



Amelie

Catering & events

Amelie

*Amelie Catering and Events is the extension of
Bar Amelie Subiaco.*

Since opening mid 2022 Amelie in Subiaco has established itself as a key player in the resurrection of Subiaco's hospitality offerings.

As a small family-owned business Amelie aims to support other small businesses while providing options created from the heart, and served with soul.

Honest and tasty food, our team create food and beverage offerings around local suppliers, fresh seasonal produce, and the very best of interstate and international offerings.

We simply create offerings that are from the heart and meant for sharing.

The Amelie Purpose... is to create

Joy

In all aspects of our offerings and service

Happiness

To be paid forward

Connection

By creating memories



Grazing boards

Charcuterie Board (serves 10)

Cured meats, lemon myrtle olives, variety of hard and soft cheeses, candied nuts, pickles, gherkins, breadsticks, fig preserve, crackers and sliced baguette.

Full \$ 150

Half \$ 75

Fruit platter (serves 10)

Assortment of fruits including watermelon, pineapple, strawberries, rockmelon, kiwifruit, and passionfruit. The selection of fruit may be subject to change with seasonal availability.

Full \$ 75

Half \$ 40

Dips and cheese grazing platter (serves 10)

Assortment of celery sticks, carrots, cucumber, red capsicum, marinated olives, variety of cheeses, breadsticks, crackers and 2 homemade dips.

Full \$ 120

Half \$ 60

Burrata board (serves 10)

Whole La Delizia Burrata's, lemon, extra virgin olive oil, salt & pepper, sliced Roma tomatoes, sliced red onion, mixed leaves, ripped basil, pesto, and sliced baguette.

Full \$ 100

Half \$ 50

gf - gluten free | gfo - gluten free options | v - vegetarian



Savoury canapes

Vegetarian

Caprese skewers with balsamic glaze	gf, v	\$ 5
Tomato bruschetta with Persian feta, balsamic glaze	gfo, v	\$ 6
Bruschetta with stracciatella, asparagus and salsa verde	gfo, v	\$ 6
4 x cheese arancini with chilli jam	gf, v	\$ 7
Mushroom arancini with truffle aioli	v	\$ 7
Potato and cheese croquettes, dipping sugo salsa	gfo, v	\$ 7
Savoury tartlets, harissa pumpkin, spinach, goats' cheese	gf, v	\$ 6
Quiche Florentines	v	\$ 5

Seafood

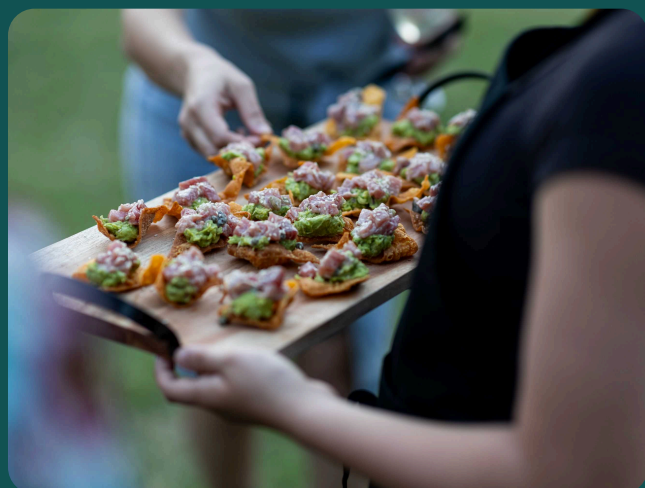
Smoked salmon, creme fraiche, dill roquette mini bagels		\$ 7
Asian tuna tartare on crispy wontons		\$ 8
Gin cured salmon with picked shallots and soy lemon sauce on mini toast	gfo	\$ 7
Shark Bay kingfish crudo spoons with coconut milk lime and chilli and kaffir oil	gf	\$ 8
Seared scallops served in the half shell with carrot puree and chorizo crumb	gfo	\$10
Mini prawn brioche, iceberg lettuce, sweet chilli or siracha mayonnaise		\$ 8
Garlic chilli prawn skewers	gf	\$10

Meat

Prosciutto, house chutney, stracciatella savoury tarts	gf	\$ 5
Mini baguette, smoked ham, lettuce, tomato, mozzarella, balsamic glaze	gfo	\$ 5
Mini baguette, smoked chicken breast, spinach, brie cheese, salsa verde	gfo	\$ 5
Balinese chicken skewers with sambal mayonnaise		\$ 7
Homemade pork and chorizo sausage rolls		\$ 6
Smoky BBQ Pulled pork and slaw mini brioche		\$ 8
Slow cooked lamb shoulder and mint jelly brioche		\$ 8
Lamb koftas with tahini sauce	gf	\$ 7
Meat Ragout Arancini, tomato sugo		\$ 8
Portuguese beef skewers with Siracha dipping sauce	gf	\$ 7
Pork, fennel and chorizo meat balls with rich tomato, basil sugo	gf	\$ 5

