



Where Imagination and Ingredients Grow Wild



Private Dining  
Sample Menu

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[www.zingfresh.catering](http://www.zingfresh.catering)



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Our next level private dining promises an exceptional experience.  
Have a night out on the town whilst enjoying the comforts of home.

Indulge in innovation whilst flanked by what's familiar.

Enjoy entertaining clients, family favourites or explore a fusion of  
flavours with friends.

### ***SAMPLE MENU***

#### *Entree:*

Octopus' garden bowl with fresh peach, tarragon, lime, olive oil &  
sansho grapeberries

#### *Gazpacho Shot:*

Tomato & strawberry gazpacho

#### *Mains:*

Pumpkin halloumi towers, rocket, chilli & macadamia lace, quinoa (V)

Seared salmon, black garlic, mandarin, carrot puree, marigolds,  
brown rice

#### *Granita Shot:*

Honeydew melon & kaffir lime

#### *Dessert:*

Deconstructed meringue, vanilla coconut yoghurt, red berries &  
chilli threads

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#### Indicative Costs

2 course menu typically \$85 pax or 3 course menu \$110 pax.

Arrival canapes x 3 are included at additional \$18-\$30 pax.

Gazpacho shots & granitas are supplementary \$5 pax.

#### What's Included with Zing Fresh Catering

- We'd love to visit your home or venue to get a feel for the space and your vision. A site visit is \$80, refunded or deducted if your booking is confirmed.
- All services follow strict food safety and hygiene protocols.
- Food and beverage packages include full kitchen setup, ongoing service and guest area refresh, and a thorough exit clean.
- Staff charges are based on actual hours worked - no overcharging if things wrap up early & your approval sought if additional hours are required.
- Bump-in/out starts at \$100 (or \$150+ for 100+ guests or high-volume glassware/styling).
- Food packages include cocktail napkins and basic prep equipment.  
Cutlery/platters/glassware/napery available POA with a refundable bond.
- Equipment hire for cooking and temperature control (e.g., commercial-grade hot box for 4-hour food safe heat retention) available from \$100.
- All menus come with organic serveware, stylish presentation, and beautiful garnishes.
- We make your waste matter - event compost is handed over to One Meal and repurposed to help grow food in local schools and Sydney's Botanic Gardens. Compost processing fee: \$30.

#### Need a little extra Zing?

From award-winning styling and event planning to curated furniture, tableware, venue props and equipment - we've got you covered. For entertainment, we can bring the vibe with DJs, MCs, fire-throwers, hula hoop artists, unicyclists, bands, soloists, and roleplay performers plus trusted photographers to capture it all.

Jennifer's creative flair and eye for detail will make your event exceptional.

The first planning consult is on us; ongoing event management is \$80 per hour.

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