



Page 1 of 3
18 January, 2017

ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 10 guests arriving at 12:00 pm for 2.00 hours.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

1. Sit Down Lunch

Breads

Mini Baguette, Sourdough, Dark Rye, Soy & Linseed
Cultured Butter

Main Course

Chargrilled Chicken Breast, Spiced Potato & Cabbage Gastrix, Asparagus, Apricot &
Sherry Jus gf, df

Followed By

Fresh Fruit Platter

Gesha Coffee Co, The Queen's Crown Plunger Coffee & T2 Loose Leaf Teas

Assam GFOP, Peppermint, Chamomile, China Green Sencha

\$30.00+gst per person
Based on 10 guests

Beverages

We have made no provision for the supply of drinks for your function. We are however fully licensed and would be delighted to assist.

Staff We recommend the following for an optimum level of Service
Estimated Hours (EH) include Set up, Service and Clean up

		Start	Finish	EH	
1 Senior Waiter	@ \$44.50 per hour	10:30 am	2:30 pm	4.00	\$178.00
1 Chef/s	@ \$46.50 per hour	11:00 am	2:00 pm	3.00	\$139.50

Estimated Total Staff Charge \$317.50

Equipment Hire We will supply the following

CROCKERY	Dudson Dinner Plate, Dudson Cup & Saucer, Dudson Butter Dish, Dudson Salt & Pepper Shaker, Dudson Sugar Bowl, Dudson Side Plate	\$33.55
CUTLERY	Amalfi Dinner Fork, Amalfi Teaspoon, Amalfi Dinner Knife, Amalfi Entrée Knife	\$28.60
GLASSWARE	Mondial All Purpose, Mondial White Wine	\$26.95
FURNITURE	Trestle , Trestle Leg Raisers	\$54.00
LINEN	Banquet Cloth - White, Napkins	\$53.00
COOKING	Urn , Tea Plunger, Coffee Plunger, Induction Hot Plate, Moffat Oven Small	\$159.30
ACCESSORIES	Water Jugs	\$7.40
DELIVERY & PICKUP	Fee	\$88.00

Estimated Hire Charge \$450.80

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total Based on 10 guests attending

Food Cost	\$330.00
Estimated Staff Charge	\$317.50
Equipment Hire Charge	\$450.80
Refrigerated Delivery	\$99.00

Function Total \$1,197.30

Inclusive of GST

Confirmation of Numbers

We require confirmation of numbers 3 working days prior to the date of your function.

Payment

The balance is due and payable (7) days from the date of the final invoice.

I trust the above provides you with the details you require, however should you need to discuss this further please do not hesitate to contact me.

Kind regards

Fleur Cornish
Events Coordinator
P 9221 4110



Page 1 of 3
18 January, 2017

ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 10 guests arriving at 18:00 pm for 3.00 hours.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

2. Sit Down Dinner - 2 Course Minimum 10 guests

Breads

Mini Baguette, Sourdough, Dark Rye, Soy & Linseed
Cultured Butter

Entree

Char Grilled Chicken Tenderloin, Burrata, Pickled Nectarine, Mint & Rocket Salad

Main Course

Beef Fillet, Smoked Beetroot, Shallot Puree, Roasted Baby Carrots, Grated Horseradish

Followed By

Gesha Coffee Co, The Queen's Crown Plunger Coffee & T2 Loose Leaf Teas

Assam GFOP, Peppermint, Chamomile, China Green Sencha

\$51.00+gst per person
Based on 10 guests

Beverages

We have made no provision for the supply of drinks for your function. We are however fully licensed and would be delighted to assist.

