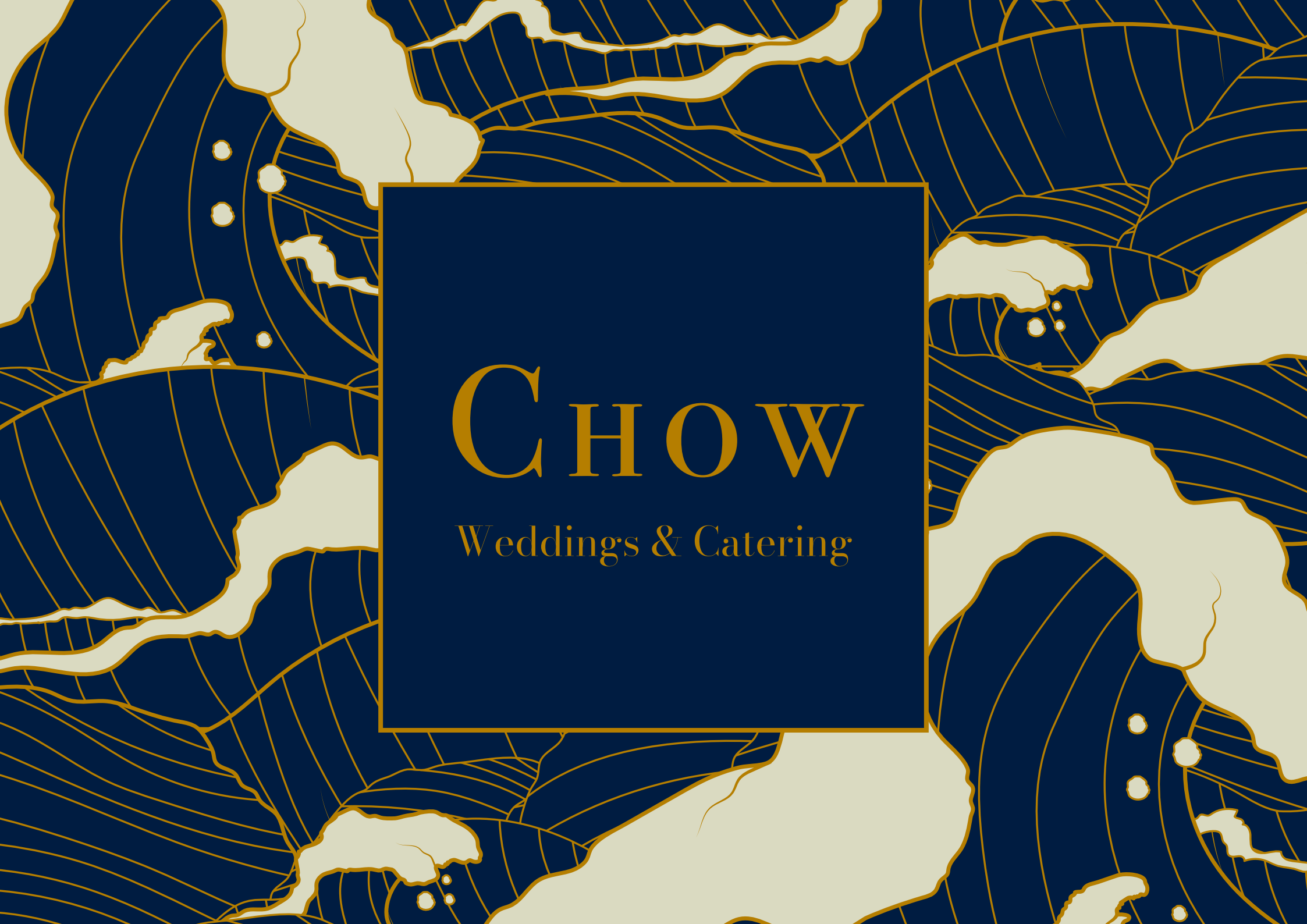

CHOW
Weddings & Catering

Catering Services 2025

Chow Catering brings the joy of food to life, with flavours and stories that flow effortlessly across your table. Our exceptional team of skilled chefs and attentive staff ensure that your dining experience becomes a cherished memory you will savour for years to come.

Born from the renowned Billy Chow restaurant and its former sister location Ally Chow, our catering service is thoughtfully curated by Owner and Executive Chef Trent Scarr and Restaurant Operator Leisha Scarr. With their expertise and passion for flavour, we bring you an unforgettable experience, whether you are hosting a wedding, a celebration, or any special gathering.

