



culinarius

• CATERING & FINE FOODS •

Shared Feast

Entree (placed in the centre of each table for guests to share)

Please select 3 of the following:

- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Petit savoury tartlets with local Pecora fetta, caramelised onion and beetroot
- ♥ Vegetarian Vietnamese rice paper rolls with Asian dipping sauce
- ♥ Green King Prawn and Breast Chicken rice paper rolls with spicy vermicelli and Asian sauce
- ♥ Bruschetta: topped with roma tomatoes, balsamic, olive oil, fresh basil & shaved parmesan
- ♥ Bruschetta: topped with basil pesto, roast capsicum & shaved parmesan
- ♥ Bruschetta: topped with pancetta, marinated mushrooms and crumbled local Pecora fetta
- ♥ Peking duck pancake with crunchy Asian vegetables
- ♥ King prawn with mango and capsicum salsa served on Asian spoon
- ♥ Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons
- ♥ Wild mushroom and mozzarella arancini balls with roasted garlic aioli
- ♥ Pumpkin, Pea & Leak mozzarella risotto balls with garlic aioli
- ♥ Tempura Prawns served on skewer with lime mayonnaise
- ♥ Spicy pork belly with apple & pear chutney served on Asian spoons
- ♥ Pacific Oysters freshly shucked with lime
- ♥ Pacific Oysters traditional Kilpatrick
- ♥ Moroccan beef and date filo cigars with minted tzatziki
- ♥ Grilled Lamb Koftas served on skewer with minted yoghurt



Shared Feast (to share in the centre of each table)

Please select two meat dishes

- ♥ Tuscan style Chicken breast filled with sun-dried tomato, fresh basil and aged parmesan. Complimented with a white wine and chive cream sauce
- ♥ Lamb Rump stuffed with bacon and leek with a port wine jus
- ♥ Pan seared Tasmanian salmon fillet with a lime butter drizzling
- ♥ Char-grilled Veal Cutlet with a red wine jus
- ♥ Slow Roasted Pork glazed with Asian spices and palm sugar. With a sticky plum sauce

- ♥ Pumpkin pea and leek risotto with freshly shaved parmesan (individual serve for vegetarian guests only if required)

Accompaniments

- ♥ Seasonal Baked Vegetable Medley
- ♥ Fresh mixed leaf salad
- ♥ Sourdough slice with Butter

Dessert (to share in the centre of each table)

- ♥ House made slices platter on high tiered stand for guests to share including salted caramel, cherry ripe, rocky road, chocolate brownie, apple crumble, pecan to name a few
- ♥ Fresh seasonal fruit and gourmet cheese platter with crackers

Other desert options available upon request.



2 Course Shared Feast with wedding cake cut and served in centre of each table

80 + guests \$85 per person including GST

3 Course Shared Feast

80 + guests \$92 per person including GST

Inclusions

- ♥ In the centre of each table for guests to share:
 - Your selection of 3 Entrees
 - Your selection of 2 Mains
 - Seasonal Baked Vegetable Medley
 - Fresh mixed leaf salad
- ♥ Sourdough slice with Butter
- ♥ Cut and service of wedding cake as required
- ♥ Freshly brewed Coffee and Specialty Teas
- ♥ Chef and Kitchen Staff
- ♥ Food Service by caring professional wait staff

Pricing is for food, chef, kitchen staff and food wait staff only.

Price does not include beverages, beverage wait staff, hire of kitchen equipment, crockery, cutlery, linen, glassware etc. This can all be easily arranged on your behalf.

Thank you for choosing Culinarius for your important function.



culinarius

CATERING & FINE FOODS

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.