Staff	We recommend the following for an optimum level of Service Estimated Hours (EH) include Set up, Service and Clean up				
		Start	Finish	EH	
1 Senior Waiter	@ \$44.50 per hour	4:30 pm	9:30 pm	5.00	\$222.50
1 Chef/s	@ \$46.50 per hour	5:00 pm	8:30 pm	3.50	\$162.75
				Estimated Total Staff Charge	\$385.25

Equipment Hire	We will supply the following				
CROCKERY	Dudson Dinner Plate, Dudson Cup & Saucer, Dudson Butter Dish, Dudson Salt & Pepper Shaker, Dudson Sugar Bowl, Dudson Side Plate				\$33.55
CUTLERY	Amalfi Dinner Fork, Amalfi Teaspoon, Amalfi Dinner Knife, Amalfi Entrée Knife				\$28.60
GLASSWARE	Mondial All Purpose, Mondial White Wine				\$26.95
FURNITURE	Trestle , Trestle Leg Raisers				\$54.00
LINEN	Banquet Cloth - White, Napkins				\$53.00
COOKING	Urn , Tea Plunger, Coffee Plunger, Induction Hot Plate, Moffat Oven Small				\$159.30
ACCESSORIES	Water Jugs				\$7.40
DELIVERY & PICKUP	Fee				\$88.00
				Estimated Hire Charge	\$450.80

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total	Based on 10 guests attending			
	Food Cost			\$560.00
	Estimated Staff Charge			\$385.25
	Equipment Hire Charge			\$450.80
	Refrigerated Delivery			\$99.00
	Function Total			\$1,495.05
	Inclusive of GST			

Confirmation of Numbers

We require confirmation of numbers 3 working days prior to the date of your function.

Payment

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I trust the above provides you with the details you require, however should you need to discuss this further please do not hesitate to contact me.

Kind regards

Fleur Cornish
Events Coordinator
P 9221 4110



Page 1 of 3
18 January, 2017

ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 10 guests arriving at 8:00 am for 1.5 hours.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

3a. Sit Down Breakfast Minimum 10 guests

On the Table

Summer Fruit Pot
Caramelised Peaches, Raspberries, Blueberries, Limoncello Syrup gf
Flared Tumbler, Small Fork

Hot Plated Breakfast

Chive Scrambled Eggs, Field Mushroom, Beef Chipolatas, Poached Asparagus, Ciabatta
Bread

Beverages

Gesha Coffee Co, The Queen's Crown Plunger Coffee & T2 Loose Leaf Teas

Assam GFOP, Peppermint, Chamomile, China Green Sencha

Harvey Fresh Orange Juice

\$25.00+gst per person
Based on 10 guests

3b. Stand Up Breakfast
 Minimum 20 guests

Cold Fingerfood

Spinach & Roast Corn Frittata, White Bean Salsa gf, v

Springs Smoked Salmon & Dill Crème Fraîche Bagel

Honey Roasted Granola Muesli, Caramelized Apple, Soused Strawberry, Mango Yoghurt
 gf, v

Flared Tumbler, Teaspoon

Hot Fingerfood

Corned Silverside & Potato Fritters, Sweet Corn Salsa gf

Baby Mushroom & Goat Cheese Filo Open Tarts

Jamon & Egg Croquette

Beverages

Harvey Fresh Orange Juice

Gesha Coffee Co, The Queen's Crown Plunger Coffee & T2 Loose Leaf Teas

Assam GFOP, Peppermint, Chamomile, China Green Sencha

\$24.50+gst per person
 Based on 20 guests

Staff

We recommend the following for an optimum level of Service
 Estimated Hours (EH) include Set up, Service and Clean up

		Start	Finish	EH	
1 Senior Waiter	@ \$44.50 per hour	6:30 am	10:30 am	4.00	\$178.00
1 Chef/s	@ \$46.50 per hour	7:00 am	10:00 am	3.00	\$139.50

Estimated Total Staff Charge \$317.50

Equipment Hire	We will supply the following	
CROCKERY	Dudson Milk Jug 250ml, Dudson Dinner Plate, Dudson Cup & Saucer, Dudson Sugar Bowl, Dudson Side Plate	\$31.35
CUTLERY	Amalfi Dinner Fork, Amalfi Dinner Knife, Amalfi Teaspoon	\$28.60
GLASSWARE	Mondial All Purpose	\$23.10
FURNITURE	Trestle , Trestle Leg Raisers	\$54.00
LINEN	Banquet Cloth - White, Napkins	\$53.00
COOKING	Urn , Tea Plunger, Coffee Plunger, Induction Hot Plate, Moffat Oven Small	\$164.80
DELIVERY & PICKUP	Fee	\$88.00
	Estimated Hire Charge	\$442.85

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total	Based on 10 guests attending	
	Food Cost (1A. Sit Down Breakfast)	\$275.00
	Estimated Staff Charge	\$317.50
	Equipment Hire Charge	\$442.85
	Refrigerated Delivery	\$99.00
	Function Total	\$1,134.35
	Inclusive of GST	

Confirmation of Numbers

We require confirmation of numbers 3 working days prior to the date of your function.

