



ZERO MILE

EVENTS MENUS & PACKAGES

Zero Mile Catering

Elevate Your Event with Exceptional Cuisine

At **Zero Mile Catering**, we don't just serve food —we curate **unforgettable culinary experiences**. With a focus on **fresh, locally sourced ingredients, chef-driven menus, and impeccable service**, we bring restaurant-quality dining to your private events. Whether you're hosting an intimate gathering or a grand celebration, our catering is designed to impress.

✓ **Restaurant-Quality Catering** - Michelin-level flavors brought directly to your event

✓ **Sustainable & Locally Sourced** - Fresh, seasonal ingredients for the finest taste

✓ **Tailored to Your Vision** - Fully customizable menus & seamless event coordination

✓ **Unmatched Presentation & Service** - Professional chefs, elegant plating & top-tier staff



Cocktail Parties

Cocktail Parties

ESSENCE PACKAGE - \$55PP

This package is perfect for a 3-hour event & includes:

- Your selection of 6 bites, 1 substantial, 1 sweet

PRESTIGE PACKAGE - \$75PP

This package is perfect for a 4 hour event & includes:

- Your selection of 4 bites, 2 substantial, 2 sweet

CHAMPAGNE & CAVIAR PACKAGE - \$95PP

This package is perfect for a 1 hour event & includes:

- Unlimited champagne & black caviar served by **Elite Agency Models**

ADDITIONS:

Additional bites: \$7 each

Additional substantials: \$10 each

Additional sweets: \$6 each

Each of the additions require a minimum of 30 pieces each

EXTRA 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, we ask that you provide these.
- We accommodate dietary requirements by making adjustments to the menu that you select. Our Chef will make arrangements once you've submitted your dietary requirements 7-days before your function.
- Zero Mile events have a minimum food spend of \$3,000 + Tax. If your food package does not reach this, we can recommend some delicious additions and beverage package to help you reach it.

MENU

Cold Bites

Lump crab, buttercrunch lettuce cups, citrus vinaigrette
Yellow fin tuna tartar ,sesame cornet, avocado mouse
King Salmon, mini blini, crème fraîche, chives
French ratatouille tartlet, baba ghanoush, soft herbs
Cucumber, celeriac remoulade, pickled celery
Stracciatella, pinsa bread, roasted pistachio, truffle

Warm Bites

Wild mushroom arancini, pecorino, aioli
Franks in a blanket with deli mustard
Sweet potato croquettes, curry aioli
Miniature beef wellingtons,
Puled pork & oxtail, crispy shallot, soft herbs
Falafel gyros, humus, tahini, pita chips
Grill octopus, black Venere rice, salsa verde
Crab cake, spicy remoulade sauce ,micro cilantro
Cauliflower, ginger, turmeric, romesco sauce

Substantials

Wagyu beef burger, asiago cheese, caramelized onion
Short Rib taco, crispy shells, tomatillo salsa
Chicken slider, butter milk coleslaw, dill pickle chips
New Zealand lamb chop, chimichurri
Peking duck, bao buns, hoisin sauce
Maine lobster , mini brioche, tarragon, yuzu aioli

Sweet

Macarons assiette
Pistachio sponge, chocolate ganache, raspberry gelee
Tiramichoux, mascarpone, cream coffee
Chantilly, pastry cream filled puff
Lemon cream tart, toasted ,meringue
Fruttino al Lampone, raspberry or blackberry tart
Baba al Rum, rum-soaked baba cake

ADDITIONS:

Plated & served to your guests by Waiters as part of your canapé service

Herb steam peeled Tiger Prawns with citrus aiolo: \$72 per dozen

Freshly shucked Moonrise oyster with classic mignonette: \$72 per dozen

Cheese platter (serves 20): \$350

Charcuterie platter (serves 20): \$350

Fruit platter (serves 20): \$350

A background image of a bar scene. In the foreground, several champagne flutes are lined up on a white surface, some containing a golden liquid. To the left, a white bowl holds a mix of dark and light grapes. In the background, a bartender in a white shirt is pouring champagne from a bottle into a glass. The scene is brightly lit with warm tones.

Mixology

Beverage Packages

All beverage packages include still & sparkling water & enough ice to suit your guest numbers.

