



100 Mile Table



100 Mile Table Catering

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. 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. 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 on the quality of our staff both back of house and front – and have hand picked Byron's finest.







Event Quotes & 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 and we have a lot more delicious options up our sleeve. We like to work with you to create the menu and event you are looking for in line with our philosophy.

We work closely with the regions very best event coordinators, stylists, venues and more to bring you a seamless and special event.

Menus are priced per head.

Staff costs are quoted separately.

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

Cocktail Party

Choice of 4 canapés	\$60pp
Choice of 4 canapés + 1 substantial item	\$70pp
Choice of 4 canapés + 2 substantial items	\$75pp
Antipasti table	\$15pp
Dessert table – selection of 3	\$15pp
– selection of 4	\$20pp

CANAPÉ SELECTION

Freshly shucked oysters, lemon

Betel leaf with chilli caramel pork belly

Nasturtium leaf with fish crudo, citrus, aioli

Sourdough crostini

– green pea, mint, lemon, pecorino

– raw beef, parmesan, fried capers

– tuna crudo, oregano, pickled green chilli

– ricotta, green olive, roast chilli

Bao

– ginger and shallot chicken

– asian mushrooms, shiso, sesame sauce

Skewers

– lamb kofta, minted yoghurt

– harissa chicken, preserved lemon

Panko crumbed 'fish fingers', wasabi kewpie

Fried chicken Japanese style, kewpie

Fried tofu with fermented bean curd crust, Sichuan pepper salt

Half shell scallops, sage butter

SUBSTANTIAL CANAPÉ SELECTION

Coconut rice, white poached chicken, ginger shallot oil

Orechiette, charred cauliflower, nuts and seeds, pecorino sourdough crumbs

Polenta, meatballs, tomato sugo, parmesan

Local ale battered fish and chips



Signature Banquet

SIGNATURE SHARED FEAST

3 canapes / 2 entrées / 2 main course protein + 3 sides	\$85pp
3 canapes / antipasti table / 2 main course protein + 3 sides	\$85pp
Additional dessert option	\$15pp

Our dishes are designed to be shared, family style. Please let us know if you prefer a plated style event and we would love to discuss the dishes that work best.

The following two sample menus give you an idea of our style. We like to cook with the seasons so not all dishes work 12 months of the year. The fun part of selecting your menu is finding the perfect balance of the dishes you love and how they all work together. Sometimes Asian influenced dishes work well with those Italian inspired – and sometimes they don't. We look forward to working with you to create the perfect meal.

All allergies and dietary requirements will be catered for.

Sample Menu No.1

CANAPES

Sourdough crostini – fish crudo, salted red chilli

Betel leaf with chilli caramel pork belly

Fried tofu with fermented bean curd crust, Sichuan pepper salt

SHARED ENTRÉE

Dinner rolls, French butter

Stracciatella, figs, crumbs

MAIN COURSE

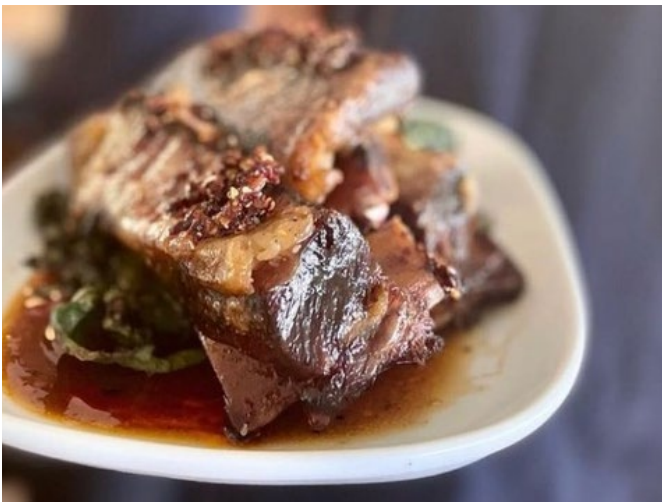
BBQ local fish fillet, burnt butter, caper berries, lemon pangrattata

Roast rolled pork loin, fennel crust, apple butter

Crispy roast chat potatoes, garlic, lemon, semolina,

Charred broccolini, miso butter

Green leaf salad, herbs, lemon myrtle dressing



Sample Menu No.2

CANAPES

Freshly shucked oysters, lemon

Sourdough crostini – ricotta, green olive, roast chilli

Skewers – harissa chicken, preserved lemon

ANTIPASTI TABLE

Sourdough, Byron Bay crackers, sesame bark

Warm green olives, garlic, chilli, rosemary

Selection of cheeses – local, international

Selection of salumi, cured meats

Roast peppers, burrata, thyme oil

Grapes, Medjool dates, house pickles

MAIN COURSE

Roast chicken, anchovy and rosemary butter

Marsala roasted lamb shoulder, bagna cauda

Chamomile roasted sweet potato, charred lime, toasted pepitas

Seasonal greens tossed in olive oil, salt, lemon

Heirloom tomato and peach salad



The Backyard Barbecues

This is your relaxed backyard knees-up option. All menus are served shared buffet style and the price includes chefs, with a minimum food spend of \$2,500.

Floor and bar staff are of course an option and will be quoted separately should you desire.

