



Crown Catering

a cut above



Menus and Party Hire

Telephone 1300 66 44 67

Website www.crowncatering.com.au

Menus & Hire

Special offers this month

2

CATERING

Spit Roast Packages

Basic Spit Roast	Budget Menu	3
Combination Spit Roast	Budget Menu	4
Special Party Buffet	Deluxe Menu	5
Great Dinner Party	Deluxe Menu	6
Small Group Packages	For up to 30 people	30

BBQ Packages

The Great Aussie BBQ	Budget Menu	7
The Great Office BBQ - Ready to Serve	Deluxe Menu	8
The Deluxe Aussie BBQ	Deluxe Menu	9
Seafood BBQ	Deluxe Menu	10
Small Group Packages	For up to 30 people	30

Seafood Packages

Summer Buffet	Deluxe Menu	11
Surf and Turf	Deluxe Menu	12
Seafood BBQ	Deluxe Menu	10

Cocktail Food and Platters

Affordable Finger Food Packages	Budget Menu	14
Hot Finger Food Ready to Serve	Ready to Serve	17
Gourmet Canapés	Deluxe Menu	19
Platters Ready to Serve		23

Sandwiches and Morning Teas

Sandwiches and Wraps		24
Individual Lunch Packs		25
Morning and Afternoon Tea Options		26

Christmas Menus

Combination Christmas Buffet	Budget Menu	27
Special Christmas Party Buffet	Deluxe Menu	28
The Great Christmas Buffet	Deluxe Menu	29

Formal Menus

Plated Meals		31
--------------	--	----

Breakfast

Breakfast Packages		32
--------------------	--	----

Upgrade, Service and Entertainment Options

Popular Upgrade Options		33
Staff and Service		35
Party and Entertainment Ideas	Jumping castle, mechanical bull...	36

DRINKS

Beverage Packages		37
-------------------	--	----

MARQUEE & PARTY HIRE		38
----------------------	--	----

Party Hire Packages		39
Structured Marquees		41

Special Offers This Month

Party Hire & Catering

Free Case of Bubbly!



Book your catering or party hire before the end of this month and pay a deposit to receive a **FREE** case of bubbly!

Valid for all orders over \$1,500

Catering and Hire Combination Bonus

Combine your Marquee Hire with a Catering Package and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198



+

2. **FREE** 3 x 3m catering marquee valued at \$170



+

3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 adult tickets on the Sydney Tall Ship valued at \$178



When combined catering and hire value is over \$2,000

Party Hire

Save 33% on Marquee Hire!

+

- **FREE** no obligation site inspection and consultation
- **NO** damage waiver fees
- **NO** public liability fees
- **NO** cleaning fees



Catering Bonuses

See our menus for more information about our FREE offers* this month that include:

- **FREE** desserts
- **FREE** lasagne
- **FREE** crockery and cutlery upgrades
- **FREE** tea and coffee packages

** Please see individual packages for details about free offers.*



Call our friendly staff for a free, no obligation quote. We won't be beaten on price, value or quality of service.

Basic Spit Roast

Budget Menu

“You get the finest tasting, most mouth watering spit roast you’ve ever tasted in your lifeGuaranteed ...or it’s free.”
If your have lots of hungry people to feed, and you want to fill them up for next to nothing, this is the menu for you. Guaranteed to satisfy even the hungriest people out there.



Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad**- A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Condiments

Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$14.90 per person (Includes GST)
 Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of “The Vines” bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Combination Spit Roast

Budget Menu

FREE Desserts, FREE Lasagne, FREE Dinnerware Pack!!!

This menu represents amazing value. Time and time again customers come back for this package. If you have lots of hungry people to feed, want a little variety, don't want to lift a finger, and you want to fill them up for next to nothing, this is the menu for you.



Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy.

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Steaming Hot Jacket Potatoes - With lashings of sour cream

Condiments

Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$17.90 per person Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Plastic dinnerware pack valued at \$1.50pp

Desserts

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

**12 bottles of "The Vines" bubbly
FREE!**

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or
FREE 2 tickets on the Sydney Tall Ship valued at \$178

*When combined catering and hire value
is over \$2,000*

Special Party Buffet

Deluxe Menu

Free upgrade to melamine plates, free dessert, free stainless cutlery, free lasagne and a free tea and coffee package!!!
The Special Party Buffet offers tremendous variety.



Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary.

Served with 4 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Steaming Hot Jacket Potatoes with lashings of sour cream.

Freshly Baked Bread Rolls & piping hot corn on the cob (winter months only)

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$22.90 per person Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Free melamine plates and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 per guest
- Free tea and coffee package including foam cups valued at \$1.00 per guest (urns are available for hire)

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and **SAVE \$566!**

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or
FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Great Dinner Party

Deluxe Menu

*The best of the best. Amazing variety with generous portions of delicious food.
Talk to us about having the meat cooked onsite for the ultimate dining experience.*

Finger Food

Choose two gourmet and two standard items from our finger food menus. For example:

- ◆ Grilled chorizo pieces
- ◆ Savoury handmade Vol-au-Vents
- ◆ Spinach & cheese triangles
- ◆ Mini quiche Lorraine



Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Served with 4 gourmet salads hand made using premium ingredients:

- ◆ Potato, Egg and Bacon Salad
- ◆ Greek Salad
- ◆ Garden Salad
- ◆ Mediterranean Pasta Salad

Steaming Hot Jacket Potatoes with lashings of sour cream. Freshly Baked Bread Rolls
Piping hot corn on the cob (winter months only)

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Desserts

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate –yum!
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.

Tea and Coffee - Tea, percolated coffee, urn, china cups and saucers, milk, sugar and stirrers.

Price: \$28.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Bridal Table Service - Includes table service for the bridal table for bridal packages with waitstaff.
- Free china plates and bowls with stainless cutlery. Includes serviettes and all washing up. Valued at \$2.90 pp. guest. (Includes washing up)
- Free vegetable lasagna

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly
FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and
SAVE \$566!

1. FREE delivery and pick up to the value of \$198 +
2. FREE 3 x 3m catering marquee valued at \$170 +
3. FREE 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

The Great Aussie BBQ

Budget Menu



This BBQ package is designed to make feeding large numbers of people affordable. We can deliver and cook your BBQ anytime and anywhere.

Chicken Skewers

Your choice of honey and soy or herb and garlic chicken skewers.

Thin Sausages

Tasty butcher style beef sausages.

Veggie Patties

Sliced onions

Served with:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Free dinnerware pack

Disposable plates, napkins, knives and forks.

Condiments

Includes salt and pepper, mustard and sauces.

Price: \$15.90 per person - Includes GST.
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free plastic dinnerware pack (Valued at \$1.50 per guest)

<p>Book Now and Receive a Free Case of Bubbly!</p> <p>Book before the end of this month and pay a deposit to receive a FREE case of bubbly!</p> <p>12 bottles of "The Vines" bubbly FREE!</p> <p>Our gift to you valued at \$300.</p> <p>Call now as this offer is limited. <i>Valid for all orders over \$1,500</i></p>	 <p>Catering and Hire Combination Bonus</p> <p>Combine your Catering with Marquee Hire and SAVE \$566!</p> <ol style="list-style-type: none"> 1. FREE delivery and pick up to the value of \$198 + 2. FREE 3 x 3m catering marquee valued at \$170 + 3. FREE 5kg of fresh King prawns valued at \$198 <p><u>Or</u> FREE 2 tickets on the Sydney Tall Ship valued at \$178</p> <p><i>When combined catering and hire value is over \$2,000</i></p>
---	---



The Great Office BBQ

Deluxe Menu - Ready to Serve

All serving utensils and dinnerware supplied. Generous portions and freshly prepared. Delivered steaming hot and ready to serve, anytime, day or night anywhere in Sydney or we can cook onsite.

