

A photograph of a buffet catering station at an outdoor event. In the foreground, there are stacks of white plates and various food items including fried chicken, breaded items, and a large roasted bird. A staff member in a grey uniform and cap is serving a guest. Other guests, including a man in a white shirt and a man in a suit, are seen selecting food. The background shows a building and trees under a clear sky.

Bonfire Station Catering Menu

The logo features a stylized mountain range silhouette above the text "Bonfire Station".

Bonfire Station

Delicious, buffet style catering made in-house for all your functions and events.



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

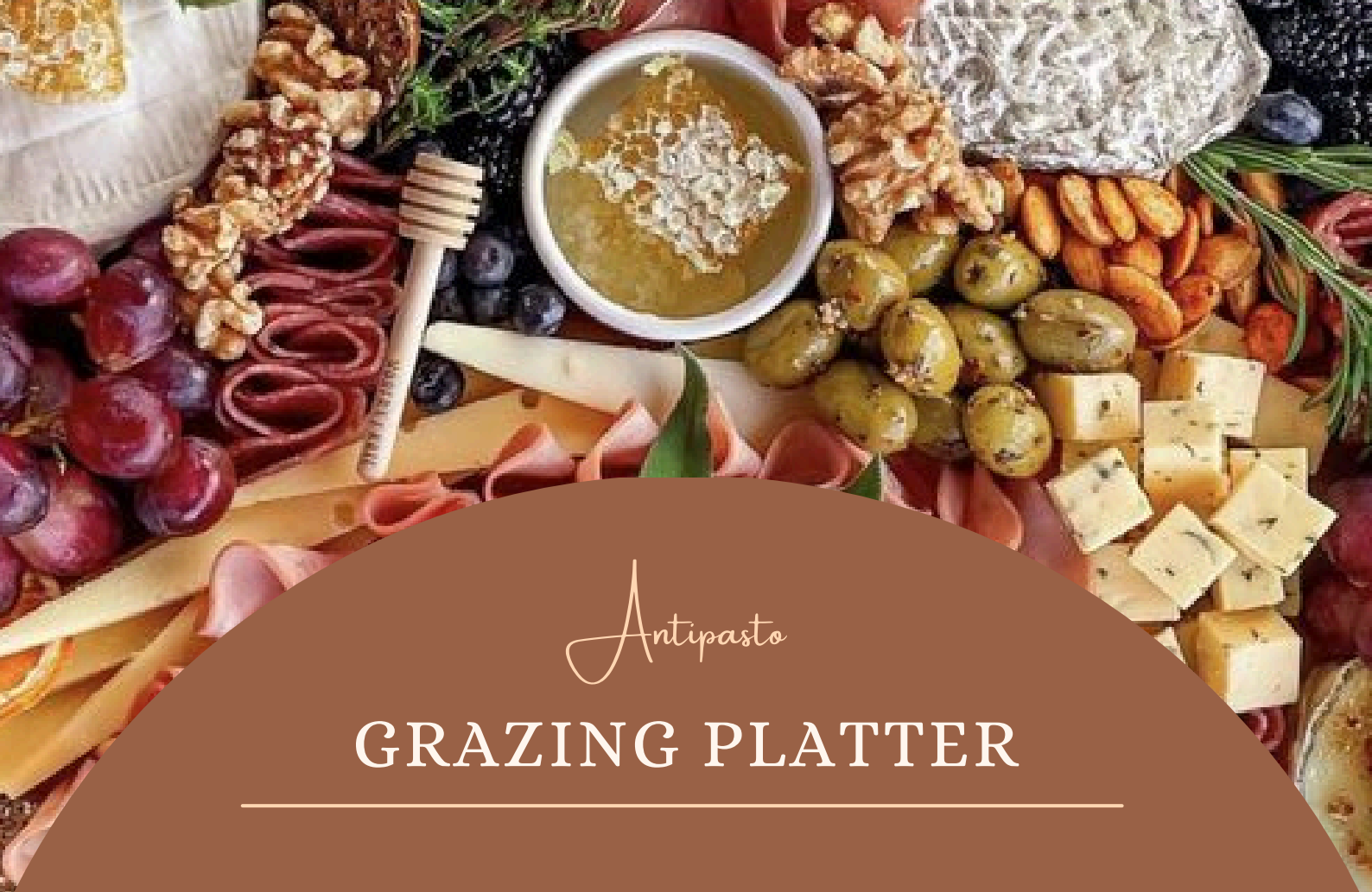
Served buffet style.

SOMETHING EXTRA?

Available upon request:

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

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



Antipasto

GRAZING PLATTER

Treat yourself to a flavor-packed grazing platter!

Perfect for a light lunch or a tasty addition to any meal.

Enjoy an assortment of cold meats, soft cheeses, antipasto and a variety of dips served with breads and crackers.

\$28 / pp

Served buffet style.



Sunday roast

TWO COURSE BUFFET

Embrace the classics with our can't-miss Sunday roast.

STARTERS

Dip trio with hot flat breads
Cajun BBQ wings

MAIN

Seasoned pork and chicken,
roast potatoes, roasted veggies, homemade salads and
coleslaw.

Served with bread, condiments and sauces.

\$60 / pp
(minimum 20 people)

Served buffet style.



Bonfire Station Burger

BUILD YOUR OWN

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

Served buffet style.



Salads &

WOODFIRED PIZZA

We make our dough from scratch,
source quality local ingredients,
and prepare your pizzas on-the-spot
before cooking them in our wood fired pizza oven.

Toppings subject to
seasonal availability.

Served with a salad made with
in-season produce.

\$45 / pp

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.

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

\$70 / pp

(subject to availability - minimum 40 people)

Served buffet style



Friday Night

FISH AND CHIPS

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

\$18/ pp
(only available on weeknights)



*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



A photograph of an outdoor dining area. In the foreground, a large, semi-circular brown graphic contains the text. The background shows a wooden pergola structure with string lights, under which many people are seated at tables, dining. The setting appears to be a restaurant or cafe with a modern, rustic aesthetic.

FAQ

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.

What are the pricing options for children

Children under 12 years old are charged at half price, and there is no charge for children under 2 years old.

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.