

Back Deck Dinners

Private chef service

Mid north coast, NSW

Private dining information pack 2023



About



Private Dining Experiences

Book in a private chef to come to your accommodation or preferred location to cook, serve & clean a locally sourced meal.

Menus are tailored to clients needs with different catering styles available ranging from 3 - 5 course plated dinners, Communal banquet style meals & casual rolling canapes.

Bookings need to be made at least 7 days in advance.

For further insight, photos & to see reviews visit our instagram @backdeckdinners

HOW TO BOOK

01

LET'S CHAT

Make an enquiry to check availability. Please include number of guest, location & style of catering you would prefer & including any dietary requirements. By filling out an enquiry form via the **link in our instagram bio @backdeckdinner**s, email: **backdeckdinner@gmail.com** or calling **0423612484**

02

CHOOSE YOUR MENU +SERVING OPTIONS

We will get back to you within 24 hours of your enquiry with some menu options, pricing and more details regarding the dining experience. We are very flexible with menus so please reach out if you are looking for any particular styles or dishes

03

SECURE BOOKING + PAY DEPOSIT

Once menu choices & details are finalised an invoice will be sent with payment details. We ask for a 10% deposit to secure booking with the remaining balance to be finalised 4 days prior to the event. The deposit is non-refundable.

04

TIME TO ENJOY

Chef will give you a call 2 days prior to run over any extra details, confirm location and say hello. Then its time to enjoy back deck dinner's private dining service.



Example Menus

3- 5 course plated meal
From \$95 - \$150 p/h
(minimum 6 guests)

ENTREE

Market fish crudo, buttermilk, baby fennel, apple & herb oil

Pizza frita, smoked eggplant, labne, salted grape & sumac

MAINS

Seared eye fillet, confit eschallot, fondant potato, watercress & peppercorn jus

DESERT

Chocolate fudge brownie, ganache, chocolate soil & double cream



Example Menus

Shared communal banquet table
From \$85 - \$120 p/h (minimum 6
guests)

MAINS

Roast porchetta, fennel & sage
stuffing, Salsa verde

Pan fried market fish, leeks &
orange wine butter sauce

SIDES

Grilled broccolini, garlic, toasted
lemon almond butter

Roast dorrigo potatoes, rosemary,
thyme & confit garlic

SALAD

Local rocket, pear, thyme roast
walnut & grana padano

Shaved fennel, orange, basil,
watercress, macadamia dressing

DESSERT

Limone ricotta cannoli w toasted
pistachio crumb



Example Menus

6 course plated tasting meal
From \$95 - \$150 p/h
(minimum 6 guests)

Lightly pickled sardine toast,
baby fennel & pinenut agrodolce

Tempura Zucchini, truffle honey,
24mth aged cheddar

Beef tartare, horseradish,
nasturtiums & lavosh

Roast cauliflower, macadamia
romesco, tarragon & citrus oil

Grilled octopus hands, smoked
kiplfer potatoes, lemon &
paprika dressing

Lemongrass parfait, coconut,
pineapple caramel & macadamia
crumble



Example Menus

5 course handmade fresh pasta meal
From \$95 - \$150 p/h
(minimum 6 guests)

Fresh local oysters, mignonette &
lemon

Handrolled gnocchi, cherry tomato
sugo, straciatella & pangrattato

Lemon ricotta ravioli w smoked
tomato, basil & pecorino

Saffron linguine, chilli garlic king
prawns, parsley, lemon & bottarga

Almondmilk pannacotta,
macerated stonefruit, berries &
almond meringue

Matching wines from The Vin

Add on a box of matching natural wines to be curated based off menu selections & delivered to the doorstep of your private dining experience location. Pricing varies depending on wines. Just ask to add on matching wines when booking. Visit www.thevin.co to see the high quality natural wines on offer.



ADDITIONAL INFO

Please let the team know of any dietary requirements & we will happily accommodate

Menus are curated on a seasonal basis & may differ from the menu examples stated here

Children under 12 can be accommodated with meals for \$20 per head

Price includes all ingredients, preparation time, cooking & serving. Table cleared by team & washing up done afterwards leaving kitchen sparkling.

RSA waitstaff can be provided to provide more attentive service and pour drinks for \$45 p/h for minimum 4 hours

Back deck dinners service does not include setting/ styling of dining table.

Guests supply crockery, cutlery, glassware & relative kitchen equipment. Chef will contact you prior to the event and discuss the kitchen set up & equipment.

Back Deck Dinners is based on the Coffs coast. Travel fees apply for distances north of Woolgoolga & south of Nambucca Heads to account for fuel costs

Bookings are secured once deposit is paid. Deposits are non-refundable

Back Deck Dinners is a flexible service, we work with you to create the event you desire so please let us know any requests you may have. If there is particular food or catering styles you are looking for let us know & we can accommodate to your needs.

