


CALIBREFEASTS

FLEXIBLE SOLUTIONS

EVENT MENUS & PACKAGES





*Corporate catering, a
stand up affair, a lavish
dinner or anything
in between*

*We can cater for your need
at our place or yours.*

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INTRODUCTION

Calibre Feasts is a boutique caterer and event manager which has a strong history in catering any event; Big or small

We are renowned for our reliability, professional service and understanding of guest needs.

ORDERS

Orders may be placed via the following methods:

Email: delshea@calibrefeasts.com.au

Phone: 0458 930 777

All email orders will be confirmed via email or phone.

All catering to be ordered by 2.00pm for chef's selection assorted sandwiches and pastries for next day delivery or pick up. 48 hours notice required on selected sandwich fillings and sweets. All orders will be delivered to site with platters collected at the completion of the function on or within 24 hours.

Orders for canapés, salads and breakfast items require 48 hours notice

MENU SELECTION AND FINAL NUMBERS

Menu selection will be required 10 (10) working days prior to the event. Final numbers will be required four (4) working days prior to the event. The number quoted at this time will be the minimum charged for.

LAST MINUTE ORDERS

We understand that a meeting can be called in the last minute requiring urgent catering. We will endeavour to accommodate any last minute requests or provide you with a comparative solution should your selection not be possible.

For urgent catering orders please call:

Delshea

0458 930 777

9286 1635.



SANDWICHES

All sandwiches are prepared fresh daily and are designed for easy handling over a boardroom table or standing.

WHAT IS A SANDWICH ROUND?

A sandwich round is used to determine a 'serve' per person. In most instances the usual quantity provided is 1.5 rounds per person - rounding up to the nearest whole round. Eg, 5 guests would be served 8 rounds of sandwiches. This is usually sufficient for a lunch time meal. However, you may order as many rounds as you like depending your own personal and budgetary requirements.

BREAD

We have a variety of breads to suit all tastes.

Turkish (cafe size)	@9.00 per round – 2 pcs
Mountain wraps	@8.00 per round – 2 pcs
White, whole meal, multigrain	@8.00 per round – 4 points or 2 halves
Gluten Free	@8.50 per round – 2 pcs
Mini bagels	@9.00 per round – 2 bagels

SANDWICHES

All our sandwiches are made by our team of chefs using the freshest available ingredients. Sandwich selections include a rotating mixture of roasted meats, poultry, fish and vegetarian, ensuring that there is a sandwich for all tastes. All platters will always include a meat or poultry filling, a fish filling (salmon, trout or tuna) and vegetarian fillings. On request vegetarian and/or gluten free sandwiches can be plated on separate plates.

Please inform us if you have any special dietary requirements or have a favourite filling in mind.



GOURMET PLATTERS

BOXED LUNCH

A novel, quick and hassle free way to cater your guests needs is for a pre packed boxed lunch. Served in individual boxes it allows guests to take their lunch outside for some fresh air or continue working.

BOXED LUNCHES INCLUDE (BUT ARE NOT LIMITED TO):

- Point or finger sandwich (3 points)
- Mini baguette
- Slice of cake
- Piece of fruit
- Soft drink

From 16.00 pp (minimum 5)

The above boxed lunch can be customised to suit your personal or guests requirements.

GOURMET SAVOURY PLATTERS

Gourmet Dip Platter

A trio of home-made dips, warmed Turkish bread
\$35.00 per platter

Gourmet Dip Platter With Crudites

A trio of home-made dips, carrots, celery, capsicum and warmed Turkish bread
\$43.00 per platter

Antipasto Platter

Selection of cured jamon, salami, smoked salmon, marinated prawns, grilled vegetables, olives and soft marinated fetta served with grissini and bread \$12.50pp (minimum 6)

Selection of local Cheeses

Served with crackers and dried fruit and nuts
\$7.50 per serve (minimum 5 serves)
\$72.00 per platter – serves 10

Seasonal Fruit Platter

\$68.00 per serve – serves 10



MORNING TEA / AFTERNOON TEA

COFFEE AND TEA

Freshly brewed coffee and twining tea in ready to go in insulated urns. Includes disposable cups, milk, sugar and stirrers. Minimum 10 serves of each. \$2.90 pp.

