

SupperRD

Saltwater Event Catering

2026/2027 Package



Your
Menu



Your
Location



Your
Way



www.supperroad.com.au

Our Achievements



2017 Australian
Small caterer of the year



2018 West Australian
Wedding caterer of the year



2019 West Australian
Wedding caterer of the year



2022 West Australian
Wedding caterer of the year



2023 West Australian
Wedding caterer of the year



Your
Menu



Your
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Your
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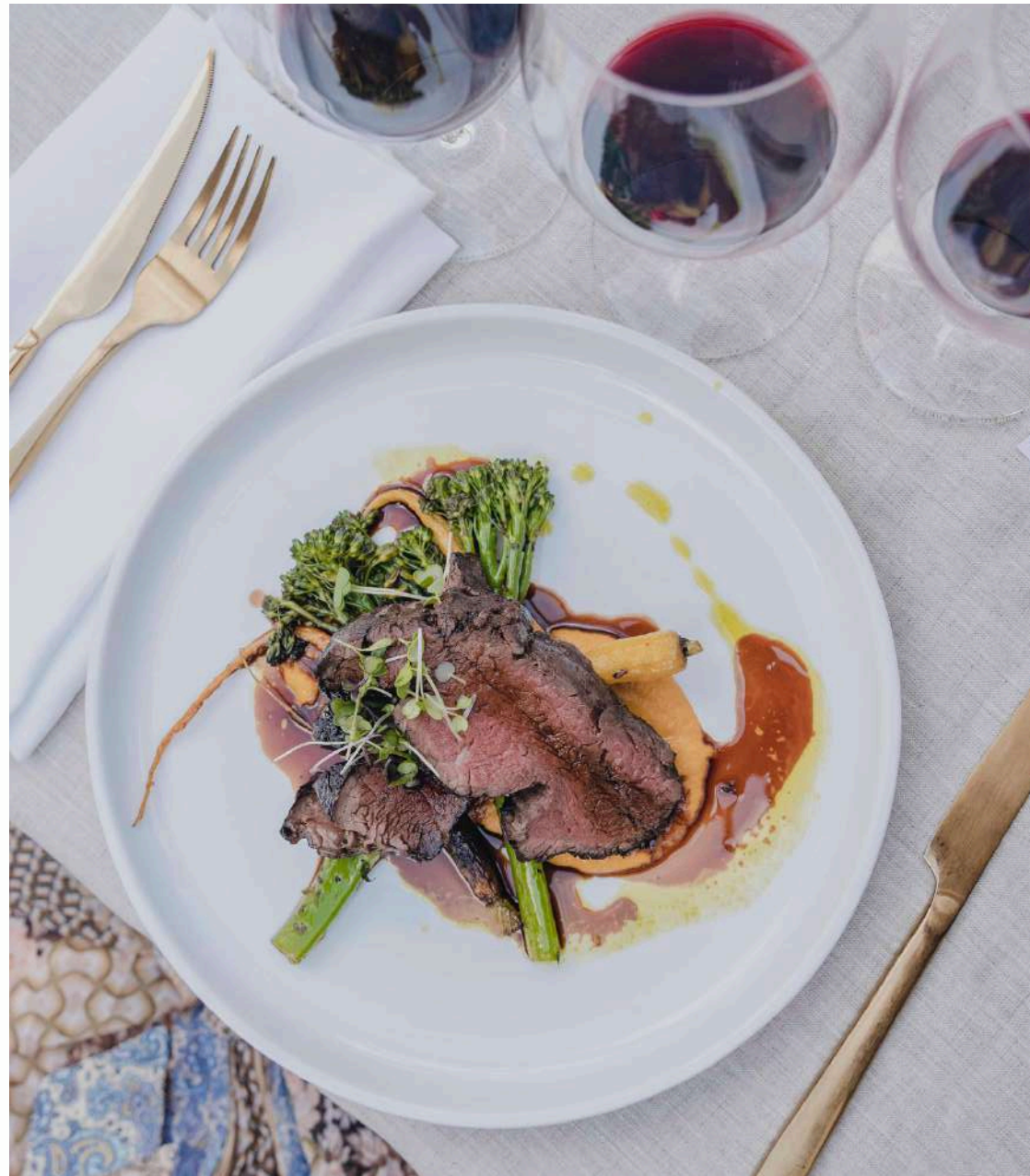
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Cocktail Menu

canapés followed by substantial ‘bigger bite’ items, leaving your guests feeling satiated and satisfied.