New York Strip (200g)

A thick and mouthwatering sirloin renowned for being flavoursome, juicy and tender.

Honey and Soy Chicken Skewers

Lean, tasty and hand made.

Thin Sausages

Tasty butcher style beef sausages.

Tomato and basil vegetarian sausages

Caramelised Onions



Served with 3 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled fetta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls

Condiments - Includes salt and pepper, mustard and sauces.

Disposable plates, bowls, knives, forks, spoons, rubbish bags and napkins.

All serving utensils including bowls, tongs, breadbasket, spoons.

Price: \$19.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Optional Extras

- ◆ Desserts (choose two for \$4.90pp)
- ◆ Chef
- ◆ Wait staff
- ◆ Party hire – tables, chairs, marquees and much more

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly
FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and **SAVE \$566!**

1. FREE delivery and pick up to the value of \$198 +
2. FREE 3 x 3m catering marquee valued at \$170 +
3. FREE 5kg of fresh King prawns valued at \$198



Or
FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

The Deluxe Aussie BBQ

Deluxe Menu

Free desserts, free upgrade to melamine plates, free stainless cutlery.

This is one of our most popular menus. Includes scotch fillet steaks, lean chicken skewers, sausages, four 'top of the range' gourmet salads. We can deliver and cook your BBQ anywhere and at any time to suit your function.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Chicken Skewers

Your choice of honey and soy or herb and garlic chicken skewers.

Thin Sausages

Tasty butcher style beef sausages.

Veggie Patties

Sliced Onions



Served with 4 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls, **Condiments** - Includes salt and pepper, mustard and sauces.

Price: \$19.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp
- Disposable bowls included for desserts

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Seafood BBQ

Deluxe Menu

Free desserts, free upgrade to melamine plates, free stainless cutlery.

Prawn skewers and barramundi fillets barbequed to perfection served with all four 'top of the range' gourmet salads. We can cook this amazing food in front of your guests.

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.

Seasoned Barramundi Fillets

Barbequed barramundi fillets (300 grams) seasoned with garlic, butter and lemon wedges.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Veggie Patties

Sliced Onions

Served with 4 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home-style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls, Condiments: Includes salt and pepper, mustard and sauces.

Price: \$29.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Summer Buffet

Deluxe Menu

*Delight your guests with a wonderful array of delicious seafood fresh from the markets...
All without lifting a finger! Special occasion menus guaranteed to impress.
Free desserts, free upgrade to melamine plates, free stainless cutlery.*

Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns - We only buy the best quality available on the day of your function.

Smoked Salmon

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Cold Sliced Meats - Salami and roast beef.

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.



Served with 4 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls. **Condiments**- Fresh lemon wedges, seafood, dressings, butter portions, salt and pepper.

Price: \$29.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Surf and Turf

Deluxe Menu

Please both seafood and meat lovers with this premium menu. Cold platters of fresh king prawns, oysters and roast chicken served with scotch fillet steaks straight from the hot plate.

Free desserts, free upgrade to melamine plates, free stainless cutlery.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns

We only buy the best quality available on the day of your function.



Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

Served with 4 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls. **Condiments:** Fresh lemon wedges, seafood, tomato and BBQ sauce, dressings, butter, salt and pepper.

Price: \$34.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

<p>Book Now and Receive a Free Case of Bubbly!</p> <p>Book before the end of this month and pay a deposit to receive a FREE case of bubbly!</p> <p>12 bottles of "The Vines" bubbly FREE!</p> <p>Our gift to you valued at \$300.</p> <p>Call now as this offer is limited. <i>Valid for all orders over \$1,500</i></p>	 <p>Catering and Hire Combination Bonus</p> <p>Combine your Catering with Marquee Hire and SAVE \$566!</p> <ol style="list-style-type: none"> 1. FREE delivery and pick up to the value of \$198 + 2. FREE 3 x 3m catering marquee valued at \$170 + 3. FREE 5kg of fresh King prawns valued at \$198 <p>Or</p> <p>FREE 2 tickets on the Sydney Tall Ship valued at \$178</p> <p><i>When combined catering and hire value is over \$2,000</i></p> 
---	---

Cocktail Food

Affordable Finger Food and Gourmet Canapés

We offer a wide range of quality handmade finger food designed to suit all styles of functions or events.

Our Affordable Finger Food and Gourmet Canapé packages have been tried and tested over a number of years and are the most popular of our cocktail food ranges. If you require a particular item that is not listed or wish to customise your menu, please speak to our friendly customer service team.

Full Service or Delivery Only

We can provide professional staff who will cook, serve your food and clean up or choose one of our “ready to serve” menus and have your food delivered to your door.

Full Meal

One of the important benefits of a cocktail party is that you are able to entertain large numbers of people without needing seating. This style of function also encourages your guests to mingle.

Our full meal menus are designed to provide a full dinner or lunch for your guests.

Light Meal

These packages are ideal for functions where you need to provide cocktail food over drinks, not a full meal. We find that most typically this style of function would be held over two to three hours.

All of our finger food and canapés are served with dipping sauces and condiments. We also supply cocktail serviettes.

For your convenience we also provide affordable beverage packages that can include alcohol along with all soft drinks, juices, glasses, and a bar with linen and bar staff.

To ensure the highest quality of food for our customers, we source some of our gourmet range from CDS Gourmet Foods.



Affordable Finger Food Menus

Finger Food Menu #1

Honey & Soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.



Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Sesame prawn toast

Bites of King prawn with toasted sesame seeds on crispy toast.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

Zucchini flan tartlets

These zucchini flan tartlets are made without pastry. (v)

Mini supreme pizza

Red and green capsicum, diced ham and cheese on a tomato base.

Tasty meat balls

100% Australian beef. Served with tomato and barbeque sauce.

Cocktail sausage rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.

Full Meal (12 portions) \$12.90 per guest - Includes GST

Light Meal (8 portions) \$9.90 per guest - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

<p>Book Now and Receive a Free Case of Bubbly!</p> <p>Book before the end of this month and pay a deposit to receive a FREE case of bubbly!</p> <p>12 bottles of "The Vines" bubbly FREE!</p> <p>Our gift to you valued at \$300.</p> <p>Call now as this offer is limited. Valid for all orders over \$1,500</p> 	<p>Catering and Hire Combination Bonus</p> <p>Combine your Catering with Marquee Hire and SAVE \$566!</p> <ol style="list-style-type: none"> FREE delivery and pick up to the value of \$198 + FREE 3 x 3m catering marquee valued at \$170 + FREE 5kg of fresh King prawns valued at \$198 <p>Or FREE 2 tickets on the Sydney Tall Ship valued at \$178</p> <p><i>When combined catering and hire value is over \$2,000</i></p> 
--	---

Affordable Finger Food Menus

Finger Food Menu #2

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.