Tea and coffee station - freshly brewed tea and coffee with ceramic cups and saucers. Includes setup, milk and sugar. Minimum 10 serves of each \$5.50 pp.

CAKES & SLICES

\$3.50 per item (minimum 10 of single variety)

- Carrot Cake with Cream Cheese
- Freshly Baked Scones with Jam + Cream
- Assorted Danish Pastries
- Lamingtons
- Assorted Health + Fruit Muffins
- Oatmeal Slice
 - Cherry, coconut and chocolate slice
- Tahini balls
- Mini muffins (2 per serve)
 - Raspberry and white chocolate
 - Banana, honey and cinammon
 - Double chocolate and walnut
 - Apple cinnamon and pecan
 - Banana, chia and oat

COOKIES

\$1.50 per item (minimum 10 per item)

- Choc chip + walnut cookies
- Anzac biscuits
- Assorted biscuits

SAVOURY

(Minimum 10 per item)

- Assorted mini quiches 2.80ea
- Assorted mini frittatas 2.80ea
- Ham, cheese and tomato filled croissants 6.50ea
- Savoury Muffins 3.00ea

SOFT DRINKS

- Coke, Diet Coke, Sprite, Tonic or Soda water 600ml 4.50ea
- Coke, Sprite, Lift 2L 7.00ea
- Nudie juices 290ml 4.50ea
- Juices 1.5L 100% (Orange, Apple) 7.50ea
- Juice 2L 6.50ea
- Schweppes Mineral Water 1.25L 5.00ea



CONFERENCE PACKAGES

CATERS FOR A MINIMUM 20 GUESTS

SERVED WITH ORANGE JUICE, CISCO'S COFFEE & TWINING'S TEA

HALF DAY CONFERENCE OPTION 1 - \$30 PP, PER DAY

- Arrival service
- 1 choice morning/afternoon tea
- 2 choices lunch

HALF DAY CONFERENCE OPTION 2 - \$36 PP, PER DAY

- Arrival service
- 2 choice morning/afternoon tea
- 3 choices lunch

FULL DAY CONFERENCE OPTION 1 - \$46 PP, PER DAY

- Arrival service
- 1 choice morning tea
- 3 choices lunch
- 1 choices afternoon tea

FULL DAY CONFERENCE OPTION 2 - \$53 PP, PER DAY

- Arrival service
- 2 choices morning tea
- 4 choices lunch
- 2 choices afternoon tea



CONFERENCE MENU

MORNING & AFTERNOON TEA

- Mini fruit cups, Greek yoghurt on the side
- Freshly baked scones, jam, fresh whipped cream
- Banana, oatmeal, chia seed muffin
- Mixed berry friand
- Assorted fruit Danish pastries
- Coconut banana bread, cream cheese, walnuts dried apricots
- Macarons - assorted flavours
- Mini bircher muesli cups
- Classic rocky road, chocolate, marshmallows, coconut & cherries slices

LUNCH

- Assorted gourmet sandwiches & baguettes
- Assorted of Japanese sushi with wasabi, pickled ginger & soy sauce
- Assorted mini quiches
- Gourmet mini peppered beef pies served with tomato sauce
- Kitchen-made flaky sausage rolls, tomato sauce
- Leek, gruyere cheese, roasted cherry tomato and chervil tart
- Vegetarian rice paper rolls, noodles, coriander, carrot, nuoc cham
- Salmon bagels (\$2.50 surcharge per person)

