

#### part of your special day

Thank you for considering Sprout to be a part of your special day. At Sprout we love food. We love the way food brings people together, is central to celebrations and is a form of creativity and expression. It defines cultures, is a way of showing appreciation and should of course be satisfying and nourishing. If you choose Sprout to cater your special day, all you need to know is that we are 100% committed to creating a memorable food experience.

Established in 2011 by Callum Hann and Themis Chryssidis Sprout is a food education business offering a range of food experiences across South Australia. After educating and inspiring thousands of Australian's to cook and eat fresh, local and seasonal food around the country event catering was soon added to Sprout's range of food services. Sprout is fast becoming a South Australian food institution. A dynamic and innovative food business, respected and renowned for its quality, attention to detail, consistency and professionalism. Sprout has a reputation for providing premium restaurant quality food and memorable and unique dining experiences anywhere in South Australia. When you book with Sprout, you don't only enjoy superb food. We provide a complete catering solution. Our expert team of event coordinators, chefs and wait staff ensure the entire catering process is smooth and stress-free.



## Cocktail Package



Includes

Choice of four canapes (3 x silver 1 x gold)

Choice of three larger items (3 x silver)

Generous cheese and charcuterie grazing tables

All chefs and food service staff

Serveware

Cake cutting services

Cost (four hours)

\$79

Minimum 50 guests

Sprout's cocktail menu is fresh, seasonal and refined. With a large range of delicious items it has something for everyone.

Canapé items are easy to eat while enjoying a drink and chatting with guests, while larger items are a little more substantial combining to make a complete meal.

## Food Station Package



Includes

Choice of four canapes (2 x silver 2 x gold)

Choice of three food stations (2 x silver 1 x gold)

All chefs and food service staff

Serveware

Cake cutting services

Cost (four hours)

\$89

Minimum 50 guests

Food stations bring a fun and interactive element to your wedding.

Roaming canapes are served throughout the evening while larger items are prepared by Sprout chefs at various stations for guests to observe, interact and enjoy

## Individual Sit Down Package



Includes

Choice of three canapes (2 x silver 1 x gold)

Sourdough

Individual entree (1 x silver)

Individual main (1 x gold)

All chefs and food service staff

Serveware

Cake cutting services

Cost (four hours)

\$99

Minimum 50 guests Maximum 80 guests

Designed to enjoy as part of a seated dining experience, this menu is generous, fresh and makes the most of beautiful seasonal produce

# Shared Sit Down Package



Includes

Choice of three canapes (2 x silver 1 x gold)

Sourdough

Individual entree (1 x silver)

Two shared mains (1 x silver 1 x gold)

Two shared sides (2 x silver)

All chefs and food service staff

Serveware

Cake cutting services

Cost (four hours)

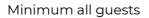
\$109

Minimum 50 guests Maximum 80 guests

Designed to enjoy as part of a seated dining experience, this menu is generous, fresh and makes the most of beautiful seasonal produce

#### Additional Items

	Silver	Gold
Canape	\$5	\$9
Larger (Cocktail)	\$10	\$19
Entree (Share)	\$12	\$16
Main (Share)	\$19	\$25
Sides (Share)	\$7	\$10
Entree (Sit down)	\$22	\$25
Main (Sit down)	\$35	\$39
Side (Sit down)	\$7	\$10
Dessert (Sit down)	\$12	\$17
Bread & olive oil	\$5	\$5
Cheese & charcuterie selection	\$12	\$16
Alternate drop (per course)	\$7	\$7
Choice of dishes (per course)	\$12	\$12





Additional items gives you the option to customise your experience



	Bronze	Silver	Gold
Sparkling Wine			
Dunes & Greene Prosecco	0	0	0
Croser NV			0
White Wine			
Karrawatta 'Sophie's Hill' Pinot Grigio	0	0	О
Skillogalee 'Skilly' Riesling	0	0	О
Shaw & Smith Sauvignon			О
La Linea Rose	0	0	О
Red Wine			
Cirillo Grenache		0	0
Skillogalee 'Skilly' Shiraz	0	0	0
Rockford 'Moppa Springs' GSM			0
Beer			
Peroni red			0
Vale Ale		0	0
Mismatch	0	0	0
Little Banger			0
Hills Cider	0	0	0
Non-alcoholic			
Wolf Blass Sparkling Cuvee Non Alcoholic		0	0
Kombucha	0		0
Soft drinks	0	0	0
Orange juice	0	0	0
Sparkling water		0	0
Cost first hour	\$25	\$29	\$33
Per additional hour thereafter	\$12	\$15	\$17



#### Tea & Coffee DIY Station

Includes

Nespresso Pod Coffee

T2 Tea range

Sugar & Sweetener

Full cream milk, lactose free and soy milk

**Cups & Saucers** 

\$5pp



Whiskey		Cocktails	
Woodford Reserve Bourbon	\$12	Aperol Spritz	\$14
Suntory Toki	\$12	Mojito	\$18
Johnnie Walker Double Black	\$13	Espresso Martini	\$18
Glenmorangie Nectar d'Or	\$17	Lemoncello Spritz	\$17
		Whiskey Sour	\$19
Brandy		Negroni	\$18
Hennessy Cognac VC	\$13	Cosmopolitan	\$19
		Tom Collins	\$17
Tequila			
Arrette Blanco	\$11		
La Cofradia Iguanas Resoado	\$17		
Don Julio 1942 Anjeo	\$2		
Vodka			
Titos	\$12		
Grey Goose	\$13		
Belvedere	\$14		
Gin			
Ambleside Small Acre	\$11		
23rd St Violet	\$11		
Never Never Triple Juniper	\$12		



Price per item
Maximum 5 spirit options \*
\*Minimum quantities apply

Price per item
Maximum 3 cocktail options\*
\*Minimum quantities apply