

BURBURY

WEDDING CATERING



We strive to create a sustainable and positive intentioned food business that will inspire others to create a more meaningful connection with their food. We achieve this by celebrating local produce, supporting producers and growers that utilise regenerative forms of agriculture. We take inspiration from the natural world around us, celebrating Australian natives and championing new sustainable food choices. Inspiring people to make conscientious food choices and supporting the growers that are working towards a sustainable future.





WILD LOVE,
NICK & HELEN



Burbury Whole Foods creates beautiful, wholesome and truly memorable wedding food experiences for smaller weddings - that doesn't cost the earth.

We offer creative and organic feasting and grazing tables. All designed to meet the demand of a wedding experience that is relaxed, sustainable and fun.

Our menus are typically 'flexitarian' - primarily vegetarian with a few meat dishes. We can work with you to create your ideal menu - plant-based, vegetarian or meat.



OUR FOOD IS

- ~ locally sourced, prioritising farmers that use organic and regenerative practices.
- ~ inspired by a Mediterranean way. Which uses only whole food ingredients and is mainly plant-based with a small amount of organic local animal products.
- ~ All our meat is sourced from local organic regenerative farms in the Byron area. Our seafood fish we use is caught locally using single line from Brunswick Heads.
- ~ refined-sugar free.
- ~ gluten-free except for slowly fermented sourdough from bread circle. Gluten free options are also provided.
- ~ dairy-free except the use of bio- dynamic yogurt, local cheese and Nimbin Valley cultured butter.
- ~ free of processed oils. We cook with coconut, homemade ghee or cold pressed Grumpy Grandma's olive oil.
- ~ balanced with Murray River Salt which is 100% Australian and harvested using sustainable methods.



FEAST EXAMPLE MENU

This is an example of what we provide, we work with you to create your dream menu.
Once we chat over the phone we will send across a menu to suit you and your guests

This menu is served as a feast along the tables

\$85 (incl. GST) per person consists of;

On the Table

Marinated Grumpy Grandma's olives
Nimbin valley cultured butter
Slowly fermented sourdough

Mains

Slow cooked local beef or pork. Served with herb and mustard oil GF/DF
Potato and sweet potato salad topped with a finger lime, fried capers and herb salsa GF/DF/VN
Coopers shoot tomato salad with basil, toasted pistachios and Debs herbed feta GF
Middle eastern chickpea salad served on a lemon tahini sauce GF/VN
Moroccan lemon brown rice with zucchini, cauliflower, pomegranate and dill DF/VN
Green Beans with sesame and ginger honey sauce topped with seaweed sauerkraut and edible flowers GF/DF

GF- Gluten free

DF- Dairy free

VN- Vegan

Extras (At extra cost)

Local oysters w' finger lime vinaigrette

Baked plums in ghee, wattle seed macadamia crumble and coconut ice cream

Sparkling water

Local kombucha



