

canape menu

COLD

\$3 PER CANAPE PER PERSON

- TARTARE OF OCEAN TROUT & ROASTED PINENUTS ON A CROSTINI WITH HARISSA
- SMOKED SALMON ROTOLO WITH DILL CRÈME FRAICHE
- ASSORTED SUSHI WITH WASABI & PICKLED GINGER
- CURED SALMON & OCEAN TROUT ROE TARTS
- SASHIMI OF KINGFISH OR SQUID WITH SOY & WASABI FLYING FISH ROE
- HUMMUS & PEPPERONATA ON CROSTINI
- QUAIL EGGS WITH ROASTED CUMIN & SEA SALT
- CARAMELISED EGGPLANT, ROSEMARY & GOATS RICOTTA CROSTINI
- TARTLET OF GOATS CURD, SEMI DRIED TOMATO & TAPENADE
- VIETNAMESE RICE PAPER ROLLS WITH NUOC CHAM DIPPING SAUCE
- FIG, BOCCONCINI & BASIL WRAPPED IN PROSCIUTTO
- RUSTIC FARM HOUSE PATE WITH CORNICHONS & ESCHALLOTS ON A SOURDOUGH CROUTON
- PEKING DUCK PANCAKES WITH CUCUMBER, SHALLOT & HOISIN SAUCE
- SPICED RUBBED LAMB LOIN WITH ONION MARMALADE

FINGER SANDWICHES

- MUDCRAB WITH CORIANDER MAYONNAISE
- SMOKED SALMON WITH DILL CRÈME FRAICHE
- EGG & CRESS
- CUCUMBER & HERB MAYONNAISE
- CHICKEN & WALNUT
- RARE ROAST BEEF WITH CARAMELISED ONION & WATERCRESS

PREMIUM CANAPES

COLD

\$4.20 PER CANAPE

- SCALLOP CEVICHE WITH AVOCADO, CHILLI & LIME
- FRESHLY SHUCKED OYSTERS WITH CUCUMBER, RADISH, FLYING FISH ROE & HORSERADISH VINAIGRETTE
- FRESH KING PRAWN WITH HERB & LEMON MAYONNAISE



CATERING COMPANY
woolloomooloo

ALL MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE. ALL PRICING IS EXCLUSIVE OF GST.

canape menu (cont'd)

HOT

\$3 PER CANAPE PER PERSON

BAKED MUSSELS STUFFED WITH LEMON, MARJORAM & BREAD CRUMBS

KING PRAWN, RED PEPPER & EGGPLANT CALZONE

ATLANTIC SALMON & DILL FISH CAKES WITH AIOLI

SALT COD, OLIVE & PISTOU PIES

PRAWN & CHICKPEA FRITTERS WITH TOMATO RELISH

STEAMED SCALLOP & BAMBOO SHOOT GOW GEE WITH A LIGHT SOY DIPPING SAUCE

PISSALIDIERE-CARAMELISED ONION, TOMATO & ANCHOVY TART

BUTTERNUT PUMPKIN & RICOTTA RAVIOLI WITH NUT BROWN GREMOLATA BUTTER

KATAFI PASTRIES FILLED WITH FETTA, HALOUMI & MOZZARELLA

FIELD MUSHROOM, PECORINO & THYME TURNOVER

HERB CRUSTED ARANCINI OF PORCINI MUSHROOM

CHICKEN & SPICE SATAY WITH PEANUT DIPPING SAUCE

CHICKEN LEMONGRASS & THAI HERB POTSTICKERS WITH SWEET CHILLI SAUCE

CHERMOULA LAMB SKEWERS WITH TAHINI YOGHURT

PRAWN & PORK SAUSAGE ROLL WITH HARISSA

PREMIUM CANAPES

HOT

\$4.20 PER CANAPE

SEARED SCALLOP IN THE HALF SHELL WITH GREEN MANGO & PEANUT SALAD

LOBSTER, PROSCIUTTO & ROSEMARY SPIDINI

BBQ QUAIL SALTIMBOCCA

WAGYU BEEF SKEWER WITH SATAY SAUCE



CATERING COMPANY
woolloomooloo

ALL MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE. ALL PRICING IS EXCLUSIVE OF GST.

canape menu (cont'd)

SUBSTANTIAL CANAPE MENU

\$5.50 PER CANAPE

PENNE, CARAMELISED PUMPKIN, GARLIC, PECORINO & ROCKET SALAD

PRAWN & SHITAKE MUSHROOM RISOTTO

SZECHUAN SALT & PEPPER SQUID CONES WITH LEMONGRASS & SOY DIPPING SAUCE

BEER BATTERED FISH & CHIP CONES WITH TARTARE SAUCE

YUM CHA STEAMER BASKETS (PORK BUN, SPRING ROLL & DUMPLING)

