

RENE CATERING MILE

Luxury Passed Service • Elite Hospitality • Signature Experiences

CHOOSE YOUR ZEROMILE EXPERIENCE

Passing Around • Buffet Service • Mixology.

A refined approach to modern luxury catering crafted uniquely for you.

Experience Expertise

Fashion Week After-Parties

Art Gallery Openings

Luxury Brand Activations

Fundraisers & Political Events

Corporate Holiday Parties

Private VIP Celebrations

Jewelry & Boutique Showroom Events

Influencer & Media Press Nights

IMPORTANT INFORMATION

- Your Event Manager will determine how many Chefs are required to execute the service at your event, along with their arrival time & departure times based on your event details.
- Wait staff are a necessary addition to a cocktail event & the quantity of food Waiters will be determined by the number of guests you're hosting and which menu package you select.
- If you require bar service as well, your Event Manager can assist with adding Cocktail Bartenders (if cocktails are being served) or general Bartenders to your quote.
- If your venue does not have sufficient cooking facilities, we can quote on hiring in cooking equipment or suggest an all-cold menu.
- Canapé platters & cocktail napkins are included with all cocktail parties. If specific styles or colored platters are required, please provide them.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our Chef will make arrangements once you've submitted your nutritional requirements 7 days before your function.
- **ZeroMile events have a minimum food spend of \$ 5000 + Tax.** If your food package does not reach this, we can recommend some delicious additions and a beverage package to help you reach it.

ALL PACKAGES INCLUDE :

1. Curated Canapé Experience

Each event is thoughtfully designed around 5–6 elevated canapés per guest, perfectly portioned for a 2.5–3 hour premium service window. Every bite is curated for beauty, balance, and unforgettable flavor..

2. Elite Agency Model Service

More than servers, our Elite Agency Models elevate the atmosphere
Up to 3 models.

They are:

- Ambiance creators
- Brand reflectors
- Photo-ready hosts

3. Complimentary Photography

Every booking includes a complimentary **1-hour** professional photography session so your event is captured with the elegance it deserves.

AMBROSIA

THE VELVET HOUR - \$105 PP

Refined, approachable, and beautifully curated.

1. Cured King Salmon Bites – mini blini, cream & chive
2. Truffle Deviled Eggs – crispy shallot & black salt
3. Beetroot Goat Cheese Tartlets – pistachio crumble
4. Lump Crab Cups – citrus, tarragon & buttercrunch lettuce
5. Falafel Gyros Bites – humus, tahini & pita chips
6. Short Ribs Cups – caramelized onion & truffle salt

THE GOLDEN SOIRÉE - \$145 PP

A celebration of indulgence, crafted for elegance.

1. Mini Wagyu Sliders – truffle aioli & brioche
2. Foie Gras Mousse Tartlets – fig compote & gold leaf
3. Caviar Cones – crème fraîche, Kaluga reserve caviar
4. Mini Lobster Toasts – butter-poached lobster, edible spoons
5. King Crab Cups – citrus butter & dill blossom
6. Steak Diane Bites – wagyu tenderloin, puff pastry

THE BLACK CAVIAR EXPERIENCE - 205 PP

A journey of pure indulgence, caviar, champagne, and elegance.

1. Caviar Cones with crème fraîche
2. Tuna Tartare Cones (caviar crown)
3. Oysters with Champagne mignonette
4. Scallop Crudo with caviar bead
5. Foie Gras Éclair with gold shimmer
6. Brioche Caviar Toasts with smoked butter

THE IMPERIAL EXPERIENCE - \$245 PP

The essence of ZeroMile luxury — caviar, wagyu, foie gras, and culinary theatre.

1. Golden Osetra Caviar Bumps – on mini blinis with crème fraîche
2. A5 Wagyu Mini Sliders – truffle aioli & brioche
3. Foie Gras Éclairs – savory mousse & gold shimmer
4. Lobster Thermidor Tartlets – brandy cream & herbs
5. Scallop Crudo – yuzu ponzu & caviar bead
6. Duck Breast on Brioche – orange gastrique glaze





**CURATED WINES • ELEGANT SPARKLING • 3-HOUR UNLIMITED
SERVICE**

**STILL & SPARKLING WATER, PREMIUM ICE, PROFESSIONAL
BARTENDERS INCLUDED.**

MIXOLOGY EXPERIENCE - \$35 PP

*Your Taste, Your Way choose any 3
handcrafted cocktails.*

MARTINI & UP DRINKS

- Martini (Gin or Vodka)
- Manhattan
- Cosmopolitan

ROCKS CLASSICS

- Margarita
- Negroni
- Old Fashioned

REFRESHING HIGHBALLS

- Tom Collins
- Whiskey Highball
- Paloma
- Signature Nick & Nora
- Naked & Famous
- Last Word
- Japanese Cocktail

LA DOLCE VIGNA - \$42 PP

Italian Wine Package

SPARKLING

Mionetto Prosecco Brut

WHITE

Cantina di Mogoro Vermentino

ROSÉ

Molino a Vento Rosé

RED

Montepulciano d'Abruzzo

BEER

Peroni Nastro Azzurro

ALCHEMY

ÉLITE DE LA MAISON - \$54 PP

French Wine Package

SPARKLING

Champagne - Delamotte Brut NV

WHITE

Macon Villages - Domaine Michel
Barraud

ROSÉ

Côtes de Provence Rosé – Whispering
Angel

RED

CÔTES DU RHÔNE - E.GUIGAL

BEER

KRONENBOURG BLANC 1664

ZEROMILE REWARDS

Included with all packages



Earn points with every event you book.

If you spend \$10,000 + on an event, you receive:

10,000 Reward Points = \$1,000 Credit

Redeem your credit toward your next ZeroMile event.

Use your credit for:

- Event price reduction
- Champagne upgrades
- Additional canapés
- Extended service time

Join ZeroMile Rewards and indulge in a new tier of hospitality.

ZERO MILE

CATERING



Contact Us

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ADD-ONS

Ask your event manager about additional services, including:

- Mini Desert (Pistachio sponge, Tiramichoux, Chantilly Puff, Lemon cream tart, Baba al Rum)
- **Cheese platters** (Serves 20)
- **Charcuterie platter** (Serves 20)
- **Fruit platter** (Serves 20)