



## 100 Mile Table Catering



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**100 Mile Table** is a Byron Bay based catering company creating unique feasts and celebrations. We utilise the abundance of great local produce in the Northern Rivers region of NSW or any region of Australia we are cooking. From the city to the sea and the bush, we hunt out the very best the local area has to offer and we celebrate our love of food and provenance by sharing our knowledge and our table with you.

At 100 Mile Table, we practice a locavore philosophy – one of respect for the source. Shopping locally maintains relationships with farmers and food producers – those who make it, bake it, sow it and grow it. We acknowledge the importance of food miles, the health, wellbeing and good treatment of animals and crops, so we shop and cook accordingly.

Catering is our thing. Creating beautiful weddings, unique celebrations and unforgettable events is what we truly love to do. Whether an intimate table for 10 on a candle lit balcony or a 250 guest extravaganza in a hay bale filled barn, we work closely with you to create the perfect experience for you and your guests.

Menus are seasonal, local and fresh with a focus on sustainability. Our service is second to none – we pride ourselves strongly on the quality of our staff both back of house and front – and have hand picked Byron's finest.

## Event Quotes and Sample Menus

Please find overleaf a selection of our catering options, quotes and sample menus. Menus are samples only and are there to be discussed – we like to work with you to create the menu and event you are looking for in line with our philosophy.

Bare in mind during your initial planning that you may also like a small pre-wedding dinner or a relaxed, casual recovery brunch post wedding or party.

Menus are priced per head.

Staff costs are quoted separately.

Additional hire costs are excluded, a quote is available upon request.

All costs are exclusive of GST.

# 100 Mile Table Catering



## Cocktail Party

Choice of 4 canapés \$45pp

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Choice of 6 canapés \$55pp

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Choice of 4 canapés + 1 substantial item \$55pp

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Choice of 4 canapés + 2 substantial items \$60pp

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### Canapé selection

Cured ocean trout on pumpernickel, horseradish cream

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Beetroot gravlax on sourdough, fennel and radish salsa

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Ceviche of local seafood with pickled fennel

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Mushroom arancini with green goddess

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Pork rillettes on fresh baguette, pickled cucumber

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Fish tartare on nasturtium leaves

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Beef tartare on fresh sourdough

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Green papaya salad with nam jim

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Fried fermented bean curd crusted tofu, sri racha

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White bread toasts with goats cheese and fig and sherry vinegar

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Strawberry and black pepper finger sandwiches

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### Bruschetta

- tomato and thyme

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- mushroom and pecorino

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- braised cavalo nero and ricotta

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### Crostini

- tomato, basil and buffalo mozzarella

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- pea, mint and ricotta

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Sweet Canapés available on request

### Substantial Canapé selection

Thai green curry of chicken and eggplant, jasmine rice

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Classic beef burger with 100MT pickles and cheese

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Braised beef brisket in black vinegar, jasmine rice

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Lamb or vegetable tagine with preserved lemon salsa, couscous

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Southern Italian style pork and fennel cooked in milk, penne

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Coconut, chilli and lime fish, jasmine rice

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Asian vegetable and noodle salad with hot and sour dressing

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Sticky pork roll with Asian pickles

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# 100 Mile Table Catering



## 100 Mile Table Feast – Our Signature Banquet

3 course feast including canapés, served banquet style \$80pp

### 100 Mile Feast – sample menu 1

#### Canapes

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Crostini of crushed peas with mint, ricotta and pecorino

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Beef tartare on fresh sourdough

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Mushroom arancini with green goddess

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#### Entrée

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Ceviche of local fish with pickled fennel, pomegranate and edible flowers

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#### Main course

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Herb-crusted roast veal fillet with tarragon, olive and caper sauce

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BBQ local fish with caramelised citrus and sourdough crumbs

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Roasted baby carrots with anchovy butter

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Classic roast potatoes, duck fat

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Iceberg, lemon myrtle

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#### Dessert

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Strawberries and cream – meringue, fresh and roasted strawberries, rosewater cream

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### 100 Mile Table Feast – sample menu 2

#### Canapes

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Pork rilletes on crisp sourdough, pickled cucumber

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Fish tartare on nasturtium leaves

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White bread toasts with goats cheese, fig and sherry vinegar

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#### Entrée

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Roast herb crusted side of salmon, mustard cream, rocket salad

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#### Main Course

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8 hour roast lamb, Persian flavours

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Harissa crusted chicken with pickled citrus

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Chamomile roasted sweet potato with toasted pepitas and honey

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Whole roasted cauliflower with tahini yoghurt and paprika oil

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Green leaf and herb salad, lemon myrtle

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#### Dessert

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Chocolate tart, cream, candied hazelnuts

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Asian food is also 'our thing' – please let us know if it's also your thing and we will happily send through our suggestions.

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# 100 Mile Table Testimonials



## Johnathon & Sophie

When we were looking for caterers for our wedding in nearby Federal, we wanted delicious, locally sourced food that could be served for people to share, creating a great atmosphere and talking point for our guests.

After meeting Jeremy and Sarah, the dynamic duo who own and run 100 Mile Table, we knew instantly that we wanted them on board. Not only did their philosophy of sourcing local food (within 100 Miles, naturally) fit the bill perfectly, we were amazed by their enthusiasm, professionalism, attention to detail, incredible sounding dishes and general all-round awesomeness!

