

BREAKFAST MENU

Seasonal substitutions may apply

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



INDIVIDUAL PLATTER IDEAS: COLD:

Monday- Saturday

Sunday

Individual toasted Granola parfaits served in martini glasses with fruit & honeyed yoghurt (minimum order 12)

\$15ea

\$16.50ea

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

\$120

\$132

Morning Tea Boards – chef's seasonal selection may include muffins, banana bread, friands, scones, house made biscuits, slices, savoury tartlets. Served with accompaniments. **(serves 10)**

\$145

\$159.50

Fresh baked items: Choose from: Danish pastry, Banana bread, Friands, Muffins, Assorted baked cupcakes, Fresh baked buttermilk scones with jam and cream Slices – may include salter caramel, pecan, chocolate brownie, cherry ripe or Rocky Road to name a few...

From

From

\$5.50ea

\$6.05ea

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

\$120

\$132

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

\$13.50

\$14.85

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

\$160

\$176

HOT:

Large baked croissant with ham, cheese and tomato (minimum order 12)

\$15ea

\$16.50ea

Petit savoury tartlets (Lorraine or spinach & fetta) (24 tartlets)

\$125

\$137.50

Bacon and egg rolls (minimum 10)

\$9.50ea

\$10.45ea

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@culinarious.com.au

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CONTINENTAL MENU:

\$35 per person Monday to Saturday and \$38.50 per person on Sunday, additional charge for Public Holidays

Minimum of 35 guests

All food is served on lovely crockery platters and baskets

Assorted fresh Danishes

Gourmet breadbasket including Turkish, damper, sourdough

Bircher muesli

Continental platter: leg of ham, salami, semi-dried tomato, camembert, Swiss cheese, olives and pickles (can be GF upon request)

Condiments to complement: honey, jam, peanut butter, vegemite and butter

Fresh fruit platter (GF)

Honeyed yogurt with fresh berries (GF)

HOT BREAKFAST MENU

Each menu below can be provided for \$40 per person Monday - Saturday and \$44 per person on Sunday with an additional charge for Public Holidays. Based on the attendance of a minimum of 35 guests.

All food will be served on lovely crockery platters and in baskets.

Option 1:

Assorted muffins
Sauteed mushrooms
Chipolata sausages
Scrambled egg
Gourmet breads
Fresh fruit platter
Condiments
Orange juice

Option 2:

Assorted Danish
Fried eggs
Hash browns
Lightly grilled tomato
Crispy bacon
Gourmet breads with butter
Condiments
Fresh fruit platter
Orange juice

Option 3:

Assorted friands
Egg and bacon flans
Croissants
Bircher muesli
Gourmet breads with butter
Condiments to complement
Fresh tropical fruit platter
Orange juice

**THESE MENUS ARE FOR DELIVERY ONLY WITH AN ADDITIONAL DELIVERY CHARGE
THE MENUS DO NOT COME WITH SERVICE BUT CAN BE ADDED FOR A CHARGE**

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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: _____