



IGNITE CATERING

Wild Fire Dining - Crafted With Purpose

Welcome / About Ignite



Welcome to Ignite Catering

Ignite Catering creates immersive live-fire feasts inspired by Nordic roots and the wild landscapes of regional Victoria. Our events are built around connection — slowing down, gathering around flames, and sharing food made with honesty, seasonality, and care.

Our Style

Every feast is cooked over real fire, using local produce, bold flavours, and a handcrafted approach that honours the land. We design events that feel grounded and generous — long-table gatherings, dramatic fire pits, whole-animal roasts, ember-charred vegetables, and abundant platters that bring people together.

Behind the Fire - Bente Grysbaek

Founded by Danish-born chef Bente Grysbaek, Ignite is shaped by decades of cooking across Europe, Australia, and the world's fire festivals. Named one of Australia's leading female fire chefs, Bente brings calm precision, authenticity, and deep respect for produce. For her, fire is memory, community, and the art of gathering.

Your Ignite Experience

Effortless, warm, and tailored — every step taken with intention.

At Ignite Catering, we keep the process simple so you can enjoy the excitement of planning without the overwhelm



Step 1 - Share Your Details

You send us your date, location, guest count, and the overall feeling you want your feast to hold. We guide you toward the package that fits your setting, season, and style

Step 2 - Choose Your Package

You select the package that reflects the experience you want — Ember, Flame, or Inferno. We then prepare a tailored proposal outlining your menu, staffing, timing, travel, and fire requirements

Step 3 - Secure Your Date

A 30% booking fee secures your event in our calendar. Once confirmed, we begin planning, fire design, ingredient sourcing, and all behind-the-scenes preparation to bring your feast to life.

The Ignite Experience

How Our Menus Work

The menus shown throughout this guide are designed to illustrate the style, generosity, and fire-cooked experience of each Ignite package.

Menus are indicative rather than selectable. Final protein choices are curated by Ignite Catering based on the chosen package, seasonality, fire conditions, and guest numbers.

This approach allows us to deliver the best possible result on the day while maintaining balance, flow, and quality across the menu

Packages at a Glance

Package	Feel & Experience	Best For
Ember Package	A warm, relaxed feast built around simple fire cooking and seasonal produce. Shared entrée, one fire-cooked main, seasonal sides, and bread	Intimate weddings, winery lunches, private gatherings
Flame Package	A generous multi-course fire feast with dramatic presentation — whole roasts, ember-charred vegetables, and abundant shared platters	Weddings, celebrations, couples wanting the full Ignite experience
Inferno Package	The complete Ignite production — multi-station fire cooking, whole-animal options, large-scale theatre, and a fully tailored feast.	Large weddings, festivals, and events seeking total immersion

Starting Prices

Ember Package: From \$145 – \$155 per person

Flame Package: From \$165 – \$180 per person

Inferno Package: From \$185 – \$220 per person

(food only – travel, staffing, firewood charged separately)

Each package can be adapted to your season, location, and event style. The following pages explore each menu in detail.



Ember Package

A relaxed fire-cooked menu with warmth and simplicity at it’s heart.
Generous, shared fire-cooked proteins designed for slow roasting and communal service.

The Ember Package captures the essence of Ignite — honest food cooked over flame, designed for gatherings that value connection, generosity, and beautiful seasonal produce without the formality of a full production.

Menus are adapted to your setting and the season, featuring slow-cooked meats or seafood, fresh vibrant sides, and handmade elements served family-style down the centre of the table.

Ideal for: smaller weddings, intimate celebrations, private lunches, or winery events seeking relaxed elegance.

Package Inclusions

What’s Included	1 shared entree 1 fire-cooked main 2 seasonal sides Bread and butter service
Service Style	Generous shared platters placed down the table — relaxed, unfussy, grounded, and abundant
On-Site Timing	Approx. 4.5–5 hrs on site (+ 4–6 hrs fire building time prior)
Staffing	1 head fire chef + 1 senior fire chef (client/venue arranges front-of-house)
Pricing	From \$145 per person Travel & logistics are quoted separately. Firewood is venue supplied where available (Ignite can supply if required)
Minimum Spend	\$7,000 (food only) Minimum spend applies regardless of guest count



Flame Package

The full Ignite feast - abundant, dramatic, and centered around the fire
Greater variety and elevated cuts, while remaining rooted in shared fire-led service.

The Flame Package is the heart of Ignite Catering’s immersive fire-cooking experience. Expect bold flavours, layered presentations, seasonal sides, slow-roasted meats, whole cuts cooked over charcoal, smoked dressings, and fire-baked bread — all finished at the flames and served in generous platters.

