



CAPABILITY STATEMENT



# Acknowledgement of Country

Plate Events & Catering acknowledges the Traditional Owners and people of the lands we visit and we recognise their continuing connection to the land, water, and sky, to the Dreaming and to all living things.

We pay our respects to Ancestors, and Elders, past, present, and future, whose strength and guidance continually nurture us and to those who have nurtured and protected Country for future generations. We pay tribute to Aboriginal and Torres Strait Islander leadership within our communities, within business and among our youth.

**Nguma'ri kirratji wiimpa'marri iki  
Malyangapa Barkindji kirra'ntu  
Nguuka'thuma mara'ayi  
Yuurilath'uma thaltilathu pamilathuma  
Kara wiimpatja wura mayaka'ri  
kulpa'thum'ma'fi**

# Our Vision

Plate Events & Catering, and its brands, are a 100% Aboriginal owned and controlled private company specialising in end-to-end event management, gourmet catering, food trucks & mobile kitchens, Indigenous fusion dining, native food education programs, hampers & gifts and providore services – Food is at the core of all we do!

We service the Government, Corporate & Private sectors, taking the stress away from juggling multiple vendors and creating a streamlined process for our clients, delivering high end quality products & services every time.

Plate Events & Catering, as an Indigenous company, believes in practicing what we preach. Therefore, we're proud to have an 85% Indigenous Supply Chain with a 75% Indigenous Employment rate, continually striving for the enrichment of Community through innumerable partnerships & charitable contributions.





# Our Story

Founder and Executive Chef, Matthew Atkins, is of proud Aboriginal descent from the Malyangapa and Barkindji Nations of Far North-Western NSW. Alongside his Indigenous Designer & Stylist mother, Joanne, the dynamic duo forms the core of Plate Events & Catering, its operations and its ethos.

Established in 2009, our family business has continually grown year on year, moving from strength to strength. Growing our business, our team, our supply chain and our overall network has enabled us to ensure a positive social impact on our wider community.

Plate Events & Catering are Supply Nation Certified as a 100% Aboriginal owned & controlled business. We are members of the NSW Indigenous Chamber of Commerce, founding members of the First Nations Bushfood & Botanical Alliance Australia and are active members of the NSW Yarpa Hub. We are VendorPanel Registered and can also be found on the ICN Gateway.



**YARPA**  
NSW Indigenous Business  
and Employment Hub

**NGUWALAANA**  
INDIGENOUS FUSION DINING



*Chef*  
**MATT ATKINS**

*Wilka*  
**THALTA**





**Plate Events & Catering** is your one stop destination for end-to-end event management, offering event planning, styling & design, floral arrangements, stationery, party & prop hire, bespoke catering & menu planning, custom cakes, dessert bars, lolly buffets and event staff.

Local to Western Sydney, we've hosted Events throughout NSW, Australia and Internationally. We predominantly service the Greater Sydney region, encompassing Nepean, Hawkesbury, Blue Mountains, Macarthur, Parramatta, Hills, Hunter, North Coast, Wollongong, South Coast, Central West & Sydney Metropolitan...but no region is too far for us to reach!

We help our clients to plan their perfect event, no matter the size or budget. We specialise in making events unique and customised to any need, a real one of a kind experience that guests will certainly find memorable and be talking about for months, if not years, to come.

Plate Events & Catering are proud to have an **85% Indigenous Supply Chain.**



**Wilka Thalta** is a mobile commercial kitchen operation built up of Food Trucks & on-site Canteens servicing the Construction Industry & Public Events sectors predominantly. Being full commercial kitchens that operate off-grid allows us to operate virtually anywhere for private use, as well as attend public events, shows, festivals & markets.

We pride ourselves on our customers experiences being exceptional as a whole, focusing on the quality, service & cleanliness of our facilities, products & staff. Our great versatility in food offerings means we'll always have something for everyone as opposed to many on the market who focus on one particular style of food service or cuisine.

Our fully trained, professional Hospitality staff are all accredited with the required training to fulfil their roles beyond customers expectations, delivering a truly remarkable experience each and every time.



**Wilka Thalta** means Hungry Kangaroo in Paakantyi language, our totem.





# NGUWALAANA

INDIGENOUS FUSION DINING

**Nguuwalaana Indigenous Fusion Dining** is a unique cultural dining experience designed to educate guests and open them up to the multitude of opportunities unknown to many in our beautiful country through one of the things that brings people together – food.

Held according to the traditional Aboriginal seasons, guests experience a cultural journey of traditional foods alongside immersive cultural activities that bring together Indigenous brands, artists, performers & Elders to showcase our language, skills, customs and foods to a wider audience.

