

**CATERING**  
**PROJECT.**



**WESTERN SYDNEY**  
UNIVERSITY

**EVENTS, FUNCTIONS, CATERING**

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# EVERY OCCASION

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## CONFERENCING/MEETINGS

Great food defines every event and exceptional planning assures a spectacular experience. From Break-out catering to full service onsite chef and wait staff, our team works effortlessly to present an impressive dining and event experience.

- Conferencing
- Meetings
- Corporate Training

## EVENTS

Catering Project's services are engaged by leading legal, financial, IT and corporate clientele as well as leading art and fashion houses.

From corporate cocktail parties to boardroom dining and one-off catering events, any meeting space at UNSW CBD Campus is easily transformed into a memorable occasion.

- Cocktail Parties
- Seated Functions
- Boardroom Dining
- Private Dining
- Breakfast Seminars
- Product Launches





Conferencing





# CONFERENCING PACKAGES

All menus work on a 5 day rotation. Minimum 10 guests. Pricing includes, equipment hire, staffing at service times, standard crockery, cutlery & napkins. Catering Project can accommodate most dietary requests with sufficient notice. Additional staffing may be charged for lunch service for larger groups at the time of quoting.

## HALF DAY OPTIONS

3-4 hour duration  
Choice of Morning Tea OR Afternoon Tea  
with Lunch

## FULL DAY OPTIONS

5-6 hour duration  
Includes Morning Tea, Lunch &  
Afternoon Tea

## ALL DAY OPTIONS

8-10 hour duration  
Includes Full Day Package & Dinner

### STANDARD PACKAGE

#### REFRESHMENTS SERVED AT EACH BREAK

Capi sparkling mineral water, orange & apple juice, freshly roasted coffee & Tavalon tea

#### MORNING TEA

Mini crafted savoury bites (1 pp)

#### LUNCH

Curated wholesome lunch offering including a rotating variety of:  
Mini savoury gourmet breads selection (2pp)  
Salad roll selection (1 pp)  
Share wholesome salads (2 varieties)

#### AFTERNOON TEA

Mini crafted sweet bites (1 pp)

HALF DAY \$47.31 pp  
FULL DAY \$63.44 pp

#### NEED ARRIVAL COFFEE/TEA?

Freshly roasted coffee & Tavalon tea (1 pp)  
\$5.86 pp

### MID-RANGE PACKAGE

#### REFRESHMENTS SERVED AT EACH BREAK

Capi sparkling mineral water, orange & apple juice, freshly roasted coffee & Tavalon tea

#### MORNING TEA

Mini crafted savoury bites (1pp)  
Mini crafted sweet bites (1pp)

#### LUNCH

Curated wholesome lunch offering including a rotating variety of:  
Mini savoury gourmet breads selection (2pp)  
Salad roll selection (1 pp)  
Share wholesome salads (2 varieties)  
Savoury hot item (1 pp)

#### AFTERNOON TEA

Mini crafted sweet bites (1pp)

HALF DAY \$59.14 pp  
FULL DAY \$75.27 pp

### PREMIUM PACKAGE

#### REFRESHMENTS SERVED AT EACH BREAK

Capi sparkling mineral water, orange & apple juice, freshly roasted coffee & Tavalon tea

#### MORNING TEA

Mini crafted savoury bites (1 pp)  
Healthy morning tea pot (1 pp)

#### LUNCH

Curated wholesome lunch offering with diverse styled daily selections including:  
2 share hot buffet selections (select from buffet menus)  
Share wholesome salads (2 varieties)  
Gourmet seasonal fruit (VG/GF)

Optional upgrade cheese instead of fruit  
\$0.91 pp

#### AFTERNOON TEA

Mini crafted sweet bites (1 pp)

HALF DAY \$62.37pp  
FULL DAY \$78.49pp

### SUBSTANTIAL ALL DAY PACKAGE

#### REFRESHMENTS SERVED AT EACH BREAK

Capi sparkling mineral water, orange & apple juice, freshly roasted coffee & Tavalon tea