SALADS

- Cornslaw, wombok, roasted corn, Asian herbs, Thai dressing
- Quinoa, roasted cauliflower, chick pea, pumpkin seed, currant & feta salad
- Marinated chicken salad, Asian greens, soy, garlic, galangal, coriander, lemongrass, ginger
- Baby beetroot, orange, feta, XVOO, rocket
- Beef salad, black eyed peas, corn, chimichurri
- Coconut roasted pumpkin, cauliflower, chilli, lime, cashew salad, dressing on the side
- Steamed vegetables, rice noodles, toasted cashews, spinach
- Prosciutto, French lentils, feta, XVOO, rocket
- Seared wasabi (mild) salmon, brown rice salad



PRE OR POST CONFERENCE COCKTAIL

1HR COCKTAIL PACKAGE

**\$25.00 PP WHEN BOOKED WITH AN ALL-DAY CONFERENCE
(SUGGESTED MENU)**

CANAPÉS ITEMS

- Assorted of Japanese sushi, wasabi, pickled ginger & soy sauce
- Pea, mint, feta arancini balls, garlic aioli (V)
- Peking duck pancakes, hoisin sauce
- Chicken breast strips crumbed, sweet curry mayonnaise

1HR STANDARD BEVERAGE PACKAGE

- VB & Carlton Draught
- Cascade Light
- Barnsworth Semillon Sauvignon Blanc South Eastern Australia
- Barnsworth Chardonnay South Eastern Australia
- Barnsworth Shiraz Cabernet South Eastern Australia
- Barnsworth Pinot Chardonnay Cuvee

Our innovative team of chefs can cater to any dietary or cultural requirements including (but not limited to) vegetarian, gluten free, peanut allergies, Halal and Kosher. Please advise our Events Manager and we will create dishes to suit your requirements.



BREAKFAST CATERING

CATERS FOR A MINIMUM 20 GUESTS

SERVED WITH ORANGE JUICE, CRISCO'S COFFEE & TWINING'S TEA

PLATED BREAKFAST - \$32.00PP

- Scrambled eggs, toasted brioche, roasted truss tomato, short cut bacon, basil pesto
- Mixed platter of seasonal fruit or Danish pastries for the table

COLD BUFFET BREAKFAST - \$32.00PP

- Smoked salmon bagels with light cream cheese
- Croissants – Ham, cheese, tomato
- Home-made bircher muesli
- Assorted healthy muffins
- Fresh seasonal fruit platter
- Assorted Danishes

HOT BUFFET BREAKFAST - \$36.50PP

- Assorted mini quiches (including vegetarian)
- Tomato & cheese croissants
- Mini gourmet sausages
- Grilled bacon
- Scrambled eggs
- Grilled tomatoes
- Toasted brioche
- Fresh seasonal fruit platter
- Assorted Danish pastries & mini muffins



BUFFET BREAKFAST CATERING

BUFFET BREAKFAST

\$28.00PP

- Cisco's Coffee & Twinning Tea
- Seasonal fruit platters
- Orange juice & water
- Select 1 item from our pastry
- Select 2 items from our warm and savoury

SWEET

- Assorted mini fruit muffins
- Assorted mini Danish pastries
- Chocolate croissants
- Portuguese tarts
- Fruit muffins
- Cinnamon & apple scroll
- Fresh baked scones with jam & cream

CEREALS / MUESLI

- Mini bircher mueslis \$2.50pp (individually served)
- Yoghurt with berries \$2.50pp
- Cornflakes \$2.00pp

SAVOURY

- Savoury muffins
- Egg and bacon frittata
- Assorted mini quiches
 - includes vegetarian
- Savoury pastry roll
- Croissants with ham, cheese & tomato
- Croissants with salami, cheese & basil pesto
- Salmon bagels (\$2.50 surcharge per person)
- Mini pikelets with smoked salmon & cream cheese (\$2.50 surcharge per person)
- Leek, gruyere cheese, roasted cherry tomato & chervil tart
- Baby beetroot, caramelized onion & feta tart, toasted sunflower seeds



SIT DOWN LUNCHESES & DINNERS

Two course menu \$50.00 pp
Three course menu \$60.00 pp

Sit down dinner packages are four hours in duration. All menus allow you to choose two dishes from the chosen package.

