



## 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. Olives from Mount Zero, delicious cold cuts from Istra Smallgoods and gorgeous breads & pastries from Ned's Bake & Noisette are a few of our favourites!

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.

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### MORNING SHOW

Mornings are made for croissants w salty butter and jam. Think fruit, creamy dollops of yoghurt & crunchy delicious granola. Waking up to all of this along side a pastry and New York style bagel sets you up with a zest for the day ahead. For the savoury connoisseur, fresh baby frittatas and shaved ham are a must. The Morning Show table recognises that breakfast is the most important meal of the day, and let's face it, the most delicious too.

\$20/PP+GST

### MATINEE

A mouthwatering tabled filled with Melbourne's best brunch tasties. Your guests will be lavished with pastry from Ned's Bake & Noisette, baby New York style Bagels & Nola's very own breakfast Frittata. The best brunch is complimented by the freshest fruits and goodies like smoked salmon, Daffinois Brie & Istra leg ham.

\$28/PP+GST

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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, Mount Zero olives and dried fruit to get the party started. Crispy crackers & palette cleansing fresh seasonal fruits ensure your friends still have room for what's to come next and perfectly compliment the sparkling wine in hand.

\$20/PP+GST

## 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 with ciabatta, 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.

\$28/PP+GST





## 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 bake in house as well as sourcing Melbourne's best delicacies.

\$18.5/PP+GST

## 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 extended birthday celebration. Those events where the host should be the centre of attention and free to enjoy the company of their nearest and dearest.

\$42.5/PP+GST



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## SPECIAL FEATURES

Extras anyone? We have a line of delicious add-ons to compliment each of our spreads.

### SALADS

\$50+GST

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

FATTOUSH / Crispy iceberg lettuce, mint & parsley, tomato, cucumber, red onion & radish topped w toasted sumac pita & fresh lemon juice & olive oil

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

WILD RICE / roast red peppers w mint, parsley, fresh chilli & lime topped with toasted almonds

### ENGLISH TEA SANDWICHES \$3.1/piece+GST

Poached chicken & soft herbs in mayo in soft white Ned's bread

Curried Egg & butter lettuce in soft white Ned's bread

### INDIVIDUAL NOLA'S FRITTATAS \$2.8/piece+GST

Flavours created using seasonal produce designed by our beautiful chefs, served at room temperature

### BRUSCHETTA \$1.8/piece+GST

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

## 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 / +\$3.1/PP+GST

VEGAN / +\$2/PP+GST

## ACCESSORIES

NAPKINS /

\$2.5/10PP+GST

DISPOSABLE BAMBOO PLATES & CUTLERY / +\$1/PP+GST

CENTREPIECE FLORAL ARRANGEMENT BY NORTH STREET BOTANICAL /  
STARTING FROM \$100+GST  
(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 Thornbury HQ.

PACK DOWN SERVICE \$140+GST

APPLICABLE TRAVEL COSTS APPLY IF YOU ARE OUTSIDE OUR 35KM RADIUS



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## GRAZING & CATER BOXES

These grazing boxes offer a lovely solution for a smaller group. They can be pre-ordered for pick-up in our Thornbury shop or by email to [catering@nolasfoodstore.com.au](mailto:catering@nolasfoodstore.com.au)

### GRAZING BOXES

Filled with a colourful array of goodies, our grazing boxes are designed to delight. Impress your guests with the very best soft & hard cheeses, deli style cold cuts, fresh and dried fruits, Mount Zero olives, crackers, nuts and Nola's own dips.

MINI / Feeds 1-2 people	\$40+GST
MEDIUM / Feeds 3-4 people	\$80+GST
MASSIVE / Feeds 8-12 people	\$175+GST

### CIABATTA BOXES

We use the freshest seasonal ingredients to fill Ned's Bake famous hand-cut ciabatta rolls. Ned's are one of our most beloved partners and we think their bread is something truly special. This box is built with work lunches and family picnics in mind. Dietary needs are easily met, just let us know how many of your guests are vegetarian, vegan or gluten free (GF rolls from No Grainer)

8 ROLLS IN A BOX	\$88+GST
12 ROLLS IN A BOX	\$132+GST
16 ROLLS IN A BOX	\$160+GST
24 ROLLS IN A BOX	\$240+GST

### EGGY BOX

We use Little Bertha eggs and St. David Dairy's famous thickened cream to create these delectable individual Frittatas. With a strong focus on sustainability, you can trust we find the best seasonal produce to flavour these little gems. Vegetarian and gluten free options available. Sorry Vegans!

EGGY BOX OF 8	\$24+GST
EGGY BOX OF 12	\$35+GST
EGGY BOX OF 20	\$60+GST

### SCONES

So, there's pretty much nothing better than a freshly baked scone. Especially when they're along-side the best possible butter, jam and cream. Our scones are served with Nola's raspberry jam and lashings of St. David Dairy cream & their award-winning salted cultured butter.

A DOZEN SCONES	\$50+GST
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### ENGLISH TEA SANDWICHES

Soft light white bread with two different fillings. You can choose between or have a lovely mix of the two. Poached chicken and soft herbs in Nola's homemade mayo is a classic and our favourite. Then there's curried egg w spring onion and curly fresh mixed leaf.

12 IN A BOX	\$42+GST
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## LET US TAKE EVENT CATERING OFF YOUR PLATE

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

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