Menu Pricing:

\$ 91.00 per person – 2 course menu (canapés + main)

\$ 103.00 per person – 3 course menu (canapés + main + dessert)

Minimum charge of 60 adult guests

What’s included:

- ✓ Canape serving platters & cocktail napkins
- ✓ Eco-friendly disposable bamboo cutlery and crockery (as required)
- ✓ Supper RD chefs and kitchen staff
- ✓ Supper RD food service staff
- ✓ Mobile commercial kitchen
- ✓ GST





Cocktail menu

Suggested menu

Gourmet canapés

~ Served roaming for approximately 1 hour ~

Arancini bites | parmesan | aioli veg

Roast butternut pumpkin, caramelised onion & Danish fetta tarts | basil pesto

Fennel-roasted pork belly bites | chilli caramel gf

Rolled hoisin duck & cucumber pancakes

Chilli salt calamari | Sriracha mayo gf

Bigger bites

~ Served roaming for approximately 1 hour ~

Braised lamb shoulder | Paris mash | chimichurri | jus gf

Buttermilk chicken sliders | chipotle | pickled onion

Dessert bar

~ Miniature dessert selection presented on platters for self-service ~

Chocolate raspberry brownie | double cream gf

Lemon curd tarts | Italian meringue

Mini Eton Mess | summer berries | strawberry coulis gf

Set Course

S

A refined progression from canapés to mains, ending with a delightful dessert for an elegant meal.

Menu Pricing:

\$ 101.50 per person – 2 course menu (canapés + main)

\$ 113.50 per person – 3 course menu (canapés + main + dessert)

Based on a minimum charge of 60 adult guests

Inclusive of:

- ✓ Canape serving platters & cocktail napkins
- ✓ Supper RD chefs and kitchen staff
- ✓ Supper RD food service staff
- ✓ Mobile commercial kitchen
- ✓ GST

Not Included:

- ✗ Crockery & cutlery
- ✗ Menu cards





S

Set course menu

Suggested menu

Classic canapés

~ Served roaming for approximately 45 minutes ~

Arancini bites | parmesan | aioli veg

Crostini | caponata | stracciatella veg

Tempura Exmouth prawns | wasabi mayonnaise

Fennel-roasted pork belly bites | chilli caramel gf

Moroccan lamb koftas | harissa yoghurt gf

On the tables ...

Our own bread rolls | butter

Main course

~ Allow 1 hour for serving, consumption & clearing ~

Char grilled Black Angus beef | mushroom ketchup | gratin | broccolini | jus gf

Dessert course

~ Allow 1 hour for serving, consumption & clearing ~

Chocolate almond torte | blackberry brandy compote | fior di latte gelato gf



Alternate Drop

A service style where mains and desserts are alternately served, offering variety and balance for your guests.

Menu Pricing;

\$ 105.50 per person – 2 course menu (canapes + main)

\$ 117.50 per person – 3 course menu (canapes + main + dessert)

Based on a minimum charge of 60 adult guests

Inclusive of;

- ✓ Canape serving platters & cocktail napkins
- ✓ Supper RD Chefs and kitchen staff
- ✓ Supper RD Food service staff
- ✓ Mobile commercial kitchen
- ✓ GST

Not Included;

- ✗ Crockery & cutlery
- ✗ Menu cards



SupperRD

Alternate drop menu S

Suggested menu

Classic canapés

~ Served roaming for approximately 45 minutes ~

Arancini bites | parmesan | aioli veg

Crostini | caponata | stracciatella veg

Tempura Exmouth prawns | wasabi mayonnaise

Fennel roasted pork belly bites | chilli caramel gf

Moroccan lamb koftas | harissa yoghurt gf

On the tables ...

