these included in your hire fee first



EQUIPMENT: any special equipment required on site, depending on menu and facilities available