Payment

The balance is due and payable (7) days from the date of the final invoice.

I trust the above provides you with the details you require, however should you need to discuss this further please do not hesitate to contact me.

Kind regards

Fleur Cornish
 Events Coordinator
 P 9221 4110



Page 1 of 4
18 January, 2017

ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 50 guests arriving at 6:00 pm for 1.00 hours.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

4a. Cocktail 1 Hour

Cold Canapés

Olive Oil Poached Salmon, Dill Crème Fraîche, Cucumber Cup gf

Shaved Beef, White Bean Puree & Roasted Tomato Fondant Tart

Hot Canapés

Pickled Crushed Corn & Coriander, Crispy Chicken & Mushroom Mousseline gf, df

Zucchini, Haloumi & Mint Fritters, Dukkah, Tahini Aioli gf v

One and a half of each of the above per person

\$17.50+gst per person
Based on 50 guests

4b. Cocktail 2 Hour

Cold Canapés

Olive Oil Poached Salmon, Dill Crème Fraîche, Cucumber Cup gf

Shaved Beef, White Bean Puree & Roasted Tomato Fondant Tart

Aged Goats Cheese, Fig & Red Onion Relish, Polenta gf v

Pulled Duck Leg, Pickled Cucumber Relish, Caraway Lavosh df

Hot Canapés

King Prawn, Chorizo & Saffron Paella Cake, Smoked Paprika & Tomato gf

Pickled Crushed Corn & Coriander, Crispy Chicken & Mushroom Mousseline gf, df

Zucchini, Haloumi & Mint Fritters, Dukkah, Tahini Aioli gf v

Coriander Lamb Loin, Pumpkin & Tomato Israeli Cous Cous Cake df

One and a half of each of the above per person

\$37.60+gst per person
Based on 50 guests

Beverages

We have included the following beverage package(s) for your perusal. More packages are available on request

1. Option One

Sparkling Wine

Azahara Sparkling NV, Murray Darling VIC

White Wine

Plantagenet 'Three Lions' Sauvignon Blanc, Great Southern WA

Red Wine

Plantagenet 'Three Lions' Cabernet Merlot, Great Southern WA

Beer

Heineken Imported, Holland
James Boags Premium Light, Australia

Soft Drinks

San Pellegrino Sparkling Mineral Water 1L
Harvey Fresh Orange Juice
Coca Cola
Diet Coke

Ancillaries

Ice
Tubs

Estimated Costs
\$8.00 - \$15.00 per person
Based on Consumption

Staff

We recommend the following for an optimum level of Service
 Estimated Hours (EH) include Set up, Service and Clean up

		Start	Finish	EH	
1 Function Manager	@ \$46.50 per hour	4:30 pm	8:00 pm	3.50	\$162.75
2 Serviceperson/s	@ \$41.50 per hour	4:30 pm	8:00 pm	7.00	\$290.50
1 Chef/s	@ \$46.50 per hour	4:30 pm	7:30 pm	3.00	\$139.50

Estimated Total Staff Charge \$592.75

Equipment Hire

We will supply the following

GLASSWARE	Plumm Champagne, Plumm White , Plumm Stemless White	\$120.00
FURNITURE	Trestle Leg Raisers, Trestle	\$108.00
LINEN	Black 12 x 6 Tablecloth	\$40.00
COOKING	Moffat Oven Small	\$88.00
ACCESSORIES	Water Jugs	\$14.80

Estimated Hire Charge \$370.80

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total

Based on 50 guests attending

Food Cost (5a. Cocktail 1 Hour)	\$960.00
Estimated Drinks Cost (1. Option One)	\$575.00
Estimated Staff Charge	\$592.75
Equipment Hire Charge	\$370.80
Refrigerated Delivery	\$99.00

Function Total \$2,597.55
 Inclusive of GST

Confirmation of Numbers

We require confirmation of numbers 3 working days prior to the date of your function.