Our own bread rolls | butter

Main course

~ Allow 1 hour for serving, consumption & clearing ~

Char-grilled Black Angus beef | mushroom ketchup | gratin | broccolini | jus gf

Sage & lemon chicken breast | pan-fried gnocchi | heritage carrots | chicken jus

Dessert course

~ Allow 1 hour for serving, consumption & clearing ~

Chocolate almond torte | blackberry brandy compote | fior di latte gelato gf

Eton mess | summer berries | strawberry coulis gf





A la Carte

Give your guests the freedom to choose their meals on the day, with a selection of three options for both mains and desserts.

Menu Pricing;

\$ 107.50 per person – 2 course menu (canapes + main)

\$ 119.50 per person – 3 course menu (canapes + main + dessert)

Based on a minimum charge of 60 adult guests

Inclusive of;

- ✓ Canape serving platters & cocktail napkins
- ✓ Supper RD Chefs and kitchen staff
- ✓ Supper RD Food service staff
- ✓ Mobile commercial kitchen
- ✓ GST

Not Included;

- ✗ Crockery & cutlery
- ✗ Menu cards





Ala carte menu

Suggested menu

S

Classic canapés

~Served roaming for approximately 45 minutes ~

Arancini bites | parmesan | aioli veg

Crostini | caponata | stracciatella veg

Tempura Exmouth prawns | wasabi mayonnaise

Fennel roasted pork belly bites | chilli caramel gf

Moroccan lamb koftas | harissa yoghurt gf

On the tables ...

Our own bread rolls | butter

Main course

~ Allow 1 hour for serving, consumption & clearing ~

Char-grilled Black Angus beef | mushroom ketchup | gratin | broccolini | jus gf

Sage & lemon chicken breast | pan-fried gnocchi | heritage carrots | chicken jus

Augusta Hapuka | Romesco | charred cabbage | Cafe De Paris | gremolata gf

Dessert course

~ Allow 1 hour for serving, consumption & clearing ~

Chocolate almond torte | blackberry brandy compote | fior di latte gelato gf

Eton mess | summer berries | strawberry coulis gf

“Supper Road” cheese selection | quince paste | muscatels | lavosh



Beggar's Banquet

Feasting, Sharing & Abundance.

Menu Pricing:

\$ 112.00 per person – 2 course menu (canapés + main)

\$ 127.00 per person – 3 course menu (canapés + main + dessert)

Based on a minimum charge of 60 adult guests

Service Style:

- Shared plates in the middle of the table
- Minimum of 8 guests per table
- Allow room for 7 x 30 cm dinner platters per 8 guests

Inclusive of:

- ✓ Canape serving platters & cocktail napkins
- ✓ Supper RD chefs and kitchen staff
- ✓ Supper RD food service staff
- ✓ Mobile commercial kitchen
- ✓ GST

Not Included:

- ✗ Crockery & cutlery
- ✗ Menu cards





Beggar's banquet menu

S

Suggested menu

Classic canapés

~ Served roaming for approximately 45 minutes ~

Arancini bites | parmesan | aioli veg

Crostini | caponata | stracciatella veg

Tempura Exmouth prawns | wasabi mayonnaise

Fennel-roasted pork belly bites | chilli caramel gf

Moroccan lamb koftas | harissa yoghurt gf

On the tables ...

Margaret River wood-fired bread loaves | Jersey Farm olive oil | salted butter

Main course

~ Hot selection ~

Margaret River beef | heirloom carrot textures | shiraz jus gf

Prosciutto rolled chicken breast | heirloom carrots | chicken jus gf

Shark Bay Rankin Cod | samphire | saffron & lemon butter gf

~ Sides ~

Heirloom tomato, burrata & basil salad | vincotto gf

Local broccolini | dukkah gf

Duck fat roast potatoes gf

Dessert bar

~ Supper Road miniature dessert selection presented on platters for self-service ~

Cinnamon doughnuts

Chocolate tarts | double cream | blueberries

Eton mess | summer berries | strawberry coulis gf

'Supper Road' cheese selection | quince paste | muscatels | lavosh

Buffet Style

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Enjoy a wide selection of hot and cold dishes, managed by our staff for your convenience.

Menu Pricing:

Rates are based on a minimum spend for the specified guest numbers, with pricing decreasing as your guest count increases, making larger events more cost-effective.

