

Supper<sup>RD</sup>

# Wedding Catering

Geographe - Margaret River Region



2026/2027 Package



Your  
Menu



Your  
Location



Your  
Way



[www.supperroad.com.au](http://www.supperroad.com.au)

# Welcome to Supper Road



## Mobile Kitchens

We bring our mobile kitchens to your venue, guaranteeing fresh, delicious food anywhere.



Ovis Creative

## Dietary Needs

We cater to all dietary requirements, ensuring every guest enjoys their meal.



Place of Love Photo

## Service Staff

Our packages come with skilled service staff to ensure your event runs smoothly.

# 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



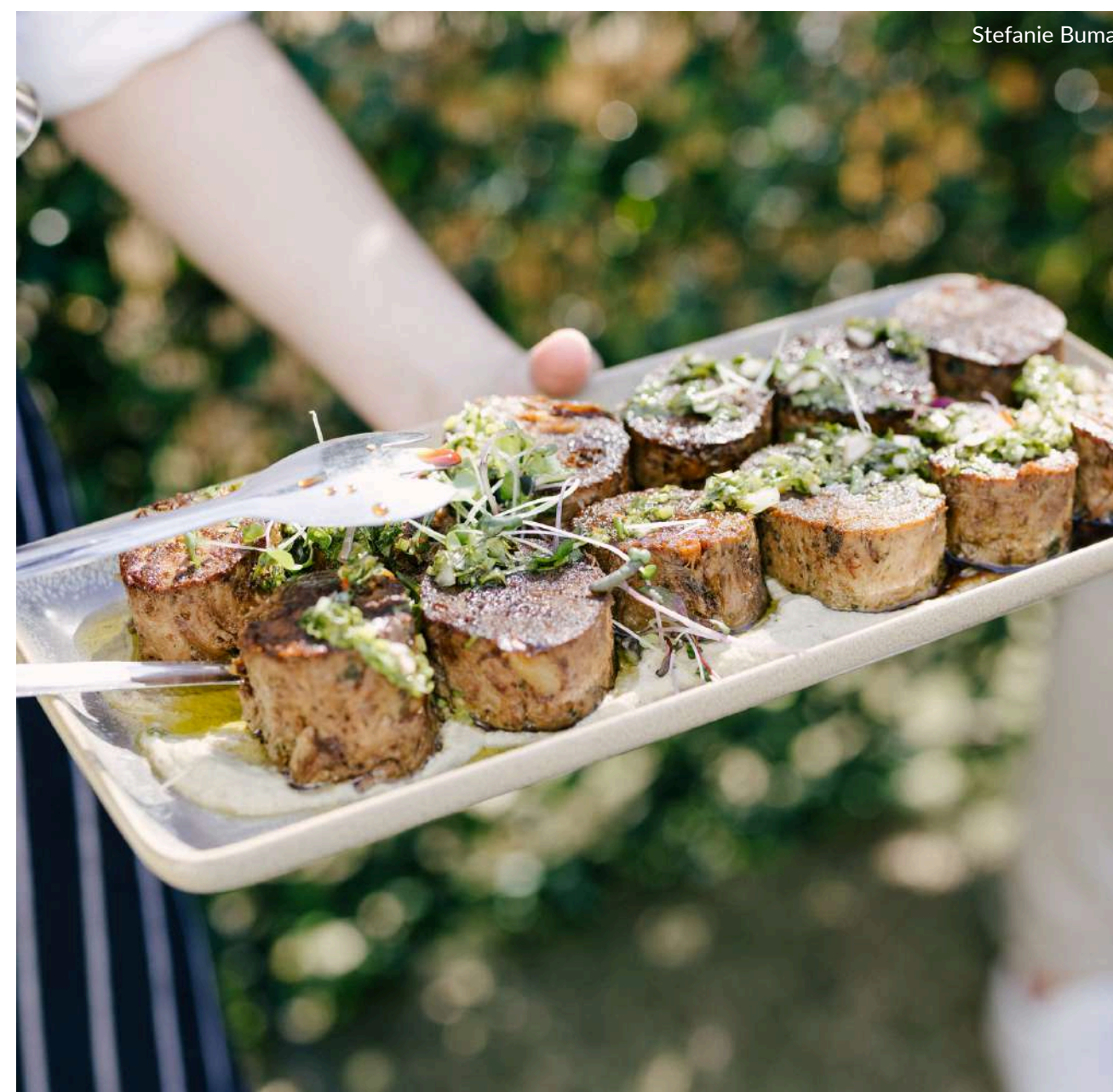
Your  
Location



Your  
Way



Varga Murphy



Stefanie Buma

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# Cocktail Menu

**Canapes followed by substantial 'bigger bite' items leaving your guests feeling satiated and satisfied.**

## Menu Pricing;

\$ 110.50 per person – 2 course menu (canapes + main)

\$ 122.50 per person – 3 course menu (canapes + main + dessert)

\*Based on a minimum charge of 80 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

S

## **Gourmet canapés**

~ Served roaming for approximately 1 hours ~

Arancini bites | parmesan | aioli veg

Crostini | caponata | stracciatella veg

Fennel roasted pork belly bites | chilli caramel gf

Balinese satay chicken pop sticks

Char grilled Blackwood Valley beef bites | tarragon bearnaise gf

Chilli salt calamari | sriracha mayo gf

Grilled garlic & chilli Exmouth prawns | gremolata oil gf

## **Bigger bites**

~ Served roaming for approximately 1 hour ~

Mini American cheese burgers | mustard pickles

Shark Bay whiting tacos | charred corn & avocado salsa | chipotle aioli

## **Dessert bar**

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

Salted caramel chocolate tart | candied hazelnut mascarpone

Chocolate raspberry brownie | double cream gf

Eton mess | summer berries | strawberry coulis gf



# Alternate Drop

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

## Menu Pricing;

\$ 119.50 per person – 2 course menu (canapes + main)

\$ 131.50 per person – 3 course menu (canapes + main + dessert)

\*Based on a minimum charge of 80 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