MINI BURGERS WITH CARAMELISED ONION & TOMATO RELISH

THAI BEEF SALAD WITH RICE NOODLES & ASIAN HERBS

OSSO BUCO & GREMOLATA PIES

SALT COD OLIVE & PISTOU PIES

PREMIUM SUBSTANTIALS

\$6.50 PER CANAPE

CHILLED BLUE SWIMMER CRAB, LEMON & BASIL SPAGHETTINI

MARINATED GRILLED PRAWNS IN BROCHETTE

BBQ LAMB CUTLET, MASH POTATO & SALSA VERDE

CRISP SKIN OCEAN TROUT WITH AIOLI & WARM POTATO SALAD

DESSERT CANAPES

\$3.50 PER CANAPE

STRAWBERRY TARTLETS

DARK CHOCOLATE TRUFFLE CAKE WITH GOLD LEAF

PANNACOTTA SHOT GLASSES WITH BERRY COMPOTE

MINI LEMON CURD TARTLETS

VANILLA BRULEE IN ASIAN SPOON

MINI CHOCOLATE ICE CREAM PETIT FOURS

LEMON & BLACKBERRY TRIFLES

ESPRESSO CUPS WITH RICH CHOCOLATE & HONEYCOMB MOUSSE

MINI BITTER CHOCOLATE & RASPBERRY CAKE

STRAWBERRY & CHAMPAGNE JELLY



CATERING COMPANY
woolloomooloo

ALL MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE. ALL PRICING IS EXCLUSIVE OF GST.

three course canape menu

SUITABLE FOR 2 – 4 HOURS

\$42 PER PERSON

STARTERS

PLEASE SELECT 6 CANAPES FROM STANDARD CANAPE MENU

SUBSTANTIAL

PLEASE SELECT TWO FROM SUBSTANTIAL MENU

SWEET

PLEASE SELECT TWO FROM DESSERT CANAPE MENU



CATERING COMPANY
woolloomooloo

ALL MENUS ARE SEASONAL AND ARE SUBJECT TO CHANGE. ALL PRICING IS EXCLUSIVE OF GST.

Beverage Packages

pricing

HOUSE

\$15 PER PERSON FOR A 2 HOUR DURATION
(\$5 PER PERSON FOR EACH ADDITIONAL HOUR)

TOOHEYS NEW

BOAGS PREMIUM LIGHT

HARDY'S RESERVE SPARKLING BRUT

MCLAREN VALE, SOUTH AUSTRALIA

2001 HARDY'S SEMILLON CHARDONNAY

MCLAREN VALE, SOUTH AUSTRALIA

2001 HARDY'S CABERNET MERLOT

MCLAREN VALE, SOUTH AUSTRALIA

FONTEVIVA STILL & SPARKLING MINERAL WATER

ORANGE JUICE

SOFT DRINKS

ICE

STANDARD

\$21 PER PERSON FOR A TWO HOUR DURATION
(\$6 PER PERSON FOR EACH CONSECUTIVE HOUR)

BOAGS PREMIUM BEER

BOAGS PREMIUM LIGHT

NV MEETING PLACE SPARKLING BRUT, CANBERRA DISTRICT ACT

WHITE- PLEASE SELECT ONE

2003 TORBRECK "WOODCUTTERS" SEMILLON, BAROSSA VALLEY, SA

OR

2001 BARAKS BRIDGE CHARDONNAY, YERING STATION VIC

RED- PLEASE SELECT ONE

2003 TORBRECK "WOODCUTTERS" SHIRAZ, BAROSSA VALLEY SA

OR

2000 BARAKS' BRIDGE CABERNET SAUVIGNON, YERING STATION VIC

FONTEVIVA STILL & SPARKLING MINERAL WATER

ORANGE JUICE

SOFT DRINKS

ICE



PREMIUM

\$32 PER PERSON FOR A TWO HOUR DURATION
(\$7 PER PERSON FOR EACH CONSECUTIVE HOUR)

BOAGS PREMIUM

COOPERS PALE ALE

BOAGS PREMIUM LIGHT

2000 YARRABURN SPARKLING, YARRA VALLEY VIC

WHITE- PLEASE SELECT ONE

2003 NEPENTHE "ALTA" SEMILLON SAUVIGNON BLANC, ADELAIDE HILLS SA

OR

2003 DIAMOND VALLEY SAUVIGNON BLANC, YARRA VALLEY VIC

OR

2004 BROKENWOOD SEMILLON, HUNTER VALLEY NSW

RED- PLEASE SELECT ONE

2003 STICKS PINOT NOIR, YARRA VALLEY VIC

OR

2002 ROCKBARE SHIRAZ, MCLAREN VALE SA

OR

2001 EVANS & TATE CABERNET MERLOT, MARGARET RIVER WA

FONTEVIVA STILL & SPARKLING MINERAL WATER

ORANGE JUICE

SOFT DRINKS

ICE



Pricing & Additional Information

menus

Menus are seasonal and are subject to change.

