

Australian catering services

AUSSIE BBQ

FROM THE GRILL

BBQ rib fillet steak (gf)

Marinated chicken breast

Premium beef sausages (gf)

Grilled eggplant, courgette & capsicum medley (v)

Includes rustic dinner rolls, butter tabs and condiments

SALADS (Select three)

Beetroot, mint, feta, walnut salad (v, gf)

Sweet beetroot, shredded mint, crumbled feta, walnuts, baby spinach

Roasted potato salad (v, gf)

Garlic scented roast potatoes, creamy seeded mustard dressing.

Tossed green garden salad (v, gf)

Fresh seasonal green leafy lettuce, cherry tomatoes, cucumbers, red onion, coriander lime, ginger dressing.

Herbed coleslaw (v)

Shredded wombok, red cabbage, julienne carrot, Spanish onion, tangy herb cream dressing

Caesar salad

Cos lettuce, egg, crispy bacon, crunchy croutons, traditional creamy Caesar dressing.

23.8pp minimum 50 pax

All grill selections are cook onsite and served buffet style with your salad selections. Chefs and service staff are required to cook and serve BBQ. Min 3 hours per staff member. Please see terms and conditions for details.

SEAFOODS ADD ON'S

Whole fresh king prawns, marie rose sauce *Price available on request*

Coffin bay oysters, citrus vinaigrette, lemon wedges *Price available on request*

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STAND UP STARTERS (Select four)

13.50

A fantastic start to your event, starters served prior to mains.

6 pcs served per person

Salt and pepper squid, garlic aioli

Mongolian bbq beef balls

Thai lemongrass fish cakes (gf)

Crispy mini spring rolls (v)

Chicken dim sim, sweet soy glaze

Vegetable money bags, sweet chilli (v)

Whiting fillets, wasabi mayo

Prawn twisters, sweet chilli drizzle

Tandoori chicken skewers, minted raita

Falafel balls, chipotle mayo (v,gf)

Texas spiced chicken wings

Beef croquettes

DESSERTS

Passionfruit & coconut pavlova

Individual serve pavlova, passionfruit sauce, fresh, cream 7.1

Gourmet ice cream boxes (gf)

Vanilla bean, couverture dark chocolate, salted caramel 6.6

Cheesecake (gf)

Citrus lime cheesecake with whipped cream and fruit 8.5

Mudcake (gf)

Chocolate mudcake with vanilla bean ice cream and berries 8.5

BEVERAGE PACKAGES

A full range of alcoholic and soft beverages available.

Please contact our events team to discuss your requirements.

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Terms and conditions

The following terms and conditions apply to events conducted by Australian Catering Services.

1. Tentative bookings will be held for no more than seven (7) days.
2. **A minimum deposit of \$350.00** confirms your booking and will be deducted from the total final payment required for your function. ACS reserves the right to vary the deposit amount for large events.
3. **Final payment is required forty eight (48) hours prior to your function.**
4. If making payment with a credit or debit card, a surcharge equal to 2% of the total function cost will be added to the total price of your booking.
5. **Final numbers** are requested **five (5) working days** prior to the function date.
This number will represent the minimum number of guests for which you will be charged.
6. This menu pricing is based on a **minimum food spend of \$1000.**
7. Functions held on Sundays, Public Holidays, Christmas Eve and New Years Eve are subject to availability and will incur a 15% surcharge on the quoted menu prices.

STAFF PRICING	Monday-Friday	Saturday	Sunday
CHEFS	\$47.25 p/h	\$52.50 p/h	\$63.00 p/h
WAITERS	\$42.00 p/h	\$47.25 p/h	\$52.50 p/h
SUPERVISOR	\$47.25 p/h	\$52.50 p/h	\$63.00 p/h

8. Unless otherwise stated all events require a minimum of one chef and one waiter for 3 hours per staff member.
Depending on your menu selection and number of guests attending we will advise you on the staffing levels to ensure an efficient meal service.
All staff requirements are charged from our Windsor base to your function and returning to Windsor.
9. It is required that the organiser will conduct the function in an orderly manner in full compliance with all statutory laws.
10. A travel fee applies to events conducted outside the Brisbane area. Further details on travel fees can be provided on request.
11. **Cancellations must be made in writing, with the following payment policy applying:**
 - a. In the case of a cancellation notified more than fourteen (14) days prior to the function, ACS will refund 50% of the deposit.
 - b. In the case of cancellations notified less than fourteen (14) days prior to the function, ACS will retain the full deposit.
 - c. In the case of a cancellation notified less than five (5) working days prior to the function, the full invoice will require payment.
12. Anticipated guest numbers are required at the time of booking. Decreases of greater than 50% from the anticipated guest numbers must be notified fourteen days prior to the event date or a \$10pp surcharge will be incurred. Eg: A client provides an anticipated guest number of 150 and confirms only 70 guests will be attending five days out from the event date. This client would incur a surcharge of \$10 x 80.
13. ACS reserve the right to charge an additional fee for events that require a difficult set up, such as staircases or delayed service set up's. Any such fees will be advised during site inspection.
14. Breakages – ACS reserves the right to on charge to the client the cost of any replacement glassware or equipment that is damaged, destroyed or lost during the course of the event. All equipment remains the property of Australian Catering Services.
15. Parking – to provide our service ACS requires one designated car parking space for a vehicle if required. Should parking charges/fees apply to the parking area these fees will be on charged to the client
16. In the event where your overdue account is referred to a collection agency and/or law firm, you will be liable for all costs which would be incurred as if the debt is collected in full, including legal demand costs.
17. Full payment required for cancellation under 48 hours.
18. All quoted prices are exclusive of GST.