# Alternate drop 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

## **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

# S

## 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;

\$ 124.50 per person – 2 course menu (canapes + main)

\$ 136.50 per person – 3 course menu (canapes + main + dessert)

\*Based on a minimum charge of 80 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



Varga Murphy





# A la carte 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



# Beggars Banquet

**Feasting, Sharing & Abundance.**

## Menu Pricing;

\$ 131.50 per person – 2 course menu (canapes + main)

\$ 146.50 per person – 3 course menu (canapes + main + dessert)

\*Based on a minimum charge of 80 adult guests\*

## Service Style;

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

## 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 | Jerusalem artichoke | shiraz jus gf

Prosciutto rolled chicken breast | heirloom carrots | chicken jus gf

Augusta Hapuka | fennel braise | cafe de Paris beurre blanc 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 ~

Salted caramel chocolate tart | candied hazelnut mascarpone

Chocolate raspberry brownie | double cream gf

Eton mess | summer berries | strawberry coulis gf

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



# Want more?

**We offer a wide range of additional menu options and add-ons. Please get in touch with our admin team to learn more about the options and add-ons listed below.**

## **DESSERT**

- Wedding cake – served for self-service
- Wedding cake – plated and served as dessert course
- Alternate drop dessert
- A la carte dessert
- Mini dessert bar
- Cheese boards

## **ADDITIONAL EXTRAS**

- Grazing boards
- Oyster bar
- Entrée courses
- Late night supper



# Further Information

Supper<sup>RD</sup>

## **Pricing.**

The menu prices quoted are based on a minimum charge of 80 adult guests.

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 are subject to change based on market fluctuations. All prices shown are inclusive of GST.

The pricing indicated applies to the Geographe/Margaret River region only.

## **Front of house staff**

The per-person menu price is inclusive of food service staff for a 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.

# CONTACT US

08 9755 8484

[hello@supperroad.com.au](mailto:hello@supperroad.com.au)

Book an appointment at our depot:  
4 Commerce Road, Vasse WA 6280

