

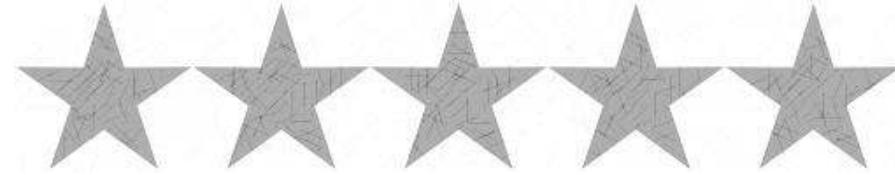
The logo for Temp Chefs Australia, featuring the text 'TEMP CHEFS AUSTRALIA' in white on a red square background. The word 'TEMP' is above 'CHEFS', and 'AUSTRALIA' is below it, with a small icon of a chef's hat above the 'P' in 'TEMP'.

TEMP
CHEFS
AUSTRALIA

An overhead view of a restaurant table with various dishes. In the center is a large wooden cutting board with a roasted rack of lamb, cherry tomatoes, and a small bowl of green sauce. To the right is a small bowl of red wine. In the bottom left is a white plate with a fork and a piece of meat. In the bottom right is a white plate with several asparagus spears. The table is made of dark wood.

Your Home. Your Restaurant.





Your Home. Your Restaurant.

When the most exclusive dinner reservation or party in town is at your place, entrust Temp Chefs Australia to make the evening unforgettable.

Whether you're looking to host a simple, intimate gathering or an extravagant affair, one of our hand-selected private chefs will prepare the menu you choose that fits your occasion, purchase the best ingredients, style your table and prepare menu in your kitchen, using their own tools and equipment.

No crowds, no driving, no wait, no lines, just a private, unique and memorable experience for everyone involved.



We offer a few different services for your private event ...

Formal Plated Dinner

Our formal plated dinner service allows you to sit back and enjoy your own event. The best part? You can relax and chat with your guests while a gourmet meal is cooked in your kitchen and served to your table.

We prepare your entire meal in your home on the day of the event so you can see exactly what goes into making our dinners so special.

We offer formal private dinners for up to 15 guests and up to 5 courses. Your kitchen is cleaned as we found it, and you're left with nothing but the aroma of a pleasant meal and happy guests.

We love to take the time to make your event extra special, and any unique menu items or requests are welcomed.

Premium Canapé Menu

Canapes are great for groups of up-to 40 people.

We offer canapes in a traditional passed fashion as well as stationary options where guests can help themselves.

This service is perfect for meet-and-greet functions, casual parties, office parties, cocktail parties, open house events and other social events.

Romantic Dinner for Two

The perfect way to show your sweetheart that you really care! Relax in an intimate setting, sip wine and pamper yourselves while our chef prepares a gourmet multi-course meal in your own kitchen.

Hiring a personal chef for your very own date night is a unique, personalized and thoughtful gift that you and your love will remember for years to come.

How much does it cost?

Three Course Formal Dining

Select an entrée, main and dessert from our menu and our expert chef will prepare and cook the meal in your kitchen before serving you and your guests at your table. **All prices listed below inclusive of GST.**

2-3 People	<i>\$240 per person</i>
4 People	<i>\$160 per person</i>
5 People	<i>\$140 per person</i>
6 – 9 People	<i>\$120 per person</i>
10 – 15 People	<i>\$100 per person</i>
Arrival Canapes (3)	<i>Add \$15 per person</i>

Five Course Degustation

For something a little more special, our degustation adds a touch of class and luxury to your dinner party. You can create your own degustation by selecting two entrees, two mains and one dessert from the three course menu.

Additional \$40 per person to prices listed above

Premium Canapé Menu Packages

12-15 ppl/ 8 Choices	<i>\$ 55 per person</i>
16-20 ppl/ 8 Choices	<i>\$ 50 per person</i>
21-30 ppl/ 8 Choices	<i>\$ 45 per person</i>
31 + ppl/ 8 Choices	<i>\$ 40 per person</i>



FORMAL DINING MENU – Choose one meal from each course

TO START

Sourdough roll with whipped butter & olive salt

ENTREE

Twice cooked Pork Belly w soft polenta, chilli caramel, crackle crumb & apple slaw (GF)

Seared Scallops & Black pudding w gingered carrot puree, crispy serrano & finger lime

Braised Beef cheek tart w shaved fennel & mint salad, caramelised shallot jus & white bean cream