100+ Guests: \$59.00 per person

200+ Guests: \$49.00 per person

300+ Guests: \$39.00 per person

Tea & Coffee station available at an additional \$3.50 per person

Inclusive:

- ✓ Environmentally responsible serving ware
- ✓ Supper Road supervisor to serve & clear
- ✓ Supper Road mobile kitchen & chefs
- ✓ GST

Not Included:

- ✗ Trestle tables for the buffet
- ✗ Linen to suit the above
- ✗ Rubbish bins for the buffet





Buffet menu

Suggested menu

Morning Tea

Mini sweet muffins

Roast pumpkin, caramelised onion & fetta tarts | basil pesto

Seasonal fresh fruit bowl

Lunch

Braised beef ragout, fusilli pasta, parmesan & gremolata

Assorted savoury wraps & sandwiches:

- Chicken Caesar salad
- Rare roast beef | Capel cheddar | onion jam | rocket & aioli
- Shaved leg ham | double brie | avocado | tomato chutney
- Char-grilled vegetables, hummus & baby spinach (veg)

Seasonal fresh fruit bowl

Afternoon Tea

Supper RD sweet slice

House-made sausage rolls, tomato ketchup

Seasonal fresh fruit bowl

Further Information

SupperRD

Pricing

The menu prices quoted are valid from 1st July 2026 to 30th June 2027.

All quoted prices are current at the time of printing and quotation; however, they are subject to change based on market fluctuations. All prices shown are inclusive of GST.

The pricing indicated applies to Saltwater only.

The pricing is valid for events only, not weddings.

Front of house staff

The per-person menu price is inclusive of food service staff for up to 4.5-hour period e.g. 5.00pm – 9.30pm. Additional courses will extend the included food service period and come with additional service charges.

Menu items and product availability

Please note, all of our menu items and products are subject to availability and supply. If any of the menu items listed are unavailable due to circumstances beyond our control, we reserve the right to substitute similar items at our discretion. Supper Rd accepts no liability for food items brought onto the premise by the client, we ask that the person/s handling this has their food safe certifications and own equipment such as gloves, serving platters, utensils etc. Please advise us if an external supplier is being hired.

Vendor meals

Supper RD can provide a vendor plated meal (photographers, DJ's, bands etc.) at \$49.00

Children's meals

Standard children's meals can be provided and are suitable for 2 to 12 years old only. Available from \$33.00 per child.

Mobile commercial kitchen

The per person menu price is inclusive of our mobile commercial kitchen which we set up approximately 2 hours prior to commencement of food service. It is essential to ensure the access is cleared on your wedding day. The allocation of an appropriate mobile kitchen is at the discretion of Supper Rd.

Dietary requirements

Supper Road will endeavour to facilitate your dietary requests, but not all changes can be guaranteed, and substitutions may be incorporated where possible. Please note, food preferences will not be accommodated for, only allergy requirements. Final dietary requirements must be provided no later than four (4) weeks prior to the function date. If more than 10% of your final guest count has a dietary requirement, we reserve the right to charge a 10% surcharge to the per person menu cost for those dietary guests. Please note, we will accommodate allergy requirements as best we can, but our food is prepared using the same equipment - whilst all care will be taken, no responsibility will be assumed. Supper Road cannot guarantee the dietary preference of supplier/vendor meals.

Associated hire items

Please note that Supper Rd does not have available for hire – crockery, cutlery or glassware items. Upon confirmation of your menu, Supper Rd will provide an 'associated hire list' along with details of reputable local suppliers. Please note, Supper Rd do not provide dishwashing facilities. We will scrape and wipe plates and cutlery before putting them back into hired boxes.

Public holidays & Sunday's

If a function falls on a Sunday, there is an additional charge of 5% to the total bill. If a function falls on a public holiday, there is an additional charge of 15% to the total bill. Please note that dates within the Easter, Christmas and New Year's period incur a 15% surcharge.

Confirmation & payment

We require a \$1000.00 non-refundable booking fee and completed booking form to confirm your function. Full payment is to be no later than 5 working days prior to the function. A credit card authorization form signed by the cardholder is required for the use of any incidental charges you might incur or late payment of invoices. Please note a 2.2% credit card surcharge applies to all credit card transactions.