Where possible, Woolloomooloo Catering Company does try to include Chef charges into our menus. Depending on your event and menu requirements additional labour charges for Chefs may be incurred.

beverage

Beverage packages include ice.

A full wine and cocktail list is available upon request.

Woolloomooloo Catering Company is fully licensed to cater for all your beverage requirements.

hire equipment

Quotes will include all necessary hire equipment i.e. glassware, cutlery, crockery, linen, cooking equipment, dining tables and event hire equipment.

For larger functions, a full site inspection is required for an accurate hire quote to be given.

Any breakages, losses or cleaning fees will be billed to the client.

staffing

Staff will wear either a white shirt and tie with black trousers, or black t-shirt, black pants and white apron, for a choice of formal or casual presentation of your wait staff.

For a sit-down meal we are happy to recommend a ratio of one (1) waiter to fourteen (14) guests ensuring premium service throughout the event.

We provide an estimate on staffing, however the final charge is subject to possible change in the case of the event running overtime or if further cleaning is required.

Please note: there is a minimum 4-hour call for all wait staff.

delivery

Delivery charges represent the delivery and handling of all food & beverages to and from the venue.

As we are centrally located a delivery charge does not apply to venues and clients within a 10km radius from our head office at Woolloomooloo.

extras

Woolloomooloo Catering Company is happy to supply – marquees, staging, audiovisual equipment, theming, entertainers, public speakers, cakes and flowers at your request.

pricing

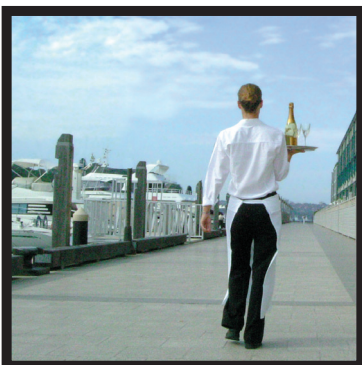
All pricing attached is exclusive of GST.

Pricing based on current market prices.

All pricing criteria are quoted separately, i.e. Food, beverages, labour charges, equipment hire, delivery charges.

A 10% surcharge applies to public holidays.

Please allow for a 5% increase in pricing over the forward 12 months.



quotations for catering

Quotes are valid for 3 months from the date of quotation.

Bookings will be confirmed once a deposit, being 50% of quote, is paid within fourteen (14) days of the tentative booking having been made.

Tentative bookings may be released after fourteen days without notice.

Final numbers will need to be advised four (4) days prior to the event.

Should there be an increase or decrease in numbers, further costs may be incurred.

food & beverage confirmation

The following will be confirmed with Woolloomooloo Catering Company no later than four (4) days prior to the event, the menu and wine selections, event requirements, final numbers and running order. Final numbers highlighted on this agreement will be the minimum numbers charged.

credit terms

The balance of the total cost of the event will be payable to Woolloomooloo Catering Company within seven (7) days after the completion of the event.

indemnity

The hirer is responsible for the conduct of their client's guests, contractors & any other person involved in the event on the hirer's behalf and indemnifies the Company for all consists, charges, expenses, damage and loss, including loss of trade or reputation caused by an act or omission by the Hirer, the Hirer's clients and invitees, contractors and any people involved in the event on the hirer's behalf.

damage or loss

All charges relating to the damage or loss of items belonging to the client are the responsibility of the client. The client accepts full responsibility for any and all damages caused to any equipment or building, belonging to, or in the control of, Woolloomooloo Catering Company, caused as a consequence of the booking.

additional charges

In addition to the total cost of the event, Woolloomooloo Catering Company may invoice for any event related charges that may occur as a result of costs related to our contracted venues.

cancellations

In the unfortunate event that you have to cancel:

- Outside six months a \$200 administration fee will be charged.
- Within three (3) months, supplier fees will be incurred; the suppliers contracted for your event will determine this.
- If notice of cancellation is less than 31 days from the date of the event Woolloomooloo Catering Company will retain the original 50% deposit.
- If cancellation is within four (4) days of the event 100% of all the deposit will be non-refundable.

refund

Should Woolloomooloo Catering Company be unable to provide any service due to unforeseen circumstances, the client can make no further claim other than an entitlement to a full refund of any deposit.