Chow Weddings and Catering is perfect for groups of 20 to 150 guests, and we offer a range of options to suit your event:

Roaming Canapés & Cocktails

Ideal for an extravagant cocktail party or a casual, intimate gathering with friends. (Minimum of 20 guests)

Seated Events

Whether you are envisioning a plated dinner or a seated soiree, we are ready to bring your vision to life. *(Please connect with our friendly team early to ensure we have the right kitchen items for your selected menu.)*

Wedding Receptions

Relax and enjoy your special day while we take care of the food, so you can focus on celebrating with family and friends. *(Minimum of 20 guests, maximum of 150 guests)*

Optional Combination

Start your event with roaming canapés and cocktails, then enjoy a seated main course and dessert to wrap up the evening in style.

Let us make your event deliciously unforgettable—because every great story deserves an even greater meal.



Canapé Packages

Canape Package #1

Your choice of 5 canapes - **$65 per person**

Details: Great option for smaller, more intimate events or those looking for a light but flavourful offering to accompany drinks.

Canape Package #2

Your choice of 6 canapes - **$75 per person**

Details: For guests who desire more variety. This combination creates a more fulfilling experience, perfect for medium-sized gatherings where guests will be mingling and enjoying food throughout the event.

Custom Package

Prices vary based on item availability, please speak with our in-house wedding planner for more details.



Details: Our in-house wedding planner will work with you to curate a unique selection that fits your event style and theme. Custom packages allow for flexibility, ensuring that your catering is as special as your event.

Canapés



- Appellation Oysters

  Natural with fresh lime – GF & DF
  Tempura, smoked sriracha, salmon pearls and kaffir lime leaf – GF & DF
  Coal Roasted with House XO sauce – GF & DF

- Handmade Ocean Trout Crumpets

  House XO butter, ice plant, dill, and puffed rice

- Char-sui pork and shallot pancake

  Garnished with pickled cucumber and fresh shallots

- Lamb shoulder satay roti

  Indian spiced kohlrabi, Thai basil

- Pan-seared Scallops

  Cauliflower and horse radish puree, holy basil oil, and Shio kombu garnish

- Thai basil chimichurri and Vegan XO arancini

- Blue Swimmer Crab Arancini

  House XO sauce and XO kewpie mayonnaise

- Betel leaf with Caramelised Coconut Pork Belly

  Spanner crab, salmon pearls, cucumber, and banana chilli – *GF & DF*

- Beef, Pork and Peanuts Wrapped in Charred Betel Leaf

  Fermented tomato and BBQ sauce

- Malaysian Spiced Fried Chicken

  Curry kewpie mayonnaise, curry leaves and date pickle – GF & DF

Canapés (cont.)

- House-made Bao Buns

  Korean Fried Chicken: Sriracha kewpie mayonnaise, dill pickled mustard greens, shredded wombok

  Tempura Tofu: Burnt Chilli Mayonnaise, fresh herbs, and crushed peanuts

  Pork belly Katsu: Ssamjang sauce, apple, and fennel slaw, chicharron

  Tempura Moreton Bay Bug: XO Kewpie Mayonnaise, cauliflower leaf kimchi, pickled radish, dill - + $8 per person

  Wagyu Katsu: House-made parmesan custard and BBQ sauce, pickled kohlrabi, and fresh shallots

- Handmade dumplings

  Pork Soup (Xiaolongbao): Tobiko and red vinegar sauce

  Prawn and Pork Har Gow: Black vinegar, sweet soy, and Szechuan chilli oil

  Scallop and Prawn Har Gow: House XO

  Truffle mushroom and bamboo shoot Har Gow: Black, vinegar, sweet soy, and Szechuan chilli oil

- Rice Paper Rolls

  Spanner Crab and Coconut slaw: Crumbed roll with nuoc cham, baby gem lettuce and fresh herbs – GF & DF

  Fried pork and prawn emperor rolls: with peanut chilli jam, baby gem lettuce and fresh herbs – GF & DF





Mains

(Sit-Down Only)

- Royal Red Curry

  Free-range chicken breast, purple Congo potatoes and Thai basil in a fragrant red curry sauce – GF & DF

- Pork Belly Jungle Curry

  Tender pork belly in a vibrant jungle curry with charred pineapple, fresh coriander and chicharron – GF & DF

- Beef Short Rib

  Braised short rib in a turmeric and banana chilli curry, topped with pickled chilli, cucumber, onion, and fresh herbs – GF & DF - + $5 per person

