

PREMIUM WEDDING CATERING

# Modern Vietnamese wedding catering

Shared feasts and formal seated dining — served with warmth,  
generosity and a little bit of theatre.



RELAXED & GENEROUS

Vietnamese Shared Feast

**109**

per guest, inc GST · min 60

FORMAL & REFINED

Signature Wedding Dining

**139**

per guest, inc GST · min 60

WEDDING PACKAGE OPTIONS

# Choose your service style

Both packages are designed for a minimum of 60 adult guests. The difference is the service style – a relaxed shared-table banquet, or formal alternate-drop plated dining. All prices inc GST.

RELAXED SHARED DINING

## Vietnamese Shared Feast

**109** pp

per guest, inc GST · min 60

- + Two shared starter selections
- + Two shared mains, family-style
- + Three shared table sides
- + Dietary meals planned separately
- + Two cooks & three wait staff
- + Up to five hours onsite
- + Plates, cutlery & serving ware
- + Travel within 25 km of Cheltenham

*Best for a warm, generous Vietnamese banquet without formal plating.*

CANAPÉ HOUR + PLATED MAINS

## Signature Wedding Dining

**139** pp

per guest, inc GST · min 60

- + One-hour roaming canapé service
- + Four canapé selections, one serve of each
- + Two alternate-drop plated mains
- + Three shared table sides
- + Add a plated dessert from +\$14 pp
- + Two cooks & three wait staff
- + Up to six hours onsite
- + Travel within 25 km of Cheltenham

*Best for a formal reception with a canapé hour and individual plated mains.*



### How to use this brochure

Choose your preferred package first, then choose menu items from the selection pages that follow. Your final written proposal confirms the menu, guest count, timeline, venue requirements and any approved upgrades.

CANAPÉ & STARTER SELECTION

# Our most wedding-ready small bites

For the Shared Feast these become shared starters. For Signature Dining they are served as roaming canapés during cocktail hour.

## BÁNH MÌ, BAO & FRESH ROLLS

- Mini Lemongrass Chicken Bánh Mì
- Mini Tofu Bánh Mì **Vg**
- Mini Fried Chicken Bao, slaw & sriracha mayo
- Mini Pulled Beef Bao, cucumber pickle & sriracha mayo
- Tempura Eggplant Bao, ginger pickle & teriyaki **Vg**
- Char Siu Pork Rice Paper Roll, hoisin **GF**
- Prawn Rice Paper Roll, hoisin **GF**
- Tofu Rice Paper Roll, hoisin **Vg · GF**

## HANDMADE & STEAMED

- Mum's Hanoi Pork & Prawn Spring Roll
- Vegetarian Spring Roll **V**
- Steamed Prawn Dumpling
- Steamed Chicken & Cabbage Dumpling
- Pork & Prawn Fried Wonton
- Steamed Pork Siu Mai
- Steamed Vegetable Dumpling **Vg**
- Steamed Beef & Spring Onion Dumpling

## FROM THE GRILL

- Chicken Satay Skewer, satay sauce **GF avail.**
- Beef Wrapped in Betel Leaf, two pieces per serve **GF**
- Grilled Sweet Corn, scallion oil **Vg · GF**



### PREMIUM CANAPÉ UPGRADES

- Grilled Chilli & Pineapple Prawn **GF +4 pp**
- Salt & Pepper Calamari, sriracha mayo **+4 pp**

**Signature add-on:** add a fifth canapé selection for +7 pp, covering the extra food, prep & service.

**V** vegetarian · **Vg** vegan · **GF** gluten-free. Final dietary status depends on sauces, suppliers and cross-contact controls. We confirm allergens before the event but cannot guarantee an allergen-free kitchen.

**Serve sizes:** each guest receives one serve of every selection. Mini bao & bánh mì = 1 piece; spring rolls, dumplings & wontons = 2 pieces in a bamboo boat; rice paper rolls = 1 roll cut in half; premium prawn = 1 large prawn.

MAIN COURSES, SIDES & DESSERT

# Wedding mains with Vietnamese soul

**INCLUDED MAINS**

**Tamarind-Glazed Beef Short Rib**

Slow-braised boneless short rib, tamarind jus, pickled shallots & herbs.