Canape bowls - Individual Serve

Meat or Vegetarian Lasagne croquette with tomato sugo and pecorino		\$14
Creamy tomato gnocchi with spinach, pecorino bowls	gfo, v	\$ 8
Tempura Shark Bay whiting with chips, lemon dill aioli (cones)		\$10
Wagyu beef brisket gnocchi, spinach, mushroom truffle sauce pecorino bowls	gfo, v	\$10
La Delizia burrata & heirloom tomato salad, fresh basil, spinach, and balsamic glaze	gf	\$12
Vermicelli noodle salad with Nam Jim prawns and a mango chilli sauce	gf	\$12
24 hour braised lamb shoulder wild mushroom and lentil ragout with truffle sauce	gf	\$12
12 hr slow cooked beef cheek, on mash, with marsala sauce and crispy shallots	gf	\$12
Sliced beef fillet on sliced duck fat potatoes with truffle sauce & Chimichurri	gf	\$12

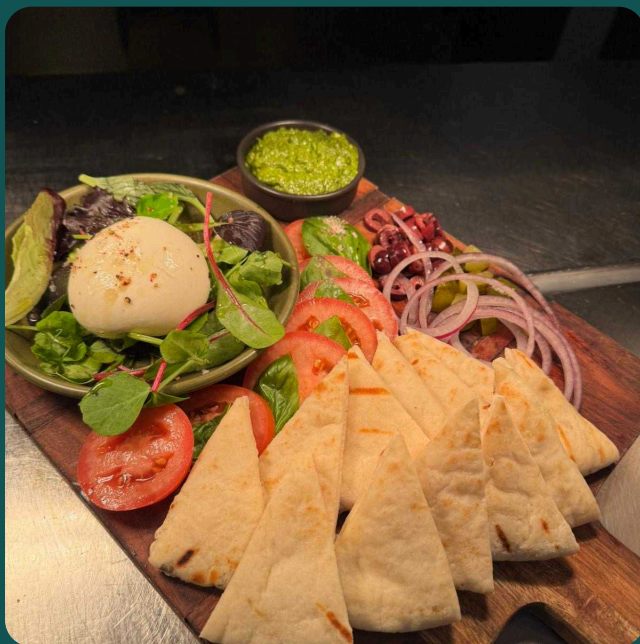


Mains Platters - Share style

Wagyu beef brisket gnocchi, mushrooms, spinach, truffle sauce, pecorino	gfo \$15 pp
Creamy romesco gnocchi with spinach & pecorino	gfo \$ 14pp
Tempura Shark Bay whiting (3 pp) served with crispy fries, cucumber salad and dill aioli	\$15 pp
Sliced Chicken breast (3pp) filled with pancetta, spinach, ricotta & mushrooms, served on creamy mash with cognac shallot cream sauce	gf \$15 pp
24-hour braised lamb shoulder ragout on pappardelle	\$18 pp
12 hr slow cooked beef cheek, beetroot puree with marsala sauce sliced duck fat potatoes and crispy shallots	gf \$18 pp
Sliced port fillet, cauliflower puree, marsala jus	gf \$15 pp
Charred whole beef fillet (100grm pp), smoked carrot puree, chimichurri, truffle sauce, duck fat potatoes	gf \$20 pp

Additional sides

Duck fat fried potato, with rosemary, garlic aioli	gfo \$ 3pp
Heirloom cherry tomatoes with fresh basil and lemon EVOO	gf \$ 4pp
Grilled asparagus, lemon EVOO, grated parmesan and crispy shallots (V, GF) 5	gf, v \$ 5pp
Grilled broccolini, EVOO, preserved lemon yogurt toasted almonds (V, GF) 4	gf \$ 4pp
Roast harissa pumpkin with Greek yoghurt and pepitas	gf, v \$ 4pp
Traditional green salad with tomato, cucumber, pepper, onion and French dressing	gf \$ 4pp





Sweet canape menu

Sweet Macrons \$5		\$ 5
Portuguese tarts \$6		\$ 6
Lemon meringue tartlets	gfo	\$ 5
Caramel cream chocolate tarts, whipped cream, strawberry	gf	\$ 6
Mini baked cheesecakes	gf	\$ 5
Fresh fruit skewers	gf	\$ 4
Chocolate mousse jars	gf	\$ 7

Good to know

We can cater for most dietary requirements including gluten free, vegetarian, vegan and dairy free. Please note additional charges may be applied.

