

# DINNER PARTY MENU



## ENTREES

*PLEASE SELECT TWO FROM THE OPTIONS BELOW:*

Slow braised beef ragu served on pappardelle,  
topped with shaved pecorino and fresh basil

Goat's cheese, caramelised onion, and thyme tart  
with a mixed green salad

Sticky Korean pork belly  
with Asian cucumber salad

Seared scallops du jour  
in a sauteed leek, sauvignon blanc, double cream and fresh dill sauce

Asian pan-seared duck salad  
with green mango & Thai basil

Rustic butternut squash, sage beurre noisette risotto  
finished with shaved parmesan and fresh parsley

*\*local ingredients sourced where ever possible\**

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

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## MAINS

*PLEASE SELECT TWO FROM THE OPTIONS BELOW:*

Mediterranean-style pancetta wrapped chargrilled Chicken Breast, stuffed with ricotta and semi-dried tomatoes served with roasted kipfler potatoes, seasonal greens and jus

Slow cooked beef cheeks in a red wine gravy served with buttery Paris mash, and steamed broccolini tossed in olive oil and sesame seeds

Sake poached salmon fillet with pickled cucumber Served with Japanese sticky rice and steamed snow peas

Roasted medium lamb rump in a Za'atar crumb with Ras El Hanout spiced couscous, smoky eggplant puree and yoghurt.

Roast pork loin with mushroom, spinach and Spanish onion basted with honey soy jus served with parsnip mash and roasted seasoned Brussel sprouts and shaved almonds

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## DESSERTS

*PLEASE SELECT TWO FROM THE OPTIONS BELOW:*

Sticky date pudding  
with warm butterscotch sauce & vanilla bean gelato

Orange creme brulee  
with double chocolate ice cream

Dulce De Leche Chocolate Cheesecake  
on a Belgian Biscoff base with cream and fresh berries

Banoffee Pie  
with espresso crumb & caramelised figs

Apple and Rhubarb Tart  
served with a quenelle of double King Island cream

Chocolate Fondant  
with vanilla bean gelato and a spiral of caramel sauce

Two flavours of Gelato  
Gelato served in martini glasses and topped with chocolate dipped  
strawberry

*\*local ingredients sourced where ever possible\**

\$147 per person including GST

Minimum 10 guests

Price includes a chef and food wait person onsite for maximum of 3 hours  
Pricing does not include beverages, beverage service, setting tables, provision of  
cutlery, glassware, linen or kitchen equipment

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# 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.

## **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 month's 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 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. 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 always 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 apply**

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

**Sign** \_\_\_\_\_  
**Name** \_\_\_\_\_  
**Date** \_\_\_\_\_