

Australian catering services

FORMAL DINING

ENTRÉE

Peppercorn crusted chimmichurri rib fillet (gf, df)
Baby osso bucco, 3 point pecorino, herbed cous cous
Pancetta chicken roulade, wilted spinach, creamy portobello mushroom broth
Herbed lamb backstrap, goats cheese croquette, salsa verde
Grilled pork tenderloin, roast Stanthorpe apples, pumpkin butter, thyme
Seared sea scallops, cauliflower puree, asparagus spears, pine nuts
Chargrilled Australian squid, spicy chorizo, wild rocket, tomato risotto (gf)
Seared duck breast, parsnip mash, honey raisin compote
Crispy skin barramundi, raddish, carrot and bean sprout pickle (gf, df)
Harissa rubbed quail, apricot, quinoa salad
Arancini trio (sweet kumara, blue vein, Portobello mushroom), truffle aioli (v)
Pumpkin soufflé, candied walnut, watercress, balsamic (v)

MAIN

Moroccan lamb shank, kumara mash, heirloom carrots, gremolata (gf)
Pistachio crusted lamb cutlet, kipfler potatoes, seasonal greens, saffron yoghurt (gf)
OP Queensland eye fillet, coliban potato, wilted spinach, roasted celeriac and wild mushroom jus (gf)
Braised beef cheek, King Island blue polenta, rosemary and shiraz jus (gf)
Free-range chicken breast, Israeli couscous, marigold citrus dressing
Thai basil and ginger baked barramundi, broccolini, Asian greens (gf, df)
Seared Gold band snapper, celeriac and caper slaw, chargrilled asparagus, citrus vinaigrette
Twice cooked pork belly, miso mash, sesame bok choy, pickled radish
Confit duck, Jerusalem artichoke puree, braised radicchio, port reduction
Chargrilled eggplant cannelloni, spinach, ricotta, pesto, crushed tomato (v)
Cauliflower and quinoa steak, courgette, caramelised onions, coriander and lime yoghurt (v)

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DESSERT

Fragrant apple tea cake, flaked almonds, warm custard

Cinnamon dusted churros, salted caramel ice cream, dark chocolate sauce

Flourless chocolate cake, blood orange sauce, vanilla bean ice cream (gf)

Eton's mess- vanilla meringue, spice roasted pear, honeycomb (gf)

Baked lemon and mascarpone cheesecake, fresh seasonal berries, raspberry compote

Italian meringue, mango passion compote, vanilla bean ice cream, pistachio crust

Artisan selection of Australian farmhouses cheeses, candied nuts, quince paste, lavosh

Couverture chocolate mousse, tempered chocolate sphere, vanilla crème chantilly (gf)

Vanilla and coconut panna cotta, almond and ginger crumble

Tiramisu, espresso granite

2 course: 55.00 (Entrée and main or main and dessert)

3 course: 69.00 (Entrée, main & dessert)

Alternate drop surcharge: 3.50pp

Full dining equipment set available: 12.00 (cutlery, crockery, glassware, linen napkins, menus)

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.

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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.