AMERICAN

Choice of 1 protein + 3 sides

\$45pp

Additional protein

\$10pp

Whole smoked brisket pastrami, Russian dressing

Northern Carolina style pulled pork

Whole smoked chicken, St Louis BBQ sauce

Potato salad

Mixed pickles

Slaw

MEXICAN

\$45pp

Birria de res fried beef taco

Mushroom taco

Achiote chicken taco

Elotes

SOUTH EAST ASIAN

\$60pp

Bubi guling roast pork belly

Satay lilat fish skewers, jim jaew

Chicken satay peanut sauce

Sauté kang kong

Green pawpaw salad

Nasi kuning rice



100 Mile Table and Pip's Plate - the 'Open Fire Extravaganza'

A casual winter bonanza, involving an open fire cook-up, immersing you and your guests in the elements. Imagine a bountiful feast cooked over open fire by **Pip's Plate** and **100 Mile Table** with all the trimmings of a fancy event.

Bespoke open-fire menus, styling, the region's best staff and more are all within arm's reach, thanks to this collaboration with our friend Pip.

This truly unique immersive experience is suited to weddings, big birthdays, corporate events and the like. Contact us for more information.



100 Mile Table Cocktails

We are lucky in the Northern Rivers to have such amazing produce to cook with. Now we also have an abundance of equally fantastic local producers of spirits. Byron's subtropical climate makes it an ideal place to grow botanicals, herbs and fruits perfect for distilling, infusing and creating world class drinks.

At weddings and events there is nothing to match an elegant cocktail. As is the nature of many events we do however have limitations. We aren't set up in a working bar with fridges, sinks and running water. Often we are simply a few ice tubs and a beautiful bar top in a picturesque paddock.

Following is a list of some of our favourites. Simple cocktails based on the best ingredients, designed to be both functional and beautiful. If you don't find what you're after below we are always happy to customize something to suit your day.

FRENCH 75

A classic champagne cocktail dating back to the early 1920s and famous for its feature in the 1942 movie 'Casablanca.'

We recommend using the local Brookies dry gin.

Brookies dry gin

Champagne or prosecco

Lemon

Served in a champagne flute or saucer,
garnished with an edible flower

INK GIN & STRANGE LOVE TONIC NO 8.

Gin and tonic the way it should be. The beautiful colour of Ink Gin is derived from the deep infusion of petals from an exotic blue flower known as Butterfly Pea.

They say - "If $\frac{3}{4}$ of your gin and tonic is the tonic – make sure you use the best".

StrangeLove is an Australian (Victoria) made tonic using local and imported ingredients specifically blended for mixing on the bar.

Ink gin

Tonic No 8 by StrangeLove.

Lemon

Served in a rocks glass on ice, garnished with
a rosemary sprig.

PYEWACKET ROSEMARY LEMONADE SHRUB & GIN

'Shrub' is the traditional name for fruit and herb extracts that are fermented in vinegar. Pyewacket small batch shrubs are hand made in Mullumbimby with local, seasonal fruits and herbs and certified organic vinegar.

Pyewacket rosemary lemonade shrub

Brookies dry gin

Soda

Served in a tall or short glass with lemon wedge
and rosemary

SLOW SPRITZ

Davidson plums grown in the rainforests of Byron, steeped in Brookies slow gin. Flavours of rose, watermelon and bright plum match beautifully with champagne.

Brookies slow gin

Champagne or prosecco

Served in a tumbler on ice

DARK 'N' STORMY

Dark rum meets stormy ginger beer. To really bring this one to life we love using Husk Distillers Spiced Bam Bam, a barrel aged rum infused with whole native spices.

Husk Distillers Spiced Bam Bam rum

Bundaberg ginger beer

Lime

Served in a high ball glass on ice, garnished
with a lime wheel

OTHER CLASSIC COCKTAILS WE LOVE

Espresso martini

Aperol Spritz

Campari & Soda

Margarita

Negroni

SOME OF OUR FAVOURITE LOCAL INGREDIENTS

Cape Byron Distillery Brookies dry gin / Brookies
slow gin

Husk Distillers Spiced Bam Bam rum / Ink Gin

Pyewacket rosemary & lemonade shrub

Testimonials

JOHNNY & SOPHIA

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 & 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

Catering is the 100 Mile Table 'thing'. We love all events big and small and pride ourselves on carrying the ball across the line each and every time with the quality of our food and service. We align ourselves with the very best in the Northern Rivers from event planners and coordinators to venues, florists, stylists and more - and we make your event seamless and beyond special every step of the way.

When we are not at a catering gig, you'll find us manning the canteen at Stone & Wood Brewery in the Byron Bay Arts and Industry Estate, 7 days a week from midday.

In Byron town centre, you'll find our other baby - Bay Grocer. Opened in early 2019, Byron's 'local food store' is now part of the food landscape of this magical area. The grocer is a place where we champion local produce and local producers as well as the very best of international goods. Park yourself out the front in our courtyard cafe, pull a stool up to a planter box and enjoy Allpress coffee and an ever changing menu. 7 days from 6.30am.



SARAH SWAN

A chef for over 35 years, Sarah's background stretches from The Bayswater Brasserie and Bather's Pavilion in Sydney, to a 14 year stint with the Rockpool Group working with luminaries like Neil Perry, Kylie Kwong, Genevieve Harris and Tony Papas. Sarah has worked 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.



And lastly...

If you are looking for a more casual catered event - feeding loved ones on a sunny Sunday, a photo shoot, a birthday cake - or perhaps just a total lack of desire to cook while you're on holidays - then please check out our other business, **Bay Grocer**. We have catering options on our website for just these moments.

www.baygrocer.com

Contact us

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