Ideal for: weddings, winery collaborations, long-table feasts, and celebrations seeking the full theatrical Ignite experience

Package Inclusions

What’s Included	1 shared entree 2 signature fire-cooked mains (e.g. porchetta, lamb, beef, whole fish) 3 seasonal sides Bread and butter service
Service Style	Shared-feast service with abundant platters placed down the table — generous, elegant, unfussy, and dramatic. Buffet option: add 15–20% surcharge to cover additional food, styling, and station setup
On-Site Timing	Approx. 5–6 hrs on site (+ 5–7 hrs fire building time prior)
Staffing	1 head fire chef + 1 senior fire chef + 1 supporting fire chef (client/venue arranges front-of-house staff)
Pricing	From \$165 per person Travel & logistics are quoted separately. Firewood is venue supplied where available (Ignite can supply if required)
Minimum Spend	\$9,000 (food only) Minimum spend applies regardless of guest count



Inferno Package

The complete Ignite experience - immersive, cinematic, and unforgettable.
Statement proteins and theatrical fire cooking, including premium and showpiece cuts

The Inferno Package is Ignite Catering at its boldest: a dramatic, sensory feast cooked entirely over fire. Expect slow-roasted meats, ember-cooked vegetables, hearth-baked breads, cultured butter, and a finale dessert finished with smoke and theatre.

This is not just catering.
This is performance, atmosphere, and memory.

Ideal for: weddings, harvest feasts, rural celebrations, winery events, and gatherings seeking the full Ignite spectacle — communal, generous, and visually magnetic.

Package Inclusions

Courses	3 canapés on arrival 1 shared entree 2 signature fire-cooked mains (e.g. porchetta, lamb, beef, whole fish) 3 seasonal sides Bread and butter service 1 seasonal dessert
Service Style	Abundant shared-feast platters placed down the centre of each table, with fire platters for canapés. Buffet option: add 15–20% for additional food, styling, and station setup.
On-Site Timing	Approx. 6+ hours of on-site service, plus 8–12 hours of fire building and slow cooking prior (depending on the menu and whether an asado is included)
Staffing	1 head fire chef + 1 senior fire chef + 1 supporting fire chef (client/venue arranges front-of-house staff)
Pricing	From \$185 per person Travel & logistics are quoted separately. Firewood is venue supplied where available (Ignite can supply if required)
Minimum Spend	\$12,000 (food only) Minimum spend applies regardless of guest count

Add-Ons & Enhancements

Tailor your feast

These optional enhancements add theatre, flavour, and atmosphere to your event. Each offering is designed to complement your package and amplify the sense of experience around the fire

Culinary Enhancements

Whole-animal asado (on the cross)

A dramatic centrepiece cooked low and slow over the fire. Includes additional fire build, firewood, and a larger crew to manage, baste, and carve the animal. Availability depends on space, wind conditions, and fire safety requirements

Chef's Table at the Fire

An intimate experience for a small group to gather close to the flames while the team prepares exclusive dishes straight from the fire.

Live-grilled canapé at the fire

A single canapé cooked over the coals and served directly from the flames for a sensory, theatrical moment during your canapé service.

Fireside Arrival Table

A relaxed grazing-style table set with warm breads, olives, seasonal vegetables, and house condiments — perfect for welcoming guests as they arrive.

Additional Main Protein

Add another main element to expand the variety and abundance of your feast. Includes additional fire setup and a dedicated fire cook to manage finishing and timing.

Feast Station Service (Buffet Style)

For events preferring a central feast station instead of shared platters. Requires greater food volume and fire presentation setup to maintain the full Ignite aesthetic.

Additional Fire Crew

Events over 30–40 guests will require a larger team of fire cooks. For 120+ guests or any event involving multiple fire elements (e.g., whole-animal asado, multi-station cooking), several additional fire cooks and support crew will be required. Staffing is quoted on a case-by-case basis.

Second Dessert

A beautiful plated dessert shared platter to complement your menu.

Cheese & Fruit Board Upgrade

Seasonal cheese display with fruits, condiments, and artisanal crackers.

Abundant Dessert & Cheese Station

A generous, visually dramatic station with a mix of sweet and savoury elements.

Ignite After Dark

Late-night snacks cooked over the embers as the evening shifts into night mode.

Late-Night Staff Extension

Additional staffing time for events running past 10:30pm (including safe travel home for the crew).

Our Promise



At Ignite Catering, Every Event is Personal

We don't see what we do as catering — we see it as connection. Each fire is built by hand. Each menu is crafted with intention. Every event is cared for as if it were our own.

Our promise is simple: we bring integrity, warmth, and experience to every detail — from the first spark to the last ember. Your guests will feel welcomed, nourished, and inspired by the fire that sits at the heart of everything we do.

— Bente Grysbaek
Founder & Fire Chef, Ignite Catering