

A rustic outdoor dining table with a floral centerpiece and white linens. The background is a blurred outdoor setting with other tables and chairs.

Bonfire Station

Celebration Menu

**UNCOMPLICATED,
HEARTY & DELICIOUS**

Our feasting options are great for sharing and taste as good as they look!
Perfect for your celebration.



FAQ & Important Information

What about dietary needs & allergies?

We know that great catering isn't just about delicious food—it's also about accommodating the dietary needs and preferences of all your guests. We take allergies and dietary requirements seriously to ensure everyone can enjoy their meal safely and with peace of mind.

When do I have to give final numbers and make payment?

We need final numbers and all dietary requirement information at minimum 14 days prior to the event.

Payment must be made minimum 7 days before the event.

Are your catering prices fixed or do they vary?

Our catering prices may vary due to market changes, seasonal ingredients, and event specifics. We promise to give you an accurate and fair estimate when you reach out.



Grazing platters
&
GOURMET PIZZA



Start the festivities with our grazing boards – featuring a generous array of cheeses, cold meats, antipasto, dips, breads, and crackers.

Then enjoy some wood fired pizza and seasonal salad. We make our dough, source local ingredients and prepare your pizzas on-the-spot before cooking them in our wood fired pizza oven. Toppings subject to seasonal availability.



Served buffet style



Grazing platters
&
TEXAS STYLE BBQ

Savor the taste sensation of our Texas BBQ, where smoke and flavor combine to delight all.

MEATS

Black Angus beef brisket smoked for 14 hours over cherry wood.

Free range pork shoulder smoked for 12 hours, pulled and mixed with Carolina style sauce.

Jalapeno and cheddar sausages.

Jamaican jerk chicken thighs spiced with pimento and thyme green chilli.

SIDES

Grilled corn
Pumpkin, spinach and feta salad
Fresh flat bread

CONDIMENTS

Texas style BBQ &
Chimichurri sauces

Served buffet style



*Grazing platters
&*
SPIT PIG

Smoke swirling and coals crackling, this is epic enough to impress any guest.

MAIN

Our whole hog is stuffed with onions, apples, herbs, and seasonings, then slow-roasted until the crackling is golden and the meat is impossibly tender.

All while you celebrate with loved ones.

Carved then served with roasted potatoes, roasted vegetables, homemade salads, coleslaw, fresh flat bread, condiments, and sauces.

(subject to availability - minimum 40 people)
Served buffet style



Big

BREAKFAST

RECOVER AND RECHARGE

Crispy bacon, sausages, scrambled eggs, hash browns, mushrooms, cherry tomatoes and bread with butter and jam.

Served with juice, tea and coffee.

The perfect start to your day!

\$24 / pp

Served buffet style.

SOMETHING EXTRA?

Available upon request:

Greek yogurt, fresh fruits and muesli +\$6/pp

An assortment of fresh flaky croissants and pastries +\$8/pp



Friday Night

FISH AND CHIPS

Crispy battered fish served with fries, tartar sauce and a wedge of lemon

\$18/ pp
(only available on weeknights)

BURGER

Let your guests build their own perfect burger with the lot.

Bonfire Station burgers come with lettuce, tomato, beetroot, bacon, cheese, egg, pickle, jalapeños, onion, and an assortment of sauces.

Served with fries.

\$28 / pp



*Dessert
&*
SNACKS

LATE NIGHT CHIPS

Chase away those late night munchies
with hot chips.
Served with aioli and tomato sauce.

\$7 / pp

TREAT YOURSELF!

Homemade cherry ice-cream,
served in waffle cone or cup.
(seasonal availability)

\$8 / pp

