

LIVE GRILLING

CATERING OFFER



#GRILL BASTARDS

CATERING

Garden party? An outdoor family gathering? Choose a catering service that will provide the best entertainment and the most delicious food straight off the grill!

We've been organizing grill & BBQ catering events for over 10 years. We're the only ones on the market to offer a unique combination of a live cooking grill show with a comprehensive menu for the entire event. You won't find traditional Polish dishes like żurek or de volaille on our menu; if we serve borscht, it's in the form of an Asian-style beet stir-fry from a wok. Both the menu and the atmosphere are much more casual. We serve dishes buffet-style or directly from the grill upon guests' request.

There's fire, delicious food, and good fun. We often hear from our guests that the food is "fantastic" and "completely different." This is the perfect option for those looking for something new and delicious!

Our menu takes you on a journey through street food from around the world —on our grills, we prepare American BBQ classics (burgers, steaks, pulled pork, ribs), Asian wok dishes (tom kha, pad thai, curry, udon), grilled pizza, as well as Caucasian, Argentine, Japanese, and many other dishes. In addition, we prepare appetizers and finger foods inspired by BBQ culture, all cooked over an open flame and smoked.

There's no need to request vegetarian, vegan, or gluten-free options—we always have ready-made alternatives that accommodate these dietary restrictions.



Below you will find an example of our menu from 2025:

Starters
Asian-style tartare
Georgian aubergine stuffed with nuts
Bruschetta with tomatoes and mozzarella
Focaccia with toppings, served with pesto and baba ghanoush

Baked goods
Grilled pizza with various toppings
Georgian khachapuri with a grilled egg

Wok dishes
Pad Thai with tofu/shrimps
Tofu curry / chicken curry
Thai Tom Kha soup with vegetables / shrimps
Thai Tom Yum soup with chicken or shrimps
Udon noodles with vegetables / shrimps

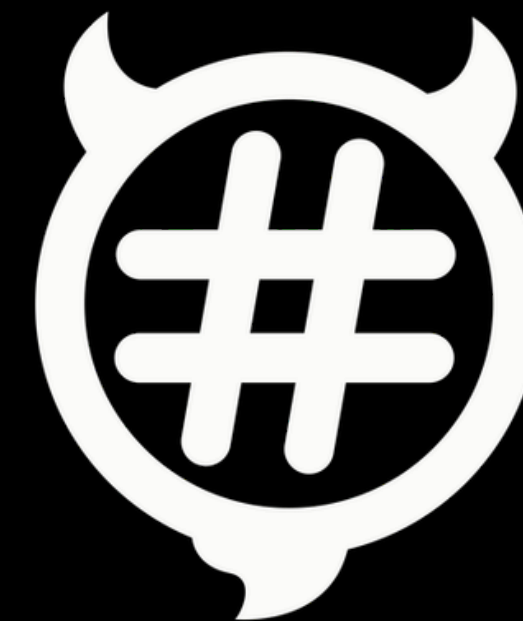
Meat
Steaks – a selection of different cuts to sample (roast beef, rib-eye, hanger, bavette and others) with accompaniments (salsas, sauces, smoked salt, fermented pepper, chimichurri)
Vietnamese bun cha salad with grilled pork belly
Chicken wings glazed with orange BBQ sauce
Ribs glazed with Coca-Cola
Tacos with Mexican smoked pork neck, wasabi and salsa
Burgers
Hot dogs with artisan sausage

Side dishes
Salsa made with strawberries and grilled pineapple
Sauces: BBQ, banana ketchup and Alabama horseradish sauce
Pickles and fermented vegetables
Grilled potatoes stuffed with mozzarella, leek and spinach
A selection of seasonal grilled vegetables.



MENU





HOW IT'S DONE

The number of staff is tailored to your needs. We ensure the event runs smoothly, with efficient communication with the organiser and guests, as well as on-site logistical support.

We set up two elegant, functional marquees:

one serves as an outdoor kitchen (technical facilities, food preparation, barbecuing), with a grill.

the other is designated for service – this is a space for guests, featuring a buffet table and stations with side dishes (we can also organise the buffet in a different area).

Additional tents – if required, e.g. above the dance floor, for tables, etc.

Catering: served as a buffet, replenished on an ongoing basis – straight from the grill. Guests may also express their preferences and order dishes straight from the grill. At the end of the evening, we leave a 'food reserve' in the warming trays, sufficient to last until morning.

We serve food according to a pre-arranged schedule, but following a set sequence – starting with finger food and starters, followed by lighter dishes, then 'dinner' in the evening consisting of ribs, steaks, potatoes, etc., and for the night we leave warming trays with meat, side dishes and soups.