- 24 hour braised wagyu beef cheek

  Braised wagyu beef cheek served with cheong fun noodles, Chinese broccoli, and a sticky soy-ginger sauce - + $5 per person

- Vegan Chiang Mai Curry

  Organic tofu, purple Congo potatoes, chickpeas, and cauliflower in a rich vegan curry sauce – GF & DF

- Gold-band snapper

  Dry green curry with Szechuan roasted kipflers and snow pea tendrils, served with tender snapper – GF & DF - + $5 per person



Sides

- Crispy Cauliflower

  Served with a Yuzu Kosho Sauce – V & GF

- Tempura Eggplant

  Miso caramel, roasted sesame, crushed peanuts, and fresh herbs – V & GF

- Honey-Glazed Baby Carrots

  Cashew cream, holy basil oil, furikake, and roasted sesame garnish – V & GF

- Crispy Rice Salad

  Sugar snaps, heirloom cherry tomatoes, ginger, and sour chilli jam

- Leafy Greens

  Served with a fermented tomato and cumin dressing – V & GF

- Green Mango Salad

  Heirloom tomatoes, crushed peanuts, chilli, and lime – V & GF

Add-Ons:

- Steamed Rice - **$5 per person**
- House-Made Roti Bread - **$7 per person**

Desserts

(Sit-Down Only)

- Lemon Curd Tart

  Mascarpone cream and candied lime zest

- Cinnamon Doughnut Balls

  Served with rich chocolate fudge sauce

- Seasonal Fruit

  Accompanied by coconut yoghurt labneh – V & GF

- Mango Panna Cotta

  Coconut cream, aloe vera shaved ice, fresh mint, and lychee– V & GF

Kids Menu

(Sit-Down Only)

One choice (Grilled OR Tempura Battered)
- **$30 per person**

- Free-Range Chicken
- Eye fillet
- Gold-band Snapper
- Local Organic Tofu

Served with your choice of:

- Battered chips and salad, or
- Steamed rice and salad

Main Packages

Package #1

Your choice of 2 mains and 2 sides - **$65 per person**

Details: Perfect for more intimate gatherings or those looking to keep the menu simple yet flavourful. Ideal for smaller weddings or casual events where guests can enjoy a variety of tastes without being overwhelmed.



Package #2

Your choice of 3 mains and 3 sides - **$70 per person**

Details: For a little more variety and an elevated experience. This option is great for medium-sized events where you want to give your guests a wider selection of dishes to enjoy. Perfect for accommodating different tastes and dietary preferences, ensuring everyone finds something they love.



Package #3

Your choice of 2 mains, 2 sides and 2 desserts - **$85 per person**

Details: Gives your guests a full dining experience from start to finish. It is perfect for those who want to offer a more indulgent option for their wedding or event, with a sweet ending to complement the savoury dishes.



Package #4

Your choice of 3 canapes, 2 mains and 2 desserts - **$85 per person**

Details: Ideal for guests who prefer a mix of light bites and more substantial options. It is a wonderful option for those who want to create a dynamic and social dining experience, where guests can graze, chat, and enjoy both savoury and sweet offerings.



Package #5

Your choice of 3 canapes, 2 mains, 2 sides and 2 desserts - **$95 per person**

Details: The most indulgent option. This package is perfect for larger celebrations or events where you want to treat your guests to a lavish, diverse menu. It is the perfect blend of light, hearty, and sweet options, ensuring there is something for everyone to enjoy.

Drink Packages

Our drink packages do differ from each event, so please feel free to reach out to us if you have specific requests & we can see what we can do for you. We offer a selection of wines, cocktails, beers & non-alcoholic drinks.





Cocktails

For cocktail packages you can choose up to 3 options from our signature list for your event. If there is a specific cocktail, please let us know.