Curried beef pastizzi

Handmade crispy flaked pastry filled with lean beef, curry, and tomato puree and diced vegetables.

Selection of gourmet vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood Mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)



Honey & Soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.

Mini lamb and rosemary pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce. (v)

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Chocolate mud cake squares

Bite size pieces of chocolate mud cake.

Full Meal (12 portions) \$17.90 per guest – Includes GST

Light Meal (8 portions) - \$13.90 per guest – Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

<p>Book Now and Receive a Free Case of Bubbly! Book before the end of this month and pay a deposit to receive a FREE case of bubbly!</p> <p>12 bottles of "The Vines" bubbly FREE! Our gift to you valued at \$300. Call now as this offer is limited. <i>Valid for all orders over \$1,500</i></p> 	<p>Catering and Hire Combination Bonus Combine your Catering with Marquee Hire and SAVE \$566!</p> <ol style="list-style-type: none"> FREE delivery and pick up to the value of \$198 + FREE 3 x 3m catering marquee valued at \$170 + FREE 5kg of fresh King prawns valued at \$198 <p><u>Or</u> FREE 2 tickets on the Sydney Tall Ship valued at \$178</p> <p><i>When combined catering and hire value is over \$2,000</i></p> 
--	---

Affordable Finger Food Menus

Finger Food Menu #3

Chicken tandoori skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

Herb and garlic beef skewers

Juicy cubed beef marinated in herb and garlic

Salmon mornay profiteroles

Delicious profiteroles filled with tasty salmon mornay.

Selection of gourmet vol-au-vents

Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.

Mushroom and tomato mini quiche

An egg based quiche with a creamy mushroom and tomato filing. (v)

Beef and Burgundy Pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices, encased in flaky pastry and garnished with cracked pepper.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour. (v)

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with chocolate custard. Watch them disappear!

Individual serve pavlova with fresh fruit

Mini pavlovas topped with fresh cream and seasonal fruit.



Full Meal (12 portions) \$22.90 per guest – Includes GST

Light Meal (8 portions) \$18.90 per guest – Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Packages can be customised. Please ask our friendly staff for more information.

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Hot Finger Food - Ready to Serve



Premium Package

Designed for self service - no chef required

A selection of our most popular finger food delivered in special hot boxes for you to serve at your convenience.

Chicken Tandoori skewers

Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.

Herb and garlic beef skewers

Juicy cubed beef marinated in herb and garlic

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.

Mushroom and tomato mini quiche

An egg based quiche with a creamy mushroom and tomato filing. (v)

Beef and Burgundy Pies

Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices, encased in flaky pastry and garnished with cracked pepper.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Gourmet chipolatas with zesty tomato relish

Handmade chipolatas cooked to perfection and served with a chunky tomato and capsicum relish.

Cocktail vegetable rolls

Made with the perfect pastry, these bite size delicacies contain a tasty vegetable filling. (v)

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Fresh fruit platter

Fruit platter with strawberries, pineapple, Kiwi fruit, rockmelon, grapes and watermelon.

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with chocolate custard. Watch them disappear!

All twelve portions for \$22.90 pp (minimum 20 guests)

Designed to be a full meal.

Includes all dipping sauces and napkins. Package does not include serving platters or sauce bowls. White platters are available for \$4.90 each and sauce bowls for \$3.50 each.

Delivery

Delivery to your door in hot boxes anywhere at any time.

Sydney \$50. Wollongong and Blue Mountains \$60. Central Coast \$70.

Hot Finger Food Ready to Serve

Basic Package

Designed for self service - no chef required

A selection of our most popular finger food delivered in special hot boxes for you to serve at your convenience.



Honey & Soy chicken cocktail skewers

Tasty chicken skewers marinated in honey and soy.

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Gourmet chipolatas with zesty tomato relish

Handmade chipolatas cooked to perfection and served with a chunky tomato and capsicum relish.

Mini quiche Lorraine

These cocktail sized quiches with a traditional Lorraine cheese and bacon filling are handmade with light pastry.

Spinach & cheese triangles

Spinach with a feta and parmesan cheese mix encased in a crisp filo pastry. (v)

Zucchini flan tartlets

These zucchini flan tartlets are made without pastry. (v)

Tasty meat balls

100% Australian beef. Served with tomato and barbeque sauce.

Cocktail sausage rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.

Oven roasted chicken wingettes

Wings with a tasty oven roasted glaze.

Chocolate mud cake squares

Bite size pieces of chocolate mud cake.

All ten portions for \$15.90 (minimum 30 guests)

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Designed to be a full meal.

Includes all dipping sauces and napkins. Package does not include serving platters or sauce bowls. White platters are available for \$4.90 each and sauce bowls for \$3.50 each.

Delivery

Delivery to your door in hot boxes anywhere at any time.

Sydney \$50. Wollongong and Blue Mountains \$60. Central Coast \$70.

Gourmet Canapés

Gourmet Canapés #1














Full Meal (12 items) \$29.90pp
Light Meal (Select 8 items) \$24.90pp

	<p>Garlic Prawn Skewers Six hot skewered King prawns in a garlic and parsley infused butter</p>	<p>Salmon Mornay Profiteroles Delicious profiteroles filled with tasty salmon mornay</p> 
	<p>Roasted Eggplant, Feta, Olive and Pesto Involtini Roasted eggplant, crumbled feta, sliced olives and pesto wrapped in a light short crust pastry and baked until golden (v)</p>	<p>Mini Lamb Mignon Lamb tenderloin wrapped in bacon, topped with bush tomato chutney and a blend of herbs.</p> 
	<p>Roast Capsicum & Feta Mini Quiche Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)</p>	<p>Crab Noodle Balls Seafood wrapped in chow mein.</p> 
	<p>Leek & Gruyere Cheese Mini Filo Tasty leek and Gruyere cheese filo pastry snack. (v)</p>	<p>Chicken Tandoori Skewers Succulent chicken marinated in traditional Tandoori spices and served with a yoghurt dipping sauce.</p> 
	<p>Selection of Gourmet Vol-au-vents Light handmade puff pastry cases with four different fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties. (v = half)</p>	<p>Beef Burgundy Pies Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices, encased in flaky pastry and garnished with cracked pepper.</p> 
	<p>Chocolate and Custard Profiteroles Delicious chocolate coated profiteroles filled with a rich custard</p>	<p>Jam Heart Cookies Heart shaped shortbread biscuits comprising two halves with raspberry jam in-between and dusted with icing sugar. The top half has a heart shaped cut-out displaying the jam.</p> 