Tableware: as standard, we use porcelain crockery and cutlery. For more casual events, we can offer high-quality, eco-friendly disposable tableware. Dishes such as pad thai are always served in Asian 'to go' boxes with chopsticks.

We require a space of at least 3/6m with access for a delivery van. We need to be on site a few hours before the event.

The grill masters arrive around 4 hours before the start and prepare the food for the duration of the event (up to 4–5 hours), whilst the waiters work for 10 hours.



#ASADO



Our Live Grilling catering service can be enhanced with our latest speciality – the Argentine Asado barbecue. Top-quality produce combined with an open fire is the recipe for a truly unique experience!

The large Parilla-style barbecue attracts enthusiasts and makes a huge impression at any event. Whole chickens, fish, steaks, vegetables and fruit, all grilled over a wood fire, are a fantastic attraction and will satisfy even the most discerning guests. Pricing for this service is quoted on an individual basis.



COST

Our offer is always tailored to the individual needs of our guests. We can travel to any location in Poland. The costs below cover the basic catering service – barbecue chefs, waiters, food costs, crockery, logistics, equipment and the buffet.

50 people – 300 PLN per person (net)
100 people – 220 PLN per person (net)
150 people – 200 PLN per person (net)

This quote is indicative and applies to the catering service itself, excluding additional equipment and services such as a bar, DJ or glasses. We agree the final quote individually with the client.



#OTHER SERVICES

As catering, we can take care of every aspect of organising your event.

We can also assist you in finding a suitable venue.

We organise the entire outdoor setting: marquees, dance floor, tables, chairs, garden furniture, lighting, as well as waiters, bartenders, a DJ and a sound system. We tailor everything to the number of guests, the venue and the nature of the event.

Glasses, wine glasses, coolers and other items: priced individually

Small event marquee (one 3x6 m or other size): from 600 zł

Large event marquee (6x12 m): from 2,000 zł

Dance floor (made up of 90x90 cm panels): from 50 PLN each

Banquet tables: from 50 PLN each

Banquet chairs: from 50 PLN each

Cocktail tables: from 30 PLN each

Tablecloths: from 30 PLN each

Chill-out areas – garden furniture (sofas, tables): from 500 PLN per set

Table and bench set: from 120 PLN

String lights, lanterns, decorative lighting: from 800 PLN

Waiters for service and clearing up: from 1,000 PLN for 2 people

Rollbar: from 1,000 PLN

Bar, bartenders, drinks, alcohol: quoted individually

DJ: from 2,500 PLN

- Dance floor lighting: from 2,000 PLN





ABOUT US

We're passionate about grilling and BBQ. We love smoke, fire and meat. Everything we prepare is cooked on the grill using the very best ingredients. We love a good steak, BBQ pulled pork or a proper burger, but we cook much more on our grills – wok dishes, soups and bread, including steamed buns. Our menu offers a selection of street food from many countries around the world, each with wonderful traditions of cooking over an open flame – you'll find a delicious burger here, as well as a fantastic Vietnamese bun cha salad, Italian pizza and focaccia, and Japanese yakitori skewers. And of course, there are the steaks – we source the very best, carefully selected cuts and grill hundreds of kilograms of steak every month, trying almost every single one. We know exactly what good, properly prepared meat is, and what a poor, poorly prepared cut is.

The company's founder is Kacper Salzman – a grill master, YouTuber and traveller.

He has been working in the barbecue industry for over 10 years and, as a certified grill master, has run barbecue academies and demonstrations, as well as steak masterclasses for companies such as US Beef, USMEF, Weber, Napoleon Grills and many others.

Today, Kacper is a barbecue guru in Poland. He has a thriving YouTube channel, a TV programme about barbecuing, a wealth of experience, a passion for his craft and a huge influence on the barbecue industry. After years of working with steaks, he has become the European ambassador for American beef. In his spare time, Kacper travels the world, learning how different cultures use fire and smoke in food preparation.

Every year, Grill Bastards organise over 100 live grilling events – ranging from standard BBQ catering to barbecue academies and demonstrations. Our catering clients have included companies such as Volvo, Suzuki, Porsche, Land Rover, HBO, Coca-Cola and Pracuj.pl. We also organise a dozen or so weddings and countless small private events every year.



PHOTOS

CONTACT

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WRITE TO US OR GIVE US A CALL TO FIND OUT MORE ABOUT OUR CATERING SERVICES AND RECEIVE A QUOTE TAILORED SPECIFICALLY FOR YOU.

