

Australian catering services

COCKTAIL MENU

HOT ITEMS

Salt & pepper squid w aioli	Satay chicken skewers
Mongolian beef balls	Coconut crumbed prawns
Thai lemongrass fish cakes (gf)	Sausage rolls
Vegetable money bags (v)	Petite lamb and rosemary pies
Chinese style pork pieces in plum sauce	Chef selection of pizzetta
Crispy mini spring rolls (v)	Spinach and fetta triangles (v)
Steamed chicken dim sum with Indonesian sweet soy	Chefs selection of house baked quiches (gf)
Mediterranean falafels with tzatziki	Honey soy chicken wings
Pork and prawn gyoza with light soy	
Whiting fillets with garlic aioli	
Garlic chicken bites	

COLD ITEMS

Roast beef coriander mayo en croute
Bocconcini, cherry tomato and basil skewers (v)
Chicken spinach and walnut roulade
Smoked salmon and dill blinis
Roast kumara and feta lavosh scrolls (v)
Corn fritter and avocado salsa (v)
Baked in house parmesan breads w caramelised onion and chefs dip selection
Chicken and maple bacon on crisp flat bread
Pumpkin, feta, rosemary tart
Asparagus in prosciutto

DESSERTS

Cappuccino eclairs
Double chocolate and raspberry torte
Petite pavlova w strawberry, cream and passionfruit.
Mini lemon meringue tart

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Select up to six items from the delicious options above to create the perfect menu for your next cocktail event. *8 pieces will be served per person, per hour.*

17.65 pp – One-hour service

23.10 pp – One and half hour service

28.90 pp – Two-hour service

All prices exclude GST

Minimum \$1,000.00 food purchase applies to this menu.

Chef and service staff to be charged additionally on an hourly basis as required.

Minimum 3 hours per staff member.

These menu items are suited for a cook on site function.

Please see terms and conditions for further details.

www.austcatering.com.au

07 3857 6631

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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.