Drinks

Sparkling

Lyres Non Alcoholic Sparkling		\$ 45
Da Luca Prosecco DOC Extra Dry		\$ 68
Howard Park Petit Jete Blanc de Blanc		\$ 75
Penfolds x Theinot Champagne Cuvée Brut		\$ 125

White Wine

Balthasar Ress Von Unserm Riesling Trocken		\$ 80
Otro Vino Pinot Grigio by Stella Bella		\$ 70
La Guardiense Sannio Fiano DOC		\$ 68
Howard Park Miamup Sauvignon Blanc Semillon		\$ 65
St Hugo Chardonnay		\$ 75
Stella Bella Skuttlebutt Moscato		\$ 60

Rose

Adrien Vacher Éclat du Sud Pays d'OC Rosé		\$ 75
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Red Wine

Altair Estate Sangiovese (Chilled)		\$ 75
Dalrymple Pinot Noir (vegan)		\$ 82
San Leonino Chianti Classico DOCG		\$ 80
Adriano 'Cainassa' Langhe Nebbiolo DOC		\$ 95
Altano Tinto DOC Douro		\$ 67
Jim Barry Single Vineyard 'The Farm' Cabernet Malbec		\$ 82
Vasse Felix Filius Cabernet Sauvignon		\$ 75
Grant Burge Filsell Shiraz		\$ 75

Beers / Cider

Corona Extra 4.5%		\$ 10
Asahi Super Dry 3.5%		\$ 8
Peroni Nastro Azzuro 0.0%		\$ 7
Matso's Ginger Beer 3.5%		\$ 12
5 Seeds Cider 5%		\$ 10

Soft Drinks

Coke / Coke Zero		\$ 4
Fever Tree Lemonade		\$ 4
Apple / Orange Juice		\$ 4

Other

Spirit Mixers

We offer a full range of spirits with all the general mixers upon request.

Cocktails

We can offer the some classics or create a bespoke cocktail just for you.

Package

Contact us if you would like to create a bespoke free flowing drinks package

All the extras

Amelie Catering and Events is not just about the food, we can provide the full package including beverages, decorations and service.

You pick the venue and we can take care of the rest.

We can come to you with mobile Amelie which is a full kitchen and bar.

Need help decorating or choosing the playlist?

We're here to help you plan, create and pull together the perfect atmosphere.



Contact Us

E: enquiries@ameliecatering.com.au

M: (Kat) 0418 170 846

M: (Kai) 0423 393 409

What Our Clients Say:

“Bar Amelie delivered exceptional catering services as part of the Subi Blooms program. They catered our VIP media launch event for Matthew Aberline’s artwork the Light Within at Market Square Park. The food and beverage offering was beautifully presented, professionally delivered and received positive feedback from guests. The team were fantastic to work with throughout the event process and contributed significantly to the overall guest experience. We look forward to working with Amelie Catering and Events again in the future.”

- Laura Lewsey, Senior Project Officer - City of Subiaco

“Working with Kat and the team was an absolute pleasure. The bespoke catering they provided for our artists was exceptional — incredible food, outstanding service, and a seamless experience from start to finish. Our artists were genuinely impressed, and Kat went above and beyond to accommodate our needs at every step. We couldn’t recommend them more highly and look forward to working together again in the future.”

- Georgina Holst, Producer | Perth International Jazz Festival
- ph: +61 (0)402 199 245 e: georgie@perthjazzfest.com
- www.perthjazzfest.com

We used Bar Amelie for a recent event and couldn't recommend them more. The food was delicious, the value was excellent, and the whole team were absolutely lovely to work with. We'll happily use them again and recommend them to anyone. Thank you!

- Carolina Holland, Senior Account Manager | Switch
- M: 0409 792 742

I have been using Amelie Catering for our private functions, artist riders and corporate groups for the last few years. Great food, great service and great to work with, highly recommend.

- Kim Knight, General Manager | Regal Theatre

“I couldn’t have been happier with my 50th birthday celebration at Bar Amelie. The food and beverage package was exceptional, with fantastic cocktails and an abundance of delicious food that had everyone commenting on how delicious and generous it was. The amazing staff, beautiful cake, and charming laneway ambiance created the perfect setting for a wonderful night with friends and family.”

- Private Client

“Atelier House of Events has had a long-standing working relationship with Amelie Catering and Events to provide catering services at our events. The food is consistently excellent, beautifully presented, and enjoyed by all attendees. The drinks service is always seamless and professional, with both bar and tray service running smoothly and offering an excellent selection at all events. All staff are friendly, attentive, and highly organised. We would highly recommend Amelie Catering and Events for future events and special occasions.”

- Joel Knott, Event Producer | Atelier House of Events
- joel@atelierhouseofevents.com
- atelierhouseofevents.com