Payment

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Kind regards

Fleur Cornish
Events Coordinator
P 9221 4110



Page 1 of 4
18 January, 2017

ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 10 guests arriving at 12:00 pm for 2.00 hours.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

5a. Formal Buffet Lunch/Dinner
Minimum 10pax

Breads

Mini Baguette, Sourdough, Dark Rye, Soy & Linseed
Cultured Butter

Carvery

Tea Smoked Beef Sirloin, Caramelized Onions, Porcini Mushroom Jus gf

Main Buffet

Grilled Whiting, Oregano Roasted Grape Tomatoes, Pine Nuts gf

Sesame Chicken, Caramelized Pineapple & Braised Spinach gf

Sides

Sautéed Potatoes gf, v

Salads

Grilled Mediterranean Vegetables Provencale, Forum Cabernet Vinegar gf, v

Watercress, Rocket & Sliced Pear Salad, Avocado Dressing gf, v

Dessert

Cheese & Fruit Platters

The Fine Cheese Co Cave Aged Cheddar, d'Argental Lingot
Dried Muscatels, Quince Paste, Fresh Pear, Strawberries, Roast Honeyed Almonds, Walnut Bread,
Lavosh, Barossa Bark Bread, Wafers

Followed By

Tea & Coffee
Supplied by Client

Handmade Belgian Chocolates

\$57.80+gst per person
Based on 10 guests

5b. Buffet Lunch Delivery Only (No Staff Required, Minimum 20pax)

Breads

Mini Baguette, Sourdough, Dark Rye, Soy & Linseed
Cultured Butter

Main Buffet

Selection of Cold Meats - Smoked Salmon, Turkey, Ham, Roast Beef gf

Slow Roasted Vine Tomatoes, Thyme & Bocconcini Quiche v

Butter Lettuce, Avocado, Cherry Tomato & Chili Salad gf, v

Israeli Couscous, Spiced Pumpkin & Tomato v

Dessert

Fresh Fruit Platter

\$27.20+gst per person
Based on 20 guests

Beverages

We have made no provision for the supply of drinks for your function. We are however fully licensed and would be delighted to assist.

Staff

We recommend the following for an optimum level of Service
 Estimated Hours (EH) include Set up, Service and Clean up

		Start	Finish	EH	
1 Senior Waiter	@ \$44.50 per hour	10:30 am	3:00 pm	4.50	\$200.25
1 Chef/s	@ \$46.50 per hour	11:00 am	2:00 pm	3.00	\$139.50
				Estimated Total Staff Charge	\$339.75

Equipment Hire

We will supply the following

CROCKERY	Coupe Salad Bowl, Coupe Rectangular, Dudson Cup & Saucer, Dudson Butter Dish, Dudson Dinner Plate - Large, Dudson Sugar Bowl, Dudson Milk Jug 250ml, Dudson Side Plate	\$51.75
CUTLERY	Amalfi Dinner Fork, Amalfi Dinner Knife, Amalfi Teaspoon, Amalfi Entrée Knife	\$28.60
GLASSWARE	Mondial White Wine, Mondial All Purpose	\$23.10
FURNITURE	Trestle , Trestle Leg Raisers	\$54.00
LINEN	Napkins, Banquet Cloth - White	\$53.00
COOKING	Induction Hot Plate, Moffat Oven Small	\$123.00
ACCESSORIES	Serving Spoons, Serving Tongs	\$15.00
Estimated Hire Charge		\$348.45

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total

Based on 10 guests attending

Food Cost (5a. Formal Buffet Lunch/Dinner)	\$700.00
Estimated Staff Charge	\$339.75
Equipment Hire Charge	\$348.45
Refrigerated Delivery	\$99.00
Function Total	\$1,487.20
Inclusive of GST	

Confirmation of Numbers

We require confirmation of numbers 3 working days prior to the date of your function.