- Coco Chilli Margarita

  1800 coconut tequila, triple sec, chilli & coconut syrup, lime

- Lychee Martini

  Premuim Vodka, lychee liqueur, muddled lychees

- Gin Garden

  Brookies Gin, sake, green chartreuse, luxardo maraschino, lemon, cucumber, thai basil

- Cherry Blossom Sour

  Iwai Japanese Whisky, cherry blossom, yuzu, lemon aquafaba

- Yuzu Spritz

  Yuzu Gin, yuzushu, prosecco, Vietnamese mint, cucumber, lemon, soda

- Vietnamese Coffee Martini

  Vodka, organic cold brew coffee, kahlua, baileys, condesned milk

- Umeshu Bubble Tea

  Angostura rum, 5yr Angostura rum, umeshu, green tea, lime, lemongrass syrup, passionfuit bubbles

- Billy After Dark

  Pama pomegranate liqueur, mezcal verde, sweet vermouth, peychauds bitter, orange bitters, cherry

Beer & Cider

- Yulli's Brews 'Margot' Dry Apple Cider

  Alexandra, NSW

- Ginger & Apple Cider

  Black Hops, Gold Coast, QLD

- Balter Cerveza

  Balter Brewing, Gold Coast, QLD

- Heads of Noosa Japanese Black

  Noosaville, QLD

- Asahi Soukai 3.5%

  Japan

- Heads of Noosa Japanese Lager

  Noosa Heads, QLD

- Stone & Wood Pacific Ale

  Byron Bay, NSW





Non-Alcoholic

- Heineken Zero % Beer
- Coco Chilli Margarita

  Lyre's Agave Blanco non-alcoholic spirit, lime, agave syrup, coconut

- Passionfruit Mojito

  Lyre's non alcoholic cane spirit, lime, passionfruit, mint

- Brookies G&T

  Sparkling grapefruit

- Brookies Blood Orange Spritz
- Coke, Coke Zero, Lemonade
- Fever Tree Ginger Beer
- In House Iced Tea

  Yuzu or passionfruit

- Bubble Tea

  Yuzu or passionfruit



Sparkling

(By the Bottle)

- NV Tattinger Prestige Brut

  Champagne, France
- NV BiancaVigna Prosecco

  Treviso, Italy – V&O
- NV Clover Hill Sparkling Rose

  Lebrina, Tasmania

White Wine

(By the Bottle)

- 2024 Riesling Frea No. 3 Riesling

  Clare Valley, South Australia – V
- 2024 Shaw+Smith Sauvignon Blanc

  Adelaide Hills, South Australia – V
- 2023 Dog Point Sauvignon Blanc

  Marlborough, New Zealand – V
- 2023 Alois Lageder Alto Adige Pinot Frigio

  Alto Adige, Italy – V&O
- 2024 Fleet Lichen 'skin contact' Pinot Gris

  Mornington Peninsula – V
- 2023 Quartz Reef Pinot Gris

  Central Otago, New Zealand – V&O
- 2022 Hugel Gentil, Gewürzt, Pinot Gris, Riesling

  Alsace, France – V
- 2023 Leeuwin Estate Prelude Chardonnay

  Margaret River, Western Australia

Red Wine

(By the Bottle)

- 2023 In Dreams Pinot Noir

  Yarra Valley, Victoria – V
- 2023 Fleet Balnarring Pinot Noir

  Mornington Peninsula, Victoria – V
- 2022 Pio Cesare Il Nebbiolo Langhe

  Piedmont, Italy
- 2021 Rockford Moppa Springs Grenache, Mataro, Shiraz

  Varossa Valley, South Australia
- 2023 Whistler Atypical Shiraz

  Varossa Valley, South Australia – V

Chilled Red/Rose

(By the Bottle)

- 2023 Maison Saint Aix Rose 750 ml

  Cotes de Provence, France – V
- 2023 Maison Saint AIX Rose Magnum 1.5L

  Cotes de Provence, France – V
- 2024 Yangarra Estate Grenache Field Blend

  McLaren Vale, South Australia – V&O

Booking With Us

Ready to book? We would love to make your event unforgettable! To inquire or book, simply reach out to us via email:

| events@chowcatering.com.au

Alternatively, you can give us a call at Billy Chow on:

| 0437 003 989 (available 10:30 AM – 5:00 PM, Monday to Thursday)

Please Note

- To secure your booking, we require a 20% non-refundable deposit at the time of booking.
- Final balance to be paid within 5 days of conclusion of the event.*
- Prices are subject to change based on availability.
- Travel expenses may apply depending on the location of your event.
- Where applicable, hire costs for kitchen equipment will be an additional cost to your package
- No refunds will be issued for guests who do not attend.
- A minimum spend may be applicable depending on the nature of your event.

**Late payment fees apply.*

Allergies & Dietary Requirements

At Chow Catering, we take great care in accommodating all dietary requirements and allergies. We are happy to tailor our menu to suit your needs, ensuring every guest is catered for. However, please note that if a significant portion of your party requires menu modifications, there may be slight adjustments to the package pricing.



