

Australian catering services

BEVERAGE SOLUTIONS

GOLD BEVERAGE PACKAGE

25.00pp

White Wine	<i>Dusky Sounds Pinot Gris, Waipara Valley, New Zealand <u>or</u> Knapstein Sauvignon Blanc Semillon, Clare Valley, South Australia</i>
Red Wine	<i>Grant Burge Benchmark Cabernet Sauvignon, South Australia <u>or</u> Kirrihill Clare Valley Shiraz, South Australia</i>
Sparkling Wine	<i>Yarra Burn Premium Cuvee Brut, Yarra Valley, Victoria</i>
Brews	<i>James Squire 150 lashes <u>or</u> Corona (Full Strength) Peroni Legerra <u>or</u> Asahi Soukai (Mid Strength) James Boag Light</i>
Available additions	Cider 2.00 pp, Local Craft Beer 3.00 pp Rose 3.00 pp, Queensland Wines 6.00 pp

Pricing based on 2 hours of service | Each Additional hour 6.00 pp

PLATINUM BEVERAGE PACKAGE

30.00pp

White Wine	<i>Eddystone Point Sauvignon Blanc, Tasmania Mud House Single Vineyard Riesling, Marlborough, New Zealand</i>
Red Wine	<i>Grant Burge Miamba Shiraz, Barossa Valley, South Australia Terra Sancta Mystery Diggings Pinot Noir, Marlborough, New Zealand</i>
Sparkling Wine	<i>Croser NV, Adelaide Hills, South Australia</i>
Brews	<i>James Squire 150 lashes <u>or</u> Corona (Full Strength) Peroni Legerra <u>or</u> Asahi Soukai (Mid Strength) James Boag Light</i>
Available additions	Cider 2.00 pp Local Craft Beer 3.00 pp Rose 3.00 pp Queensland Wines 6.00 pp

Pricing based on 2 hours of service | Each Additional hour 7.00 pp

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THE QUEENSLANDER

36.00pp

White Wine	<i>Ballandean Estate Opera Block Chardonnay, Ballandean <u>or</u> Witches Fall Wild Ferment Sauvignon Blanc, Mount Tamborine</i>
Red Wine	<i>Ballandean Estate Opera Block Cabernet Sauvignon, Ballandean <u>or</u> Witches Fall Granite Belt Merlot, Mount Tamborine</i>
Sparkling	<i>Ballandean Estate NV Range Reserve Sparkling, Ballandean</i>
Local Brews	<i>Green Beacon Windjammer India Pale Ale <u>or</u> Burleigh Brewing Co. Big Head (Full Strength) Newstead 3 Quarter Time Session Ale <u>or</u> Great Northern Crisp Lager (Mid Strength) XXXX Gold</i>
Local Cider	<i>The Hills Apple Cider</i>

Pricing based on 2 hours of service, Each Additional hour 8.00 pp

**A selection of soft drinks, San Pellegrino sparkling water, Grove orange juice will also be served.
All packages include bar set up, glassware, ice for service and all required bar service items**

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WHITE WINE

- Mud House Single Vineyard Riesling, Marlborough, New Zealand* 35.00
Ballandean Estate Opera Block Chardonnay, Ballandean 33.50
Dusky Sounds Pinot Gris, Waipara Valley, New Zealand 27.00
Eddystone Point Sauvignon Blanc, Tasmania 35.00
Witches Fall Wild Ferment Sauvignon Blanc, Mount Tamborine 45.00
Knappstein Sauvignon Blanc Semillon, Clare Valley, South Australia 25.00
Audrey Wilkinson Winemakers Moscato, Hunter Valley, New South Wales 45.00

ROSE

- Willunga 100 Grenache Rose, McLaren Vale, South Australia* 28.00
Audrey Wilkinson Series Rose, Hunter Valley, New South Wales 28.00
Terra Sancta Pinot Noir Rose, Marlborough, New Zealand 44.00