On the night of your function the meals will be served in a 50/50 alternate set.

ENTRÉE

- Kung Pao Chicken — Schezuan spicy sweet marinated chicken, Asian slaw
- Gnocchi Romana, roasted garlic Mediterranean vegetables, parmesan cheese
- Warm Japanese prawn & cucumber salad Mizuna, crisp nori, ginger dressing
- Grilled dukkah spiced lamb cutlets, watermelon feta, mint, local strawberries, snow pea tendrils, pomegranate molasses
- Chicken & corn chowder
- Curried cauliflower, leek, sweet potato and cashew tart, vinaigrette dressed tomato salad

MAINS

- Lemon thyme roasted breast of chicken, green beans & bacon lardons, confit pearl onion, jus gras
- Rosemary Murray salted grilled eye fillet, beetroot horseradish risotto, sautéed broad beans, sauce Bordelaise
- Macademia crusted barramundi, warm fregula, edamame, roasted truss tomatoes, soft herbs, champagne butter sauce
- Zucchini & feta pancake topped with grilled sweet potato, roast capsicums, snow pea tendrils, coriander relish, roasted hazelnuts (V)
- Roasted Australian lamb rump, charred red onion, sautéed greens, bush tomato relish sauce, demi glace Peri peri chicken, roasted chats, corn & avocado salsa, broccolini

DESSERT

- Chocolate tart with macademia brittle, chocolate ganache & fresh strawberry
- Flourless orange & poppyseed genoise, mandarin & white chocolate smear
- Key lime pie, blueberry compote, Chantilly, sesame seed tuile
- Apple pie with home made crème anglaise & vanilla bean ice cream
- Salted caramel cheesecake, berry compote, fresh strawberry

CHEESE PLATTERS

All packages allow the option to remove dessert & replace with a cheese platter per table. Alternatively, a cheese platter may be added to any package at an additional cost of \$12.00 per person.



BUFFET LUNCH CATERING

\$46 PER PERSON SOUP

SOUP (CHOOSE 1)

- Carrot & coriander Soup - Carrot, celery, leek & onion sautéed in garlic & ginger butter, finished with fresh coriander with a touch of spice & coriander bread. (V,GF without bread)
- Roasted Pumpkin soup - Queensland blue pumpkins, roasted with a mirepoix of winter vegetables, with sour cream, sage & pumpkin seed crumble. (V, GF)
- Vegetable broth Soup - Fresh diced winter vegetables poached in vegetable master stock with garlic, herb crouton & parmesan wafer

MAINS (CHOOSE 2)

- Chargrilled chicken steaks marinated in wattle, honey, chilli & Worcestershire on baby spinach
- Roast beef with bush tomato chutney & sweet potato chips
- Asian style fish cakes with bean shoots, hot mint, chilli, & soy dipping sauce
- Lamb tagine served on cous cous with an orange & pomegranate vinaigrette
- Fillet of Tasmanian salmon, grilled, on soba noodles with chilli, garlic, sesame & palm sugar dressing
- Citrus glazed ham with a selection of mustards & red currant jelly & fresh bay leaves
- Roasted leg of lamb with Greek salad & tzatziki dipping sauce

PASTA (CHOOSE 2)

- Penne with chicken, mushrooms, parmesan cheese & spinach puree
- Vegetarian Lasagne
- Beef Lasagne
- Rigatoni tossed with spicy salami, capsicum and mushrooms in a rich Napoli sauce
- Potatoes & vegetables
- Roasted garlic & rosemary chats
- Steamed vegetable medley

SALADS (CHOOSE 2)

