



CULINARIUS HIGH TEA MENU

(DIETARIES CAN BE ACCOMMODATED, PLEASE SPECIFY)

Seasonal substitutions may apply

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

Ribbon Sandwiches with delicious fillings including:

Chicken breast, wholegrain mustard, creamy mayonnaise and rocket

Smoked salmon, crème fraiche and cucumber

Leg of ham, Swiss cheese and roma tomato

Devilled eggs with shaved carrot and cucumber

Savoury Tartlets with delicious fillings including:

Leg ham, caramelise onion, rocket and Swiss cheese

Fresh spinach, Greek fetta and olive (V)

Potato Rosti topped with avocado salsa and fresh prawn (GF)

Vietnamese Rice Paper Rolls with Asian dipping sauce (GF, Vegan)

House-made herb pork and fennel Wellington in puff pastry

House-made Wagyu beef pies with house made tomato sauce

Pumpkin, Pea & Leak mozzarella risotto balls with garlic aioli (GF, V, DF)

Freshly baked mini cupcakes with cream frosting and assorted delicious toppings

Freshly baked scones with tea jelly and freshly whipped cream

House-made salted caramel slice

Chocolate Dipped Strawberries

The above menu can be supplied for \$45 per person* (minimum 25 guests).

*\$50 per person on a Sunday

Further charges apply for Public Holidays

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.

Further charges for staff apply on Public Holidays

Monday to Saturday

Wait Staff	\$49/ hour
Chef	\$59/ hour
Beverage Staff	\$54/ hour
Experienced Cocktail Bartender	\$59/ hour

Sunday

Wait Staff	\$54/ hour
Chef	\$65/ hour
Beverage Staff	\$60/ hour
Experienced Cocktail Bartender	\$65/ hour

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

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.