GRAND MIXOLOGY PACKAGE: \$35PP (2 HOURS)

Your Taste, Your Way - Select 3 Handcrafted Cocktails

UP (MARTINI)

- Martini / Gin or Vodka
- Manhattan / Whisky
- Cosmopolitan / Vodka

ROCKS

- Margarita / Tequila
- Negroni / Gin
- Old Fashioned / Whisky

COUPE

- Daiquiri / Rum
- Gimlet / Gin
- Sidecar / Cognac

HIGHBALL

- Tom Collins / Gin
- Whisky Highball / Whisky
- Paloma / Tequila

NICK & NORA

- Naked & Famous / Mezcal
- Last World / Gin
- Japanese Cocktail / Brandy

LOW ALCOHOL

- Japanese Slipper / Midori
- Adonis / Sherry
- Americano / Vermouth

CUVÉE PACKAGE - \$45PP (3 HOURS)

- Bertha ,Brut Nature Reserva Cava, Spain
- 2020 Castelsina, Chianti, Italy
- 2022 Cantina di Mogoro Vermentino
- Molino a Vento, Rosato, Italy
- Peroni Nastro Azzurro
- Peroni Nastro Azzurro 0.0

RESERVE PACKAGE: \$55PP (3 HOURS)

- Blanquette de Limoux, Sparkling, France
- Feudo Antico, Montepulciano D'Abruzzo, Italy
- 2022 Cantina di Mogoro Vermentino
- Molino a Vento, Rosato, Italy
- Peroni Nastro Azzurro
- Peroni Nastro Azzurro 0.0
- Well: Whiskey & Bourbon, Vodka, Tequila & Gin

EXTRA INFORMATION:

▪ Beverage packages allow for free-flowing drinks for 2-3 hours. If your event lasts longer, your Event Manager can adjust the quote to suit your event service times.

▪ Certified Bartenders are a mandatory requirement with beverage packages & your Event Manager will determine how many are required & their arrival & departure times based on your event brief.

▪ Glassware & drinks tubs are required for beverage packages. Your Event Manager will recommend the varieties & QTY's of each glass and can add the hire of these to your quote if you're unable to provide them.

▪ A bar or clothed table along with ice tubs are required for all beverage packages. If you're unable to provide these, your Event Manager can arrange to hire them for you.

▪ If you'd like to provide your own beverages & have The Zero Mile serve them under our liquor license, we charge a flat fee of \$10PP to cover the management of this.

▪ Zero Mile events have a minimum beverage spend of \$3,000 + tax. If your beverage package does not reach this, we can recommend some delicious additions and food package to help you reach it.

A catering staff member, a woman with dark hair and gold hoop earrings, is shown from the chest up. She is wearing a white long-sleeved shirt with a black vest and a black necktie. She is holding a wooden tray with a small appetizer on it in her left hand and a stack of white napkins in her right hand. The background is blurred, showing an indoor setting with other people and lights.

Catering Staff

Staff

The Zero Mile can fulfill all staffing requirements to execute a seamless food & beverage service at your event.

Your Event Manager will make a recommendation on the types of roles required as well as the QTY of each & their arrival & departure times. These recommendations are based on a guest to staff ratio to ensure that the service is 5 star and your guests are looked after for the whole duration of your event.

CHEF:

Mon-Fri \$70 per hour

Sat-Sun \$80 per hour

SENIOR WAITER:

Mon-Fri \$65 per hour

Sat- Sun \$75 per hour

MIXOLOGY BARTENDER:

Mon-Fri \$75 per hour

Sat - Sun \$85 per hour

EXTRA INFORMATION:

- All staff have a minimum call out requirement of 4 hours
- If your event location is outside our service area, your Event Manager will add a travel fee to your quote
- If your event ends after 11pm & is more than 1 hours drive from New York, we may require staff accommodation to ensure their safety. In the event that staff accommodation is required, your Event Manager will discuss this with you



Equipment Hire

The Zero Mile is affiliated with several trusted hire companies in New York City.

YOUR EVENT MANAGER CAN ADD ANY OF THE FOLLOWING TO YOUR QUOTE:

- Glassware
- Crockery
- Cutlery
- Linen
- Ice buckets
- Wooden banquet tables
- Table cloths
- Commercial kitchen equipment & benches

The delivery & collection costs of your hire order will depend on the delivery day & timeframe you request.

In the event that there are missing hired items or breakages, the cost of the replacement will be passed onto the client to pay.