Gourmet Canapés

Gourmet Canapés # 2
















Full Meal (12 items) \$34.90pp
Light Meal (Select 8 items) \$31.90pp

	<p>Natural Sydney Rock Oysters with Lemon Fresh from the markets. Served on platters with lemon wedges.</p>	<p>Vegetable Rice Paper Rolls Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauces, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)</p> 
	<p>Thai beef skewer Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.</p>	<p>Mini Lamb Mignon Lamb tenderloin wrapped in bacon, topped with bush tomato chutney and a blend of herbs.</p> 
	<p>Roast Capsicum & Feta Mini Quiche Mini quiche with a creamy filling of roasted capsicum and crumbled feta. (v)</p>	<p>Crab Noodle Balls Seafood wrapped in chow mein.</p> 
	<p>Roasted Eggplant, Feta, Olive and Pesto Involntini Roasted eggplant, crumbled feta, sliced olives and pesto wrapped in a light short crust pastry and baked until golden (v).</p>	<p>Haloumi and Pancetta Rolls with Rosemary Go Greek with fresh haloumi sprinkled with rosemary and wrapped in pancetta.</p> 
	<p>Arancini Pumpkin Risotto Balls A traditional Italian style savoury rice ball mixed with pumpkin and mozzarella cheese. Crumbed and fried. (v)</p>	<p>Beef Burgundy Pies Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices, encased in flaky pastry and garnished with cracked pepper..</p> 
	<p>Honey Soy Chicken Skewers Skewered chicken pieces marinated in honey and soy.</p>	<p>Grilled chorizo pieces Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic.</p>
<p>Sweets</p> 	<p>Chocolate and Custard Profiteroles Delicious chocolate coated profiteroles filled with a rich custard</p>	<p>Jam heart cookies Heart shaped shortbread biscuits comprising two halves with raspberry jam in-between and dusted with icing sugar. The top half has a heart shaped cut-out displaying the jam.</p> <p>Yo-Yo cookies Yo-yo biscuits comprising two halves with butter icing in between with a dusting of icing sugar</p> 

Gourmet Canapés

Gourmet Canapés #3



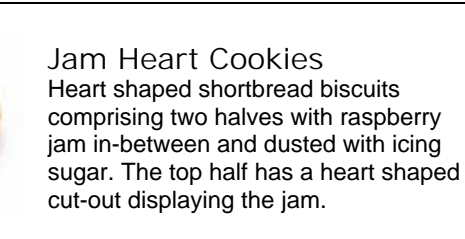
Full Meal (Select 12 items) \$39.90pp
 Light Meal (Select 8 items) \$34.90pp

	<p>Pecking Duck Asian Crepe Pancakes filled with roast duck, carrot and leek.</p>		<p>Haloumi and Pancetta Rolls with Rosemary Go Greek with fresh haloumi sprinkled with rosemary and wrapped in pancetta.</p>
	<p>Blue Swimmer Crab and Leek Tartlet Succulent crab meat mixed with lemon pepper mayo and diced capsicums topped with braised leek in glazed tartlets.</p>		<p>Vegetable Rice Paper Rolls Freshly made rice paper roll comprising of vermicelli flavoured with premium oyster and soy sauces, fresh sliced cucumber, carrot, lettuce and sweet chilli. (v)</p>
	<p>Prawn and Shallot Skewer Tangy prawns skewered with shallots.</p>		<p>Natural Sydney Rock Oysters with Lemon Fresh from the markets. Served on platters with lemon wedges.</p>
	<p>Shitake Mushroom Wagyu Snail Bite Succulent wagyu beef rolled with caper berries and garden mint. (picture of uncooked item)</p>		<p>Beef Burgundy Pies Diced beef cooked with red wine, fresh carrot, onion, garlic, herbs and spices, encased in flaky pastry and garnished with cracked pepper.</p>
	<p>Bocconcini and Olive Savoury Tartlet Light crust pastry filled with bocconcini and olives. (v)</p>		<p>Roasted Eggplant, Feta, Olive and Pesto Involtni Roasted eggplant, crumbled feta, sliced olives and pesto wrapped in a light short crust pastry and baked until golden (v).</p>
	<p>Moroccan Lamb Ball Tasty lamb ball with red capsicum, paprika, coriander, cumin, onion, garlic and parsley.</p>		<p>Arancini Pumpkin Risotto Balls A traditional Italian style savoury rice ball mixed with pumpkin and mozzarella cheese. Crumbed and fried. (v)</p>
	<p>Pide Sucuk with Capsicum and Tomato Spicy sucuk (Turkish salami) with slices of a capsicum, tomato, feta and egg in a Turkish Pide.</p>		<p>Chicken and Mushroom Mini Filo A creamy chicken and mushroom filo pastry.</p>
	<p>Thai Beef Skewer Seared tender slices of beef marinated in a mild green curry paste with seeded diced red chilli, fresh coriander, garlic, ginger and fish sauce then Swiss roll skewered.</p>		

Gourmet Canapés

Gourmet Canapés #3

Sweets

	<p>Chocolate and Custard Profiteroles Delicious chocolate coated profiteroles filled with a rich custard.</p>		<p>Yo-Yo Cookies Yo-yo biscuits comprising two halves with butter icing in between with a dusting of icing sugar</p>
			<p>Jam Heart Cookies Heart shaped shortbread biscuits comprising two halves with raspberry jam in-between and dusted with icing sugar. The top half has a heart shaped cut-out displaying the jam.</p>

Packages can be customised. Please ask our friendly staff for more information.

<p>Book Now and Receive a Free Case of Bubbly! Book before the end of this month and pay a deposit to receive a FREE case of bubbly!</p> <p>12 bottles of "The Vines" bubbly FREE! Our gift to you valued at \$300. Call now as this offer is limited. <i>Valid for all orders over \$1,500</i></p> 	<p>Catering and Hire Combination Bonus Combine your Catering with Marquee Hire and SAVE \$566!</p> <ol style="list-style-type: none"> FREE delivery and pick up to the value of \$198 FREE 3 x 3m catering marquee valued at \$170 + FREE 5kg of fresh King prawns valued at \$198 <p><u>Or</u> FREE 2 tickets on the Sydney Tall Ship valued at \$178</p> <p><i>When combined catering and hire value is over \$2,000</i></p> 
--	---

Platters Ready to Serve

No fuss feasting platters - just uncover and serve. Serving platters are provided. Suitable as a "delivery only" option.



King Prawn Platter

2kg King prawns (approximately 40 prawns), lemon wedges and seafood sauce. Served with garnishes on a white platter with sauce bowl.

\$79 per platter

Sydney Rock Oyster Platter

36 freshly shucked oysters, lemon wedges and seafood sauce. Served with garnishes on a white platter with sauce bowl.

\$99 per platter

Large Fruit Platter

Fruit selection: punnet of strawberries, 1/2 pineapple, 4 Kiwi fruit, 1/2 rockmelon, grapes and 1/4 watermelon.

Served on a white platter

We recommend 1 platter for 25 guests

\$49 per platter

Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers.

Served on a white platter.

We recommend 1 platter for 10 guests

\$49 per platter

Antipasto Platter

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamata olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.

Served on a white platter.

We recommend 1 platter for 12 guests

\$49 per platter

Party Starter Platter (large)

Cabanossi, tasty cheese, savoury biscuits, two dips and corn chips.

Served on a white platter.

\$49 per platter

Packages can be customised. Please ask our friendly staff for more information.

Delivery

Delivery Monday to Friday 9am to 4pm

Free delivery for orders over \$500.