- Baby potato salad, mayonnaise, spring onion, continental parsley (with or without bacon)
- Cajun potato with dill mayonnaise on the side
- Mixed lettuces with snipped chives & green peppercorns with red wine vinaigrette on the side
- Caesar Salad, baby cos, crisp bacon, shaved parmesan & toasted crouton with classic Caesar dressing on the side
- Garden Salad, cherry tomatoes, cucumber, red onion, kalamata olives & white wine vinaigrette on the side
- Coleslaw of cabbage, carrot, spring onion & flat leaf parsley with mayonnaise on the side

DESSERT (CHOOSE 1)

- Double chocolate mud cake, chocolate curls & whipped cream
- Walnut & carrot cake with topped with chocolate coated pecans & whipped cream
- Orange & Almond cake with Grand Marnier syrup & citrus segments
- Lemon meringue tart with whipped cream & lemon curd
- Seasonal Fresh fruit platter



CANAPE CATERING & PACKAGES

COCKTAIL PARTIES CAN HOLD UP TO 300 GUESTS

COCKTAIL MENU 1 \$27 PP - 8 PIECES PP

- Assorted of Japanese sushi, wasabi, pickled ginger & soy sauce
- Madras curry mini beef pie, mango chutney
- Tomato, fennel arancini balls, rich homemade chutney (V)
- Vegetarian spring rolls, sweet chilli sauce
- Salt and pepper squid, lime mayonnaise
- Parmesan herbed crumbed chicken strips, garlic aioli
- Oven-roasted baby beetroot, caramelised onions, fetta, sunflower seed tart
- Lamb kofta, chipotle labna (GF)

COCKTAIL MENU 2 \$34 PP - 10 PIECES PP

- Assorted of Japanese sushi, wasabi, pickled ginger & soy sauce
- Brioche slider - wagyu, machego cheese, eggplant relish
- Peking duck pancakes, traditional hoisin sauce
- Crispy prawn cutlet, chilli & garlic dipping sauce
- Salt & pepper squids, lime mayonnaise
- Honey, soy, garlic chicken sausage rolls, smoked paprika dipping sauce
- Chicken breast strips crumbed, sweet curry mayonnaise
- Baby beetroot, caramelized onion and feta tart, toasted sunflower seeds (V)
- Goat cheese & casil arancini, mustard aioli
- Vegetarian spring rolls, sweet chilli dipping sauce



COCKTAIL MENU 3

\$40 PP – 10 PIECES PP AND 1 SMALL BOWL

- Buckwheat blini, smoked salmon, avocado salsa
- Assorted sushi cones, soy mist (GF) (V)
- Brioche slider – wagyu, machego cheese, eggplant relish
- Grilled scotch fillet teriyaki skewers, soy mirin dipping sauce
- Dukkah spiced prawn, home-made coriander mint relish
- Greek lemon yoghurt chicken skewers, minted labna
- Vegetarian spring rolls, sweet chilli dipping sauce
- Tuscan chicken & crumbed fetta tarts, mango & parsley salsa
- Salt & pepper squid, lime mayonnaise

+ SELECT

1 SMALL BOWL FROM THE SELECTION BELOW

- Chorizo, roast pumpkin, toasted cashew & spinach risotto
- Fish & Chips – fresh line fish, parmesan crumbed with thick cut chips, lemon
- Thai green curry of chicken & potato served on gingered infused quinoa
- Greek style Bolognese, tossed with orichiette pasta, olives, torn basil & fetta

+ SELECT

1 DESSERT FROM THE SELECTION BELOW

- Assorted flavoured macarons
- Mini chocolate éclairs
- Cointreau macerated raspberries, white truffle, sweet tartlet
- Mini gelato cones
- Lemon tart, white chocolate chard
- Chocolate mud cake topped with whipped chocolate truffle



