



sprout

## 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

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Cost (four hours)

\$79

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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

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Cost (four hours)

\$89

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Minimum 50 guests

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

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Cost (four hours)

\$99

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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

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Cost (four hours)

\$109

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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

Minimum all guests



Additional items gives you the option to customise your experience





# Beverage Package

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

Minimum 50 guests



# Beverage Package

Tea & Coffee DIY Station

Includes

Nespresso Pod Coffee

T2 Tea range

Sugar & Sweetener

Full cream milk, lactose free and soy milk

Cups & Saucers

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\$5pp

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BYO Beverages

Includes

Staff

Glassware

Excludes

Cool room

Ice

Garnish

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Price on application

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# Spirits & Cocktails

## Whiskey

Woodford Reserve Bourbon	\$12
Suntory Toki	\$12
Johnnie Walker Double Black	\$13
Glenmorangie Nectar d'Or	\$17

## Brandy

Hennessy Cognac VC	\$13
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## 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

## Cocktails

Aperol Spritz	\$14
Mojito	\$18
Espresso Martini	\$18
Limoncello Spritz	\$17
Whiskey Sour	\$19
Negroni	\$18
Cosmopolitan	\$19
Tom Collins	\$17



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Price per item

Maximum 5 spirit options \*

\*Minimum quantities apply

Price per item

Maximum 3 cocktail options\*

\*Minimum quantities apply