\$29 for orders between \$200 and \$500. \$59 for delivery all other hours including weekends

Sandwiches & Wraps

Basic Mixed Sandwich Platter

\$59 (including GST) for 40 sandwich triangles

- ◆ Ham & cheese
- ◆ Cheese & tomato
- ◆ Egg & lettuce (v)
- ◆ Chicken & coleslaw
- ◆ Garden salad (v)

One platter is designed to feed 6 to 7 people.

These sandwiches are made fresh each morning on wholegrain and white bread.

Individual sandwiches can also be ordered for \$6.50 each.

Classic Mixed Sandwich Platter

\$69 (including GST) for 40 sandwich triangles

- ◆ Roast beef & rocket
- ◆ Chicken & coleslaw
- ◆ Smoked ham sliced off the bone & Dijonnaise
- ◆ Cottage cheese & tomato relish (v)
- ◆ Tuna & lettuce
- ◆ Garden salad (v)

One platter is designed to feed 6 to 7 people.

These sandwiches are made fresh each morning on quality European wholegrain and white bread.

Individual sandwiches can also be ordered for \$7.50 each.

Gourmet Mixed Sandwich Platter

\$79 (including GST) for 40 sandwich triangles

- ◆ Smoked salmon, cream cheese & rocket
- ◆ Gourmet chicken salad
- ◆ Turkey & cranberry
- ◆ BLT
- ◆ Garden salad (v)
- ◆ Smoked ham sliced off the bone & Dijonnaise
- ◆ Cottage cheese & tomato relish (v)

One platter is designed to feed 6 to 7 people.

These sandwiches are made fresh each morning on quality European wholegrain and white bread.

Individual sandwiches can also be ordered for \$8.50 each.

Mixed Wrap Platter

\$49 (including GST) for 5 full sized wraps cut in half

- ◆ Chicken caesar wrap
- ◆ Chicken & semi dried tomato wrap
- ◆ Ham, tasty cheese & Dijonnaise wrap
- ◆ Cheddar cheese, semi sundried tomato, mayonnaise, carrot, iceberg lettuce
- ◆ Smoked salmon, cream cheese & rocket wrap

One platter is designed to feed 5 people.

These wraps are made fresh each morning on wholemeal pita bread.

Individual wraps can also be ordered for \$9.90 each.

Delivery

Delivery Monday to Friday 9am to 4pm

FREE delivery for orders over \$500.

\$29 for orders between \$200 and \$500. \$59 for delivery all other hours including weekends.

Individual Lunch Packs

Standard Sandwich Lunch Pack

\$9.90 per pack

- ◆ 1 sandwich
- ◆ Piece of fruit (apple or banana)
- ◆ 375ml bottle of water

Range of sandwiches includes:

- ◆ Ham and cheese
- ◆ Chicken and coleslaw
- ◆ Garden salad



Gourmet Sandwich Lunch Pack

\$12.90 per pack

- ◆ 1 gourmet sandwich
- ◆ Piece of fruit (apple or banana)
- ◆ 375ml bottle of water

Range of gourmet sandwiches includes:

- ◆ Gourmet chicken salad
- ◆ Turkey and cranberry
- ◆ Smoked ham off the bone with Dijonnaise
- ◆ Garden salad

Gourmet Wrap Lunch Pack

\$14.50 per pack

- ◆ 1 gourmet wrap
- ◆ Piece of fruit (apple or banana)
- ◆ 375ml bottle of water

Range of gourmet wraps includes:

- ◆ Chicken caesar
- ◆ Ham, tasty cheese & Dijonnaise;
- ◆ Cheddar cheese, semi sundried tomato, mayonaise, carrot and iceberg lettuce

Morning and Afternoon Tea Options

Tea and Coffee Package with China Cups - \$4.50 pp

- ◆ English Breakfast and green tea
- ◆ Percolated and/or instant coffee
- ◆ Fresh milk, light milk and soy milk
- ◆ China cups and saucers - includes washing up (disposable cups also available)
- ◆ Assorted sweet biscuits
- ◆ Teaspoons, sugar and artificial sweeteners

Also available:

Danish pastries - Assorted fruits	(\$2.90 each)
Large fruit and/or chocolate muffins	(\$2.90 each)
Scones with cream and jam	(\$3.50 each)
Sandwich platters	(see our menus)
Apple and orange juice	(\$2.50pp)
Linen table cloths	
Percolated coffee urn 15L hire	(\$45)
Hot water urn - 15 L	(\$25)



Combination Christmas Buffet

Budget Menu

Free Desserts, Free lasagne, Free dinnerware pack !!!!

This menu represents amazing value. Time and time again customers come back for this package. If you have lots of hungry people to feed, want a little variety, don't want to lift a finger, and you want to fill them up for next to nothing, this is the menu for you.

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Steaming Hot Jacket Potatoes - With lashings of sour cream.

Freshly Baked Bread Rolls

Condiments- Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$18.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Free plastic dinnerware pack valued at \$1.50pp

Desserts:

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Special Christmas Party Buffet

Deluxe Menu

Free upgrade to melamine plates, free dessert, free stainless cutlery, free lasagne and a free tea and coffee package!!!

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary



Served with 4 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Steaming Hot Jacket Potatoes with lashings of sour cream. Freshly Baked Bread Rolls

Condiments: Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$23.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Free melamine plates and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 per guest
- Free tea and coffee package including foam cups valued at \$1.00 per guest (urns are available for hire)

Desserts:

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198

Or

FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000



The Great Christmas Party Buffet

Deluxe Menu

*The best of the best. Tremendous variety with generous portions of delicious food.
Talk to us about having the meat cooked onsite for the ultimate dining experience.*

Finger Food

Choose two gourmet and two standard items from our finger food menus. For example:

- ◆ Grilled chorizo pieces
- ◆ Savoury handmade Vol-au-Vents
- ◆ Spinach & cheese triangles
- ◆ Mini quiche Lorraine

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted marinated chicken wings. A guaranteed crowd pleaser.

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Served with 4 gourmet salads hand made using premium ingredients:

- ◆ Potato, Egg and Bacon Salad
- ◆ Greek Salad
- ◆ Garden Salad
- ◆ Mediterranean Pasta Salad

Freshly Baked Bread Rolls

Steaming hot jacket potatoes with lashings of sour cream.

Condiments - Includes butter portions, sauces, gravy, salad dressings, salt and pepper.

Desserts

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Tea and Coffee

Tea, percolated coffee, urn, china cups and saucers, milk, sugar and stirrers.

Price: \$29.90 per person - Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free china plates and bowls with stainless cutlery. Includes serviettes and all washing up. Valued at \$2.90 pp. guest. (Includes washing up)
- Free vegetable lasagna

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or
FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Small Group Packages

Designed for groups of up to 30 people

Delivered steaming hot and carved ready to serve, anytime, day or night. All serving utensils and dinnerware supplied. Generous portions and freshly prepared. Delivered anywhere in Sydney.

