

# CATERING PROJECT.

IT'S ALL IN THE DETAIL.



## Events & Occasions 2025

# SERVICED CONFERENCE PACKAGES - STANDARD

All serviced conferencing packages include service equipment and staff.

## STANDARD CONFERENCE PACKAGE

### FULL DAY PACKAGE

Minimum 30 pax

### HALF DAY PACKAGE

Minimum 30 pax

### ADD ON:

1 HOUR NETWORKING DRINKS

## MORNING & AFTERNOON TEA (2 PIECES PP)

Morning Tea Includes Tea & Coffee & Cold Pressed Orange Juice

Afternoon Tea Includes Tea & Coffee, Mineral Water

### (Choice of 2)

Sweet Mini Muffin: Raspberry, dark chocolate & white chocolate drizzle (V)

Sweet assorted fruit Danish (V)

Sweet Doughnut: Pink chocolate & yellow jimmies with red fruit filling (V)

Savoury Parcel: Roasted sweet potato with kale, chickpeas, feta & hazelnut dukkah (V/N)

Savoury Tart: Roast beetroot with caramelised onion, goats cheese, candied walnuts, chives & truffle oil (V)

Savoury Croissant: Shaved double smoked ham & Swiss cheese

Belgium chocolate and walnut brownie (V/GF/N)

Breakfast Pot: Bircher muesli, passionfruit, dried cranberry, pistachio, coconut (V/DF/N)

Fruit Pot: Rockmelon, orange, pineapple, passionfruit (VG/GF/DF)

Baby Frittata: Broccoli, zucchini, kale, nori & roasted pinenuts (V/GF)

## LUNCH (3 PIECES PP)

Includes Tea & Coffee & Still Water

Sliders (Choose 1)

Free-range chicken, mayonnaise, lemon, iceberg & parsley (DF)

Roasted capsicum, spinach, hummus, avocado & feta (V)

Roasted beef, provolone, pickled pear, avocado, dijon mustard mayonnaise & rocket

### Mini Wraps (Choose 1)

Eggplant chips with miso hummus, alfalfa, slaw & spiced yoghurt (V)

Portuguese roast chicken with avocado, peri peri mayonnaise, tomato & baby cos

Pulled beef with sriracha mayonnaise, dill cucumber, roasted red peppers baby tatsoi

Salad Roll: Seaweed, edamame, pickled carrots, lettuce, chili (VG/GF/DF)

### Triangle Sandwich (Choose 1)

Cali veg slaw with miso aioli, sprouts, mixed leaves & sunflower seeds (V)

Beef pastrami with Russian coleslaw, pickles & fontina cheese

Roast chicken with seeded mustard mayonnaise, avocado & rocket

# SERVICED CONFERENCE PACKAGES - PREMIUM

All serviced conferencing packages include equipment and staff.

## PREMIUM CONFERENCE PACKAGE

### FULL DAY PACKAGE

Minimum 30 pax

### HALF DAY PACKAGE

Minimum 30 pax

### ADD ON:

1 HOUR NETWORKING DRINKS

## MORNING & AFTERNOON TEA (3 PIECES PP)

Morning Tea Includes Tea & Coffee & Cold Pressed Orange Juice

Afternoon Tea Includes Tea & Coffee, Mineral Water

(Choice of 2)

Sweet Mini Muffin: Raspberry, dark chocolate & white chocolate drizzle (V)

Sweet assorted fruit Danish (V)

Sweet Doughnut: Pink chocolate & yellow jimmies with red fruit filling (V)

Savoury Parcel: Roasted sweet potato with kale, chickpeas, feta & hazelnut dukkah (V/N)

Savoury Tart: Roast beetroot with caramelised onion, goats cheese, candied walnuts, chives & truffle oil (V)

Savoury Croissant: Shaved double smoked ham & Swiss cheese

Belgium chocolate and walnut brownie (V/GF/N)

Breakfast Pot: Bircher muesli, passionfruit, dried cranberry, pistachio, coconut (V/DF/N)

Fruit Pot: Rockmelon, orange, pineapple, passionfruit (VG/GF/DF)

Baby Frittata: Broccoli, zucchini, kale, nori & roasted pinenuts (V/GF)

