



FORMAL MENU

Inclusions

- ♥ Chef's Selection of 2 canapes on arrival
- ♥ Your selection of 2 Entrees from the Formal Menu
- ♥ Your selection of 2 Mains from the Formal Menu
- ♥ Freshly steamed seasonal vegetables
- ♥ Your selection of 2 Desserts from the Formal Menu
- ♥ Sourdough roll with butter
- ♥ Impeccable service by professional chef's and food wait staff onsite for 4 hours

Optional Extra's

- ♥ Tables, chairs and linen
- ♥ Crockery, cutlery and glassware
- ♥ Setting of tables and room
- ♥ Kitchen equipment
- ♥ Beverage Package
- ♥ Beverage wait staff
- ♥ Rubbish removal



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On Arrival

- ♥ Chef's selection of fresh seasonal canapes (2 per person)

Entree (please select two)

- ♥ Corn cake with chunky avocado salsa, fresh dill and a smoked salmon rosette
- ♥ Roasted Peking style duck drizzled in sweet soy and sesame oil dressing with crisp julienne vegetables rolled in a house made crepe served with micro herbs
- ♥ Thai beef salad with a mesclun of assorted green leaves with fresh mint, Thai basil, coriander and bean shoots. Topped with tender marinated beef and complimented with our own secret Thai dressing
- ♥ Double roasted pork belly served with apple slaw
- ♥ Tagliatelle with caramelised fennel, smoked trout and crème fraiche
- ♥ Mixed wild mushroom risotto with freshly shaved parmesan (suitable for vegetarian and gluten free guests)
- ♥ Vine ripened baby tomato and goats cheese tart with a seed crust (suitable for vegetarian guests)



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The Main Event (please select two)

- ♥ Lamb rump stuffed with bacon and leek served with kumara mash, steamed greens, grilled mushrooms and a port wine jus
- ♥ Ricotta filled chicken breast with fresh parmesan, sundried tomato served on a local seasonal vegetable medley of sweet potato, carrots, potatoes, zucchini and red capsicum baked in garlic, local olive oil, South Australian pink rock salt and rosemary topped with a lemon salsa verde dressing
- ♥ Beef Cheeks slowly cooked in tomato, red wine and seasonal vegetables with a parsnip puree and steamed seasonal greens
- ♥ Pan seared Tasmanian salmon fillet served with potato chats roasted in olive oil and rosemary with steamed greens with a lime butter drizzling
- ♥ Baked trout Tarator style with a tahini and yoghurt dressing, freshly chopped herbs and walnuts, and a hint of chilli
- ♥ Slow roasted pork glazed with Asian spices and palm sugar. Served with a timbale of coconut rice with steamed Asian greens. With a sticky plum sauce
- ♥ Vegetarian Option 1 Char-grilled vegetable stack with eggplant, capsicum, zucchini, fetta, sweet potato with tomato pepperonatta
- ♥ Vegetarian Option 2 Pumpkin, pea and leek risotto with freshly shaved parmesan



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Dessert

- ♥ House baked petit sticky date pudding served with warm butterscotch sauce with local handcrafted vanilla bean and marinated baby fig gelato by the Pines Kiama
- ♥ Macadamia and Wattle seed Praline Cheesecake with The Pines caramel gelato, toffee shards and crème caramel jus
- ♥ Apple and fig strudel with vanilla bean and marinated baby fig gelato by the Pines Kiama with a drizzle of lily pilly conserve
- ♥ Chocolate ganache tart with fresh seasonal berries and local double cream
- ♥ Burnt toffee and vanilla bean Crème Brulee with The Pines locally made Coffee Gelato. Garnished with edible flowers
- ♥ Locally grown rhubarb and raspberry nutty crumble served with The Pines vanilla bean ice cream
- ♥ Refreshing lemon and lime curd tart served with local double cream and seasonal fresh berries
- ♥ The Pines locally produced gelato selection served in a martini glass with a chocolate dipped strawberry



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Children's Menu for children under 10 years

Main Meal

- ♥ Crumbed Chicken Breast with hand cut potato wedges and salad

Dessert

- ♥ Vanilla Ice Cream served in a Martini glass with a delicious chocolate surprise

3 Courses

80 + guests \$85 per person including GST

2 Courses

80+ guests \$75

With cakeage \$79

Children Under 10 with children's meal

\$55

*All prices are subject to change without notice.
Menu items may change due to seasonal availability
All prices are inclusive of GST.
Special Menu/ Price applies for Public Holidays*



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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 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 Licence 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 endeavour at all times 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



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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.

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

Sign _____
Name _____
Date _____