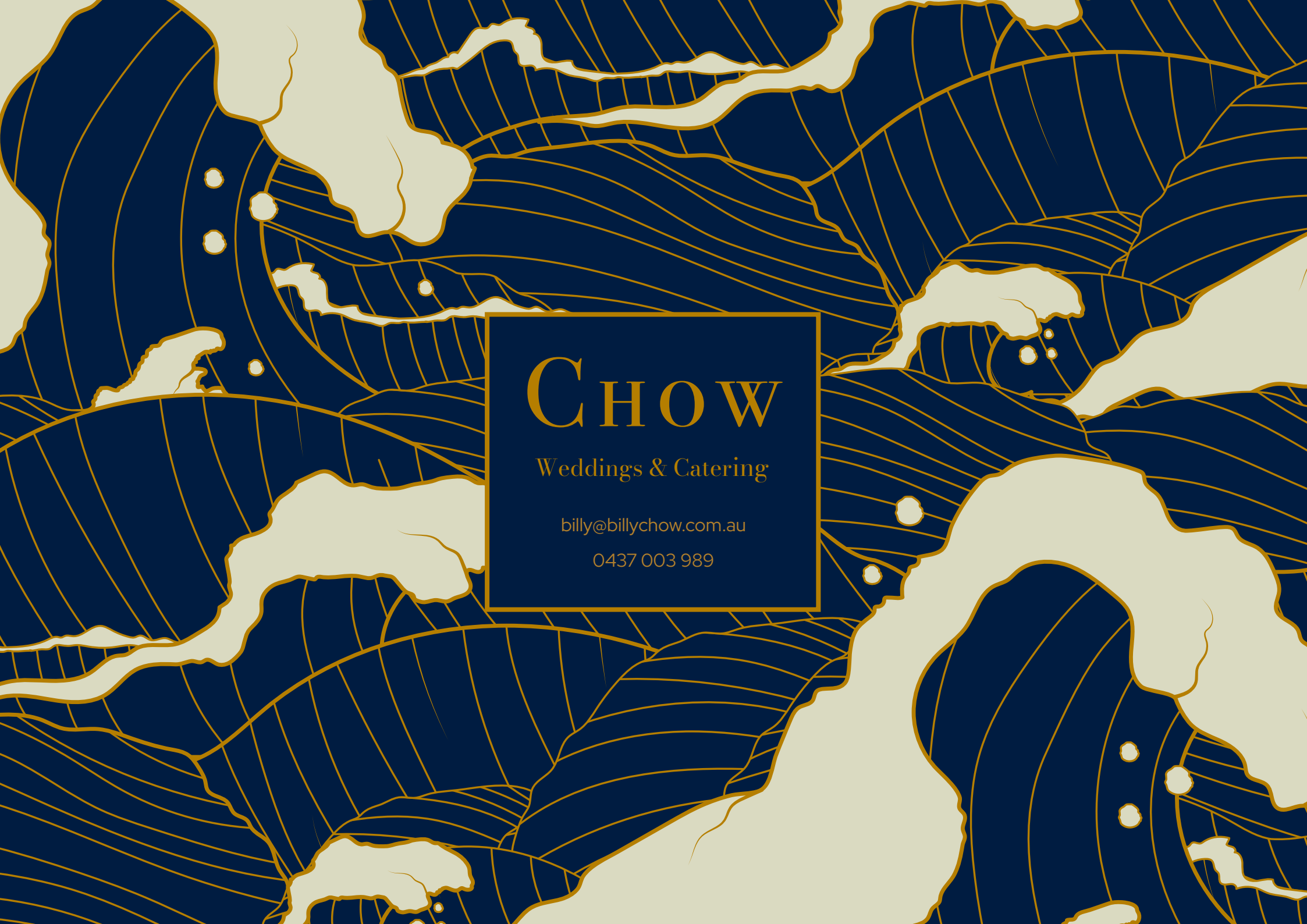
Cost for Staff Hire

We offer fully staffed events to ensure everything runs smoothly and your guests are well taken care of. Our team can include a professional chef, cocktail bartender, and waitstaff—each dedicated to delivering an exceptional experience.

Staff Hire Rates:

- Waitstaff/Waiter – $55 per hour
- Professional Chef – $65 per hour
- Cocktail Bartender – $60 per hour

Please note: These are our base rates, but prices may vary depending on the style and scale of your event. The hourly rate begins when the staff arrives for setup and preparation, and ends once the event concludes and the venue is packed down.


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