



CANAPÉS & CO
creative catering



STAFF & EQUIPMENT HIRE



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Minimum 4 hours per staff, prices are per hour and exclusive of GST

STAFFED EVENT

Our kitchen staff will need to be on onsite an hour and half prior to event starting.
As a guide events with 10-50 pax will require one chef and one catering assistant
Events 51-100 will require 2 chefs and a catering assistant.

As a general rule we require one waiter and one bar staff per 25 guests. Functions will also have a supervisor which is included included as the waiter/barman role.
Depending on size of event some staff will need to be onsite up to an hour and half prior to set up bar, cool drinks etc.

Please note the above is just indicative as final staff numbers is subject to menu choices, venue type and kitchen facilities.

All platters, napkins and crockery/cutlery for walk 'n' fork dishes are included in the price of the food.

Chef \$40
Junior chef/assistant \$35
Event supervisor \$40
Bar staff \$35
Wait staff \$35
Delivery and set up fee \$50

FOOD DELIVERY ONLY

Central food delivery \$50
Outside central food delivery \$70
Bamboo platters \$5 each

HIRE

Ice \$5.50 per bag
Ice bins for drinks cooling \$25
Bar equipment (bar trays, bar blades, ice buckets, tongs, straws) \$70
Trestle tables for bar set up or kitchen prep \$12.50
Table cloths \$12.50
Glassware \$1 per glass