#### BREAKFAST

Curated wholesome breakfast offering with diverse styled daily selections including:  
1 share hot buffet selection  
Seasonal fruit salad  
Toast with condiments  
Selections of cereals

#### MORNING TEA

Mini crafted savoury bites (1 pp)  
Healthy morning tea pot (1 pp)

#### LUNCH

Curated wholesome lunch offering with diverse styled daily selections including:  
1 share hot buffet selection  
Share wholesome salads (2 varieties)  
Bread roll & butter

#### AFTERNOON TEA

Mini crafted sweet bites (1 pp)  
Seasonal Fruits

#### DINNER

Curated wholesome dinner offering with diverse styled daily selections including:  
1 share hot buffet selection  
Share wholesome salads (2 varieties)  
Bread roll & butter

\$189.50 pp



## OTHER CONFERENCING PACKAGES

### STANDARD REFRESHMENTS PACKAGE

Minimum 25 guests  
Includes delivery & set up

#### FULL DAY

Freshly roasted coffee & Tavalon tea  
3 breaks \$15.05 pp

#### HALF DAY

Freshly roasted coffee & Tavalon tea  
2 breaks \$11.29 pp

### LIGHT START BREAKFAST PACKAGE

Minimum 10 guests / up to 1 hour duration  
Includes delivery & set up

Healthy breakfast glass pot (1 pp)  
Seasonal fruit platter (0.5pp)  
Assorted mini fruit & cinnamon danish or quiche (1 pp)  
Freshly roasted coffee & Tavalon tea (1 pp)

\$26.88 pp

### MORNING & AFTERNOON BREAK PACKAGE

Minimum 10 guests / up to 1 hour duration  
Includes delivery & set up

Savoury vegetarian tarts (1 pp)  
Seasonal frit platter (0.5pp)  
Assorted bronies or doughnuts (1 pp)  
Freshly roasted coffee & Tavalon tea (1 pp)

\$31.08 pp

### JUST LUNCH PACKAGE

Minimum 10 guests / to add to half or full day refreshment packages, includes delivery & set up

Lunch menu only from the Standard Conference package  
\$32.26 pp

Lunch menu only from the Mid-Range Conference package  
\$39.78 pp

Lunch menu only from the Premium Conference package  
\$47.31 pp

### OPTIONAL ADD-ONS

Whole seasonal fruit \$3.50 ea  
Individual 250ml capi mineral waters, orange & apple juice  
\$4.52 ea

# SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

Ask our staff for our limited edition offerings

## COLD FINGER FOOD

### BREAKFAST POTS

Minimum 6 each - 150ml pots

Berry yoghurt, cocoa nibs (V/GF)

Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes pot (V/DF/N)

Chocolate bircher muesli with poached plums, vanilla yoghurt & pistachio nuts (N)

Mango and coconut chia pudding with tropical fruit compote (LG/VG/DF)

Quinoa granola with coconut yoghurt & berries (V)

Roasted peaches with coconut tapioca & caramelised hazelnut crumble (VEGAN/GF/N)

**\$8.45 each**

### FRUIT POTS

Minimum 6 each - 150ml pots

Blueberry, watermelon & strawberry (VG/GF/DF)

Grapes, kiwi fruit & honeydew (VG/GF/DF)

Rockmelon, orange, pineapple & passionfruit (VG/GF/DF)

**\$6.95 each**

### BABY FRITTATAS

Minimum 6 eachs

Broccoli, zucchini, kale, nori & roasted pine nuts (V/GF)

Pea & smoked ham with dill & pecorino (GF)

Smoky chorizo & potato bravas with feta & crunchy buckwheat (GF)

**\$3.95 each**

### BREAD PROJECT

20% Vegetarian

A selection of gourmet sandwiches, mini wraps, mini subs and mini sliders

**\$14.45 per serve (3 pieces)**

### MINI SLIDERS

Minimum 6 eachs

Free-range chicken, mayonnaise, lemon, iceberg & parsley (DF/HALAL)

Jamon serrano, fig jam, rocket, brie & black pepper

Roasted beef, provolone, pickled pear, avocado, dijon mustard mayonnaise & rocket (HALAL)