## LUNCH (5 PIECES PP)

Includes Tea & Coffee & Still Water

Salad (Choose 1)

Grilled chicken caesar salad, bacon, baby cos, croutons, egg, parmesan, chive, caesar dressing

Spiced sweet potato salad, charred corn, pickled raddish, green beans, mint, ranch dressing (V/GF)

Heirloom tomato salad, cucumber, radicchio, panzanella bread, orange, sherry vinegar dressing (VG/DF)

Mini Wraps (Choose 1)

Eggplant chips with miso hummus, alfalfa, slaw & spiced yoghurt (V)

Portuguese roast chicken with avocado, peri peri mayonnaise, tomato & baby cos

Pulled beef with sriracha mayonnaise, dill cucumber, roasted red peppers baby tatsoi

Triangle Sandwich (Choose 1)

Cali veg slaw with miso aioli, sprouts, mixed leaves & sunflower seeds (V)

Beef pastrami with Russian coleslaw, pickles & fontina cheese

Roast chicken with seeded mustard mayonnaise, avocado & rocket

Rice Paper Rolls (Choose 1)

Vegetarian omelette, sweet chilli noodles, carrot, coriander, snow peas, avocado & mint (V/GF)

Vietnamese satay prawn, cucumber, mint & sweet chilli noodles (GF/DF)

BBQ lemongrass chicken, avocado, sweet chilli noodles, snow peas, carrot & coriander (GF/DF)

Bao Bun (Choose 1)

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Chilli beef banh mi with lemongrass, cucumbers, pickles, mushroom pate & sriracha mayo (DF)

Lemongrass chicken, rainbow slaw, Nam Jim & lime mayo (DF)





CREATING SHOW STOPPING BITES.

## COCKTAIL & CANAPE PACKAGES

Our team of talented chefs and food designers work tirelessly to make sure we're at the forefront of the industry, serving outstanding canapés. Each package includes all service equipment, disposables, event supervisor, chef, waitstaff, pop-up kitchen.

### CANAPE PACKAGES

Minimum 30 pax

### 2 HOUR STANDARD PACKAGE

- 3 Cold Canapés
- 2 Hot Canapés
- 1 Sweet Canapés

### 3 HOUR PREMIUM PACKAGE

- 3 Cold Canapés
- 3 Hot Canapés
- 1 Sweet Canapés
- 1 Substantial Canapés

### 4 HOUR DELUXE PACKAGE

- 3 Cold Canapés
- 3 Hot Canapés
- 2 Sweet Canapés
- 2 Substantial Canapés

## CANAPE OPTIONS

### COLD CANAPES

- Hand-picked sand crab tartlet with smoked creme fraiche, sorrel & garlic flowers
- Cigar of duck liver parfait with prune paste bread & butter ash
- Chopped yellowfin tuna in spring roll wrapper with miso mayo, pickled radish & shiso (DF)
- Rye doughnut filled with smoked salmon creme fraiche & caviar
- Poached curry chicken dolmade with yellow curry jelly & kaffir lime salt (GF/DF)
- Tasmanian scallop ceviche with chives, yuzu & sesame (GF/DF)
- Oysters popped over charcoal with scorched nam jim & elderflower (GF/DF)
- Beef tartare with endive, miso mayo, rye crumb & elderflower (DF)
- Tofu yellow curry cabbage leaf with kaffir lime salt (VG/V/GF/DF)
- Compressed baby cucumber with whipped white beans, petite leaves & pickled onion (VG/V/GF/DF)

### HOT CANAPES

- Hand shaped chicken satay with kaffir lime, sambal merah & ginger mayo (GF)
- Ora king salmon belly with fermented chili caramel, kewpie & kale furikake (GF/DF)
- Charcoal grilled BBQ baby corn with vegan chipotle mayo & corn crumb (VG/V/GF/DF)
- Prawn toast with prawn head mayo, beach herbs & prawn salt
- Wagyu beef rendang empanada with coconut gel, green curry gel, coriander flower, & thai basil (N)
- Lamb belly rillette with smoked chilli emulsion, borage & baby parsley
- Ricotta and preserved lemon filled zucchini flower with lemon gel & linaria flower (VG/V/GF/DF)
- Betel leaf with sambal matah peas and beans, pomelo cells & kaffir lime (VG/V/DF/GF)

