



CATERER'S CORNER pty ltd

catering • events • management

Catering all areas of Sydney

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- Caterer's Corner can design a menu to suit your requirements and budget.
- Special requirements - Please advise of any allergies and other special dietary requirements.
- Minimum order value \$250.00 *conditions apply.
- A Surcharge may apply for less than the minimum number.
- Food includes delivery costs. Delivery fee may apply in certain conditions.
- Food includes napkins *excluding Formal menu

BREAKFAST MENU'S

Breakfast with a Difference.

Minimum 15 People

Breakfast in a glass

\$4.50 / person

Roasted muesli with dried fruit, honey and yoghurt

Individual homemade muesli cups

\$5.00 / person

Our own homemade muesli layered with a creamy yoghurt and fresh compote

Smoothie and Frappe Bar

100% real fruit - 100% fat free - 100% natural – no added sugar – no preservatives – lactose free

For something different why not have a smoothie and frappe bar for a refreshing change.

From \$5.50 / person

See full details under the beverages section.

Buffet Style.

Minimum 15 People

Light Continental Breakfast – Buffet Style

\$11.50 / person

Ham & Cheese Croissants

Seasonal Fruit Platter

Selection of Muffins

Coffee and Assorted Teas

Orange Juice

Jugs of Iced Water

Hot Breakfast - Standard

\$16.50 / person

Scrambled Eggs

Rindless Smoked Bacon

Hash Brown

Savoury Chipolatas

Grilled Tomato

Seasonal Fresh Fruit Platter

Assortment of Muffins

Coffee and Assorted Teas

Orange Juice

Jugs of Iced Water

Hot Breakfast - Deluxe

\$22.50 / person

Tasmanian Smoked Salmon

Scrambled Eggs

Rindless Smoked Bacon

Hash Brown

Savoury Chipolatas

Bircher muesli

Cereals x 3

Grilled Tomato

Seasonal Fresh Fruit Platter

Selection of Muffins and Petite Danish

Coffee and Assorted Teas

Orange Juice

Jugs of Water

Plated Breakfast.

Minimum 15 People

Scrambled eggs	\$19.50 / person
Grilled tomato	
Chipolata sausages	
Hash brown	
Bacon	
Mushroom	
Served on toast	
Coffee and Assorted Teas	
Orange Juice	
Jugs of Water	

Breakfast Combinations.

Minimum 15 People

Assorted Breakfast (served on platters or in paper bags)

Assorted Danish (2 / person)	\$3.00 / person
English muffin with bacon, egg & bbq sauce	\$4.50 / person
Fresh Fruit salad (in plastic container with disposable spoon)	\$5.00 / person
Mini croissant with swiss cheese	\$3.50 / person
Mini croissant with ham, swiss cheese and tomato	\$3.90 / person

Savoury Breakfast (served on platters or in paper bags)

Benedict muffins; English muffin ham, scrambled eggs and hollandaise sauce	\$5.00 / person
Savoury muffin ham, cheese corn, pesto tomato and fetta	\$4.50 / person
Cheese and herb scone	\$3.00 / person
Quiche vegetarian or Lorraine	\$5.50 / person
Vegetable frittata	\$4.00 / person
Sausage and egg breakfast roll - Fried or scrambled eggs	\$4.80 / person

Cereal Bar

\$3.50 / person

selection of the following cereals:

- Special K
- Coco Pops
- Just Right
- Weet-Bix
- Corn Flakes

Served with full cream, skim and soy milk

Mixed Selection

\$5.50 / person

Mixed daily selection of the following: (2 per person)

- Muffins
- Pastries
- Savoury Croissant
- Almond Croissant
- Banana Bread

Savoury Breakfast Basket

\$7.90 / person

Savoury selection of:

- Smoked salmon, cream cheese and rocket bagel
- or Avocado, tomato, baby spinach & cracked pepper bagel
- Bacon and egg tart
- Ham and cheese croissant

Additions

Add one of the following to your breakfast combination:

Whole seasonal fresh fruit (2 / person)	\$3.80 / person
Seasonal Fresh fruit platter	\$6.00 / person
Seasonal Fresh fruit skewers	\$4.50 / person
Juice, water and other beverages	See drinks section

MORNING AND AFTERNOON TEA

Morning and Afternoon Tea

Minimum 15 People

Create your own platter from the selection below

(LF) = Low Fat option available

Mini muffin (recommend 2 / person)	\$1.50 / person
Mini cinnamon donuts	
Chocolate dipped strawberries - Milk and White chocolate	\$2.80 / person
Homestyle cookies	
Mini chocolate donuts / strawberry / pineapple	
Profiteroles (2)	
Mini custard tart	
Short bread	
Mini Danish	
Cup cake	
Assorted muffins (medium) (LF)	
Chocolate brownie	
Portuguese tart	
Lamingtons	
Mini fruit tart	
Biscotti (2)	
Caramel slice	
Banana bread (LF)	
Muesli Bar (LF)	
Friends (gluten free available) (LF)	\$4.00 / person
Chocolate cake	
Carrot cake	
Mud cake	
Cheesecake	
Caramel tart	

The Cookie platter (1.5 per person) \$3.00 / person
 Selection of homemade cookies to cater for all tastes, beautifully presented.