Roasted capsicum, spinach, hummus, avocado & feta (V)

**\$6.45 each**

### MINI WRAPS

Minimum 4 each

Eggplant chips with miso hummus, alfalfa, slaw & spiced yoghurt (V)

Portuguese roast chicken with avocado, peri peri mayonnaise, tomato & baby cos (DF/HALAL)

Pulled beef with sriracha mayonnaise, dill cucumber, roasted red peppers baby tatsoi (DF/HALAL)

Shaved turkey with cucumber, pickled red cabbage, spiced tomato kasoundi & mixed leaves (DF/HALAL)

Smoked ham with semi dried tomatoes, gruyere cheese, romesco sauce & garlic aioli (N)

**\$5.45 each**

### INDIVIDUAL FINGERS

Minimum 3 fingers

Traditional sandwiches cut into three fingers.

We recommend 6 fingers (2 sandwiches) per person

Cured salmon with dill crème cheese, pickled onions & baby capers

Egg florentine with tomatoes & parmesan cheese (V)

Roast chicken with tarragon, lemon mayonnaise & baby tatsoi (DF/HALAL)

Smoked ham & aged cheddar with tomato relish & piccalilli

**\$3.95 per finger**

### INDIVIDUAL TRIANGLES

Minimum 4 triangles.

Traditional sandwiches cut into four triangles. We recommend 8 triangles (2 sandwiches) per person.

Beef pastrami with russian coleslaw, pickles & fontina cheese (HALAL)

Cali veg slaw with miso aioli, sprouts, mixed leaves & sunflower seeds (V/DF)

Chunky tuna, avocado with lemon, chive mayonnaise & shaved fennel (DF)

Roast chicken with seeded mustard mayonnaise, avocado & rocket (DF/HALAL)

Roasted portobello mushroom with lemon ricotta & pickled jalapeno chillies (V)

Smoked ham with mushy peas, soft egg & piment d'espelette (DF)

**\$3.45 per triangle**

### BAO BUNS

Minimum 6 each

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Chilli beef banh mi with lemongrass, cucumbers, pickles, mushroom pate & sriracha mayo (HALAL)

Lemongrass chicken, rainbow slaw, Nam Jim & lime mayo (HALAL)

Prawn katsu with shredded cabbage & chive with yuzu kewpie mayo & bonito seasoning

**\$7.34 each**

### DUCK PANCAKES

Minimum 6 each

BBQ peking duck pancake, oriental pancake, green shallot, hoi sin sauce & cucumber (DF)

**\$5.92 each**

### SALAD ROLLS

Minimum 4 each - Salad rolls cut into halves.

Braised wombok, bean sprouts, pickled carrots, baby cos & Vietnamese mint (VG/GF/DF)

Poached chicken, pickled red cabbage, carrot, radish, baby spinach, chives, avocado & mayonnaise (GF/DF)

Seaweed, edamame, pickled carrots, lettuce & chilli flakes (VG/GF/DF)

Smoked salmon, carrot, rocket, onion, capers, dill, vermicelli noodles & cream cheese (GF)

Served with sweet chilli sauce, soy, chilli & shallot sauce and peanut & tamari sauce

**\$5.50 per half salad roll**

### RICE PAPER ROLLS

Minimum 6 each

BBQ lemongrass chicken, avocado, sweet chilli noodles, snow peas, carrot & coriander (GF/DF)

Vegetarian omelette, sweet chilli noodles, carrot, coriander, snow peas, avocado & Vietnamese mint (V/GF)

Vietnamese satay prawn, cucumber, mint & sweet chilli noodles (GF/DF)

Served with nuoc cham sauce, soy, chilli & shallot sauce and peanut & tamari sauce

**\$5.50 each**

# SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

Ask our staff for our limited edition offerings

## HOT FINGER FOOD

### SAVOURY CROISSANTS

Minimum 6 each

Shaved double smoked ham & Swiss cheese

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Chilli beef banh mi with lemongrass, cucumbers, pickles, mushroom pate & sriracha mayo (HALAL)

