

CORPORATE LUNCH PACKAGES



Light Lunch

Sandwiches with assorted gourmet fillings
Wraps with assorted delicious fillings
Fresh seasonal fruit platter
with chocolate dipped strawberries
Orange juice

\$19.50 per person (min of 10)

Hot Bowl Lunch

Individual hot bistro bowls choose one from the following options:

- Hokkien noodles with seasonal vegetables;
- Mushroom risotto with shaved parmesan;
- Thai green chicken curry with jasmine rice;
- Penne carbonara with bacon and mushroom;
- Soup of the week

Fresh seasonal fruit platter
Orange juice

\$32 per person (min of 10)

Mediterranean Lunch

Toasted Turkish Fingers
Mediterranean Vegetable wrap
House-made mini wagyu beef pies
Mushroom & risotto parmesan balls with garlic aioli
Fresh seasonal fruit platter with gourmet cheese and crackers
Sweetie Platter with a selection of slices, cakes, sweet tartlets, etc
Orange juice

\$35 per person (min of 10)

**Pricing includes GST
Delivery charges apply**

**Tel: 4228 1800
email: office@culinarius.com.au**

Light Lunch with Sweets

Sandwiches with assorted gourmet fillings
Wraps with assorted delicious fillings.
Fresh seasonal fruit platter with chocolate dipped strawberries
Sweetie Platter with a selection of slices, cakes, sweet tartlets etc
Orange juice

\$24.00 per person (min of 10)

Fresh and Healthy

Individual gourmet salad bowls, choose one from the following options:

- Thai beef salad;
- Santorini Salad (with lemon and herb marinated chicken, olives, tomatoes, cucumber, red onion and avocado on cos);
- Vietnamese vermicelli salad (your choice of topping: chicken, prawn or vegan spring roll);
- Caesar salad with chicken;
- Mediterranean vegetable and quinoa salad.

Fresh seasonal fruit platter
Handmade protein ball
Orange juice

\$32 per person (min of 10)

Popular Additions:

Vegetarian Vietnamese rice paper rolls with Asian dipping sauce \$5 per person
Savoury tartlets with choice of Lorraine or spinach and fetta (V) \$5 per person
House made wagyu beef pies \$5 per person
Mushroom and parmesan arancini \$5 per person
Salted caramel slice \$5 per person
Disposable plates, cups, and napkins \$1.75 per person

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.