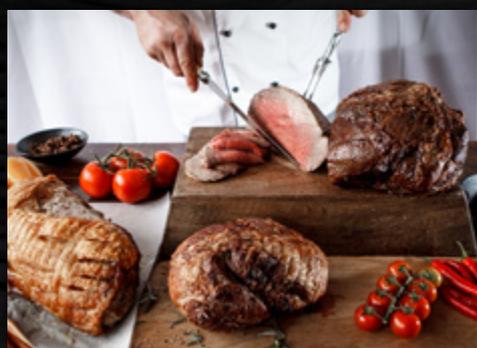




RECOGNIZED LEADING EVENT CATERER SERVICING CORPORATE AND PRIVATE CUSTOMERS IN MELBOURNE SINCE 1989



With anything from delicious cocktail food, bbq and spit roast buffets to formal plated style menus; we can provide you with a unique culinary experience to remember for your corporate event, conference, birthday, wedding and everything else.

We guarantee fresh, tasty, healthy and modern style food served on time every time by friendly and professional staff.

BBQ BUFFET

GOURMET BBQ BUFFET

MEATS

Includes:

- Black angus porterhouse mini steaks
- Chicken breast Peri Peri or lemon basil
- Gourmet chipolata sausages – kransky, bratwurst & chorizo

Other tasty options available:

- Marinated lamb cutlets rosemary lemon garlic
- Lamb fillet skewers teriyaki glaze
- King prawn skewers thai lime chilli
- Salmon coriander lemongrass

VEGETARIAN

- Lentil & vegetable pattie

Vegan offering:

- Grilled field mushroom topped with chargrilled Mediterranean vegetables

SALADS

Choose 3 for 30, 4 for 40, 5 for 50 6 for 60+:

- Gourmet tossed garden salad
- Baby rocket parmesan balsamic glaze
- Classic caesar salad without anchovy
- Tuscan penne olives capers tomato
- Rice noodles asian veg sweet soy
- Traditional greek salad
- Ancient grains roasted cauliflower lemon
- Roast pumpkin green bean fetta red pepper
- Chargrilled mediterranean vegetables & penne
- Moroccan cous cous
- Tomato bocconcini basil rocket
- Red quinoa salad pumpkin coriander
- Salad nicoise

POTATO

Choose one of the following:

- Italian style roasted chats rosemary & garlic
- Foil potato with greek yoghurt & chives
- Potato salad with Japanese mayo

BREAD

Buns from Jurgens & sliced bread

CONDIMENTS

Dijon, Tomato Relish, Sweet Chilli, Worcestershire

CLASSIC BBQ BUFFET

MEATS

- Beef patties made from premium beef mince
- Chicken breast olive oil
- Breakfast sausage classic Aussie favorite

VEGETARIAN

- Lentil & vegetable pattie

Vegan offering:

- Grilled field mushroom topped with chargrilled Mediterranean vegetables

SALADS

Choose 3 for 30, 4 for 40, 5 for 50 6 for 60+:

- Tossed garden salad
- Zesty coleslaw
- Tuscan pasta
- Beanshoots noodles Asian veg
- Classic baby beetroot
- Greek style garden salad
- Rice salad

POTATO

Choose one of the following:

- Italian style roasted chats rosemary & garlic
- Potato salad with Japanese mayo

BREAD

Buns from Jurgens & sliced bread

CONDIMENTS

Mustard, Tomato Sauce, Sweet Chilli, Worcestershire

EVERYTHING INCLUDED

Both Gourmet and Classic BBQ packages includes all food, cutlery, napkins, buffet table, linen tablecloths bbq and professional and friendly staff.

Gourmet BBQ Buffet includes china plates.

Classic BBQ Buffet includes quality & environmentally friendly plastic plates.