Prawn katsu with shredded cabbage & chive with yuzu kewpie mayo & bonito seasoning

**\$6.45 each**

### SIGNATURE WARM SLIDERS

Minimum 8 each

Maple glazed bacon & free range egg with harissa aioli & house BBQ sauce

Chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (V)

Salmon gravlax slider with avocado, jalapeno & preserved lemon

**\$6.45 each**

### SKEWERS

Minimum 10 each

Karaage chicken with furikake seasoning, sriracha mayo & lemon (GF/DF)

**\$7.04 each**

### SCHNITZEL BITES

Minimum 6 each

Housemade chicken schnitzel bites (DF/HALAL)

**\$5.50 each**

### GOURMET VEGETARIAN BITES *Minimum 6 each*

Vegetable pasty (V)

Beetroot & buckwheat fritter (VG/GF)

Sweet Potato empanada (V)

Pumpkin arancini (V)

Sauce: Tomato Relish, Chipotle Mayo, Minted Yogurt

**\$5.45 each**

### GOURMET VEGAN & GLUTEN FREE BITES

Minimum 6 each

Kale & onion pakora (VG/LG/DF)

Chickpea frittata (VG/LG/DF)

Beetroot & buckwheat fritter (VG/LG/DF)

Sauce: Plant Based Tumeric Mayo, Coconut Yogurt with Mixed Seeds, Tomato Relish

**\$5.45 each**

### GOURMET PIES & SAUSAGE ROLLS

Minimum 6 each

Pork & fennel sausage roll

Lamb & rosemary pie

Butter chicken pie

Beef & burgundy pie

Sauce: Smokey BBQ, Tomato Relish, Tomato Sauce

**\$5.45 each**

### MINI QUICHES

Minimum 6 each

Prosciutto, kale & ricotta with piment d'espelette

Smoked trout with confit heirloom tomatoes & crème fraiche  
Spice

Roasted cauliflower, pea puree & provolone cheese (V)

**\$5.50 each**

### ARTISANAL CHEESE

Small (3-4 serves)

**\$72.69 each**

Large (10-12 serves)

**\$178.54 each**

### SEASONAL FRUIT

Small (4-5 serves)

**\$50.80**

Large (10-12 serves)

**\$99.30**



# SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

Ask our staff for our limited edition offerings

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## SWEETS

### SWEET CROISSANTS

Minimum 6 each

Almond Frangipane (V/N)

Nutella with chocolate crumb & dark chocolate drizzle (V/N)

Spiced apple with vanilla crumb & white chocolate drizzle (V)

**\$4.46 each**

### MINI BROWNIES

Minimum 6 each

Belgian chocolate & walnut (V/GF/N)

Raspberry & white chocolate (V/GF)

Charred orange (V/GF/N)

**\$3.95 each**

### MINI DOUGHNUTS

Minimum 6 each

Pink chocolate

Milk chocolate

White chocolate

**\$4.46 each**

### MINI MUFFINS

Minimum 6 each

Raspberry, dark chocolate & white chocolate drizzle (V)

Blueberry (V)

Apple & Rhubarb Crumble (V)

**\$3.45 each**

### ASSORTED FRUIT & CINNAMON DANISH

Minimum 6

**\$4.46 each**

### VEGAN SWEETS

Minimum 6 each

Vegan chocolate muffin (VG/GF/N)

**\$3.45 each**

Vegan Cake: Chia seed, date and banana loaf (VG/GF/DF/N)

**\$4.95 each**

Protein ball: Goji Vanilla (VG/GF/N)

**\$6.45 each**







## CANAPES

Our build on site canapé menu offers a selection of hot & cold food freshly assembled and cooked on site. This style of food requires a Catering Project chef to have access to a kitchen or the capacity for us to build a pop-up temporary kitchen.

Staffing (supervisor, chef, waitstaff) costs are included in listed package prices.

Catering Project can accommodate most dietary requests with sufficient notice.

### CANAPE PACKAGES

Our canapés packages are designed for a minimum of 25 guests.

