



culinarius

• CATERING & FINE FOODS •

Shared Feast

Entree (placed in the centre of each table for guests to share)

Please select 3 of the following:

- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Petit savoury tartlets with local Pecora fetta, caramelised onion and beetroot
- ♥ Vegetarian Vietnamese rice paper rolls with Asian dipping sauce
- ♥ Bruschetta: topped with Roma tomatoes, balsamic, olive oil, fresh basil & shaved parmesan
- ♥ Bruschetta: topped with basil pesto, roast capsicum & shaved parmesan
- ♥ Bruschetta: topped with pancetta, marinated mushrooms and crumbled local Pecora fetta
- ♥ Peking duck pancake with crunchy Asian vegetables
- ♥ King prawn with mango and capsicum salsa served on Asian spoon
- ♥ Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons
- ♥ Wild mushroom and mozzarella arancini balls with roasted garlic aioli
- ♥ Hand rolled Vietnamese spring rolls with shredded coconut & chicken Breast with Nam Jim
- ♥ Tempura Prawns served on skewer with lime mayonnaise
- ♥ Spicy pork belly with apple slaw
- ♥ Grilled Lamb served on skewer with minted yoghurt



Shared Feast (to share in the centre of each table)

Please select two meat dishes

- ♥ Ricotta filled chicken breast with fresh parmesan, sundried tomato topped with a lemon salsa verde dressing
- ♥ Lamb Rump stuffed with bacon and leek with a port wine jus
- ♥ Beef Cheeks slowly cooked in Tomato and Red Wine
- ♥ Pan seared Tasmanian salmon fillet 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 sticky plum sauce
- ♥ Vegetarian option available upon request

Accompaniments

- ♥ Potato baked in rosemary rock salt, garlic and olive oil
- ♥ Freshly steamed seasonal Greens with toasted almonds
- ♥ Fresh mixed leaf salad with a balsamic and vinegar dressing
- ♥ Sourdough bread while guests are being seated



Dessert option 1 (to share in the centre of each 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)

- ♥ House-baked petit Sticky Date Pudding served with warm butterscotch sauce, served with local, handcrafted vanilla bean and marinated baby figs 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 lilypilly 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 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



2 Course Shared Feast with wedding cake cut and served in centre of each table

80 + guests \$90 per person including GST

3 Course Shared Feast

80 + guests \$98 per person including GST

Inclusions

- ♥ In the center 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
- ♥ Sourdough slice with Butter
- ♥ Cut and service of wedding cake as required
- ♥ Freshly brewed Coffee and Specialty Teas
- ♥ 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.



Culinarius

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Booking Confirmation

A deposit of \$750 (for Weddings and Large functions) or a negotiated fee must be paid to secure your booking.

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

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 Culinarius I/we agree to all the above terms and conditions.

Sign _____
Name _____
Date _____