Guests are greeted to the sounds of the Yidaki (Didgeridoo) upon arrival, whilst enjoying canapes & a glass of sparkling, viewing the items on exhibit before being seated and Welcomed to Country by Traditional Dharug Custodians to open the evening. We'll tantalize your taste buds with an alternate main course paired with a glass of wine, followed by a Traditional demonstration which varies from season to season, closing with a delectable dessert that will leave you delighted.

Our Nguuwalaana Dining Experience can be tailored to play host to exclusive events for corporate teams or clients such as launches, celebrations or in acknowledgement of significant days/weeks all year round.



**Nguuwalaana**  
means to cook or  
cooking in Paakantyi  
language.



**Chef Matt Atkins** is an Indigenous Australian chef passionate about First Nations bushfoods, sustainable native produce & wild harvesting. Chef Matt Atkins enables us to share our passion for native foods with more people, operate our cultural food education program with a wider audience and collaborate in a number of ways to develop products & experiences that share our love of culture with others.

Chef Matt combines his heritage with his passion for food and takes us on a journey into the oldest living culture on Earth. Australia's First Nations people thrived on these lands for 80,000+ years sustained by the most nutritious superfoods the Earth has to offer. Chef Matt brings these traditional foods to life with his Indigenous Fusion Culinary flair.

Chef Matt Atkins focuses on cooking with what the land provides for us, using practices rediscovered from rich cooking traditions to deliver a truly remarkable experience that engages all the senses.



**Our Native Foods**  
are sourced from remote  
Aboriginal Communities.





**nunka. Hampers & Gifts** provides personal & corporate curated Hampers, with build your own or bespoke options, fresh & everlasting Floral arrangements and boutique Gifts of a wide variety, delivering majority of our ranges Australia wide.

We choose to partner with a great number of fellow Indigenous businesses to stock their amazing products for our clients, helping to gain more exposure for them and showcase the options available to supply chains to potentially incorporate the products on a more frequent basis.

Translating to 'bountiful', which is synonymous with our Hampers & Gifts, we provide quality sought after items of a luxurious standard that your recipient is sure to remember while indulging upon, creating a lasting impression.

**Nunka** means  
bountiful in Malyangaapa  
language.



**Plate Providore** supplies corporate office spaces with their food and beverage essentials, delivered to your door as need be or setup on a reoccurring order system. We're able to tailor our operation to your businesses specific needs to meet any specific requirements you may have.

We deliver everything from tea & coffee and varying milks to cold beverages, fresh fruits, pantry staples, bathroom amenities & cleaning supplies. If it's not in our product listing, we're certainly able to source it for you. If it's an item you regularly require, we'll be sure to keep it on hand for you too.



Plate Events &  
Catering are proud  
to have a **75% Indigenous  
Employment rate.**



# Our Core Values



## Culture

We're 100% Indigenous owned as Malyangapa & Barkindji mob and we encourage all to take pride in their culture and heritage paying respect to the Traditional Custodians of the lands we work on and paying respect to one another.



## Customers

Our customers experience is our central focus to ensuring our success as without them and their needs, our business and what we do does not exist.



## Community

We give back to our communities, looking after the local economy first and foremost whilst also supporting those in need wherever possible and as caretakers of the lands we live on, environmental sustainability is the responsibility of all within the community to ensure its longevity for the generations to come.



## Conscience

We operate our business ethically with safety & integrity always in mind, giving everyone the chance to thrive and leaving our door open to yarn at any time about anything.



## Collaboration

Every person involved in our day to day operations is equally important to the success of each other and we encourage collaboration within our business to ensure long term enrichment of everyone within our supply chain.



## Commitment

Our commitment extends to our employees, our contractors, our suppliers, our clients, our customers and our community as we are committed to our people, their growth and their development.





# Our Projects

## Western Sydney Airport

Australian Federal Government | August 2019 – 3 year Contract with x2 12 month Extensions

Plate Events & Catering is the caterer of choice for the WSA Company at both its Experience Centre and its Site Accommodation Offices at 100 Eaton Rd, Luddenham during the construction of the new Airport.

We provide all catering for the Federal Government's events held on-site whether it be launches, stage unveilings or stakeholder meetings along with celebrations for staff and the general public for Christmas, Reconciliation Week & NAIDOC Week to name a few.

We also provide catering for Corporate visitors to the Experience Centre who host their own tours or events at the site. Menu's range from Corporate Grazing Boxes for morning/afternoon tea's and lunches to Cocktail Functions with Full Bars.

## B2GJV

Sydney Water West Region Delivery Team | July 2020 – 10 year Contract

Plate Events & Catering provides a range of catering solutions to the Better Together Joint Venture (B2GJV) during their 10 year contract in delivery for Sydney Water. The Joint Venture is made up of Fulton Hogan, Abergeldie, Programmed, Stantec & Atlas.