Roast Package

Choose two roast meats that will be carved ready for you to serve:

- ◆ Roast beef
- ◆ Mouthwatering, slow roasted marinated chicken wings
- ◆ Lamb leg roast (lean)
- ◆ Pork leg roast

Choose three gourmet salads from the selection:

- ◆ Gourmet Greek Salad
- ◆ Gourmet Potato, Egg and Bacon Salad
- ◆ Gourmet Garden Salad
- ◆ Gourmet Mediterranean Pasta Salad

Served with:

- ◆ Vegetable lasagne (12 portions)
- ◆ 30 Hot jacket potatoes with sour cream
- ◆ 40 Fresh bread rolls with butter portions
- ◆ Chocolate mud cake and strawberry cheesecake (30 portions)
- ◆ Disposable plates, bowls, knives, forks, spoons and napkins
- ◆ Gravy, salt, pepper and salad dressings
- ◆ All serving utensils including bowls, tongs, breadbasket, spoons
- ◆ Chef's hat for a bit of fun

Quality of roasts and salads guaranteed.

\$490.00 without dessert (including delivery and GST)

\$540.00 with dessert (including delivery and GST)



BBQ Package

Choose two BBQ items to be delivered cooked and ready for you to serve:

- ◆ Gourmet butcher style beef sausages
- ◆ Chicken skewers (honey and soy or herb and garlic)
- ◆ Fresh beef burgers

Choose three gourmet salads from the selection:

- ◆ Gourmet Greek Salad
- ◆ Gourmet Potato, Egg and Bacon Salad
- ◆ Gourmet Garden Salad
- ◆ Gourmet Mediterranean Pasta Salad

Served with:

- ◆ Vegetable lasagne (12 portions)
- ◆ 30 Hot jacket potatoes with sour cream
- ◆ 40 Fresh bread rolls with butter portions
- ◆ Chocolate mud cake and strawberry cheesecake (30 portions)
- ◆ Disposable plates, bowls, knives, forks, spoons and napkins
- ◆ Gravy, salt, pepper and salad dressings
- ◆ All serving utensils including bowls, tongs, breadbasket, spoons
- ◆ Chef's hat for a bit of fun

Quality of meat and salads guaranteed.

\$490.00 without dessert (including delivery and GST)

\$540.00 with dessert (including delivery and GST)

Formal Packages

Table Service



We have a wide range of finger food available for you to choose from and our wedding consultant can put together a package to meet your particular needs.

Mains

Choose two main courses to be served alternatively.

Chicken Supreme

Oven roasted chicken supreme set on a bed of baked potato and drizzled with white wine and mushroom sauce. Served with steamed long green beans and finished with shavings of parmesan cheese.

Double Rack of Lamb

Tender lamb rack with red wine glaze served on a bed of baked potato and topped with caramelised onions and a garnish of fresh rosemary. Accompanied by steamed long green beans.

Barramundi Fillet

Baked barramundi fillet with lemon and garlic sauce.
Served on a bed of baked potato and steamed long green beans.

New York Strip

A thick and mouth watering sirloin steak served with caramelised onions and red wine glaze. Accompanied by baked potatoes and steamed long green beans.

Vegetable Quiche (vegetarian option)

Accompanied by:

Gourmet Garden salad

Assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and red onion.

Freshly baked bread selection, including French, sourdough and whole meal.

Condiments, mustards and dressings

Desserts

Choose two desserts served with sliced fruits and whipped cream.

Lemon cheesecake – Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.

Pavlova – individual serve meringues topped with cream.

Chocolate profiteroles - Delicious choux pastry coated in chocolate and filled with creamy custard.

Wedding or celebration cake service included.

Princess style full dinner set included

Price: \$34.90 per person. Includes GST
Children aged 5 to 10 half price. Under 5yrs \$1.00

Breakfast Menus

1) Big Breakfast

\$19.90pp

Package includes:

<ul style="list-style-type: none"> ◆ Fried eggs ◆ Crispy bacon ◆ Grilled tomatoes ◆ Buttered mushrooms ◆ Chipolata sausages ◆ BBQ hash-browns ◆ Fresh bread rolls ◆ Tomato and BBQ sauce ◆ Mixed fruit platter ◆ Assorted muffins and pastries ◆ Bottled water 	<ul style="list-style-type: none"> ◆ Fruit juices ◆ Tea and coffee package - includes urn, tea, percolated coffee, china cups and saucers with teaspoons ◆ Buffet tables with linen ◆ Stainless steel cutlery ◆ Melamine plates ◆ Disposable serviettes ◆ Setup, all cleaning and rubbish removal
---	--

2) Classic Breakfast

\$14.90pp

Package includes:

<ul style="list-style-type: none"> ◆ Fried eggs ◆ Crispy bacon ◆ Grilled tomatoes ◆ Chipolata sausages ◆ Tomato and BBQ sauce ◆ Fresh bread rolls ◆ Fruit juices ◆ Bottled water 	<ul style="list-style-type: none"> ◆ Tea and coffee package - includes urn, tea, percolated coffee, foam cups, and teaspoons ◆ Buffet tables with linen ◆ Melamine plates, ◆ Stainless eating utensils, serviettes ◆ Setup, all cleaning and rubbish removal
--	---

3) Bacon & egg and breakfast sausages on a roll

\$7.90pp
(Min 50 people)

Package includes:

<ul style="list-style-type: none"> ◆ Bacon & eggs and breakfast sausages served on a roll (2 rolls per person) ◆ Tomato and BBQ sauce 	<ul style="list-style-type: none"> ◆ Buffet tables with linen ◆ Disposable serviettes and plates ◆ Setup, all cleaning and rubbish removal
---	---

Available at any hour – no surcharge for early mornings!
Prices include GST



Popular Upgrade Options

Fresh Seafood

King Prawn Platter

2kg King prawns (approximately 40 prawns), lemon wedges and seafood sauce.
Served with garnishes on a white platter with sauce bowl.
\$79 per platter

Sydney Rock Oyster Platter

36 freshly shucked oysters, lemon wedges and seafood sauce.
Served with garnishes on a white platter with sauce bowl.
\$99 per platter

Garlic Prawns Skewers - \$3.95 per skewer

5 Tiger prawns cooked in delicious garlic butter. 5 king prawns per skewer.



Starters

Hot finger food - \$4.90 pp

Choose three items from our affordable finger food menus.

Gourmet canapés - \$8.90 pp

Choose three items from our Gourmet Canapé menus.

Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers.
Served on a white platter. We recommend 1 platter for 10 guests
\$49 per platter

Antipasto Platter

Marinated feta cheese, cabanossi, semi- sundried tomatoes, Kalamatta olives, salami, stuffed vine leaves, artichokes, asparagus, leg ham and Turkish bread.
Served on a white platter. We recommend 1 platter for 12 guests
\$49 per platter

Party starter platter (large)

Cabanossi, tasty cheese, savoury biscuits, two dips and corn chips. \$49 per platter.

Mains

Additional roast meat - \$2.50 per guest

Oven baked honey glazed ham, roast beef or lamb

Char-grilled vegetable skewers - \$3.00pp (BBQ menus)

Vegetarian lasagne - \$30.00

12 portions of a ratatouille encased in pastry sheets and a rich béchamel sauce.

Beef lasagne - \$30.00

12 portions.

Hot vegetable option \$1.00 per guest

Beans, baby carrots or corn cobs.

Dessert

Assorted cake desserts - \$4.50 pp

Boston mud cake, lemon cheese cake, individual pavlovas, black forest cake.
More selections are available, please ask our team.

Fresh fruit salad - \$2.90 pp

This seasonal fruit salad is an ideal healthy dessert option.

