

# Pro parties

Dinner parties at home with top chefs doing the catering is the height of fashion these days, writes **Fran Metcalf**

**F**OOD is fashion. One minute pork belly is the latest craze and the next, it's all about wagyu beef.

And just as our tastebuds tend to trend, so too do our dining behaviours.

Restaurants have long been the vogue place to dine. We've chatted our way through suburban BYOs, lapped up trendy dishes at stylish bistros and negotiated at top-notch city eateries that charge \$40 or more for a main meal.

Now we're on the brink of yet another fad.

Dinner parties are all the rage again after being relegated to the tacky, dated and boring pile for more than 10 years. But they're entirely different affairs from the veal Oscar and beef Wellington events of the '80s and '90s.

These days, hosting a dinner party is

moving out of big kitchens at restaurants and hotels in favour of indulging their creative sides and catering in private homes and boardrooms.

They'll do as much or as little as you want. They can bring everything from the glassware and cutlery to the water and the wine but they're equally prepared to simply serve up stylish, top quality food.

In other words, diners can now enjoy restaurant quality food and service in the comfort of their own homes.

And it's often our houses that we want to showcase when we throw a catered dinner party, says Golinski, who teamed up with his former sous chef Owen Exton to open The Rolling Dolnade catering about a year ago.

The pair works from a commercial kitchen in Coolumb and say the wealth being invested by people into their homes on the Sunshine Coast has

coming back because restaurants are no longer exciting to go to," she says.

"There were star chefs coming out in the 1990s and early 2000s but now they all blend into the same thing so we feel like we get the same sort of food even when we go to different restaurants."

We also feel differently about being invited to someone's home, says long-time Brisbane caterer Tom Burke.

"The invitation to someone's home is a special thing now, whereas to be invited out to dinner 10 years ago was a special thing," says Burke, who began Caxton Street Catering 15 years ago.

"On the corporate level, if you have a client you want to win over or thank for something, you can't do it better these days than invite them into your home.

"It's a message that says your business is really important to me, whereas five to 10 years ago it would have been the long, boozy lunch."