### STANDARD COCKTAIL PACKAGE

Maximum 2 hours duration  
4 x Canapés

### MID-RANGE COCKTAIL PACKAGE

Maximum 3 hours duration  
6 x Canapés  
1 x Substantials

### PREMIUM COCKTAIL PACKAGE

Maximum 4 hours duration  
8 x Canapés  
2 x Substantials

## CANAPE OPTIONS

### COLD CANAPES

- Hand-picked sand crab tartlet with smoked creme fraiche, sorrel & garlic flowers
- Cigar of duck liver parfait with prune paste bread & butter ash
- Chopped yellowfin tuna in spring roll wrapper with miso mayo, pickled radish & shiso (DF)
- Rye doughnut filled with smoked salmon creme fraiche & caviar
- Poached curry chicken dolmade with yellow curry jelly & kaffir lime salt (GF/DF)
- Tasmanian scallop ceviche with chives, yuzu & sesame (GF/DF)
- Oysters popped over charcoal with scorched nam jim & elderflower (GF/DF)
- Beef tartare with endive, miso mayo, rye crumb & elderflower (DF)
- Tofu yellow curry cabbage leaf with kaffir lime salt (VG/V/GF/DF)
- Compressed baby cucumber with whipped white beans, petite leaves & pickled onion (VG/V/GF/DF)

### HOT CANAPES

- Hand shaped chicken satay with kaffir lime, sambal merah & ginger mayo (GF)
- Ora king salmon belly with fermented chili caramel, kewpie & kale furikake (GF/DF)
- Charcoal grilled BBQ baby corn with vegan chipotle mayo & corn crumb (VG/V/GF/DF)
- Prawn toast with prawn head mayo, beach herbs & prawn salt
- Wagyu beef rendang empanada with coconut gel, green curry gel, coriander flower, & thai basil (N)
- Lamb belly rillette with smoked chilli emulsion, borage & baby parsley
- Ricotta and preserved lemon filled zucchini flower with lemon gel & linaria flower (VG/V/GF/DF)
- Betel leaf with sambal matah peas and beans, pomelo cells & kaffir lime (VG/V/DF/GF)

### SUBSTANTIALS

- Confit Fremantle octopus with romesco & shiso leaf (GF/DF/N)
- Eclair of pulled pork with pork caramel, shallot & chives
- Wagyu beef skewer with burnt butter, chilli & anchovy (GF/DF)
- Compressed lamb shoulder, brioche, sumac labna, sorrel
- Sourdough crumpet with yellowfin tuna, smoked tomato, chopped chives & seaweed emulsion
- Skewer of local mushroom with whipped tofu, mushroom soy gel, chilli threads & onion flowers (VG/V/DF/GF)
- Pork cutlet katsu sandwich with Japanese mustard & Korean BBQ sauce
- Sourdough crumpet with watermelon tuna, smoked tomato & chopped chives

### SWEET

- Yuzu and mandarin meringue with freeze dried mandarin & mandarin curd (V/GF)
- Coconut jelly and mango with roasted rice biscuit & Thai basil (V/GF)
- Matcha semifreddo with lemon balm & mint fluid gel (V/GF)
- Roasted rice and palm sugar ice cream sandwich with brandy snap biscuit (V)
- Burnt sugar panna cotta tartlet with lychee & elderflower (V/GF)
- Jackfruit and tonka bean custard bon bon with jackfruit sherbet (V)
- Wagyu fat caramel & smoked sea salt (GF)
- Pandan crepe parcel with sugar custard (V)



## SEATED LUNCH/DINNER PACKAGES

Our build on site seated lunch/dinner packages offer a selection of individually plated dishes which are freshly assembled and cooked on site. This style of food requires a Catering Project chef to have access to a kitchen or the capacity for us to build a pop-up temporary kitchen.

Staffing, standard crockery, cutlery & linen napkins costs are included in listed package prices.

Catering Project can accommodate most dietary requests with sufficient notice.