We provide a range of services dependent upon their specific needs which vary from event to event, whether it be for days or weeks of national celebration, launches, milestones, office meetings, on-site safety meetings for specific locations or celebratory team lunches.



Australian Government



Wilka Thalta's mobile commercial kitchen was utilised on-site for BESIX Watpac's redevelopment of the Defence Establishment Orchard Hills, servicing the construction workers 3 day's a week as a mobile canteen/café for breakfast, smoko or lunch.

Being on an operating defence base, a mobile option was needed to meet BESIX Watpac's clients requests as a semi-permanent asset could not be used. Our off-grid mobile kitchen met their needs and ensured that workers had access to purchasing meals as there were no food outlets within a 20minute drive.

## Corporate Luncheon

Edelman Australia



Nguuwalaana Indigenous Dining was engaged by Edelman Australia to host a native inspired 2-course alternate serve luncheon for their top tier clients at their Martin Place, Sydney office. The luncheon was attended by CEO's of Facebook, PayPal, HP, Unilever, GSK, Medtronics, HSBC & Aware Super.

The communications giant was looking to showcase to their clients the possibilities available to them in beginning a Reconciliation journey for their companies, bringing in a guest speaker to explain the benefits and process to attendees, along with showcasing the limitless possibilities in our native fusion cuisine.

The luncheon was silver service with full beverage selections available for pairing. The main and dessert were alternate serve, showcasing a range of ingredients and skills to attendees. We looked after the styling, hire and setup of the space, ensuring it was reflective of Eora Country in the colours and florals chosen as saltwater country as opposed to freshwater or desert country.





## Food Workshops

CPB Contractors | 2019 – 3 year Contract

Chef Matt Atkins hosted a series of Native Food Workshops on-site for CPB at the Western Sydney Bulk Earthworks during the course of their contract, both internally and for open to the public events.

Our Educational Food Program, the Common Ground Project, teaches attendees about native foods, their uses, their significance & symbolism as well as techniques in harvesting, flavour pairing and uses in contemporary cooking.

Attendees enjoy taste-testings of numerous bushfoods, receive a take home food gift and access a wealth of knowledge of traditional owners customs & culture based around native foods while viewing artefacts and art on exhibit to interact with.

## Bespoke Hampers

The Alphabet Academy, Sydney | 45 Custom Hampers with Delivery

nunka. Hampers & Gifts was engaged by the Alphabet Academy Sydney to create a bespoke hamper to send each of their staff members a small gift during the second Covid Sydney Lockdown as a small gesture to let them know that the Management Team were there for them should they need.

Alphabet Academy wished to let them know that “when life gives you lemons, make lemonade or drink tequila”, a fun & quirky way of letting their staff know that they could come to them if need be. The bespoke hampers were customised with the employer’s logo and each gift card was also personalised and built to their budget.



# Our Clients





# Our Team

## Matthew Atkins

Founder & Executive Chef | Malyangapa & Barkindji Wiimpitja

Matt is of proud Aboriginal descent from the Malyangapa and Barkindji Nations of Far North-Western NSW, living on Dharug Country.

Matt encompasses a world of knowledge from the Hospitality, Events, Retail & Marketing industries and combines this with his creative flair to bring immersive food experiences to life through Plate Events & Catering and each of its brands.

Matt is a trade certified Chef having trained in a number of Sydney's prestigious venues under the one company, before moving to rural NSW and opening a successful restaurant on a winery, returning to Sydney to build his own dream.



## Skills & Qualifications

- Qualified Chef (Trade Certified)
- Food Safety Supervisor (FSS) Certification
- NSW Liquor Licensee
- Cert III Hospitality (Commercial Cookery)
- Cert III Events Management
- Cert III Retail Supervision
- Cert IV Frontline Management
- 15+ Years Hospitality & Events Experience

## Skills & Qualifications

- Food Safety Supervisor (FSS) Certification
- NSW Responsible Service of Alcohol (RSA)
- Certified Barista
- Cert IV in Floristry
- Cert IV in Design
- 20+ Years Floral Design Experience
- 10+ Years Hospitality Experience
- 8+ Years Events Management Experience



## Joanne Atkins

Designer & Stylist | Malyangapa & Barkindji Nhuungku

Jo is of proud Aboriginal descent from the Malyangapa and Barkindji Nations of Far North-Western NSW, living on Dharug Country.

Jo has a wealth of hands on, lived experience in Hospitality and Design which is evident from the high standards of quality seen and held in all she undertakes with Plate Events & Catering and each of its brands.

Jo strives to stay on trend with all things style & design whilst also continually paying homage to the past and reinvigorating what was once old to make it new again. Her flair for creativity is clear in her individualistic and identifiable styling.







**NGUUWALAANA**  
INDIGENOUS FUSION DINING

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