Payment

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Kind regards

Fleur Cornish
Events Coordinator
P 9221 4110



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18 January, 2017

ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 50 guests arriving at 6:00 pm for 1.00 hour.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

6a. Food Station - Post Theatre Networking
Minimum 50pax

Cold Canapés

Char Siu Shredded Duck Rice Roll, Soy & Ginger Glaze df

Caramelised Beetroot, Goats Cheese & Hazelnut Tart v

Miso Glazed King Salmon, Sushi Rice Cake, Sake Compressed Apple gf, df

One of each per person

Paella Food Station

Smoked Chicken, Artichoke, Chorizo & Saffron Paella, Smoked Paprika & Tomato
White Box, Wooden Fork

Vegetarian Alternative - Eggplant, Zucchini, Tomato, Artichoke & Mixed Pepper Paella v

\$19.70+gst per person
Based on 40 guests

Beverages

We have included the following beverage package(s) for your perusal. More packages are available on request

1. Option One

Sparkling Wine

Azahara Sparkling NV, Murray Darling VIC

White Wine

Plantagenet 'Three Lions' Sauvignon Blanc, Great Southern WA

Red Wine

Plantagenet 'Three Lions' Cabernet Merlot, Great Southern WA

Beer

Heineken Imported, Holland
James Boags Premium Light, Australia

Soft Drinks

San Pellegrino Sparkling Mineral Water 1L
Harvey Fresh Orange Juice
Coca Cola
Diet Coke

Ancillaries

Ice
Tubs

Estimated Costs
\$8.00 - \$15.00 per person
Based on Consumption

Staff

We recommend the following for an optimum level of Service
Estimated Hours (EH) include Set up, Service and Clean up

		Start	Finish	EH	
1 Function Manager	@ \$46.50 per hour	4:00 pm	8:00 pm	4.00	\$186.00
2 Serviceperson/s	@ \$41.50 per hour	4:00 pm	8:00 pm	8.00	\$332.00
1 Chef/s	@ \$46.50 per hour	4:30 pm	7:30 pm	3.00	\$139.50

Estimated Total Staff Charge \$657.50

Equipment Hire

We will supply the following

ECO	Wooden Fork	\$10.00
GLASSWARE	Plumm Stemless White, Plumm White , Plumm Champagne	\$120.00
FURNITURE	Trestle , Trestle Leg Raisers, Trestle	\$164.00
LINEN	Black 12 x 6 Tablecloth	\$80.00
COOKING	Wok Ring & Base, Paella Pan Extra Large	\$270.00
ACCESSORIES	Chinese Box Med, Water Jugs	\$19.80

Estimated Hire Charge \$663.80

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total	Based on 50 guests attending	
	Food Cost	\$868.00
	Estimated Drinks Cost (1. Option One)	\$575.00
	Estimated Staff Charge	\$657.50
	Equipment Hire Charge	\$663.80
	Refrigerated Delivery	\$99.00
	Function Total	\$2,863.30
	Inclusive of GST	

Confirmation of Numbers

We require confirmation of numbers 3 working days prior to the date of your function.

Payment

The balance is due and payable (7) days from the date of the final invoice.

I trust the above provides you with the details you require, however should you need to discuss this further please do not hesitate to contact me.

Kind regards

Fleur Cornish
Events Coordinator
P 9221 4110



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ATT Rick Wooltorton
ECU
100 Joondalup Drive
Joondalup WA

P 08 6304 2857
E r.wooltorton@ecu.edu.au

Dear Rick,

We are delighted to present the following Menu and Costing for the ECU Tender 2017 to be held at ECU in 2017 for 50 guests arriving at 6:00 pm for 3.00 hours.

This quote is specifically designed for your function; however it can be adjusted to suit changes in budgets, tastes or design requirements.