### PLATED SIT-DOWN PACKAGES

Our packages are designed for a minimum of 20 guests

### 1 COURSE SIT-DOWN DINNER

1 hour duration  
Artisan sourdough, cultured butter  
Main Course (alternate serve)

### 2 COURSE SIT-DOWN DINNER

2 hours duration  
Artisan sourdough, cultured butter  
Entree(set) & Main Course (alternate serve)  
OR  
Main Course (alternate serve) & Dessert (set)

### 3 COURSE SIT-DOWN DINNER

3 hours duration  
Artisan sourdough, cultured butter  
Entree(set)  
Main Course (alternate serve)  
Dessert (set)

## COURSES

### BREAD SERVICE

Artisan sourdough, cultured butter

### ENTRÉE

- BBQ 1/2 shell Tasmanian scallop, with miso mayo (GF/DF)
- BBQ confit Fremantle octopus with whipped chickpeas, pancetta & jus gras (GF/DF)
- Yellowfin tuna with finger lime dressing, labna, pomelo cells & lemon oil (GF)
- Deboned rolled quail with wild mushroom farce, parsnip, mushroom duxelle & jus gras (GF)
- Confit pork belly with aromatic salad, yellow curry laksa & palm sugar caramel (GF/DF)
- Sashimi of kingfish with red curry, kaffir lime, puffed rice, shiso & coconut (GF/DF)
- Smoked duck salad with sweet and sour radicchio, hazelnut cream, salted grapes, jus gras caramel & amaranth leaf (GF/DF/N)
- Wagyu beef tartare with truffle dressing, parmesan cracker, truffle mayo & baby rocket (GF/DF)
- Blood plum with stracciatella, rye crumb & pedro ximenez jelly (V)
- Sashimi of watermelon tuna with sambal matah, kaffir lime, puffed rice, shiso & coconut (VG/GF/V)
- Salt and pepper tofu with aromatic salad, yellow laksa & palm sugar caramel (VG/GF/V)

### SIDES - Additional cost

- Baby gem lettuce with buttermilk dressing, parmesan & cured egg yolk (V/GF)
- Burnt carrots with fermented onion, acidic yogurt, wild rice & honey (V/GF)
- BBQ asparagus with burnt butter hollandaise, popped capers, bitter leaves & parsley oil (V/GF)
- Wagyu fat fingerling potatoes with truffled cream foam, burnt onion & truffle mayo (GF)
- Baby gem lettuce with peppered mignonette dressing & chives (VG/V/DF/GF)
- Charred asparagus with salsa verde emulsion, popped capers, bitter leaves & parsley oil (VG/V/DF/GF)

### MAIN

- Poached chicken with green chilli foam, rice porridge & crispy skin (GF/DF)
- Barramundi with scallop and butter emulsion, pickled onion, beach herbs & green oil (GF)
- Zucchini with shaved macadamia, white gazpacho, wild leaves & green oil (VG/V/GF/N)
- Pressed lamb shoulder with confit garlic, harissa, sumac yoghurt, chive pods, broad leaf rocket & garlic flowers (GF)
- Champagne and caviar crema with angel hair pasta, green oil & petite leaves
- Roasted pork with miso cabbage, white mushroom puree, saltbush & pork caramel (GF)
- BBQ 48hr short rib, foie gras, roasted onion, onion ash & black garlic (GF)
- Market fish with romesco, candied olive, heirloom cherry tomatoes & basil (GF/DF/N)
- Aromatic red curry with spiced red rice, kaffir lime dust, coconut & snake beans (VG/V/DF/GF)
- Spice rubbed roasted cauliflower with cauliflower puree, pickled cauliflower & spinach emulsion (VG/V/GF)

### DESSERTS

- Textures of Passionfruit: Passionfruit curd with fresh passionfruit, freeze dried passionfruit, pavlova & vanilla bean ice cream (V/GF)
- Banana and Chocolate: Banana curd with cashew clusters, candied banana, banana ice cream & warm chocolate foam (V/GF/N)
- Weis Bar: Coconut crema with coconut balls, raspberry gel, raspberry glass, raspberry sorbet & freeze dried raspberry powder (VG/V/GF/DF)
- Tiramisu: Mascarpone sabayon cream with savoiardi biscuit, espresso gelato & cocoa nibs (V)
- White Chocolate: Poached lychee with white chocolate mousse, lychee gelato & lychee sago (V)
- Lychee Panna Cotta: Free form plant-based panna cotta with lychee sago, lychee gel & lychee ice (VG/V/DF/GF)





Beverage



## BEVERAGE PACKAGES

### ALCOHOLIC BEVERAGE PACKAGES

All packages allow for unlimited consumption subject to RSA regulations.

