



culinarius

CATERING & FINE FOODS

Formal Menu

Inclusions

- ♥ Your selection of 2 Canapés on Arrival
- ♥ Your selection of 2 Entrees from the Formal Menu
- ♥ Your selection of 2 Mains from the Formal Menu
- ♥ Freshly steamed Vegetables in season
- ♥ Your selection of 2 Desserts from the Formal Menu
- ♥ Crusty Bread Rolls and Butter
- ♥ Tea Coffee and Petit Fours

2 Courses from \$65 per person (Mon-Sat)	\$71.50 per person (Sun)
3 Courses from \$72 per person (Mon-Sat)	\$79.20 per person (Sun)

All courses include Chef for 3 hours, canapés, rolls, tea and coffee.

Minimum of 50 guests.

Staff Charges

Our food and beverage staff can come along and take care of everything for you.

Monday to Friday	Wait Staff	\$39 per hour
	Chef	\$49 per hour
	Beverage Staff	\$44 per hour
Saturday	Wait staff	\$44 per hour
	Chef	\$54 per hour
	Beverage Staff	\$49 per hour
Sunday	Wait Staff	\$49 per hour
	Chef	\$60 per hour
	Beverage Staff	\$54 per hour

Staff minimum 4 hours, travel time applies.

These prices are subject to change without notice.

All prices are inclusive of GST.

We service all areas.



Canapés

COLD SELECTION

- Tasmanian smoked salmon & camembert savoury boats
- Canapés mini crisp toasts with assorted fillings
- Potato rosti with avocado salsa & prawn

HOT SELECTION

- Char grilled meatballs with vegetable relish
- Vegetarian mini spring rolls with sweet chilli soy sauce
- Mushroom & risotto parmesan balls with garlic aioli

Entrée

COLD SELECTION

Thai Beef Salad with a mesclun of assorted green leaves with fresh mint, Thai basil, coriander and bean shoots. Topped with tender marinated beef and complimented with our own secret Thai dressing

Double roasted Pork Belly coated with five spice served with apple puree and a white cabbage, chive and pear salad

Vine ripened baby tomato and goats cheese Tartlet served on a wild rocket salad

Tower of Giant Prawns served on a green mango and fresh herb salad accompanied with a homemade salsa

Shitake, porcini and button mushroom Risotto slow cooked with Sauvignon Blanc and aged parmesan

Home-made Pumpkin Ravioli filled with roasted pumpkin. Lightly covered in a capsicum and sage infused Napolitana sauce. Topped with shaved fresh parmesan and roasted pine nuts.



The Main Event

Baked Chicken Supreme breast filled with sun-dried tomato, fresh basil, pine nuts and aged parmesan. Served on a bed of snake beans and kifler potatoes. Complimented with a white wine and chive cream sauce

Rack of Lamb crusted with rosemary, parmesan, and herbs served with kumera mash, sugar snap peas and a port wine jus

Char-grilled Veal Cutlet served with garlic marsh, baby asparagus, oven roasted Roma tomatoes and a red wine jus

Pan seared Tasmanian salmon fillet served with potato chats roasted in olive oil, rosemary and steamed broccolini with a lime butter drizzling

Boned Pork loin rolled around a filling of apricots, pistachios and roasted red peppers. Served with gratin potatoes and sautéed cabbage with a home-made apple sauce

Vegetable stack with grilled tofu, eggplant, Roma tomato, zucchini and red peppers served on baby rocket leaves and masked with a tomato pepperonatta



Dessert

Individual Sticky Date Pudding served with warm butterscotch sauce and homemade toffee ice cream

Refreshing lemon and lime curd Tart served with double cream and a mix of fresh berries

Vanilla bean Panna Cotta served with Grand Marnier macerated strawberries

Homemade Gelato with spun toffee, hazelnut praline, crisp biscotti and crushed nuts. Served in a martini glass

Belgium triple chocolate Mousse with three distinct layers of decadent dark, creamy milk and white chocolate topped fresh cream and shaved chocolate. Served in a chilled martini glass

A selection of Australian Cheese with fresh Fruit in season, dried fruits and nuts served with lavosh



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Thank you for choosing Culinarius for your important function.

Please understand that for your protection and ours some terms and conditions are essential.

Booking Confirmation

A deposit of \$750 (for Weddings and Large functions) or a negotiated fee must be paid to secure your booking.

Final Payment

- ♥ Weddings: Must be settled 7 days prior to function
- ♥ Other: must be settled 24 hours prior to function
- ♥ Account Holders: payment must be settled 7 days after event.

Cancellation

In the unfortunate event of a cancellation the following conditions will apply

- ♥ Over 6 months notice your full deposit will be refunded
- ♥ Less than 6 months 50% of your deposit will be refunded
- ♥ Less than 3 months your deposit will not be refunded
- ♥ Less than 14 days any costs committed will be incurred by the client
- ♥ Less than 3 days the full cost of catering, hire and associated services will be incurred by the client

Confirmation of numbers

To ensure the efficient execution of your function we will require final numbers 1 week prior to the event. If numbers change after these deadlines you will be charged for any guests not in attendance, if there are more guests than expected you will be expected to pay the additional charges.

Alcohol

Culinarius holds a Caterers Licence so we are able to sell and supply alcohol. We are also happy to serve our clients alcohol.

All our beverage staff have their Responsible Service of Alcohol Certificates.

Damage

Responsibility lies with the client. We accept no responsibility for any damage suffered to guests or property during or after the function. All breakage of hired equipment must be paid for by the client.

Hire Equipment

Prices are not inclusive of any equipment that may be needed for your function. However we are happy to organise all your hire needs on your behalf including tables, chairs, crockery, cutlery, linen, glassware, kitchen equipment etc. This is a free service provided by Culinarius. All breakages & loss are the responsibility of the client.

Garbage

Removal of rubbish is the responsibility of the client, if you require us to take care of this charges will apply.

Special Dietary Requirements

Culinarius will endeavour at all times to accommodate special dietary requirements however please understand that while all care is taken at all times, our kitchen cannot be guaranteed to be completely allergy free.

Price Variation

We endeavour to maintain the prices quoted to you, but these are subject to change at the management's discretion to meet rising costs which are beyond our control.

Credit Card Charges

Visa and Mastercard are subject to a 2% surcharge and AMEX a 3% surcharge. Payment via cash, cheque, EFTPOS and EFT are not subject to any charges.

In booking catering & or paying a deposit to Culinarius I/we agree to all the above terms and conditions.