### SUBSTANTIALS

- Confit Fremantle octopus with romesco & shiso leaf (GF/DF/N)
- Eclair of pulled pork with pork caramel, shallot & chives
- Wagyu beef skewer with burnt butter, chilli & anchovy (GF/DF)
- Compressed lamb shoulder, brioche, sumac labna, sorrel
- Sourdough crumpet with yellowfin tuna, smoked tomato, chopped chives & seaweed emulsion
- Skewer of local mushroom with whipped tofu, mushroom soy gel, chilli threads & onion flowers (VG/V/DF/GF)
- Pork cutlet katsu sandwich with Japanese mustard & Korean BBQ sauce
- Sourdough crumpet with watermelon tuna, smoked tomato & chopped chives

### SWEET

- Yuzu and mandarin meringue with freeze dried mandarin & mandarin curd (V/GF)
- Coconut jelly and mango with roasted rice biscuit & Thai basil (V/GF)
- Matcha semifreddo with lemon balm & mint fluid gel (V/GF)
- Roasted rice and palm sugar ice cream sandwich with brandy snap biscuit (V)
- Burnt sugar panna cotta tartlet with lychee & elderflower (V/GF)
- Jackfruit and tonka bean custard bon bon with jackfruit sherbet (V)
- Wagyu fat caramel & smoked sea salt (GF)
- Pandan crepe parcel with sugar custard (V)



PERFECT IN CREATING CONVERSATIONS

## GRAZING PACKAGES

Each package includes set-up, table, linen, crockery, serveware & pack down. Supervisor on site to manage the grazing station for the duration of the event.  
(2 Hour Service Time)

### GRAZING STATIONS

Minimum 30 pax

### GRAZING MENU

#### CHEESE & MEZZE GRAZING STATION

Fourme D'Ambert Blue; Kingfisher Creek Double Cream Brie; Isle of Man Creamery Vintage; Cheddar Cheese; Goats Cheese; Quince Paste; Chocolate Bark; Sicilian Green Olives; Dried Apples; Grapes; Dried Apricot; Raisins; Pistachios; Water Crackers; Lavosh; Crackers; Rosemary, Raisin & Pecan Crackers; Rosemary

Grilled capsicum, eggplant & zucchini; Stuffed vine leaves; Hummus dip; Tzatziki dip; Marinated olives; Marinated artichokes; Danish feta; Cherry tomatoes; Pita bread; Grissini sticks

#### ARTISANAL DIPS & CHARCUTERIE CHEESE STATION

Red capsicum & cashew nut pesto dip; Spiced hummus with crisped chickpeas & - sumac dip; Roasted beetroot, yoghurt & mint dip; Babaganoush whipped with Sicilian - caponata dip; Rosemary & sea salt Grissini; Lavosh crackers; Corn chips; Crudités

Kingfisher Creek Double Cream Brie; Isle of Man Creamery Vintage Cheddar Cheese; Fourme D'Ambert Blue; Goats cheese; Mild Hungarian salami; Sopressa salami; Pastrami; Prosciutto; Chocolate bark; Sicilian green olives; Pistachio kernels; Lavosh crackers; Rosemary, raisin & pecan crackers; Gluten free sesame wafer crackers; Rosemary





TAKE A SEAT AND ALLOW US TO DO THE REST.

## PLATED SIT DOWN PACKAGES

Our plated sit down menu is designed to provide a range of curated options to suit every occasion.

Each package includes artisan sourdough, cultured butters, crockery, cutlery, linen, supervisor, chef, waitstaff, pop-up kitchen (if required).

