

BRUNCH, MORNING & AFTERNOON TEA

Seasonal substitutions may apply

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



	Monday-Saturday	Sunday
Morning/ Afternoon Tea		
Muffins with raspberries, blueberries, and strawberries (min 12)	\$5.50ea	\$6.05ea
Assorted Danish pastries with custard, apricots, blueberries, or apples	\$5.50ea	\$6.05ea
Friands with almond meal and mixed berries (min 12)	\$5.50ea	\$6.05ea
Banana Bread with sweet crème fraiche (min 12)	\$5.50ea	\$6.05ea
Mini Donut balls filled with Nutella (Contains hazelnuts) (min 12)	\$5.50ea	\$6.05ea
Buttermilk and Vanilla Scones, Jam and Cream (minimum 12)	\$5.50ea	\$6.05ea
Assorted Macaroons (min 12)	\$4.50ea	\$4.95
Slices- (many contain or have traces of nuts - please advise of any allergies)salted caramel, pecan caramel choc brownie (contain nuts), cherry ripe, rocky road - to name a few (minimum 12)	\$5.50ea	\$6.05ea
Cupcakes Large (min 10)	\$5.50ea	\$6.05ea
Cupcakes Mini (min 12)	\$4.50ea	\$4.95ea
Sweetie Platter (many contain or have traces of nuts - please advise of any allergies) Small	\$89	\$97.90
Sweetie Platter (many contain or have traces of nuts - please advise of any allergies) Large	\$125	\$137.50
Gluten free Caramel slice	\$7.50ea	\$8.25ea
Morning Tea boards – chef’s seasonal selection may include muffins, banana bread, friands, scones, house-made biscuits, slices, Savoury mini quiches (served with accompaniments) Serves 10	\$125	\$137.50

Additional charge for 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@culinarius.com.au

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INDIVIDUAL PLATTER IDEAS:

Cold

Monday-

Saturday

Sunday

Individual toasted Granola parfaits served in martini glasses with honeyed yoghurt (minimum order 15)

\$12ea

\$13.20ea

Potato rosti topped with avocado, smoked salmon & dill (24 rostis) (GF)

\$115

\$126.50

Petit Bagels with smoked salmon and char-grilled vegetables

\$9.50ea

\$10.45ea

Fresh baked items (many contain or have traces of nuts - please advise of any allergies):

\$5.50ea

\$6.05ea

Danish pastry

Banana bread

Friands (Contains almonds)

Muffins

Assorted baked cupcakes

Fresh baked buttermilk scones with jam and cream

Slices – may include salted caramel, pecan, chocolate brownie (Contain nuts), cherry ripe or Rocky Road to name a few

Fresh tropical fruit platter with chocolate dipped strawberries (serves 10) (GF)

\$105

\$115.50

Fruit skewers served with honey yogurt dip (minimum order 12) (GF)

\$12.50ea

\$13.75ea

Fresh fruit and artisan cheeses platter served with nuts, dried fruit and crackers (serves 10) (GF crackers can be provided upon request)

\$148

\$162.80

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	Monday-Saturday	Sunday
Hot		
Baked croissant with ham, cheese, and tomato (minimum order 12)	\$12ea	\$13.20ea
Petit savoury tartlets (Lorraine or spinach & fetta) (24 tartlets)	\$115	\$126.50
Mini bacon and egg rolls	\$8.50ea	\$9.35ea
Large bacon and egg rolls	\$10.50ea	\$11.50ea
Continental Menu: (min 35 people)		
Continental platter: leg of ham, salami, semi-dried tomato, camembert, Swiss cheese, olives and pickles with condiments to complement including: honey, jam, peanut butter, vegemite and butter (GF available upon request)	\$20	\$22
Assorted fresh Danishes		
Gourmet breadbasket including Turkish, damper & sourdough		
Bircher muesli		
Fresh fruit platter		
Honeyed yogurt with fresh berries		

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Hot Brunch Menus:

Each menu below can be provided for \$38 per person, Saturday and \$41.80 per person on Sunday, based on the attendance of a minimum of 35 guests. All food will be served on lovely crockery platters and in baskets. Minimum numbers on Sunday and public holiday apply.

Option 1:

Assorted muffins
Sautéed mushrooms
Chipolata sausages
Scrambled egg
Gourmet breads
Fresh tropical fruit platter
Condiments to complement
Orange juice

Option 2:

Assorted Danish pastry
Fried eggs
Hash browns
Lightly grilled tomato
Crispy bacon
Gourmet breads
Condiments to complement
Fresh tropical fruit platter
Orange juice

Option 3:

Assorted friands (Contains almonds)
Egg and bacon flans
Petit croissants with condiments
Bircher muesli (Contain nuts)
An assortment of gourmet breads with butter
Condiments to complement
Fresh tropical fruit platter
Orange juice

**THESE MENUS ARE FOR DELIVERY ONLY (DELIVERY CHARGES APPLY)
THE MENUS DO NOT INCLUDE SERVICE BUT IT CAN BE ADDED FOR AN ADDITIONAL
CHARGE**

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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.