6b. Cocktail Stand-up Dinner
Minimum 50pax

Cold Canapés

Cured Ocean Trout, Beetroot Jam, Rye Crisp df

Corn Fed Chicken, Feta & Mint Salad, Aged Balsamic, Watermelon gf

Aubergine Caponata, Herbed Polenta, Parmesan Crisp gf v

Hot Canapés

Salt & Pepper King Prawn, Pineapple & Rice Wine Glaze df

Roast Brisket, Parmesan Scalloped Potato, Kale Puree gf

Cauliflower & Leek Fritter, Mint & Chilli Jam gf, df, v

One of each of the above per person

Bowl Item

Lime Crusted Snapper, Thai Coleslaw, Coriander Aioli
Large Cone Bowl, Small Fork

Mustard Crusted Beef Sirloin, Butter Mash, Roast Pumpkin Salsa gf
Large Cone Bowl, Small Fork

Cocktail Dessert

Passion Fruit Pannacotta, Dried Orange & Toasted Almonds gf
White Porcelain Spoon

\$52.80+gst per person
Based on 50 guests

Beverages

We have included the following beverage package(s) for your perusal. More packages are available on request

1. Option One

Sparkling Wine

Azahara Sparkling NV, Murray Darling VIC

White Wine

Plantagenet 'Three Lions' Sauvignon Blanc, Great Southern WA

Red Wine

Plantagenet 'Three Lions' Cabernet Merlot, Great Southern WA

Beer

Heineken Imported, Holland
James Boags Premium Light, Australia

Soft Drinks

San Pellegrino Sparkling Mineral Water 1L
Harvey Fresh Orange Juice
Coca Cola
Diet Coke

Ancillaries

Ice
Tubs

Estimated Costs
\$17.00 - \$25.00 per person
Based on Consumption

Staff

We recommend the following for an optimum level of Service
Estimated Hours (EH) include Set up, Service and Clean up

		Start	Finish	EH	
1 Function Manager	@ \$46.50 per hour	4:30 pm	9:30 pm	5.00	\$232.50
1 Serviceperson/s	@ \$41.50 per hour	4:30 pm	9:30 pm	5.00	\$207.50
1 Serviceperson/s	@ \$41.50 per hour	5:30 pm	9:00 pm	3.50	\$145.25
1 Chef/s	@ \$46.50 per hour	5:00 pm	8:00 pm	3.00	\$139.50

Estimated Total Staff Charge

\$724.75

Equipment Hire

We will supply the following

CUTLERY	Amalfi Cake Fork	\$71.50
GLASSWARE	Anya Cup Large, Large Double Bodum, Plumm Stemless White, Plumm White , Plumm Champagne	\$235.00
FURNITURE	Trestle Leg Raisers, Trestle	\$108.00
LINEN	Black 12 x 6 Tablecloth	\$40.00
COOKING	Induction Hot Plate, Moffat Oven Small	\$123.00
ACCESSORIES	Water Jugs	\$14.80
ACRYLICS	Pearl Handled Tray, Acrylic Universal Insert	\$30.00
	Estimated Hire Charge	\$622.30

Refrigerated Delivery

A Heyder & Shears Delivery and Pick up Fee of \$99.00 is applicable.

Function Total

Based on 50 guests attending

Food Cost	\$2,907.50
Estimated Drinks Cost (1. Option One)	\$1,050.00
Estimated Staff Charge	\$724.75
Equipment Hire Charge	\$622.30
Refrigerated Delivery	\$99.00
Function Total	\$5,403.55
Inclusive of GST	

Confirmation of Numbers

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Payment

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Kind regards

Fleur Cornish
Events Coordinator
P 9221 4110



Sample All Day Catering Menu

Minimum 20 guests

Assorted Sandwiches \$7

Assorted Wraps \$7.5

Assorted Rolls & Baguettes \$7.5

Fresh Bagels \$8

Substantial Salads

White Box, Small Fork

Hot Smoked Trout, Baby Cos, Slow Poached Egg, Pancetta, Caesar Dressing gf

\$14.00

BBQ Beef Rib, Celery, Red Radish & Iceberg Lettuce, Horseradish & Sherry Vinaigrette gf,
df

\$12.00

Poached Chicken, Peas, Asparagus, Tendrils, Basil Pesto, Shaved Pecorino gf

Chick Pea, Cured Ham, Preserved Artichoke, Swiss Chard, Garlic & White Anchovy
Dressing gf, df