Crispy Potato Gnocchi w Charred Corn, fried Sage, pumpkin puree & Saffron foam (V)

MAINS

Eye Fillet w braised beef cheek cannelloni, Burnt Leeks, fondant Thyme potato, Bone marrow crumb & Port wine Jus

Organic Chicken Breast wrapped in prosciutto w pistachio and Manuka honey farce, broccolini, dauphinoise potato & smoked apricot marmalade (jus) (GF)

Seared Barramundi fillet, Blue swimmer crab hash, Asparagus & Shaved Fennel Salad, citrus butter & finger lime

Rosemary Smoked Lamb Rack with Pea puree, balsamic root vegetables, wild garlic, red onion marmalade (jus) (GF)

Braised Leek & Camembert Tart tatin w Roasted fig, dressed greens, Sugar-cured tomatoes & Bauple nut (V)

DESSERT

Double Chocolate tart w vanilla bean crème fraiche, raspberry sorbet

Flourless Blood orange cake w pistachio praline, blood orange syrup & olive oil ice-cream (GF)

White Chocolate brulee w macerated strawberries & ginger-bread crumb

Salted Caramel Cheesecake roulade w chocolate mousse & toffee banana

Individual Artisan Cheese Platter





PREMIUM CANAPE MENU –

HOT CANAPÉ SELECTIONS

Pancetta wrapped Beef Fillet with Béarnaise Sce & Red Onion Jam (GF)

Seared Scallops topped w Crisp Prosciutto & apple Crumble (GF)

Pulled Lamb Slider w, Crisp Gourmet Potato & Minted Peas on Brioche Bun

Crispy Southern Pork Belly Bites w Smoked Paprika & Pickle Ranch (GF)

Mini NY Beef Cheeseburger Slider w Candied Bacon & Dill Pickle on Brioche Bun

Blue Swimmer Crab & Potato Hash w Preserved Lemon

Peking Duck Spring Rolls w Caramelised Plum Sce

Mini Beef Cheek Wellington w Field Mushroom & Thyme Duxelle & Red Wine Jus

Buffalo Chicken Breast Roulade w Blue Cheese Mousse & Red Capsicum Jam

Moreton Bay Bug & Braised Leek Tart topped w Salmon Caviar & Chervil

Pulled Pork Croquette w Apple Sce & Pickled Red Cabbage

Tiger Prawn, Champagne & Saffron Arancini Balls w Roast Red Capsicum Sce

Spicy Squid & Red onion Fritter w Chilli Tomato Relish

Shredded Lamb Shank on a Caramelised Carrot Tart Tatin

Chicken Tikka Pies w Mango Relish

Mini Sesame Chicken Slider w Apple-slaw & Chilli Jam on Brioche Bun

Skewered Tasmanian Herbed Salmon w Chive Chardonnay Cream Sce (GF)

Sweetcorn Fritter w Chilli Tomato & Rocket (V)

Potato Rosti w Creamed Feta & Pumpkin Jam (GF)(V)

Wild Mushroom & Haloumi Risotto Balls w Red Onion Jam(V)

COLD CANAPE SELECTIONS

Potato Scone w Salmon Gravlax, Dill Cream & Salmon Caviar

Tiger Prawn Balls in Black Sesame Seeds on Seaweed Salad (GF)

Chinese BBQ'd Duck in Coriander Pancake w Cucumber & Orange Hoi Sin sauce

Beetroot Risotto Cake w Creamed Feta & Balsamic reduction (V)

Thai Poached Chicken & Lime Salad in a noodle basket

Caramelised Leek, Poached Pear & Brie Quiche (V)

Chilli, Ginger & Lime Rare Roast Beef & Crisp Vegetable Rice Paper Roll (GF)

Toasted Brioche w Chicken Liver Pate & Fig Jam

Sushi Rice topped w Sashimi Tuna, Wasabi Mayo & Pickled Radish (GF)

Rolled Smoked Leg Ham, Pickles & Tarragon Crepe w Mustard Cream Cheese

Tandoori Lamb Medallions w Chevre Mousse on Turmeric Naan Bread

Pork San Choi Bow served in Witlof Leaf (GF)

Avocado & Mint Rice Paper Rolls w Crispy Shallots (V) (GF)

SWEET CANAPE SELECTIONS

Lemon Curd Meringue Roulade w Toasted Almonds (GF)

Flourless Chocolate Cake w Rum & Raisin Ice-cream (GF)

Raspberry & White Chocolate Tart

Blood Orange & Polenta w Vanilla Syrup (GF)

Double Choc & Walnut Brownie w Macerated Strawberries

Salted Caramel Cheesecake w Toffee Banana

Caramelised Apple Spring Roll w Cinnamon Cream Dip

FAQS

How far in advance should I book?