### PLATED SIT-DOWN PACKAGES

Minimum 30 pax

### 2 COURSE SIT-DOWN DINNER

Entree or dessert (set), main (alternate serve)

### 3 COURSE SIT-DOWN DINNER

Entree & dessert (set), main (alternate serve)

## COURSES

### BREAD SERVICE

Artisan sourdough, cultured butter

### ENTRÉE

- BBQ 1/2 shell Tasmanian scallop, with miso mayo (GF/DF)
- BBQ confit Fremantle octopus with whipped chickpeas, pancetta & jus gras (GF/DF)
- Yellowfin tuna with finger lime dressing, labna, pomelo cells & lemon oil (GF)
- Deboned rolled quail with wild mushroom farce, parsnip, mushroom duxelle & jus gras (GF)
- Confit pork belly with aromatic salad, yellow curry laksa & palm sugar caramel (GF/DF)
- Sashimi of kingfish with red curry, kaffir lime, puffed rice, shiso & coconut (GF/DF)
- Smoked duck salad with sweet and sour radicchio, hazelnut cream, salted grapes, jus gras caramel & amaranth leaf (GF/DF/N)
- Wagyu beef tartare with truffle dressing, parmesan cracker, truffle mayo & baby rocket (GF/DF)
- Blood plum with stracciatella, rye crumb & pedro ximenez jelly (V)
- Sashimi of watermelon tuna with sambal matah, kaffir lime, puffed rice, shiso & coconut (VG/GF/V)
- Salt and pepper tofu with aromatic salad, yellow laksa & palm sugar caramel (VG/GF/V)

### SIDES

- Baby gem lettuce with buttermilk dressing, parmesan & cured egg yolk (V/GF)
- Burnt carrots with fermented onion, acidic yogurt, wild rice & honey (V/GF)
- BBQ asparagus with burnt butter hollandaise, popped capers, bitter leaves & parsley oil (V/GF)
- Wagyu fat fingerling potatoes with truffled cream foam, burnt onion & truffle mayo (GF)
- Baby gem lettuce with peppered mignonette dressing & chives (VG/V/DF/GF)
- Charred asparagus with salsa verde emulsion, popped capers, bitter leaves & parsley oil (VG/V/DF/GF)

### MAIN

- Poached chicken with green chilli foam, rice porridge & crispy skin (GF/DF)
- Barramundi with scallop and butter emulsion, pickled onion, beach herbs & green oil (GF)
- Zucchini with shaved macadamia, white gazpacho, wild leaves & green oil (VG/V/GF/N)
- Pressed lamb shoulder with confit garlic, harissa, sumac yoghurt, chive pods, broad leaf rocket & garlic flowers (GF)
- Champagne and caviar crema with angel hair pasta, green oil & petite leaves
- Roasted pork with miso cabbage, white mushroom puree, saltbush & pork caramel (GF)
- BBQ 48hr short rib, foie gras, roasted onion, onion ash & black garlic (GF)
- Market fish with romesco, candied olive, heirloom cherry tomatoes & basil (GF/DF/N)
- Aromatic red curry with spiced red rice, kaffir lime dust, coconut & snake beans (VG/V/DF/GF)
- Spice rubbed roasted cauliflower with cauliflower puree, pickled cauliflower & spinach emulsion (VG/V/GF)

### DESSERTS

- Textures of Passionfruit: Passionfruit curd with fresh passionfruit, freeze dried passionfruit, pavlova & vanilla bean ice cream (V/GF)
- Banana and Chocolate: Banana curd with cashew clusters, candied banana, banana ice cream & warm chocolate foam (V/GF/N)
- Weis Bar: Coconut crema with coconut balls, raspberry gel, raspberry glass, raspberry sorbet & freeze dried raspberry powder (VG/V/GF/DF)
- Tiramisu: Mascarpone sabayon cream with savoiardi biscuit, espresso gelato & cocoa nibs (V)
- White Chocolate: Poached lychee with white chocolate mousse, lychee gelato & lychee sago (V)
- Lychee Panna Cotta: Free form plant-based panna cotta with lychee sago, lychee gel & lychee ice (VG/V/DF/GF)



# BOARDROOM PACKAGES

Our plated sit down menu is designed to provide a range of curated options to suit every occasion.

Each package includes artisan sourdough, cultured butters, crockery, cutlery, linen, supervisor, chef, waitstaff, pop-up kitchen (if required).