COCKTAIL MENU 4

\$46 PP – 12 PIECES PP & 1 SMALL BOWL

- Za'tar marinated lamb cutlets, chermoula aioli
- King prawn brioche rolls, Kewpie mayo, chives
- Brioche slider — wagyu, machego cheese, eggplant relish
- Grilled scotch fillet teriyaki skewers, soy mirin dipping sauce
- Buckwheat blini topped with smoked salmon, dill cream & capers
- Goat's cheese & basil arancini, lime aioli
- Peking duck pancakes, hoisin sauce
- Honey, soy, garlic chicken sausage rolls, smoked paprika dipping sauce
- Moroccan spiced quail breast
- Salt & pepper squid

+ SELECT

1 SMALL BOWL FROM THE SELECTION BELOW

- Chorizo, roast pumpkin, toasted cashew & spinach risotto
- Fish & Chips – fresh line fish, parmesan crumbed with thick cut chips, lemon
- Thai green curry of chicken & potato served on gingered infused quinoa
- Greek style Bolognese, tossed with orichiette pasta, olives, torn basil & feta

+ SELECT

2 DESSERT FROM THE SELECTION BELOW

- Assorted flavoured macarons
- Mini chocolate éclairs
- Cointreau macerated raspberries, white truffle, sweet tartlet
- Mini gelato cones
- Lemon tart, white chocolate chard
- Chocolate mud cake topped with whipped chocolate truffle



ADDITIONAL

The following dishes are more substantial items for a stand up cocktail party. They are usually 5-6 bites of food. All food is served in a traditional noodle box or porcelain bowl with chop sticks or fork.

LOCAL & IMPORTED CHEESE PLATTER

Served with crackers, dried fruit & nuts

- \$7.00 per serve (min 6 serves)
- \$65.00 per platter – serves 10

ANTIPASTO PLATTER

Selection of cured Jamon, salami, smoked salmon, marinated prawns, grilled vegetables, olives & soft marinated Fetta

- Served with grissini and bread
- \$14.00pp (minimum 6)

PLATTER OF KITCHEN MADE DIPS

- Served with Turkish bread
- \$35.00 per platter

SEASONAL FRUIT PLATTER

- \$7.00 per serve (min 6 serves)
- \$65.00 platter – serves 10

SMALL BOWLS

All dishes are an additional \$8 per person to the cocktail package chosen.

They are not available on their own.

- Chorizo, roast pumpkin, toasted cashew & spinach risotto
- Fish & Chips – fresh line fish, parmesan crumbed with thick cut chips, lemon
- Thai green curry of chicken & potato served on gingered infused quinoa
- Greek style Bolognese, tossed with orichiette pasta, olives, torn basil & feta



TEA & SYMPATHY

2 HOUR CATERING PACKAGE FOR WAKES (MINIMUM 30 GUESTS)

PACKAGE 1 - \$19.50PP

- Freshly brewed loose leaf tea & coffee
- Jugs of soft drink
- Assorted ribbon sandwiches
- Selection of Danishes

PACKAGE 2 - \$24.50PP

- Freshly brewed loose leaf tea & coffee
- Jugs of soft drinks
- Assorted ribbon sandwiches
- Assorted quiches and mini peppered pies
- Selection of Danishes

PACKAGE 3 - \$30.00PP

- Freshly brewed loose leaf tea & coffee
- Jugs of soft drinks
- Alcoholic and non-alcoholic drink on arrival (beer, red & white wines, & sparkling)
- Assorted ribbon sandwiches
- Assorted quiches & mini peppered pies
- Selection of Danishes



BEVERAGE OPTIONS

BAR TAB

Prepaid amount put on bar for guests. Spirits can be included or excluded as an option. When amount is reached an additional amount can be put on the bar or the bar can revert to a cash bar.

BEVERAGE PACKAGES

Beverage packages are available for cocktail parties and sit down events. All beverage packages are on a per person basis and will be served continuously for the duration of your package.

