



BUMPY

ROAD

CATERING & EVENTS

THE RELAXED VIBE CHOICE

STREET EATS/ BBQ

WHY WE LOVE THEM

Bumpy Road Catering are well known to be the pioneers on the South Coast for upmarket street food. They have a beautiful friendly team, wonderful service & scrumptious food- perfect for any relaxed vibe wedding!

They have custom designed menu's especially for couples getting married at the Bush Retreat. These delicious package menus are created to seamlessly tie in with our different spaces. From a Bridal Hamper to enjoy during photos, Canapes on the Sunset Deck, to the main event itself, a bbq or delicious street eats served from their bumpy van!

The following pages showcase Bumpy Road's two catering options- The Street Eats Package and the BBQ Bonanza Package. They have a further range of optional extras available so get in touch with them directly for more food inspo!



Please note, we have tried to be as accurate as possible with the information we have gathered- but please contact the caterers directly for their most upto date offerings and pricing.



ABOUT BUMPY ROAD

Bumpy Road Catering is owned by husband and wife team Jack & Alyce. Their mission for Bumpy Road is to elevate street style catering at weddings by providing fine, first class service. A mission that's been well-recognised with Bumpy Road earning many wedding industry awards.

Jack is the culinary master behind the delicious food- an award-winning chef, caterer and creator of 'off-the-charts grazing tables'.

Jack brings the perfect blend of local knowledge and global thinking to the Shoalhaven food scene. After completing his apprenticeship at the Butter Factory, he headed to London.

Working under renowned French chef Daniel Boulud at the luxurious Bar Boulud, Jack created French bistro-inspired dishes for guests at the Mandarin Oriental Hyde Park.

Jack & Alyce love nothing more than seeing their culinary creations ignite delight among wedding guests. They thrive on crafting meticulously designed grazing tables and breakfast buffets, and soaking in the excited reactions of brides, grooms, and their guests.

THE STREET EATS PACKAGE

The Bumpy Road Street Eats package is perfect for weddings that want a more chillaxed feel. Its casual and interactive nature encourages guests to mingle and enjoy a relaxed dining atmosphere. All served from the cute as a button Bumpy Caravan- this is a great option to bring your wedding festival vibe to life.



THE FEAST INCLUSIONS

AFTER THE CEREMONY:

- Grazing table
- Canapés (choice of 2)
- Bridal Hamper

EVENING RECEPTION:

- Street Eats (choice of 2)

SERVICE INCLUSIONS:

- Wait & kitchen staff
- Retro caravan hire
- Complimentary cake cutting
- Disposable plates, street food boxes & cutlery

\$97 PER PERSON

Price is for 2026 weddings; other years may vary in cost

GRAZING TABLE

This indulgent treasure trove is packed with an array of mouthwatering treats, carefully curated to elevate your snacking experience. Gourmet cheeses, cured meats, dips, paste, seasonal fruits, olives, artisan crackers, and sourdoughs.



BRIDAL HAMPER

Delicious goodness packaged up and delivered to you while you are having photos taken.





CANAPÉS

CHOOSE TWO

Pumpkin and truffle arancini with pesto aioli

Strawberries, tomatoes & basil bruschetta

Pork belly bites with sticky BBQ sauce

Lamb kofta with minted crème fraiche

Freshly shucked oysters with lemon cheeks & ponzu

Chicken skewer with Satay sauce

Vietnamese rice paper rolls with peanut sauce

Fried squid with ink aioli

Pickled beetroot tacos with goat's cheese



MAINS

CHOOSE TWO

Meatball sub with rocket pesto and mozzarella cheese.

Korage chicken burger with Sriracha mayo + Coriander Coleslaw

Pulled pork and apple slaw burger

Risotto with pinenuts, pumpkins and roasted sage

Vietnamese Crispy Pork Roll - Roast Pork Banh Mi

Korma curry with tofu, spiced rice, mango chutney and poppadom

Prawn Laksa with herbs and lime

Extra cheese burger slider with pickles and mustard

Slow cooked lamb shoulder, tabouleh, cucumber, chimichurri, hummus flat roll.

Pulled brisket nachos, avocado, sour cream, with hot aioli sauce



THE BBQ BONANZA PACKAGE

We love this super casual and laid-back BBQ experience! We can have this set up on a long table ready for you guests to come along and be served to what they would like, letting guests dig into a spread of tasty grilled goodies. The delicious aroma and casual vibe create a great party atmosphere that everyone will love.



THE FEAST INCLUSIONS

AFTER THE CEREMONY:

Canapés (choice of 4)
Bridal Canapé Hamper

EVENING RECEPTION- THE BBQ FEAST:

Mains (4)
Salads (3)
Sides (2)
Late Night Soakers

SERVICE INCLUSIONS:

Wait & kitchen staff
Retro caravan hire
Complimentary cake cutting
Disposable plates, street food boxes & cutlery

\$127 PER PERSON

Price is for 2026 weddings; other years may vary in cost

CANAPÉS

CHOOSE TWO

Pumpkin and truffle arancini with pesto aioli

Strawberries, tomatoes & basil bruschetta

Pork belly bites with sticky BBQ sauce

Lamb kofta with minted crème fraiche

Freshly shucked oysters with lemon cheeks & ponzu

Chicken skewer with Satay sauce

Vietnamese rice paper rolls with peanut sauce

Fried squid with ink aioli

Pickled beetroot tacos with goat's cheese

BRIDAL CANAPÉ HAMPER

A selection of your canapés packaged up and delivered to you while you are having your photos taken



BBQ FEAST

THE FOLLOWING IS ALL INCLUDED

MAINS

Scotch fillet Steak with herb butter

Gourmet sausage- Pork and apple

Peri peri chicken wings

Spicy eggplant skewers and black rice

SALADS

Pumpkin, beetroot and feta salad

Leafy green salad

Pesto potato salad

SIDES

Chard Corn cobs with chilli butter

Crusty roll and condiments

LATE NIGHT SOAKERS

Pulled pork sliders with crunchy slaw



CONTACT

For more info on their bespoke KVBR menus, get in touch with Jack or Alyce from Bumpy Road Caterers directly!

0403 206 943

hello@bumpyroadcatering.com.au