## 2-COURSE SIT DOWN

*Entree or dessert (set), main course (alternate serve)*

*Still & sparkling mineral water*

## 3-COURSE SIT DOWN

*Entree & dessert (set), main course (alternate serve)*

*Still & sparkling mineral water*

## PLATED BOARDROOM PACKAGES

Minimum 10 pax

## COURSES

### BREAD SERVICE

Artisan sourdough, cultured butter

### ENTRÉE

- BBQ 1/2 shell Tasmanian scallop, with miso mayo (GF/DF)
- BBQ confit Fremantle octopus with whipped chickpeas, pancetta & jus gras (GF/DF)
- Yellowfin tuna with finger lime dressing, labna, pomelo cells & lemon oil (GF)
- Deboned rolled quail with wild mushroom farce, parsnip, mushroom duxelle & jus gras (GF)
- Confit pork belly with aromatic salad, yellow curry laksa & palm sugar caramel (GF/DF)
- Sashimi of kingfish with red curry, kaffir lime, puffed rice, shiso & coconut (GF/DF)
- Smoked duck salad with sweet and sour radicchio, hazelnut cream, salted grapes, jus gras caramel & amaranth leaf (GF/DF/N)
- Wagyu beef tartare with truffle dressing, parmesan cracker, truffle mayo & baby rocket (GF/DF)
- Blood plum with stracciatella, rye crumb & pedro ximenez jelly (V)
- Sashimi of watermelon tuna with sambal matcha, kaffir lime, puffed rice, shiso & coconut (VG/GF/V)
- Salt and pepper tofu with aromatic salad, yellow laksa & palm sugar caramel (VG/GF/V)

### SIDES

- Baby gem lettuce with buttermilk dressing, parmesan & cured egg yolk (V/GF)
- Burnt carrots with fermented onion, acidic yogurt, wild rice & honey (V/GF)
- BBQ asparagus with burnt butter hollandaise, popped capers, bitter leaves & parsley oil (V/GF)
- Wagyu fat fingerling potatoes with truffled cream foam, burnt onion & truffle mayo (GF)
- Baby gem lettuce with peppered mignonette dressing & chives (VG/V/DF/GF)
- Charred asparagus with salsa verde emulsion, popped capers, bitter leaves & parsley oil (VG/V/DF/GF)

### MAIN

- Poached chicken with green chilli foam, rice porridge & crispy skin (GF/DF)
- Barramundi with scallop and butter emulsion, pickled onion, beach herbs & green oil (GF)
- Zucchini with shaved macadamia, white gazpacho, wild leaves & green oil (VG/V/GF/N)
- Pressed lamb shoulder with confit garlic, harissa, sumac yoghurt, chive pods, broad leaf rocket & garlic flowers (GF)
- Champagne and caviar crema with angel hair pasta, green oil & petite leaves
- Roasted pork with miso cabbage, white mushroom puree, saltbush & pork caramel (GF)
- BBQ 48hr short rib, foie gras, roasted onion, onion ash & black garlic (GF)
- Market fish with romesco, candied olive, heirloom cherry tomatoes & basil (GF/DF/N)
- Aromatic red curry with spiced red rice, kaffir lime dust, coconut & snake beans (VG/V/DF/GF)
- Spice rubbed roasted cauliflower with cauliflower puree, pickled cauliflower & spinach emulsion (VG/V/GF)

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## BOARDROOM PACKAGES

### BREAD SERVICE

Artisan sourdough, cultured butter

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- Sashimi of watermelon tuna with sambal matah, kaffir lime, puffed rice, shiso & coconut (VG/GF/V)
- Salt and pepper tofu with aromatic salad, yellow laksa & palm sugar caramel (VG/GF/V)

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- Wagyu fat fingerling potatoes with truffled cream foam, burnt onion & truffle mayo (GF)
- Baby gem lettuce with peppered mignonette dressing & chives (VG/V/DF/GF)
- Charred asparagus with salsa verde emulsion, popped capers, bitter leaves & parsley oil (VG/V/DF/GF)

### COURSES

#### MAIN

- Poached chicken with green chilli foam, rice porridge & crispy skin (GF/DF)
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- Zucchini with shaved macadamia, white gazpacho, wild leaves & green oil (VG/V/GF/N)
- Pressed lamb shoulder with confit garlic, harissa, sumac yoghurt, chive pods, broad leaf rocket & garlic flowers (GF)
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- Roasted pork with miso cabbage, white mushroom puree, saltbush & pork caramel (GF)
- BBQ 48hr short rib, foie gras, roasted onion, onion ash & black garlic (GF)
- Market fish with romesco, candied olive, heirloom cherry tomatoes & basil (GF/DF/N)
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## BEVERAGE PACKAGES

### ALCOHOLIC BEVERAGE PACKAGES

Includes all glassware (if required), beverage equipment, pop up bar and bartender.  
All packages allow for unlimited consumption subject to RSA regulations.