\$10.00

Fruit

Fresh Fruit Platter

\$5.00

Mini Fresh Fruit Kebabs

\$3.00

Bowl of Whole Assorted Fruit
Seasonal Fruits

\$2.00

Savoury Fingerfood

Cold Bites

Smoked Salmon & Pea Blinis, Crème Fraiche, Salmon Roe v

Mini Smoked Salmon, Gherkin Caper Sour Cream Bagel v

Shaved Roast Beef, Roasted Potato Fondant, Horseradish Cream gf

\$4.00

Shredded Peking Duck, Spring Onion, Cucumber, Sichuan Crepe

Vietnamese Chicken & Mint Rice Paper Roll gf

\$3.50

Persian Herb Frittata, Yogurt, Cucumber & Dill Cacik gf, v

Carrot, Pecorino & Sage Fritters, Lemon Labna gf, v

Caramelised Leek, Goats Cheese & Hazelnut Tart v

Finger Sandwiches

Dark Rye, Corn Silverside, Dijon Mustard, Caramelized Onion - Chicken, Garlic Aioli & Porcini

Mushroom - Roasted Pepper, Pickled Artichoke & Basil Cream

\$3.00

Hot Bites

Mini Croissants

Mini Croissant, Leg Ham, Maffra Cheddar

Mini Croissant, Tomato & Maffra Cheddar

\$4.00

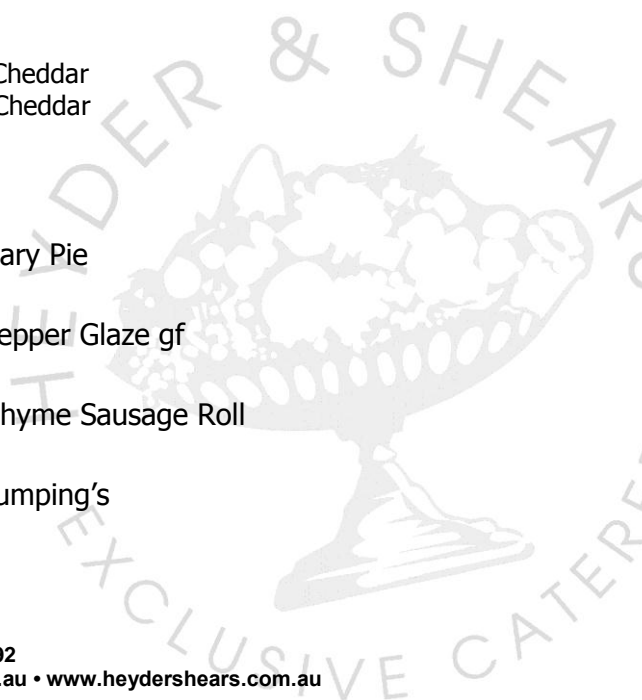
Honey Braised Lamb & Rosemary Pie

Manchego & Chipotle Meatball, Red Pepper Glaze gf

Chicken, Cumin Roasted Sweet Potato & Thyme Sausage Roll

Chicken & Shitake Mushroom Dumping's

\$3.50



Confit Leek & Caramelised Pumpkin Open Tart v

Baked Portobello Mushroom, Spinach Ricotta Cheese v, gf

Curry lentil & Mint, Butter Pastry Puffs v

\$3.00

Sweet Fingerfood

Mini Double Chocolate Meringues gf

Cherry & Almond Frangipane Tarts

Mini Black Forest Cheesecake

Cherry, Almond & Chocolate Slice gf, df, v

Raw coconut & Raspberry Slice df, v

Mini Scones, Jam & Cream

Pastries

Mini Handmade Danishes

Passionfruit & Custard, Apple, Blueberry, Ricotta & Hazelnut

\$4.00

Muffins & Friands

Assorted Friands gf

Blueberry & Almond Friand / Lemon Zest / Mixed Berry gf

\$3.30

Assorted Savoury Muffins

Herb & Parmesan v/ Bacon & Cheddar / Spinach & Sundried Tomato v/
Pumpkin & Maple v

Assorted Sweet Muffins

White Chocolate & Blackberry / Strawberry & Ricotta / Dark Chocolate & Roasted Pear
Carrot, Orange & Poppyseed / Honey, Apple & Bran

\$3.00

