



COCKTAIL *Menu*

\$32.90

p/h

(+ GST)

COCKTAIL

finger food

FINGER FOOD

select four

MINI
QUICHES

ARANCINI
BALLS

SPRING
ROLLS

CHARGRILLED
BEEF MEATBALLS

SPINACH & CHEESE
PASTRIES

PLUS OUR GOURMET

Grazing table

Locally sourced assorted
cheeses, meats, crackers,
dips and seasonal fruits.

TERMS & CONDITIONS

- MINIMUM OF 40 ADULT GUESTS FOR ALL MENUS.
- MENUS INCUR A \$200 STAFF CHARGE FOR FUNCTIONS LESS THAN 60 GUESTS.
- ALL STAFF WILL ARRIVE THREE AND A HALF- FOUR HOURS PRIOR TO YOUR DESIGNATED EATING TIME TO COOK & PREPARE FOR YOUR FUNCTION. THIS IS BECAUSE ALL OF OUR MEATS ARE COOKED FRESH ON-SITE.
- PLEASE NOTE: YOU WILL BE CHARGED \$40/HOUR PER STAFF MEMBER IF THEY STAY LONGER THAN 2 HRS POST YOUR SERVING TIME. FOR EXAMPLE: IF YOUR SERVING TIME IS 7PM, STAFF ARE INCLUDED UNTIL 9PM.
- CHILDREN AGED BETWEEN 4-10 YEARS ARE HALF-PRICE. CHILDREN UNDER 4 EAT FREE.
- A TRAVEL SURCHARGE WILL APPLY FOR 45 MINS + FOR OUT-OF-AREA CATERING.
- PUBLIC HOLIDAY SURCHARGES WILL APPLY.
- MENU'S ARE SUBJECT TO CHANGE WITH THE SEASONS & AVAILABILITY OF PRODUCE.
- TO SECURE YOUR BOOKING WE REQUIRE A \$200 DEPOSIT. \$150 OF WHICH IS FULLY REFUNDABLE. (\$50 ADMIN FEE WILL BE CHARGED FOR ANY CANCELATIONS)
- THE OUTSTANDING BALANCE IS DUE TWO DAYS BEFORE YOUR FUNCTION DATE. THIS FINAL INVOICE WILL BE SENT ONE WEEK BEFORE AFTER FINAL NUMBERS ARE CONFIRMED.