

ÔNG NỘI

Vietnamese kitchen

CATERING

terms & conditions

Thank you for considering our team for your upcoming event. Our team at Ong Noi Catering will spoil your guest with a range of delicious offerings. Here are the things you'll need to know before securing your booking for your upcoming event.

STYLE & SET UP

We offer casual/food station style service whereby each guest will have an entree and main offering both available via collection from our stand. The stand we present will be clean & well presented. Plating style will be on disposable and environmentally friendly bamboo plates. Extra fees apply for those interested in walking waiter services or table service.

MINIMUM SPEND

A minimum of 50 guests will need to be charged for any event. There is a minimum spend of \$3000 for Monday-Friday and minimum spend of \$4000 for Saturday & Sunday events.

DURATION

Lunch service 11:30-3:30pm. Dinner service 5:30pm - 8:30pm

SET UP & TRANSPORT

Our team will require access to electricity, water and a minimum 3x4 open space on even ground. Set up fee between \$600-1000 will apply depending on menu choice and location. This fee allows us to transport an Asian kitchen to your venue. Additional charges will apply for venues more than 15km away from our location.

DEPOSIT

Depending on the scale of your event, a deposit between \$600-\$1000 will be payable to secure your date. This deposit is non-refundable.

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menu

\$70 PP ~ 3 STARTERS & 2 MAIN SELECTIONS

\$90 PP ~ 4 STARTERS & 3 MAIN SELECTIONS

STARTERS

oysters w herb vinaigrette [gf]

vegetarian spring rolls [v][gf]

fried corn ribs w spring onion oil [v][gf]

coconut chicken mince lettuce cups [gf]

fried prawn bao bun

honey butter fried chicken wings [gf]

MAIN COURSE (salad & steamed rice inclusive)

lamb mince skewers w zesty mint sauce [gf]

wagyu beef skewers w bo hue spices [gf]

charsiu pork belly

fried pork belly tamarind sauce [gf]

fried chicken spring onion salsa

fried barramundi w fish sauce [gf]

fried eggplant sesame glaze [v][gf]

grilled cauliflower w sweet soy [v][gf]

optional extras

SAVOURY

fries - \$5 each

chip on a stick - \$10 each

beef / pork / chicken bread roll - \$28 each

DESSERT CUPS

vietnamese coffee tiramisu - \$10 each

mango pudding [v][gf] - \$8 each

coconut panna cotta w seasonal fruit [v][gf] - \$8 each