In the lead up to the event they were nothing short of outstanding, being really flexible to design an incredible menu that really got the maximum out of our budget. They also advised in many other areas, such as the items we needed to hire, drinks types and quantities, and lots of little tips that helped us immensely with planning. I can't emphasise enough how easy and stress-free they made life for us, especially with their infectious enthusiasm and humour, which also gave us huge confidence that they'd deliver something special on the day.

And man, did they deliver on the day. The food was nothing short of sensational. Many of our well-heeled and foodie guests commented that it was not just the best wedding food they'd ever had, but for some dishes, such as the melt in your mouth lamb, the best they'd ever had full stop. It was top-end restaurant standard cuisine - fresh, innovative, presented immaculately and, most importantly, heaven on the taste buds.

But the food was only half the story. Jeremy and Sarah worked tirelessly with their team of professionals to deliver service of the very highest standard. The bar looked beautiful and no-one waited for a drink all night, they dressed the dessert table so it looked ace, the wait staff looked super cool and smart, canapes and dinner were delivered in exemplary fashion, champagne glasses were topped up without fuss.

**They went above and beyond in so many ways, doing things like hanging fairy lights in the roof, helping grandmas into taxis, creating a hamper of canapes for the wedding party to snack on during photos - nothing was too much trouble for them.**

All of this left us and our guests to have the most amazing and perfect day imaginable. And we can't imagine the day being so epic without 100 Mile Table. I ran out of superlatives for them pretty early on, and I find the same thing happening in this review!

So when we looked for caterers, and decided upon Jeremy and Sarah, little did we know that by the end of it all, we would hate using the term 'caterers' to describe what they brought to the wedding, because that would be a huge disservice to their enormous efforts. They were an integral part of it, both before and during, and we can't thank them enough for making our special day so, well, special.

p.s. their cafe is incredible too (no surprise!)

## Danny & Annalee

Thank you for the amazing effort and outstanding food at our wedding. You truly made the event special. An amazing result you should both be really proud of.

## Ange & Tom

Thank YOU so much for being a part of our wedding and for being the best caterers EVER! Everyone was raving about the food, and all your staff were so amazing.

## Sophie & Nick

Wow! What a wonderful day made so amazing by your beautiful food! We couldn't have wished for a more magical evening with such lovely service. We adored everything you contributed to our wedding and our friends and family were so impressed. Thank you for being so talented, easy and helpful in the planning and on the day.

## Court & Zac

You guys are total rockstars! I never thought it was possible to become so obsessed with our wedding caterers. You guys completely blew us away. It was such a gift to work with two people who, so clearly, love what they do. The entire experience we had with 100 Mile Table, was second to none. From the very first email, we knew you guys were awesome.

## Georgia & David

From the bottom of our hearts we couldn't have asked for better caterers. The food was unbelievable, everyone is still talking about it. We have been to six weddings since our own and for everyone nothing compares.

## Jane and Craig

A quick note to thank you immensely for all your help and hard work putting our Xmas dinner and especially my 50th together. Totally professional, absolutely wonderful food and awesome organisation. Can thoroughly recommend you to anyone to make their special day extra special!!

## Angie & Darren

100 Mile Table absolutely knocked it out of the ball park for us on our wedding day. From the DELICIOUS locally sourced food, the professional wait staff and gorgeous food presentation to the ability to manage weather changes and last minute chaos - these guys went above and beyond to make our wedding the most magical and memorable day possible.

If you're looking for incredible food and a professional, friendly full service caterer - you cannot go past the 100 Mile team.

# 100 Mile Table



Sarah and Jeremy met in early 2000 and always talked of doing something together. Finally in 2014 it came to fruition.

Sarah had been based in Byron Bay for a few years getting 100 Mile Table off the ground and Jeremy finished working for the Hipgroup in NZ and was ready to move the family to Australia. Together they created 100 Mile Table cafe and catering business in Banksia Drive, Byron Bay. The local area is a source of constant inspiration for their feasts and celebrations.

Catering is the 100 Mile Table 'thing'. We love all events big and small, on site or off and pride ourselves on carrying the ball across the line each and every time with the quality of our food and service.

When we are not at a catering gig, we hold the occasional 100 Mile Table pop up lunch or dinner anywhere from a paddock or a warehouse to a barn or a private home and often on site at our takeaway café on Banksia Drive in the Byron Arts and Industry Estate.

To stay abreast of all upcoming 100 Mile Table events, visit our website to sign up to the newsletter – or pop in and say hi at the café. We are open Monday to Friday 7am till 2pm (3pm for coffee).

## Sarah Swan

A chef for over 25 years, Sarah's background stretches from The Bayswater Brasserie and Bather's Pavilion in Sydney, to a 14 year stint with the Rockpool Group, as a chef, in marketing, media liaison, website and social media management.

## Jeremy Burn

With a Business Studies degree in marketing, Jeremy worked extensively with vineyards and wine brands in New Zealand including a term as Operations Manager for Stonyridge Vineyard on Waiheke Island. After a couple of years in London Jeremy joined the Hipgroup in Auckland which owned and operated 10 of Auckland's most awarded cafes and restaurants.

## Contact Us

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