COCKTAIL FOOD

GOURMET STYLISH COCKTAIL

COOL FOOD

- Cured salmon tarts
- Chicken & basil crostini
- Polenta diamonds & ratatouille
- Fresh oyster in asian spoons thai dressing
- Zucchini & goats cheese frittata
- California rolls raw fish & vegetarian
- Variety of petit sandwiches
- Garlic toast bruschetta w tomato basil onion
- Rare beef tartlet & mustard aioli
- Lamb mini bagels mint pesto
- Vietnamese rice paper rolls - prawn & vegetarian w nam jim dipping sauce
- Rare seared tuna with Japanese wasabi dressing served on an Asian spoon
- Antipasto grazing platter

HOT FOOD

- Salt & pepper scallop lime aioli
- Beef & guinness mini pies red pepper relish
- Chicken wonton hoisin sauce
- Mini pizzette with prosciutto mozzarella olive
- Cocktail hot dogs, chilli jam & caramelised onion
- Curried lentil samosa garlic yoghurt
- Panko crumb prawn coriander mayo
- Vegetable dumpling light soy
- Pumpkin sage tomato puff tarts
- Mushroom cap three cheeses & oregano
- Pulled pork apple slaw on broche buns
- Bratwurst sausage rolls w relish
- Chicken tenderloins chermoula spice
- Veal meatball tomato dipping sauce
- Korma curry & vegetable pies
- Pork gyoza gingered light soy sauce
- Mushroom arancini garlic aioli
- Prawn twister coriander mayo
- Mini beef burgers
- Teriyaki lamb skewers



CLASSIC STYLISH COCKTAIL

COOL FOOD

- Smoked salmon tarts with cream cheese & baby capers
- Tuna on cucumber rounds
- Nori rolls with gingered soy sauce – vegetarian and some with fish
- Trio of homemade dips crackers & vegetables
- Duck pate on garlic mini toast
- Chicken & mayo sandwiches
- Bruschetta of tomato, basil & onion
- Greek dolmades

HOT FOOD

- Beef pie & tomato dipping sauce
- Bratwurst chipolata sausage & tomato relish
- Mini pizza vegetarian or salami cheese olive
- Falafel - lebanese style mini pattie and Hommus dip
- Homemade mini quiche zucchini red pepper
- Thai spring rolls hoisin sauce
- Skewers of chicken Peri Peri glaze
- Spinach & ricotta puff tarts
- Italian meatball & chutney
- Vegetarian dim sum gingered soy sauce
- Indian curry puff cucumber tzatziki
- Crumbed chicken tenders chilli mayo

WE SUGGEST

6 items as an entrée and 10 items as a main course for a stand up cocktail dinner party. A professional and friendly waiter can be included for a flat rate of \$100 per staff member (one waiter per 40 or so guests).

INCLUSIONS

2 hours continuous service. Both cocktail food packages include platters, cocktail napkins, fresh micro herb garnish and a chef to cook and arrange food on platters ready to be served.



SPIT ROAST BUFFET

GOURMET SPIT ROAST BUFFET

MEATS

- Black angus Beef Topside slow roasted
- Free range Otway Pork
- Gippsland Lamb legs (if chosen, add \$1.00pp)

Other tasty options available:

- Turkey breast with cranberry (add \$2.00 pp)
- Honey glazed ham (add \$1.50 pp)

VEGETARIAN

- Home baked zucchini frittata

Vegan offering:

- Grilled field mushroom topped with chargrilled Mediterranean vegetables

SALADS

Choose 3 for 30, 4 for 40, 5 for 50 6 for 60+:

- Gourmet tossed garden salad
- Baby rocket parmesan balsamic glaze
- Classic caesar salad without anchovy
- Tuscan penne olives capers tomato
- Rice noodles asian veg sweet soy
- Traditional greek salad
- Ancient grains roasted cauliflower lemon
- Roast pumpkin green bean fetta red pepper
- Chargrilled mediterranean vegetables & penne
- Moroccan cous cous
- Tomato bocconcini basil rocket
- Red quinoa salad pumpkin coriander
- Salad nicoise

POTATO

Choose one of the following:

- Italian style roasted chats rosemary & garlic
- Foil potato with greek yoghurt & chives
- Potato salad with Japanese mayo

BREAD

Buns from Jurgens & sliced bread

CONDIMENTS

Dijon Mustard, Homemade Spiced Apple Sauce, Sweet Chilli, Mint, Red Wine Jus

EVERYTHING INCLUDED

Both Gourmet and Classic spit roast packages include cutlery, napkins, buffet table, linen tablecloths & professional and friendly staff. Gourmet Spit Roast Buffet includes china plates. Classic Spit Roast Buffet includes quality & environmentally friendly plastic plates.

