



BACKHOUSE
CATERING

Chef's Tasting Menu

FOR YOUR HOME, OFFICE OR EVENT

2025

PACKAGES



5 COURSE DEGUSTATION \$245

An intimate seasonal fine dining
tasting menu

Minimum 6 people



7 COURSE DEGUSTATION \$295

An intimate seasonal fine dining
tasting menu


Minimum 6 people



Paired Wine

	6 Course	9 Course
Classic	\$129	\$189
Premium	\$249	\$369
Sommelier	\$369	\$549

All prices are per person, for bookings of less than 6 please see our intimate dining packages. Paired wine prices are in addition to the meal price.



5 COURSE MENU

Foie Gras Parfait

apple spherification, brioche, praline

Manjimup Marron

mustard tapioca, Shima wasabi, bisque

Maremma Duck Breast

beetroots, tarragon emulsion, Jannei's
Goat Curd

Blackmore Wagyu Tritip

sour onion, black garlic, oyster
mushroom, karkalla

Lemon & Rosemary Brulé Tart

white chocolate parfait, Eucalyptus
mist, lemon myrtle

7 COURSE MENU

Truffled Prawn Toast

63° egg, Oscietra white sturgeon caviar

Foie Gras Parfait

apple spherification, brioche, praline

Manjimup Marron

mustard tapioca, Shima wasabi, bisque

Maremma Duck Breast

beetroots, tarragon emulsion, Jannei's
Goat Curd

Blackmore Wagyu Tritip

sour onion, black garlic, oyster
mushroom, karkalla

Lemon & Rosemary Brulé Tart

white chocolate parfait, Eucalyptus
mist, lemon myrtle

Lamington

Davidson plum jam, coconut textures



OPTIONAL EXTRAS

Enhance Your Experience

Optional extras to elevate your private dining event



Waitstaff Service

Discreet, professional service so you can relax and enjoy each course.



Custom Floral Arrangement

Bespoke floral styling for the table –yours to keep after the evening.



Live Musician

Soft, romantic live music to set the perfect ambience.



Professional Photographer

Capture candid memories of your special evening.



FAQ

WHAT'S INCLUDED IN THE PACKAGE ?

All packages include your own personal chef for the duration of the food service period.
All packages include all serving platter, utensils and serviettes required. The chef will explain each course to you and your guest as they are served

ARE WAITSTAFF INCLUDED IN THE PRICE ?

Waitstaff are provided for all degustation menus over 8 people. If you require additional waitstaff for canapes etc they are available from \$56* per hour

IS MY BOOKING CONFIRMED ?

Once you have received your quote and accepted. 50% deposit is required and at this point your booking is confirmed

WHEN DO I NEED FINAL NUMBERS ?

We require final numbers 7 days out from your event.

CAN YOU ACCOMMODATE DIETARY REQUIREMENTS ?

We can accommodate all major dietary requirements, however we need to be informed in advance. We will confirm these with you when finalising your numbers 7 days out from the event.

DO YOU HAVE VEGAN AND VEGETARIAN MENUS?

We can provide full vegan or vegetarian menus or you can choose vegan and vegetarian options to accommodate your guests



CUSTOM REQUESTS WELCOME

Looking for something special that's not on our menu? We love creating tailored catering experiences and can usually accommodate special requests. Just let us know what you have in mind, and we'll work with you to make it happen!



ABOUT US

At ChefHire Catering, we bring the luxury of fine dining into the comfort of your home.

Whether it's an intimate dinner party, a special celebration, or a corporate event, we create bespoke culinary experiences that rival the best restaurants in the world.

Founded by Bradley Backhouse, a chef with decades of experience in some of the most prestigious kitchens,

ChefHire Catering is built on a foundation of excellence. Bradley has led award-winning restaurants, including as Head Chef of Darley's in Katoomba—a hatted restaurant recognised by the Sydney Morning Herald—and as Executive Chef of Tradewinds Hotel in Fremantle and Head Chef of Arturos Sydney.

His international experience spans four countries including working in Toronto, at Lena in the iconic Saks Fifth Avenue building, to Bali, where he owns Backhouse Burgers, a premium burger destination.

ChefHire Catering isn't just about great food—it's about delivering a complete fine dining experience, tailored to you. From curated tasting menus to expertly paired wines and impeccable service, we handle every detail so you can relax and enjoy world-class cuisine in your own space.

For those who appreciate the art of exceptional food, ChefHire Catering brings the restaurant to you.



T&C'S

EVENT DETAILS

1.0 Minimum charges apply for ChefHire Catering events, please see your proposal for details.

1.1 Minimum guest numbers are required 14 days prior to your event, after which time numbers cannot be revised below the minimum. Final numbers are required 7 days prior to your event.

1.2 Menu and beverage selections along with staff requirements are required 7 days prior to your event. This is to allow appropriate time to source ingredients, beverages and book staff and confirm any external arrangements. Any cancellations or changes less than 5 days before the event will require full payment.

1.3 You are required to provide ChefHire Catering in writing all particulars of your event, including but not limited to: venue specifics, beverages, entertainment, technical requirements, room setups, plans, designs, start and finishing times 7 days prior to your event.

1.4 Guaranteed Numbers – final attendance numbers must be notified to ChefHire Catering (7) days prior to arrival. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charge at the full contracted amount. Numbers cannot be revised below this amount for your event.

1.5 All food and beverages are to be provided by ChefHire Catering, unless both the Hirer and ChefHire Catering have agreed other arrangements.

BOOKING, DEPOSITS AND PAYMENTS

2.1 Confirmation of your booking is required in writing to ChefHire Catering, and a deposit payment is made within 14 business days of accepting your quote. By accepting on your event proposal/quote you are agreeing to the terms within this “Terms and Conditions” document. If a signed copy of your event proposal and a deposit are not received by ChefHire Catering within 14 business days your booking may be cancelled.

2.2 The initial deposit is 50% of the total owing, for events booked more than 14 days in advance of the event date unless authorised by management. Full payment is required for events booked less than 14 days in advance of the event date unless authorised by management;

2.3 7 Business Days before your event, full payment for agreed minimum numbers is required.

2.4 Invoices not paid within the due date incur a late penalty fees of \$25 per day + gst

T&C'S

2.5 If an event starts earlier or runs later than scheduled then ChefHire Catering reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then ChefHire Catering reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then ChefHire Catering has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were changed to by The Hirer.

2.6 Any further payments that are due after an event is hosted, including, but not limited to, added consumption of food, beverage, added staff costs or any other ancillary costs are to be paid in full within 7 days of the conclusion of the event.

CANCELLATIONS

3.0 In the instance that you need to cancel your event, the following conditions will apply:

3.1 Any cancellations; changes or additions must be received in writing.

3.2 If cancellation occurs more than 21 days prior to your event, 100 % of the deposit will be refunded.

3.3 Should the event be cancelled within 21-7 days prior to the event, 15 % of the estimated costs are charged.

3.4 Should the event be cancelled within 7-4 days prior to the event, 50% of the estimated costs are charged.

3.5 If you cancel your function less than 4 days prior, 100 % of the estimated costs are charged.

3.6 In the case of ChefHire Catering arranging outside services for your event and the event is cancelled, you may be liable for cancellation fees incurred by the outside supplier. This may include but is not limited to venue hire, equipment hire, decoration costs and audio visual / staging costs.

3.7 Some internal ChefHire Catering fees may be nonrefundable including event planning fees and menu testing costs