

TEMPORADA CATERING

Thank you for considering Tempo Catering for your next event.

Tempo Catering is Canberra's leading bespoke offsite event caterer. We aim to provide you with a restaurant-quality experience in your home, office or private space.

With the ability to draw from the menu of our award-winning restaurant, we can create an experience without parallel. We use only the best-quality seasonal ingredients, prepared in the Temporada kitchen.

When it comes to service, we provide the same level you would expect if you were dining at our restaurant; from a casual cocktail party, to an intimate dinner with friends at home, to a formal business event.

If you have any questions, or require more information, please contact the restaurant on 02 6249 6683 or email us at events@temporada.com.au. If you would like information on anything that is not covered in this guide, feel free to call or email us and we'll be happy to have a chat.

Canape Events

The following is a guide for canape-style events. Please see this as our recommendations; we are able to tailor a package that suits you.

Canape Packages

2 - 3 Hour Event	10 canapes per person // 5 varieties (Substantial canapes available on request)	\$50 per person
3 Hour + Event	10 canapes per person // 5 varieties 2 substantial canapes // 2 varieties	\$70 per person

Beverage Package

\$40 per person (2 hours)

\$10 per person every extra hour

* Beverage package includes sparkling wine, beer, red + white wine

* Cocktails are available on request for an additional charge

* If you would prefer to choose beverages from our wine list and be charged on consumption, please contact us

Canape Menu

**Subject to seasonal variation and availability*

Small Canapes

Zucchini & Parmesan Tart

Prosciutto & Gruyere Croquette

Pea & Pecorino Arancini

Wagyu Steak Tartare, Tapioca Wafer, Cured Egg Yolk

Duck Liver Parfait, Brik Pastry, Plum Jam

Ortiz Anchovy Toast, Almond Crème, Apple

Parmesan Biscuit, Serrano Ham, Pickled Watermelon Rind

Pambula Oyster Co Rock Oyster, Hot Bean Paste Dressing

Cured Hiramasa Kingfish Tartine, Pickled Eshalots

Prawn Toast, Corn Salsa

Straciatella, Beetroot, Black Garlic, Potato Wafer

Four Cheese Toastie, Prosciutto

Substantial Canapes

Braised Pork Belly Bao, Kim Chi Slaw

Temporada Cheeseburger Slider

Crumbed Mushroom Roll, Mushroom Ketchup, Aioli

Tuna Sushi Bowl, Avocado, Furikake

Sweet Canapes

Dark Chocolate Delice, Poached Cumquat

Key Lime Pie

Strawberry Cheesecake

Seated Events

The following are sample menus for sit down events. Please use this as a guide – we are happy to work with you to create a menu that fits your event and budget. Dishes are selected from our current restaurant menu; please contact us if you want further information.

We can cater for all dietary requirements within these menus.

Boardroom Lunch

2 Courses \$60 // 3 Courses \$70

(Includes bread and side)

Temporada Sourdough, Cultured Butter

—

Straciatella, Beetroot, Smoked Vanilla, Lavosh

—

Chicken Ballotine, Potato Gratin, Garlic & Anchovy Dressing

Leaf & Herb Salad

—

Dark Chocolate Mousse, Poached Kumquat, Nougatine

Individual Set Dinner Menu

2 Courses \$70 // 3 Courses \$80

(Includes bread, olives and side)

Temporada Sourdough, Cultured Butter

Marinated Olives

—

Charcoal Grilled Octopus, Aioli, Black Vinegar Dressing

—

Wagyu Beef Short Rib, Cabbage, Bacon, Soubisse

Charcoal Grilled Broccolini, Garlic & Anchovy Dressing

—

Black Sesame Custard, Mandarin, Yuzu

Temporada Share-Style Chef's Menu

\$70 per person

Temporada Sourdough, Cultured Butter

Marinated Olives

Straciatella, Beetroot, Smoked Vanilla, Lavosh

Charcoal Grilled Octopus, Aioli, Black Vinegar Dressing

Braised Pork Neck, Black Garlic, Eshalot Agrodolce, Pickled Cabbage

Charcoal Grilled Broccolini, Garlic & Anchovy Dressing

Black Sesame Custard, Mandarin, Yuzu

\$90 per person

Temporada Sourdough, Cultured Butter

Marinated Olives

Scallop Ceviche, Black Bean Vinaigrette

Parmesan Biscuit, Serrano Ham, Pickled Watermelon Rind

Straciatella, Beetroot, Smoked Vanilla, Lavosh

Charcoal Grilled Octopus, Aioli, Black Vinegar Dressing

Black Barley, Mushroom, Chestnut

Wagyu Beef Short Rib, Cabbage, Bacon, Soubisse

Charcoal Grilled Broccolini, Garlic & Anchovy Dressing

Black Sesame Custard, Mandarin, Yuzu

Important Info...

Confirmation of Booking

In order to confirm your booking, we require a 50% deposit 7 days prior to the event.

Confirmation of Final Numbers

We require confirmation of the number of guests 7 days prior to the event.

If numbers drop substantially within this window, you may incur the full charge. Please contact us if there is an increase or decrease and we'll work with you on a solution.

Public Holidays

Please note that to cover the cost of staffing, a 10% surcharge will be placed on the entire event cost for public holidays.

Staff Hire

We provide all staff for events we cater for. From a chef cooking in your home kitchen to a full team of waiters serving you, we have you covered.

Staff requirements are determined by the size of your event and the space we're working in.

Staff are priced at \$50 per staff/per hour, with a minimum of 3 hours.

Equipment Hire

Tempo Catering can provide all plates, cutlery, glassware and cooking equipment for your event. If you require any equipment, please let us know.

Final Menu/Beverage Selection

We will confirm with you the final menu and beverage choices within the week before your event. Please note that due to the seasonality of ingredients we might have to make substitutions on your menu. We will contact you and work with you to ensure you are happy with any changes made.

Dietary Requirements

All dietary requirements can be accommodated within our menus as long as they are confirmed by email 7 days before the event.