DURATION	STANDARD	PREMIUM
2 hours	22.50	27.50
3 hours	27.00	34.00
4 hours	34.50	40.50
5 hours	39.50	45.00

STANDARD BEVERAGE PACKAGE

- Victorian Bitter
- Carlton Draught
- Cascade Light
- Barnsworth Semillon Sauvignon Blanc South Eastern Australia
- Barnsworth Chardonnay South Eastern Australia
- Barnsworth Shiraz Cabernet South Eastern Australia
- Barnsworth Pinot Chardonnay Sparkling Cuvee Brut NV
- Mineral water & orange Juice
- Selection of soft drinks

PREMIUM BEVERAGE PACKAGE

- Victorian Bitter
- Carlton Draught
- Cascade Light
- Kindred Spirit Sauvignon Blanc Marlborough New Zealand
- The Primrose Shiraz McLaren Vale, South Australia
- Vine and Sea Pinot Chardonnay NV, South Eastern Australia
- Mineral water & orange juice
- Selection of soft drinks



CASH BAR

BEERS

- Cascade Premium Light \$6.00
- Carlton Draught \$7.00
- Victoria Bitter \$7.00
- Crown Lager \$8.00
- Peroni \$9.00

SPIRITS

- Johnnie Walker \$9.00
- Jim Beam \$9.00
- Gordon's Gin \$9.00
- Smirnoff Vodka \$9.00
- Repasado Tequila \$9.00
- Bundaberg Rum \$9.00
- Jim Beam Cans \$10.00

NON-ALCOHOLIC BEVERAGES, SOFT DRINKS

- Soft drinks \$4.00
- Juice (orange or apple) \$5.00
- Chips \$5.00

SPARKLING WINES

- Barnsworth Pinot Chardonnay Cuvee Brut NV
South Eastern Australia \$8.00 per glass
- Vine & Sea Pinot Chardonnay NV
South Eastern Australia \$9.00 per glass

WHITE WINES

- Barnsworth Semillon Sauvignon Blanc
South Eastern Australia \$8.00 per glass
- Barnsworth Chardonnay
South Eastern Australia \$8.00 per glass
- Kindred Spirit Sauvignon Blanc
Marlborough New Zealand \$9.00 per glass

RED WINES

- Barnsworth Shiraz Cabernet
South Eastern Australia \$8.00 per glass
- The Primrose Shiraz McLaren Vale,
South Australia \$9.00 per glass

*** WINES SUBJECT TO CHANGE.**



EQUIPMENT AND STAFF HIRE

EQUIPMENT HIRE

• Beer, wine & champagne glasses	\$0.70 ea	• Ice 5kg	\$5.50
• Tubs	\$3.00 ea	• Tablecloths	\$0.50 ea
• Dinner plates	\$1.00 ea	• Linen serviettes	\$2.00 ea
• Side plates, soup bowls	\$0.90 ea	• Trestle table	\$25.00 ea
• Knives, forks & spoons	\$0.65 ea	• Mini oven	\$70.00 ea
• Cup, saucer, teaspoon set	\$1.50 per set	• Hot water urn	\$30.00 ea

STAFF

We can provide both serving and cooking staff to all events. All staff bookings are on a minimum of 4 hours. Staff rates are per staff member, per hour.

	Mon - Fir	Saturday	Sunday	Public Holiday
WAITING STAFF	40.00	47.00	55.00	65.00
CHEFS	45.00	55.00	63.00	70.00

AUDIO/VISUAL EQUIPMENT

Should you require a lectern and microphone one will be available for your use on the day of your function. We are able to provide any AV requirements that you may have. Please inform us of your requirement to organise a quote.

FLOWERS

Our professional florist can create table centre pieces or bouquets for your event. Please discuss so we may arrange a quote.

SECURITY

Selected events may require security. Security requirements are 2 guards for the first 100 guests and 1 extra guard for every additional 100 guests. Security is charged at 50.00 per hour per guard with a minimum of 4 hours for Monday – Saturday events and 60.00 for Sunday events.