



Verandah Catering

Let the Verandah kitchen and events team design your special event at a location that suits you. Be it your own home or a private location, our chefs will work with you to create an impressive menu in true Verandah style offering fresh local produce.

Verandah Catering is an excellent option for either a small intimate dinner or larger gatherings from weddings through to corporate events.

Whether you'd like to take a hands-on approach to planning or simply leave the details to us, we'll be there to make sure everything runs smoothly on the day.

We can offer a range of dining options, please find our suggestions and pricing below. If these do not suit what you are after our team is happy to create a package suited to your needs.

Customisation and special dietary requirements

We will gladly try to accommodate some menu changes, substitutions, and special dietary requests, keeping in mind that certain requests may impact the price.

Package inclusions

The chef will shop, prep, cook, and clean up after themselves. The price we provide covers the chef's fee, travel to your location as well as all top quality fresh ingredients and of course our guarantee. For non Pokolbin locations there may be a small per KM fee, we can let you know if this applies.

Food and Beverage Service

For bookings of 6 or more we recommend the use of our professional bar and waitstaff at an additional cost.

How to book your personal chef T&C's

Once you have a date and your preferred menu style all you need to do is contact our events team by sending an email to info@verandahrestaurant.com.au.

From here our team will assist you with your menu selection and any optional extras you may require. We will send you a booking invoice with the information you have provided us, we require a 50% deposit within fourteen days to secure your booking with final payment made 2 weeks prior to your event.

Please note minimum numbers vary for our different menus.

Public holiday surcharges apply.

All prices are utilizing cooking facilities at the property, a fee will apply if we are required to provide any further equipment including crockery, cutlery and glassware etc



Menu Styles

Cocktail Party - Min 10 guests

Your personal chef will prepare, cook and served a selection of savoury and sweet canapes.

Price: \$90pp

Tapas Tasting Menu

5 Course Tapas Tasting Menu and Dessert selected from our seasonal menus.

Price From: 2-5 guests \$200per person
6 + guests \$110per person

3 Course Menu

Select your dishes from our events menu - up to 10 guests you will select one menu item from each course over 10 guests you will have the choice to select 2 menu items from each course to be served alternate

Price : 2-5 guests \$200per person
6 + guests \$110per person

Paella Dinner - Min 6 guests

Entrée – 3 grazing entrees served family style

Mains – Seafood and Chorizo Paella (these flavours can be changed)

Dessert – Selection of 3 Petite Desserts served family style

Price: \$100 per person

Cypriot Souvla - Min 10 guests

5 courses of traditional Cypriot food with the meats cooked on the souvla grill (Cypriot BBQ) – the menu has approximately 15 dishes in total. This menu is served family style.

Price: \$125 per person

Cypriot Souvla and Paella Buffet - Min 10 guests

Your buffet will be set with a selection of salads, your choice of 2 meats cooked on the souvla grills and seafood and chorizo paella.

Price From: \$90 per person



Backyard BBQ Buffet - Min 10 guests

Your buffet will be set with assorted breads, a selection of salads, sausages, sirloin and marinated chicken served from the BBQ finishing with a fruit platter

Price: \$60pp

Aussie BBQ Buffet - Min 10 guests

Your buffet will be set with assorted breads, either Mezze platter or cheese and cold cuts platter, a selection of salads, sausages, sirloin, pork and marinated chicken served from the BBQ finishing with a fruit platter

Price: \$70pp

Seafood BBQ Buffet - Min 10 guests

Your buffet will be set with assorted breads, either Mezze platter or cheese and cold cuts platter, a selection of salads, sirloin, marinated chicken, grilled Salmon and Australian King prawns served from the BBQ finishing with a fruit platter

Price: \$80pp

Optional Extras

Matching Hunter Valley Wines	From \$30 per person
Cocktail on arrival	From \$15 per person
Mocktail Station - selection of 2 flavours	\$12 per person
Cocktail Station - selection of 2 flavours	\$20 per person
Canapes - Selection of 3 for 30min duration	\$15 per person
Fresh seafood station for buffet menus	MP
Dessert addition	\$10 per person
Celebration cakes	POA