**Chargrilled Lemongrass Chicken**

Chicken Maryland, coconut turmeric sauce, Asian greens & crispy shallots.

**Char Siu Glazed Chicken**

Char siu BBQ chicken, ginger-soy jus, Asian greens & pickled vegetables.

**Slow-Braised Coconut Caramel Pork Belly**

Tender pork belly, coconut caramel, ginger, pickled vegetables & herbs.

**Miso Eggplant & Tofu** *Vg · GF avail.*

Roasted eggplant & tofu, tamarind caramel, sesame & Asian greens.

**PREMIUM MAIN UPGRADE**

**Ginger-Soy Barramundi**

Ginger-soy dressing, spring onion, chilli & herbs.

**+5 pp**

*Signature Dining mains are plated individually. Shared Feast mains are served family-style to each table.*

**SHARED TABLE SIDES**

- Green Mango & Herb Salad **Vg · GF**
- Coconut-Poached Chicken Salad **GF**
- Charred Broccolini **Vg · GF**
- Pickled Cabbage & Herb Slaw **Vg · GF**
- Tofu & Grilled Mushroom Salad **Vg · GF**
- Coconut Jasmine Rice **Vg · GF**
- Steamed Jasmine Rice **Vg · GF**

Rare Beef & Lime Salad **+3 pp**

Prawn & Green Mango Salad **+4 pp**



**OPTIONAL DESSERTS**

Mango Sago **+14 pp**

Coconut Panna Cotta **+16 pp**

Vietnamese Sweet Corn Pudding **+14 pp**

TRANSPARENT PRICING & INCLUSIONS

# Clear packages, no hidden extras

Each package includes the food, core staffing, plates & cutlery, serving ware, setup, clearing, pack-down and travel within 25 km of Cheltenham. Any upgrade, extra travel or extra staffing is shown in writing before you pay a booking payment.

**INCLUDED IN BOTH PACKAGES**

- + Core food menu for your selected package
- + Two onsite cooks & three professional wait staff
- + Standard plates, knives & forks
- + Shared bowls, platters & serving utensils
- + Setup, service, clearing & pack-down of our area
- + Travel within 25 km of Cheltenham
- + Menu planning & dietary coordination

**ADDITIONAL SERVICE RATES**

Additional wait staff (min 4 hrs)	<b>\$70 / hr</b>
Additional chef (min 4 hrs)	<b>\$85 / hr</b>
Travel within 25 km of Cheltenham included.	<b>\$9.50</b>
Beyond 25 km, charged per km for the return distance	

**NOT INCLUDED IN THE BASE PACKAGE**

- Beverages, bar staff & glassware
- Tables, chairs, linen, styling & flowers
- Wedding cake, cutting & cake plates
- Venue, kitchen hire or venue-imposed fees
- A 15% surcharge applies to weddings on public holidays

**PAYMENT SCHEDULE**

Booking payment, on confirmation	<b>20%</b>
Progress payment, 90 days prior	<b>30%</b>
Final balance, 14 days prior	<b>Balance</b>

**GUEST NUMBERS**

- + Minimum 60 adult guests
- + Final numbers & menu due 14 days before
- + Invoiced on the greater of final count or minimum

**VENUE REQUIREMENTS**

- + Oven, stovetop, refrigeration & running water
- + Practical plating space & safe loading access
- + Access at least three hours before service

**No surprise charges**

If venue access, kitchen limits, stairs or timing require more equipment or staff, we explain the reason and price it in writing before the booking is confirmed. Full booking, postponement & cancellation terms accompany every written proposal.

READY TO PLAN YOUR WEDDING MENU?

# Let's design your day, together

1

## Enquire

Send your date, venue, guest count & preferred style.

2

## Proposal

Receive a written menu, staffing & pricing proposal.

3

## Secure

A 20% booking payment & accepted proposal secure the date.

4

## Finalise

Final numbers, menu & dietary details due 14 days before.



REQUEST A TAILORED PROPOSAL

## Enquire about your wedding date

EMAIL

[nemn.nemtrailer@gmail.com](mailto:nemn.nemtrailer@gmail.com)

CALL

0430 132 227

[nemnnem.com.au](http://nemnnem.com.au) · [@nemnnem.foodtruck](https://www.instagram.com/nemnnem.foodtruck)



SCAN TO ENQUIRE