Much like a restaurant, availability depends on demand. If you have a particular date in mind, such as an anniversary or birthday, we recommend you book as far in advance as possible as we only take a limited number of bookings each night.

Do you have gift certificates?

Yes, you can purchase a Temp Chefs Australia gift certificate for any amount. We also have corporate rates for bulk purchases. Contact us to find out more. A \$5 postage fee per voucher, is incurred if the gift certificate is not emailed out.

How far will we travel?

We service all areas of Metropolitan Brisbane. If you're not sure whether we service your area, just let us know your location when you enquire and we'll let you know if we can travel to you (outside of this area, travel time may need to be negotiated)

What equipment will I need to provide?

Your chef will bring a small amount of cookware and utensils, the crockery, cutlery and serviettes required for your meal. We will also supply a themed table setting. You will need to provide a clean and useable kitchen, including a working oven and stove, some saucepans, frypans, baking trays and a suitable amount of fridge space. You will need to take care of glassware and drinks for your guests.

Do you use organic produce?

Organic ingredients are used in lieu of conventional store-bought ingredients whenever possible for your dinner party. However, if you would prefer all organic ingredients an 'all-organic charge' will be added to your bill.

Is a waitress/waiter included in price?

A waitress/waiter is not included in our price but can be arranged at a cost of \$40 per hour. Minimum shift time of 4 hours is required.

Will I need to clean up after the dinner party?

We will wash all the crockery, cutlery and cookware used, and clean your kitchen leaving it as we found it. You simply take care of the glassware and any other items you choose to use.

How much time should I allow for the meal?

On average a three course meal will take approximately two hours from start to finish, and the degustation will take approximately three hours.

How much time do you need to prepare before the first course is served?

This will vary depending on the size of your dinner party, although on average, your chef will arrive two to three hours before you'd like the first course served and will leave approximately one hour after the last course is served.

Do you supply drinks?

No, we do not supply drinks. Most restaurants charge a significant mark up on alcohol, so organising your own gives you the freedom to choose the drinks you'd like, at a reasonable price.

Do you cater for people with dietary requirements?

Yes, we can cater for any dietary requirements including gluten free, dairy free, vegetarian, paleo and more. We know it's hard to find a menu, let alone a degustation menu, that suits individual dietary requirements, but with Temp Chefs Australia, your personal chef will tailor the menu to suit you. An additional 1 hour consultation fee may apply for special menus.

How do I pay for a Temp Chefs Australia dining experience or gift certificate?

For private dining services a 50 % deposit is required at time of booking and the remaining balance must be paid 7 days prior to the function date. On completion of the function any outstanding costs will be debited from the payment details supplied on the initial account set up. For gift certificates, full payment is required before the gift certificate is mailed to you.

Payments can be made by direct deposit or credit card. A 2.6% surcharge currently applies for all credit card transactions. We use the EWAY secure payment portal and accept American Express, Visa, Diners Club & Master card.

What happens if I need to cancel or change my booking?

If you let us know more than 7 days in advance, we will refund your deposit minus a \$100 cancellation fee. If you let us know less than seven days in advance, we are unable to refund your deposit as we may have already purchased the ingredients for your meal and may have turned down other bookings in favour of your dinner party.



Gift certificates

If you're looking for a gift that is unique and flexible, which also provides an experience that will long be remembered, consider giving your friend or loved one a Temp Chefs Australia gift certificate.

Use our private dining services for an array of different occasions including:

Birthdays & Anniversaries
Corporate gift
Bachelor/Bachelorette Party
Backyard Barbeque
Bridal Shower/Engagements
Brunches/Luncheons
Children's Parties
Cocktail Parties
Family Reunion
Father's Day/Mother's Day
Graduation
Christmas party
Housewarming
Retirement
Valentine's Day
Baby Shower

Gift certificates can be purchased for any Temp Chefs Australia service and are valid for twelve months.

How to use your gift certificate?

If you've been given a Temp Chefs Australia gift certificate, contact us to book a date and select a menu. Please let us know your gift certificate ID when booking.



For bookings or enquiries please contact our friendly team today -



Temp Chefs Australia

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