RED WINE

- Terra Sancta Mystery Diggings Pinot Noir, Marlborough, New Zealand* 45.00
Kirrihill Clare Valley Shiraz, South Australia 28.00
Grant Burge Miamba Shiraz, Barossa Valley, South Australia 36.00
Grant Burge Benchmark Cabernet Sauvignon, South Australia 29.00
Ballandean Estate Opera Block Cabernet Sauvignon, Ballandean, Queensland 42.00
Witches Fall Granite Belt Merlot, Mount Tamborine, Queensland 38.00
Grant Burge The Holy Trinity GSM, South Australia 75.00

SPARKLING WINE

- Yarra Burn Premium Cuvee NV, Yarra Valley, Victoria* 28.00
Ballandean Estate NV Range Reserve Sparkling, Ballandean, Queensland 33.00
Croser NV, Adelaide Hills, South Australia 44.00
Chandon Brut, Victoria 49.00
Arras Brut Elite Cuvee, Tasmania 49.00
Moet and Chandon Brut Imperial Champagne, France 110.00
Verve Cliquot Brut Yellow, France 115.00
Verve Cliquot Vintage, France 170.00

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BREWS

James Squire 150 lashes 8.00
Corona 8.00
Peroni Legerra (Mid-Strength) 7.00
Asahi Soukai (Mid-Strength) 7.00
James Boag 6.00

CIDERS

James Squire Orchard Crush 8.50
Somersby Apple Cider 8.00
Steamrail Forbidden Fruit Original Apple Cider 8.00

LOCAL BREWS AND CIDER

Green Beacon Windjammer India Pale Ale 8.50
Burleigh Brewing Co. Big Head 8.50
Newstead 3 Quarter Time Session Ale (Mid Strength) 8.00
Great Northern Crisp Lager (Mid Strength) 7.00
XXXX Gold 6.00
The Hills Apple Cider 8.00

COCKTAILS

14.00

Cosmopolitan
Espresso Martini
Margarita
Mimosa
Mojito
Tequila Sunrise

Minimum order of 25 serves per cocktail

**On consumption beverage package includes bar set up and all required bar service items.
Glassware and ice are charged separately.**

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EQUIPMENT

Glassware (each) 0.95

Ice (5kg) 5.50

NON-ALCHOLIC BEVERAGES

Soft Drinks 1.25L (Coca Cola, Coke Zero, Lift, Lemonade) 4.00

Sparkling Water (San Pellegrino or similar) 7.00

Premium Grove Juice 2L (Orange/ Apple) 7.70

TEA AND COFFEE

A selection of Twining's tea, percolated coffee, sugar sticks for your buffet (2hr service) 2.55

COFFEE CART

Fresh Merlo espresso coffee made on-site from fully trained baristas

Coffee cart hire 350.00

Espresso Coffee (min 100 serves) 2.50

merlocoffee
FRESH ESPRESSO

STAFF

Experienced RSA trained staff available for hire at an hourly rate.

Minimum 3 hour shift applies.

Monday- Friday hourly rates 42.00

Saturday hourly rates 47.25

Sunday hourly rates 52.50

Experienced baristas available for hire at an hourly rate.

Minimum 3 hour shift applies.

Monday- Friday hourly rates 47.25

Saturday hourly rates 52.50

Sunday hourly rates 63.00

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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.
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 Year's Eve will incur a 15% surcharge on the quoted menu prices.
8. It is required that the organiser will conduct the function in an orderly manner in full compliance with all statutory laws.
9. A travel fee applies to events conducted outside the Brisbane area. Further details on travel fees can be provided on request.
10. Delayed service charges – Scheduled service times for meals may be adjusted on the function day at the clients request by up to 30 minutes without charge. Requests to delay the service time by more than 30 minutes will incur a service charge equivalent of \$35 per hour for each staff member on site. This service charge will be accrued in half hour increments.
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 20% 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 100 and confirms only 75 guests will be attending five days out from the event date. This client would incur a surcharge of \$10 x 25.
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.
15. Should service staff work longer than anticipated hours these corresponding fees will be on charged to the client after the event.

STAFF PRICING	Monday-Friday	Saturday	Sunday
BARISTAS	\$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

16. **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.
17. **Parking** – to provide our service ACS requires one designated car parking space for a vehicle. Should parking charges/fees apply to the parking area these fees will be on charged to the client after the event.
18. 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.
19. Liquor packages are only available with an accompanying catering package.
20. All prices quoted are exclusive of GST.