

## SHARED FEAST MENU



### ENTREES

placed the the centre of each table for guests to share

*Please select 3 from the options below:*

Prawn served on potato rosti with avocado salsa

Peking duck pancake with crunchy Asian vegetables

Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons

Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)

Coconut crumbed prawns w chilli honey sauce

Sticky Korean BBQ pork belly

Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V) (G/F)

Select one Vietnamese rice paper rolls from the options below:

- with mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- with seasonal vegetables and vermicelli with house made nuoc cham dipping sauce (G/F) (Vegan)

Select one petite quiche from the options below (served hot or cold):

- Spinach and fetta (V)
- Goats cheese with caramelised onion (V)
- Bacon, egg and mushroom

Select on arancini from the options below:

- Wild mushroom and mozzarella arancini with garlic aioli (Veg)
- Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)

These prices are subject to change without notice.

All prices are inclusive of GST.

Delivery to all areas is available.

Minimum order on Sunday and Public Holidays applies.

**Tel: 4228 1800**

**email: [office@culinarius.com.au](mailto:office@culinarius.com.au)**

## SHARED FEAST MENU



### MAINS

placed the the centre of each table for guests to share

*Please select 2 meat dishes from the options below:*

**Mediterranean-style pancetta wrapped 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**

#### ***Accompaniments:***

**Potato baked in rosemary, rock salt, garlic and olive oil  
Freshly steamed greens with toasted almonds  
Fresh mixed leaf salad with balsamic dressing  
Sourdough bread rolls**

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### DESSERTS

Dessert option 1: *to share in the centre of the table*

House-made slices platter on high tiered stand for guests to share. Slices include salted caramel, cherry ripe, rocky road, chocolate brownie, apple crumble and pecan to name a few.

Fresh seasonal fruit and gourmet cheese platter with crackers

Dessert option 2: *alternate drop, pick 2*

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, 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

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## SHARED FEAST MENU



### **2-Course Shared Feast with wedding cake cut and served in the centre of each table**

50 + guests \$90 per person including GST

### **3-Course Shared Feast**

50 + guests \$98 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**

**Bread roll with butter**

**Cut and service of wedding cake as required**

**Chef and Kitchen Staff**

**Food Service by caring professional wait staff**

**Pricing is for food, chef, kitchen staff and food wait staff only on site for 4 hours maximum (travel charges may apply).**

**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.*

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

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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. 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.