	1 hour	2 hours	3 hours	4 hours	5 hours
<b>STANDARD</b>	\$26.88	\$32.26	\$37.63	\$43.01	\$48.39
<b>PREMIUM</b>	\$37.63	\$43.01	\$48.39	\$53.76	\$59.14

#### STANDARD PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 1 Full Strength Beers & 1 Light or 0% Beer

<b>SPARKLING WINE</b>	NV Beach Hut Brut Cuvee, South East Aus
<b>WHITE WINE</b>	2022 Beach Hut Semillon, Sauvignon Blanc, South East Aus 2022 Young Poets, Pinot Grigio, Mudgee NSW
<b>RED WINE</b>	2021 Beach Hut Cabernet Merlot, South East Aus
<b>BEERS</b>	Byron Bay Lager, Byron Bay NSW James Boags Premium Light, Launceston TAS Heineken 0%
<b>NON-ALCOHOLIC</b>	Chilled Orange Juice, Still & Sparkling Mineral Water Assorted Soft Drinks

#### PREMIUM PACKAGE

Choice of 1 Sparkling, 1 White, 1 Red, 2 Full Strength Beers & 1 Light or 0% Beer

<b>SPARKLING WINE</b>	2022 Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills SA
<b>WHITE WINE</b>	2023 Folklore Sauvignon Blanc Semillon, WA 2023 Wildflower Pinot Grigio, WA 2023 Wicks Estate Chardonnay, Adelaide Hills SA
<b>ROSE</b>	2021 Folklore Rose, WA
<b>RED WINE</b>	2021 Folklore Cabernet Merlot, WA 2021 Folklore Shiraz, WA
<b>BEERS</b>	Mountain GOAT Lager, Richmond VIC James Squires 150 Lashes Pale Ale, Camperdown NSW James Boag's Premium Light Launceston TAS Heineken 0%
<b>NON-ALCOHOLIC</b>	Chilled Orange Juice Still & Sparkling Mineral Water Assorted Capi Flavoured Sodas

### NON-ALCOHOLIC BEVERAGE PACKAGES

Not staffed & served with or without food.

All packages allow for unlimited consumption.

	1 hour	2 hours	3 hours
<b>STANDARD</b>	\$10.75	\$12.90	\$16.13
<b>PREMIUM</b>	\$16.12	\$18.27	\$21.50

#### STANDARD PACKAGE

Shared Large Bottles

<b>MINERAL WATER</b>	Sparkling and Still Mineral Water
<b>JUICES</b>	Chilled Orange Juice & Cloudy Apple Juice
<b>SOFT DRINKS</b>	Coca Cola, Diet Coke, Coca Cola No Sugar, Sprite

#### PREMIUM PACKAGE

Shared Large Bottles

<b>MINERAL WATER</b>	Sparkling and Still Mineral Water
<b>JUICES</b>	Chilled Orange Juice & Cloudy Apple Juice
<b>CAPI FLAVOURED SODAS</b>	Blood Orange, Pink Grapefruit, Lemon

\*wines and vintages subject to availability





## CONSUMPTION

Beverage service fee \$7.10 per person  
Includes liquor license, glassware, service equipment & ice

### ALCOHOLIC

#### BEER

Byron Bay Lager, Byron Bay NSW	\$9.68
James Squires 150 Lashes Camperdown NSW	\$9.68
Mountain GOAT, Richmond VIC	\$10.21
Asahi JPN	\$10.21
Great Northern Super Crisp 3.5% QLD	\$9.68
James Boags Premium Light TAS	\$9.68
Heineken 0% AMS	\$9.68

