

# COCKTAIL MENU

Seasonal substitutions may apply

**NOT ALL ALERGENS ARE LISTED, PLEASE ENQUIRE WHEN PLACING YOUR ORDER**



## Cold Share Platters for 10

	Monday to Saturday	Sunday
<b>Italian Antipasto</b> Leg ham, char-grilled chorizo, spicy salami, olives, semi dried tomato, artichokes, capsicums, vine tomato, marinated eggplant, fetta, grissini and crusty bread	\$215	\$236.50
<b>Spanish</b> Chorizo, spicy salami, char-grilled octopus, meatballs, olive selection, marinated fetta, artichokes, grilled capsicum, romesco dip and crusty bread and crostini	\$215	\$236.50
<b>Middle Eastern</b> Hummus, taramasalata, tabouli, falafel, lamb kofta, marinated fetta, stuffed vine leaves, artichokes, olives, vine tomato and pita bread	\$215	\$236.50
<b>Ploughman's Lunch</b> Leg ham, chicken drumsticks, vintage cheddar cheese, camembert, sliced tomato and cucumber, pickled gherkins, corn relish, traditional fruit chutney and English mustard with crusty rolls	\$215	\$236.50
<b>Vegetarian Summer Platter</b> Fresh carrot, celery and capsicum sticks, hummus, olives, semi dried tomato, marinated artichokes, char-grilled eggplant, zucchini and sweet potato, vintage cheddar, blue cheese, camembert served with cracker selection	\$215	\$236.50
<b>Charcuterie</b> Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments	\$230	\$253
<b>Seafood</b> Prawns, oysters, smoked trout, marinated octopus, mussels in tomato, lime mayonnaise, fresh lemons and limes	Market Price	Market Price
<b>Fruit</b> Fresh seasonal fruit selection with chocolate dipped Strawberries	\$105	\$115.50
Fresh seasonal fruit served with a combination of soft and firm cheeses with dried fruits, nuts and crackers	\$148	\$162.80

# 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 and/or paying a deposit to Culinarius I/we agree to all the terms and conditions below.

As we operate a multi-event kitchen, we cannot guarantee **NOT ALL ALLERGENS ARE LISTED, DIETARIES REQUIREMENTS MUST BE INCLUDED WHEN PLACING ORDERS**

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.