

## GOURMET BBQ



**COOKED FRESH ON THE BBQ** by a Chef in front of guests

Breast Chicken marinated in a Tandoori paste and served on skewer with a tangy yoghurt dipping sauce  
Char-grilled Vegetable Skewers with eggplant, sweet potato, mushroom, capsicum, Spanish onion with a peanut dipping sauce (For vegetarians only)  
Rosemary, Garlic and Mint Koftas Lamb served on skewer with a tahini dipping sauce  
Green Prawns marinated in olive oil, garlic, lemongrass and chilli served on skewer  
A selection of Petit gourmet sausages

### ACCOMPANIMENTS

Potatoes Roasted in olive oil, rosemary and rock salt  
Greek salad- roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce and finished with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing.  
Prawn and Crab Pasta Salad-Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander. Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.  
Crusty Bread Rolls and Butter  
Condiments to compliment

### TO FINISH

Fresh seasonal Fruit platter with Australian Cheese, Chocolate dipped strawberries and crackers

The above menu can be supplied for \$75 per person based on the attendance of a minimum of 35 guests. \$82.50 per person on a Sunday and Public Holiday apply. Price Includes Chef to cook onsite for two hours. Based on using a BBQ onsite supplied by client (we can arrange BBQ hire if required)

Prices do not include hire of crockery, cutlery, linen, glassware etc or food and beverage service. This can easily be arranged.

### STAFF CHARGES

We can arrange delivery of all food to you, or our food and beverage staff can come along and take care of everything for you.

Monday to Saturday	Wait Staff \$44 per hour	Beverage Staff \$49 per hour
Sunday and Public Holiday	Wait Staff \$49 per hour	Beverage Staff \$54 per hour

**Pricing includes GST**

Tel: 4228 1800  
email: [office@culinarius.com.au](mailto:office@culinarius.com.au)

## TERMS AND CONDITIONS



**Thank you for choosing Culinarius for your important function.**

Please understand that for your protection and ours some terms and conditions are essential. In booking catering &/or paying a deposit to Culinarius I/we agree to all the terms and conditions below.

In the case where food is supplemented, supplied by and/or prepared by anyone other than Culinarius staff, at a catering event, Culinarius Catering shall be absolved from the responsibility for any adverse reactions or health issues arising from all food available at the event. Guests are therefore advised to inform themselves of the ingredients and preparation methods of any food not provided directly by Culinarius Catering. By consuming food prepared or supplied by other parties, guests and clients acknowledge and accept this risk and agree to release Culinarius Catering from any liability related to all catering.

### **Booking Confirmation**

A non-refundable deposit of \$1000 (for Weddings and large functions) or a negotiated fee must be paid to secure your booking.

### **Final Payment**

©Weddings: Must be settled 14 days prior to function

©Private Parties: Must be settled 7 days prior to function

©Corporate: 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

©Less than 1 months' notice, 50% of your catering/ event order must be paid.

©Less than 14 days, 50% of your catering plus any other 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 License, 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 organize 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. If there is not reasonable kitchen facilities at your event location they will need to be hired-in at your cost. 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 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.