#### STANDARD PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 1 Full Strength Beer & 1 Light or 0% Beer

<b>SPARKLING WINE</b>	NV Beach Hut Brut Cuvee, South East Aus
<b>WHITE WINE</b>	2022 Beach Hut Semillon, Sauvignon Blanc, South East Aus 2022 Young Poets, Pinot Grigio, Mudgee NSW
<b>RED WINE</b>	2021 Beach Hut Cabernet Merlot, South East Aus
<b>BEERS</b>	Byron Bay Lager, Byron Bay NSW James Boags Premium Light, Launceston TAS Heineken 0%

#### PREMIUM PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 2 Full Strength Beers & 1 Light or 0% Beer

<b>SPARKLING WINE</b>	2022 Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills SA
<b>WHITE WINE</b>	2023 Folklore Sauvignon Blanc Semillon, WA 2023 Wildflower Pinot Grigio, WA 2023 Wicks Estate Chardonnay, Adelaide Hills SA
<b>ROSE</b>	2021 Folklore Rose, WA
<b>RED WINE</b>	2021 Folklore Cabernet Merlot, WA 2021 Folklore Shiraz, WA
<b>BEERS</b>	Mountain GOAT Lager, Richmond VIC James Squires 150 Lashes Pale Ale, Camperdown NSW James Boag's Premium Light Launceston TAS Heineken 0%

### NON-ALCOHOLIC BEVERAGE PACKAGES

<b>STANDARD PACKAGE</b>	Chilled Orange Juice, Assorted Soft Drinks Still & Sparkling Mineral Water
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<b>PREMIUM PACKAGE</b>	Chilled Orange Juice Still & Sparkling Mineral Water Assorted Capi Flavoured Sodas
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\*wines and vintages subject to availability

After something a little different? Our full list includes a range of local and international wines, premium champagnes and curated cocktails.



# GENERAL EVENT INFORMATION

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## DIETARY REQUIREMENTS

The Catering Project can accommodate most special dietary requirements but do need to be given advance warning.

All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labelled accordingly. Please speak to your designated Event Manager should you have a specific dietary requirement.

## EQUIPMENT HIRE

Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require.

Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement.

Delivery charges may apply.

## PAYMENT OPTIONS

- Credit cards:  
MasterCard, Visa, Diners, AMEX.

- EFTPOS

- Bank transfer made to:  
J & Co Sydney Pty Ltd trading as  
Catering Project Sydney

Bank: CBA  
BSB: 062 004  
ACC: 1037 8432

A Copy of the receipt must be sent to the catering manager to confirm payment.

## TERMS & CONDITIONS

All events are subject to Catering Project terms and conditions provided with each quote.

Confirmation of your booking/order is required in writing to Catering Project along with minimum numbers 14 days prior to your event, 50% deposit required.

Once minimum numbers have been confirmed we do not accept decreases.

Final attendance numbers must be confirmed in writing to Catering Project 7 days prior to your event along with dietary requirements and any event balance (100% total payment).

If an event starts earlier or runs later than scheduled then Catering Project reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then Catering Project reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then Catering Project has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were confirmed by The Hirer.

Request to cancel the event/order within 14 days prior to your event, an offer of postponement or credit may apply.

Should the event be cancelled within 7 days prior to the event, 100 % of the costs are charged.

All packages are based on Monday - Friday. 15% surcharge Saturday, 25% surcharge Sunday, 50% Public Holidays.



# Thank You!

GET IN TOUCH TO FIND OUT  
HOW WE CAN HELP YOU CREATE THE PERFECT EVENT

EVENTS@CATERINGPROJECT.COM.AU | 1300 078 888

CATERINGPROJECT.COM.AU | @CATERINGPROJECT