Large Fruit Platter

Fruit selection: punnet of strawberries, 1/2 pineapple, 4 Kiwi fruit, 1/2 rockmelon, grapes and 1/4 watermelon.
Served on a white platter
We recommend 1 platter for 25 guests
\$49 per platter

Cheese Platter

Brie, vintage cheddar, blue vein, dried fruit and fresh grapes accompanied by an assortment of crackers.
Served on a white platter.
We recommend 1 platter for 10 guests
\$49 per platter



Dinnerware upgrades

China plate, stainless knife and fork - \$2.90 pp (includes washing up)

Melamine plate, stainless knife and fork - \$2.00 pp (includes washing up)

Disposable plastic dinnerware pack - \$1.50 (Including plates, dessert bowls, cutlery and serviettes)

Tea and Coffee

Tea and coffee package with disposable cups - \$1.00 pp

Includes tea bags, instant coffee, foam cups, stirrers, milk and sugar

Tea and Coffee Package with China Cups - \$4.50 pp

English Breakfast and green tea, percolated and/or instant coffee, fresh milk, light milk and soy milk, china cups and saucers - includes washing up (disposable cups also available), assorted sweet biscuits, teaspoons, sugar and artificial sweeteners

Also available:

Danish pastries - Assorted fruits (\$2.90 each)
Large fruit and/or chocolate muffins (\$2.90 each)
Scones with cream and jam (\$3.50 each)
Sandwich platters (see our menus)
Apple and orange juice (\$2.50pp)
Linen table cloths
Percolated coffee urn 15L hire (\$45)
Hot water urn - 15 L (\$25)

Staff and Service Options

1. Fully trained chefs and wait staff.
2. Positive, fun and enthusiastic people that love working in this service industry.
3. All serving equipment included with chef price.
4. Very flexible in regards to your particular needs. Simple buffet service to full on wedding and corporate service
5. No risk to client

Option 1 - Full Buffet Service

Depending on the number of guests and type of function, we will cook, carve, present the buffet, serve your guests, clear tables, clean up and put everything away. Meats can be pre-cooked in our kitchen which reduces the time a chef is required. Our chefs will bring the roast meats out in special hot boxes.

The level of service depends on the number of staff hired and the length of time on site.

Generally speaking we recommend one chef for up to 50 guests and one waitperson for each additional 50 guests.

Chef - \$35.00 per hour

(3 hours on site, ½ hour travelling time each way)

Waitperson - \$30.00 per hour

(3 hours on site, ½ hour traveling time each way)

Barperson with Responsible Service of Alcohol certificate - \$35.00 per hour

(3 hours on site, ½ hour traveling time each way)

Option 2 - Full Buffet Service with Meat Cooked on site (recommended)

There is nothing quite like having your meat slowly roasting in the background as you celebrate. Our rotisserie spits create a fantastic atmosphere. Depending on the number of guests and type of function we will cook, carve, present the buffet, serve your guests, clear tables, clean up and put everything away.

The level of service depends on the number of staff hired and the length of time on site.

Generally speaking we recommend one chef up to 50 guests and waitperson for each additional 50 guests.

Chef - \$35.00 per hour

(4 hours on site, ½ hour traveling time each way)

Waitperson - \$30.00 per hour

(3 hours on site, ½ hour traveling time each way)

Barperson with Responsible Service of Alcohol certificate - \$35.00 per hour

(3 hours on site, ½ hour traveling time each way)

Option 3 - Hot Delivery

All meats cooked and delivered prior to your designated serving time. Delicious meats, ready for you to carve and serve will be delivered piping hot along with gravy in our special hot boxes. You provide the serving utensils such as bowls, bread baskets and servers. We deliver to all areas.

Hot delivery - \$50.00 including GST. Surcharges apply for remote locations. Speak to our customer service team.

Option 4 – Hire a Spit and Do It Yourself

There is nothing quite like having your meat slowly roasting in the background as you celebrate. Our rotisserie spit creates a fantastic atmosphere. Our spits do not create any mess for you to clean up and are easy to handle. Choose your preferred menu, hire a spit and we will show you how it is done.

Party and Entertainment Ideas

We offer an extensive range of inflatables and packages to meet all your party and entertainment needs.

Our most popular entertainment ideas:

- Jumping Castle
- Human Foosball
- Sumo Suits
- Mechanical Bull
- Horizontal Bungee
- Obstacle Course
- Velcro Wall – Human fly



Beverage Packages

Designed for groups of over 30 people

Soft Drink and Juice Package

Package includes:

- ◆ Coke, Diet Coke, Lemonade and Fanta
 - ◆ Orange juice and apple juice
 - ◆ Bottled water
 - ◆ Ice, tubs and glassware (includes washing up)
 - ◆ All leftovers yours to keep
- \$4.90 pp** (approximately 750ml of soft drink/juice and 375mls of water per person)



Standard Wine and Beer Package with Cheese Platter

Package includes:

- ◆ Hahn Premium Light, Tooheys Extra Dry and Victoria Bitter in chilled bottles
- ◆ White - Goodwyn Semillon Sauvignon, The Vines Chardonnay Semillon
- ◆ Red - The Vines Shiraz Cabernet Merlot
- ◆ Soft drink and juice package including bottled water
- ◆ Cheese plate
- ◆ Bar staff
- ◆ Beer, wine and soft drink glasses, ice and tubs (includes cleaning of glassware)
- ◆ Bar with white linen
- ◆ All leftover wine, beer and soft drinks are yours to keep

\$19.90pp Allowing for 2 - 3 alcoholic drinks per person

Premium Wine, Bubbly and Beer Package with Cheese Platter

Package includes:

- ◆ Wines from Pepperton Estate:
- ◆ Sparkling - Brut Cuvee
- ◆ White - Sauvignon Blanc, Chardonnay
- ◆ Red - Cabernet Merlot, Shiraz
- ◆ Premium Beer: Crown Larger, Boags Light, Heineken, Tooheys Extra Dry
- ◆ Soft drink and juice package including bottled water
- ◆ Cheese plate
- ◆ Bar staff
- ◆ Beer, wine, champagne and soft drink glasses, ice and tubs (includes cleaning of glassware)
- ◆ Bar with white linen
- ◆ All leftover wine, beer and soft drinks are yours to keep

\$24.90pp Allowing for 2 - 3 alcoholic drinks per person

Optional Extras

Additional alcoholic drinks - add \$5.50 per person.

Sparkling wine, The Vines NV Brut Cuvee, with champagne glasses add \$4.50 for 1 glass per person

Book Now and Receive a Free Case of Bubbly!

Book before the end of this month and pay a deposit to receive a FREE case of bubbly!

12 bottles of "The Vines" bubbly FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Valid for all orders over \$1,500



Catering and Hire Combination Bonus

Combine your Catering with Marquee Hire and SAVE \$566!

1. **FREE** delivery and pick up to the value of \$198 +
2. **FREE** 3 x 3m catering marquee valued at \$170 +
3. **FREE** 5kg of fresh King prawns valued at \$198



Or
FREE 2 tickets on the Sydney Tall Ship valued at \$178

When combined catering and hire value is over \$2,000

Marquee and Party Hire

The Best Value Party Hire in Sydney – Guaranteed!