#### SPARKLING

NV Beach Hut Brut Cuvee, South East Aus	\$31.18
2022 Wicks Estate Sparkling Chardonnay Pinot Noir, Adelaide Hills SA	\$43.01
Cantine Vedova Prosecco DOC Veneto IT	\$51.62
NV Josef Chromy TAS	\$76.88

#### CHAMPAGNE

NV Piper-Heidsieck Cuvee Brut FR	\$91.39
NV Veuve Clicquot Ponsardin FR	\$134.41

#### WHITE WINE

2022 Beach Hut Semillon, Sauvignon Blanc, South East Aus	\$34.41
2022 Young Poets, Pinot Grigio, Mudgee NSW	\$38.71
2023 Folklore Sauvignon Blanc Semillon, WA	\$38.71
2023 Wildflower Pinot Grigio, WA	\$43.01
2023 Wicks Estate Chardonnay, Adelaide Hills SA	\$47.31
2022 Ad Hoc 'Wallflower' Riesling Great Southern WA	\$47.31

#### ROSE

2021 Folklore Rose, WA	\$38.71
2022 Marquis De Pennautier FR	\$47.31

#### RED WINE

2021 Beach Hut Cabernet Merlot, South East Aus	\$34.41
2021 Folklore Cabernet Merlot, WA	\$38.71
2021 Folklore Shiraz, WA	\$38.71
2022 Ad Hoc 'Cruel Mistress' Pinot Noir, Great Southern WA	\$59.14
2022 Ziegler, 'The Brickyard' Shiraz SA	\$62.37
2019 Rymill Classic Cab Sauvignon SA	\$62.37
2020 Robert Oatley 'GSM', McLaren Vale SA	\$70.97

### NON-ALCOHOLIC

#### COLD PRESSED JUICES

Orange: 100% Australian seasonal oranges	250ml \$5.38
Green Power: Apple, celery, pear, spinach, lemon & ginger	
Cleanser: Carrot, beetroot, celery, apple, lemon & ginger	

#### BOTTLED JUICES

Spring Valley Apple Juice 350ml	350ml \$3.23
Spring Valley Orange Juice 350ml	

#### WATER

Capi Sparkling Australian Mineral Water	250ml \$3.55	750ml \$6.45
Capi Still Australian Mineral Water	250ml \$3.55	750ml \$6.45

#### SOFT DRINK

Coca Cola, Diet Coke, Lemonade	1.25L \$6.51
Capi Flavoured Sparkling Soft Drinks	250ml \$4.52
Grapefruit, Blood Orange, Lemon, Cranberry	





## GENERAL EVENT INFORMATION

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### DIETARY REQUIREMENTS

The Catering Project can accommodate most special dietary requirements but do need to be given advance warning.

All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labelled accordingly. Please speak to our Catering Manager should you have a specific dietary requirement.

### EQUIPMENT HIRE

Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require.

Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement.

Delivery charges may apply.

### PAYMENT OPTIONS

- Credit cards:  
MasterCard, Visa, Diners, AMEX.

- EFTPOS

- Bank transfer made to:

Bank: CBA  
BSB: 062 004  
ACC: 1037 8432

A Copy of the receipt must be sent to the catering manager to confirm payment.

### TERMS & CONDITIONS

All events subject to Catering Project terms and conditions as provided with each quote.

Confirmation of your booking/order is required in writing to Catering Project along with minimum numbers. Once minimum numbers have been confirmed we do not accept decreases.

Final attendance numbers must be confirmed in writing to Catering Project (7) days prior to your event

If an event starts earlier or runs later than scheduled then Catering Project reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then Catering Project reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then Catering Project has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers confirmed by The Hirer.

Should any platters or service equipment be missing from a catered service, the hirer agrees to pay for the cost to replace the equipment.

Should the event be cancelled within 7 days prior to the event, 50% of the quoted costs are charged.

If you cancel your function less than four days prior, 100% of the estimated costs are charged.