

## GOURMET ROAST

Seasonal substitutions may apply

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



Country roast leg of lamb in a tomato relish with gravy (GF)



Whole roasted chicken basted with herbs and spices with jus (GF)



Your selection of salad from salads menu on the following page



Oven roast vegetable medley & steamed greens



A variety of crusty rolls and butter



Condiments to compliment



Vegetarian option available at an additional cost



The above menu can be provided for \$59.50pp Monday to Saturday or \$65.45pp on Sundays

Vegetarian options:

vegetable lasagne; vegetarian flan; or spinach & fetta pie

Please note that all food will be presented on lovely platters with serving utensils  
Price does not include hire of crockery, linen, room set-up, table set-up and food and beverage service

MINIMUM 35 GUESTS  
DELIVERY CHARGES MAY APPLY

Additional charges apply to Public Holidays.

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@culinarious.com.au](mailto:office@culinarious.com.au)

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## SALADS

(choose 1 from below:)

### Prawn and Crab Pasta

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.

### Potato

Seasoned and oven roasted chat potatoes, egg, diced gherkin, Spanish onion and fresh basil. Dressed in a light seeded mustard mayonnaise. (GF)

### Greek

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. (GF)

### Culinarius' Creation

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot, shaved beetroot and avocado. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette. (GF)

SEE NEXT PAGE FOR OPTIONAL ADDITIONS

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## OPTIONAL ADDITIONS:

### CANAPES ON ARRIVAL

\$12 per person or \$13.20 per person on Sunday with additional charges on Public Holidays.

- Bruschetta with Roma tomato, shaved parmesan, basil and balsamic glaze
- Chargrilled Italian meatballs with vegetable relish
- Vegetarian mini spring rolls with sweet chilli jam

### DESSERT

\$12 per person or \$13.20 on Sunday with additional charges on Public Holidays. Choose any 2 from the options below

#### Sticky Date Pudding

Served with warm butterscotch sauce

#### Baked Cheesecake

Topped with fresh strawberries and blueberries lightly glazed

#### Pavlova

Fluffy meringue topped with fresh cream & fresh seasonal fruit

#### Fresh Tropical Fruit and Australian Cheese Platter

with crackers

#### Chocolate Mousse

Served in martini glasses with a chocolate dipped strawberry

#### Fruit Salad

Mix of seasonal fresh fruits

### 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. **Additional charges apply to Public Holidays.** Staff minimum 4 hours, travel time applies. All staff have their Responsible Service of Alcohol Certificates.

#### Monday to Saturday

|                                |               |
|--------------------------------|---------------|
| Wait Staff                     | \$49 per hour |
| Chef                           | \$59 per hour |
| Beverage Staff                 | \$54 per hour |
| Experienced Cocktail Bartender | \$59 per hour |

#### Sunday

|                                |               |
|--------------------------------|---------------|
| Wait Staff                     | \$54 per hour |
| Chef                           | \$65 per hour |
| Beverage Staff                 | \$60 per hour |
| Experienced Cocktail Bartender | \$65 per hour |

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# TERMS AND CONDITIONS



## Thank you for choosing Culinarium 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 Culinarium 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 Culinarium staff, at a catering event, Culinarium 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 Culinarium Catering. By consuming food prepared or supplied by other parties, guests and clients acknowledge and accept this risk and agree to release Culinarium 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

Culinarium 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 Culinarium. 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

Culinarium 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.

**The parties hereto have executed this Agreement and agree to the terms and conditions outlined above.**

**For [Company Name] \_\_\_\_\_:**

**Signature:** \_\_\_\_\_

**Printed Name:** \_\_\_\_\_

**Title:** \_\_\_\_\_

**Date:** \_\_\_\_\_