



EVENT CATERING

From weddings, to corporate events to intimate functions in your home, Nola's Foodstore has got you covered.

The success of a beautiful occasion isn't measured only by the food on offer but by the feeling your guests take home with them. The memory of an event can stay in our hearts forever.

Nola's will work with you to decide which option best suits your desires. The Matinee, a brunch grazing table for a baby shower perhaps? Or the Main Event, an abundant offering well suited to a cocktail party. Then there's the Double Feature, a savoury and sweet spread perfect for your gorgeous wedding.

Our visually stunning tables often become a centrepiece of the event. We create each spread by including Australian Native Flora and eye-catching tableware to bring texture and beauty to your space. It is a feast for the eyes as well as the belly.

A cornerstone of Nola's approach is sourcing the very best products to bring to you. We started by searching all of Victoria for the most delicious locally-made treats.

We have also looked beyond our shores to some of our European friends who have perfected their food art. We use French Brie from Daffinois, Spanish Manchego and San Danielle Prosciutto from Italy to round out these incredible feasts.

We love nothing more than joining in life's celebrations. Let us take the hard work off your plate – just sit back and let us fill your table and enjoy our sumptuous offerings. We look forward to making your event the most memorable occasion for you and your guests alike.

EVENT CATERING PACKAGES

- / DEBUT / LIGHT GRAZING
- / MAIN EVENT / SAVOURY GRAZING
- / ENCORE / DESSERT GRAZING
- / DOUBLE FEATURE / SAVOURY & DESSERT GRAZING
- / SPECIAL FEATURES
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DEBUT

The Debut is the perfect way to kick off your celebration. As guests arrive, welcome them with this colourful, delicious offering. The Debut table is filled with deli style cold cuts, delicious soft & hard cheeses, olives and dried fruit to get the party started. Crispy crackers & palette cleansing fresh seasonal fruits plus a little chocolate on the side to perfectly compliment the sparkling wine in hand.

\$24/PP
MINIMUM SPEND \$850

MAIN EVENT

Our Main Event table is a journey for the senses. Beautifully styled to include the most delicious cheeses, cold meats & their best friends: fruit, crackers, bread, dips, nuts & chocolate. Your guests will gather around the table and discover each selection can be paired with the next. Daffinois Brie with grapes & tart raspberries. Blue cheese, prosciutto and the best Mount Zero Olives. This table is an abundant feast, a colourful and textural experience to compliment all of life's celebrations.

\$30PP
MINIMUM SPEND \$850





ENCORE

The happiest way to finish a celebration is with decadent sweets. The Encore will impress your guests with a joyfully balanced dessert treat. Rich chocolates contrast with bright fresh seasonal fruit and berries. Lighter more tangy cakes are complimented with St. David Dairy Cream or aromatic lemon spiked yoghurt. We source a selection of Melbourne's best delicacies.

\$18.5/PP

MINIMUM SPEND \$850 (unless added to another package)

DOUBLE FEATURE

The Double Feature is the most grand of all our spreads. A joining of our Main Event & Encore tables will see your guests satiated from their arrival until the final curtain call. These savoury and sweet delights are designed to let us take all the hard work out of your event, let us do what we do best. Australian and European soft & hard cheeses & cold meats are complimented perfectly by seasonal fruit, olives, crackers, bread, nuts & our own house-made dips.

...And then comes dessert, the best way to top off a fantastic celebration. We will bring a balanced sweets experience, thoughtfully pairing decadent chocolates with tart fruits and berries. Lighter cakes with luscious yoghurt or cream. The Double Feature is perfect for a wedding or birthday celebration. Those events where the host should be the centre of attention and free to enjoy the company of their nearest and dearest.

\$44.5/PP

MINIMUM SPEND \$850

LOVE LOCAL, LOVE NOLA'S



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SPECIAL FEATURES

Extras anyone? Choose something from our range of delicious add ons

SALADS

\$60 per Salad

These beautiful fresh salads serve as a side for your guests. They all compliment our Grazing offerings perfectly. Each salad will serve 20 guests as an accompaniment to their grazing treasures.

CAPRESE SALAD / Ripe tomatoes of all sorts, creamy Buffalo Mozzarella, fresh basil, Mount Zero Olive Oil & Maldon salt

LEAFY GREENS / Seasonal mixed leaves w bright spring onions, balsamic and Mount Zero Vinaigrette

GREEK SALAD / Tomato, Cucumber & Red onion w Yarra Valley persian fetta, Mount Zero olives, balsamic vinaigrette & oregano

PESTO SPIRALS / Spiral pasta w Nola's basil & almond pesto, cherry tomatoes, red onion & roquette (V)

POTATO SALAD / Istra bacon, spring onion, parsley, sour cream and Nola's whole egg mayo

RIBBON SANDWICHES

\$3.3/piece

MINIMUM ORDER OF 24 PER FLAVOUR

Poached chicken & soft herbs in mayo in soft white bread

Curried Egg & butter lettuce in soft white bread

Seasonal Vegetarian/Vegan Sandwiches in soft white bread

INDIVIDUAL MINI FRITTATAS

\$3.6/piece

MINIMUM ORDER OF 12 PER FLAVOUR

Flavours created using seasonal produce - served at room temperature

BRUSCHETTA

\$2.6/piece

MINIMUM ORDER OF 24

Diced tomato, red onion, fresh basil in balsamic vinaigrette on toasted baguette

MINI ROLLS

\$5.8/piece

MINIMUM ORDER OF 12 PER FLAVOUR

Ham, Sharp Cheddar, Avocado, Mixed Leaf, Butter

Buffalo Mozzarella, Tomato, Basil

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DIETARY REQUIREMENTS

Nola's knows the importance of catering to all dietary needs so that all of your guests feel welcome. We have thoughtful and delicious vegetarian, vegan and gluten free options for all of our event packages.

VEGETARIAN / No extra charge

GLUTEN FREE / +\$1/PP

VEGAN / +\$2/PP

ACCESSORIES

NAPKINS

\$2.5/10PP

BIODEGRADABLE DISPOSABLE PLATES & WOOD CUTLERY

\$1/PP

CENTREPIECE FLORAL ARRANGEMENT BY NORTH STREET BOTANICAL

MEDIUM - STARTING FROM \$120

LARGE - STARTING FROM \$170

(DESIGNED TO SUIT YOUR EVENT'S COLOUR PALETTE)

PACK DOWN

Want us to take care of the whole event from start to finish?

We offer a pack down service where we come back at the conclusion of your event and take all our tableware back.

Alternatively, you can drop your clean tableware back to our Fitzroy or Preston locations.

PACK DOWN SERVICE \$180

APPLICABLE TRAVEL COSTS APPLY IF YOU ARE OUTSIDE OUR 15KM RADIUS



LET US TAKE EVENT CATERING OFF YOUR PLATE

To make an enquiry about availability and packages, send us an email.

catering@nolasfoodstore.com.au
nolasfoodstore.com.au/catering

To place an order or book an appointment to discuss your bespoke event experience, contact Malia on 0413 812 313.

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