CLASSIC SPIT ROAST BUFFET

MEATS

- Black angus Beef Topside slow roasted
- Free range Otway Pork
- Gippsland Lamb legs (if chosen, add \$1.00pp)

VEGETARIAN

- Zucchini & feta frittata

Vegan offering:

- Grilled field mushroom topped with chargrilled Mediterranean vegetables

SALADS

Choose 3 for 30, 4 for 40, 5 for 50 6 for 60+:

- Tossed garden salad
- Zesty coleslaw
- Tuscan pasta
- Beanshoots noodles Asian veg
- Classic baby beetroot
- Greek style garden salad
- Rice salad

POTATO

Choose one of the following:

- Italian style roasted chats rosemary & garlic
- Potato salad with Japanese mayo

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CONDIMENTS

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FRESHLY CARVED MEAT

The meat is carved at the buffet table and your guests help themselves as it is sliced fresh from the roast – the meat is not pre carved and served from a bain marie!!

FUNCTION BOOKING FORM

CUSTOMER DETAILS

NAME

BUSINESS NAME

CONTACT / BILLING ADDRESS:

CONTACT PHONE / MOBILE NO.

EMAIL ADDRESS

FUNCTION DETAILS

DATE

ADDRESS OF VENUE

CONTACT AT VENUE (NAME + PHONE / MOBILE NO.)

NO. OF GUESTS

Minimum	Maximum
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TIME GUESTS ARRIVE

TIME TO SERVE FOOD

PACKAGE DETAILS

PACKAGE NAME

ENTRÉE (IF APPLICABLE)

MAINS (PLEASE LIST TYPE AND CHOICES)

DESSERT (IF APPLICABLE)

NO. OF VEGETARIANS AND VEGANS

SPECIAL DIETARY REQUIREMENTS

OTHER REQUIREMENTS

QUOTED PRICE PER PERSON
(BASED ON THE MINIMUM NUMBER OF GUESTS)

DEPOSIT (IF APPLICABLE)

PREFERRED METHOD OF PAYMENT

We accept:

- | | |
|---------------------------------|---|
| <input type="checkbox"/> EFT | <input type="checkbox"/> Visa (1% card fee) |
| <input type="checkbox"/> Cheque | <input type="checkbox"/> Mastercard (1% card fee) |
| <input type="checkbox"/> Cash | |

TERMS & CONDITIONS

Please see full terms & conditions on the following page.

TERMS & CONDITIONS

The services of **Spitting Image Catering** are engaged under the terms and conditions set out below. The completion of a booking form and the payment of a deposit (if requested by us) shall be deemed to be an acknowledgment and acceptance by you, the client of these conditions.

THE PAYMENT TERMS

A deposit, based on a minimum of 25% of total quotation costs, may be required to confirm your booking in our calendar.

Full prepayment is required 3 days prior unless agreed in writing by Spitting Image catering. Credit card payments over \$500 will incur a 1% merchant and processing fee for VISA and MASTERCARD. Sorry we no longer accept payment by AMEX card.

CONFIRMATION OF BOOKING

Spitting Image will consider your function booking confirmed upon receipt of the booking form and payment of the deposit - if one is requested.

CANCELLATION

If the booking is to be cancelled, the following conditions will apply with our discretion:

- All cancellations must be received in writing.
- If cancellation occurs more than 28 days prior to the event date, 100% of the deposit will be transferred to your next function with us or refunded with our discretion.
- If cancellation is received 28 to 7 days prior to the event date, the cancellation fee will consist of the total deposit.
- If cancellation is received 7 days prior to your function or less, the cancellation fee will consist of the total of the deposit and an additional 25% of the value of the original quotation.
- If a cancellation is received within 48 hours of the event the cancellation fee will consist of 75% of the total amount of the event.
- For all cancellations a \$150 non-refundable administration fee will apply unless otherwise agreed in writing by Spitting Image Catering.

CONFIRMATION OF GUEST NUMBERS

We require confirmation of final guests numbers and dietary requirements at least **3 working days prior** to the event.

If the guests numbers are less than the minimum quoted, the catering quote will be revised to include a smaller number and will result in a higher price per person (but lower cost overall). If numbers reduce greatly a minimum flat rate charge will apply.

We endeavor to provide the best customer service to all clients and we will work fairly and diligently with you in the event of a cancellation to achieve the most fair and reasonable result for both parties.