Whatever your function, large or small, inside or outdoors, we will help you create a successful and unforgettable event. We supply quality party hire equipment at competitive prices and will customise packages to suit your requirements.

Along with two ranges of marquees, we hire a huge range of items including chairs, tables, catering equipment, glassware, lights, staging, cool rooms, flooring and much more.

This Month's Party Marquee Special Offer:

Book Now and Save 33% on All Marquee Hire!

Call us on 1300 66 44 67 today to arrange your free, no obligation site inspection and consultation.

Hurry - this special offer won't last!



Party Marquee Packages

a) Basic Marquee Package

Includes:

- **Party marquee**
High quality, smart, freestanding white marquee to suit your location
- **Tables**
Rectangular 8ft tables that seat up to 10 guests
- **Chairs**
Basic stackable plastic chairs suitable for outdoors
- **Damage waiver and public liability insurance**



Call for a quote or book a no obligation consultation to receive:

- ☑ **1 FREE** 8ft buffet table
- ☑ **1 FREE** 8ft bar table
- ☑ **FREE** site inspection and measure up
- ☑ **FREE \$300** case of bubbly if you book and pay your deposit this month (for bookings valued at over \$1,500).

Combine this package with a catering package and receive:

- 1) **FREE** delivery and pick up (to the value of \$198)
 - 2) **FREE** 3 x 3m catering marquee valued at \$170
 - 3) **FREE** 5kg of fresh King prawns valued at \$198
- or**
FREE 2 adult tickets on the Sydney Tall Ship valued at \$178(When combined catering and hire value is over \$2,000).

Number of People	Tables for Guests	Recommended Marquee Size	List Price	Special Package Price	You Save
30	4	6 x 4	\$571	\$396	\$176
40	5	8 x 4	\$749	\$523	\$226
60	7	6 x 8	\$926	\$660	\$266
80	9	8 x 8	\$1,221	\$875	\$346
90	10	6 x 12	\$1,369	\$983	\$386
100	11	6 x 16	\$1,757	\$1,251	\$506
120	14	8 x 12	\$1,825	\$1,319	\$506
150	17	6 x 20	\$2,269	\$1,643	\$626
160	18	8 x 16	\$2,416	\$1,750	\$666
180	20	6 x 24	\$2,712	\$1,966	\$746
200	22	8 x 20	\$3,008	\$2,182	\$826
210	24	6 x 28	\$3,168	\$2,302	\$866
240	27	8 x 24	\$3,612	\$2,626	\$986
280	30	8 x 28	\$4,190	\$3,044	\$1,146
320	35	8 x 32	\$4,794	\$3,488	\$1,306

**Note: Marquees are modular and can be adapted to suit your location.
Special Package price includes 33% discount on marquee.
Packages can be tailored to meet your needs.**

b) Celebration Party Marquee Package

Includes:

- **Party marquee**
High quality, smart, freestanding white marquee to suit your location
- **Tables**
Rectangular 8ft tables that seat up to 10 guests
- **Linen tablecloths**
Linen tablecloths for each table
- **Chairs**
Premium stackable plastic chairs suitable for outdoors
- **Glassware**
All glassware -1 wine, 1 beer and 1 soft drink glass per guest. You relax, cleaning is included.
- **Ice tubs**
4 ice tubs for your beer, wine and soft drinks.
- **Damage waiver and public liability insurance**



Call for a quote or book a no obligation consultation to receive:

- 1 FREE** 8ft buffet table
- 1 FREE** 8ft bar table
- FREE** site inspection and measure up
- FREE \$300** case of bubbly if you book and pay your deposit this month (for bookings valued at over \$1,500).

Combine this package with a catering package and receive:

- 1) FREE** delivery and pick up (to the value of \$198)
 - 2) FREE** 3 x 3m catering marquee valued at \$170
 - 3) FREE** 5kg of fresh King prawns valued at \$198
- or**
FREE 2 adult tickets on the Sydney Tall Ship valued at \$178(When combined catering and hire value is over \$2,000).

Number of People	Tables for Guests	Recommended Marquee Size	List Price	Special Package Price	You Save
30	4	6 x 4	\$822	\$562	\$259
40	5	8 x 4	\$1,050	\$741	\$309
60	7	6 x 8	\$1,329	\$979	\$350
80	9	8 x 8	\$1,726	\$1,296	\$430
90	10	6 x 12	\$1,925	\$1,455	\$470
100	11	6 x 16	\$2,364	\$1,774	\$590
120	14	8 x 12	\$2,548	\$1,958	\$590
150	17	6 x 20	\$3,144	\$2,434	\$710
160	18	8 x 16	\$3,342	\$2,593	\$750
180	20	6 x 24	\$3,740	\$2,910	\$830
200	22	8 x 20	\$4,137	\$3,227	\$910
210	24	6 x 28	\$4,363	\$3,413	\$950
240	27	8 x 24	\$4,959	\$3,889	\$1,070
280	30	8 x 28	\$5,727	\$4,497	\$1,230
320	35	8 x 32	\$6,548	\$5,159	\$1,309

Note: Marquees are modular and can be adapted to suit your location.

Special Package price includes 33% discount on marquee. Packages can be tailored to meet your needs.

Structured Marquees

10 Metres Wide - Prices include white roof and your choice of white and/or clear walls.

This Month's Special Offer...

Book Now and Save 33% on Structured Marquee Hire!

Call us on 1300 66 44 78 today to arrange your free, no obligation site inspection and consultation.

Hurry - this special offer won't last!

10m Wide x Length	Standing	Seating	List Price	33% Off Price	Save	Silk Lining
10 x 3M	40 - 60	30 - 40	\$744	\$498	\$246	\$240
10 x 6M	100 - 120	60 - 80	\$1,302	\$872	\$430	\$480
10 x 9M	160 - 180	90 - 120	\$1,953	\$1,309	\$644	\$720
10 x 12M	220 - 240	120 - 160	\$2,604	\$1,745	\$859	\$960
10 x 15M	280 - 300	150 - 200	\$3,255	\$2,181	\$1,074	\$1,200
10 x 18M	340 - 360	180 - 240	\$3,906	\$2,617	\$1,289	\$1,440
10 x 21M	400 - 420	210 - 280	\$4,557	\$3,053	\$1,504	\$1,680
10 x 24M	460 - 480	240 - 320	\$5,208	\$3,489	\$1,719	\$1,920
10 x 27M	520 - 540	270 - 360	\$5,859	\$3,926	\$1,933	\$2,160
10 x 30M	580 - 600	300 - 400	\$6,510	\$4,362	\$2,148	\$2,400
10 x 33M	640 - 660	330 - 440	\$7,161	\$4,798	\$2,363	\$2,640
10 x 36M	700 - 720	360 - 480	\$7,812	\$5,234	\$2,578	\$2,880
10 x 39M	760 - 780	390 - 520	\$8,463	\$5,670	\$2,793	\$3,120
10 x 42M	820 - 840	420 - 560	\$9,114	\$6,106	\$3,008	\$3,360

Prices include white roof and your choice of white and/or clear walls.

Note: This is the maximum number of people that can be seated. No space allocated for dance floor, head/bridal table or entrance etc