Mixed Sweets platter (1.5 per person) \$3.50 / person
 Mixture of carefully selected cakes, pastries, biscuits and tarts to cater for all tastes, beautifully presented.

Classic scones \$5.00 / person
 Selection of fruit and plain scones with jam, butter and fresh cream

Corporate High Tea \$9.90 / person
 Selection of 2 petit finger sandwiches, 1 scone with jam and cream, 1 mini fruit tart
 Tea and coffee

Gourmet Coffee and Assorted Teas
 Includes equipment (urns and/or percolators), tea box, milk, sugar and condiments.
 with foam cups, wooden stirrers \$2.50 / person
 with crockery (cups and saucers), tea spoons or wooden stirrers \$3.50 / person

PICNIC PACKS

Presented in individual boxes or bags with napkins, disposable cutlery, plates, and cups. Min order 12 per pack
Picnic pack ready to go.

Simple Pack

\$7.00 / person

1½ point sandwiches per person – choice from the classic point sandwich section
Muffin
Whole piece of fruit – apple or banana

Outing Pack

\$8.50 / person

1½ point sandwiches per person – choice from the classic point sandwich section
Chocolate bar
Whole piece of fruit – apple or banana
Juice or Mineral Water

Lunch Pack

\$12.50 / person

1½ point sandwiches per person – choice from the classic point sandwich section
Selection of 1 Fresh salad – from the classic salad selection
Chocolate brownie
Fruit yoghurt 125g
Soft Drink or Juice or Mineral Water

Gourmet Pack

\$17.50 / person

1½ point sandwiches per person – choice from the gourmet point sandwich section
Quiche Lorraine
Selection of 1 Fresh salad – from the classic or standard salad selection
Low Fat Muffin and chocolate bar
Fruit yoghurt 125g
Soft Drink or Juice or Mineral Water
25g mixed nuts

SANDWICHES

Vegetarian—There are several categories of vegetarians, all of whom avoid meat and/or animal products.

- **Vegan or total vegetarian:** diet includes only foods from plants: fruits, vegetables, legumes (dried beans and peas), grains, seeds, and nuts.
- **Lactovegetarian:** diet includes plant foods plus cheese and other dairy products.
- **Ovo-lactovegetarian (or lacto-ovovege-tarian)** diet also includes eggs.
- **Semi-vegetarians** do not eat red meat but include chicken & fish with plant foods, dairy products, & eggs.

Interesting Fact - Where do "sandwiches come from?"

Sandwiches evolved from the piece of beef wedged between two slices of bread first ordered by the Earl of Sandwich in 1762; to allow him to continue his card game.

For an easy option why not let our experienced team make a selection for you or choose our mixed sandwich platter. Assorted sandwich fillings include but are not limited to;

Sandwiches – 1½ recommended per person

Minimum 12 People

Please advise of any special dietary requirements, allergies or conditions.
Please inform if you would like with or without butter or 50/ 50 spread.

Choice of breads

Closed 4 points on sliced white, wholemeal or multigrain	\$5.20 / person
Open foccacia	\$7.20 / person
Turkish pide	\$6.50 / person
Wood fire	\$6.50 / person
Wrap – original, sun dried or spinach	\$7.00 / person
Soft damper	\$6.50 / person
Sour dough	\$6.00 / person
Corn bread	\$6.00 / person

Sandwich Selection includes: (v) = vegetarian option (vg) = vegan option

Classic

\$ as above

1. Ham, tasty cheese and tomato
2. Egg, mayonnaise and lettuce (v)
3. Tomato and Tasty cheese (v)
4. Tuna, cucumber and mayonnaise
5. Roast chicken, mayonnaise and lettuce
6. Tomato, cucumber, lettuce, avocado (vg)
7. Tuna, mayonnaise, lettuce and tomato
8. Pastrami, cheese, Dijon mustard and cucumber
9. Turkey and cranberry
10. Chicken and avocado

Gourmet

Add \$1.20 / person

1. Roast Chicken, mayonnaise, rocket, char grilled capsicum, swiss cheese
2. Grilled eggplant, char grilled capsicum, sun dried tomato, fetta cheese, olives (v)
3. Turkey breast, cranberry, avocado, cucumber and baby spinach
4. Tuna mixed with sweet corn, mayonnaise, spanish onion, tomato and rocket
5. Double smoked ham, Tasty cheese, tomato and Dijon mustard
6. Smoked salmon, lettuce, capers, onion, cream cheese and dill
7. Hungarian salami, lettuce, sun dried tomato, cucumber, mustard and pickles
8. Rare roast beef, lettuce, tasty cheese, tomato and english mustard
9. Indian curried egg, rocket, tomato and raita (v)
10. Ricotta cheese, pesto, cucumber, tomato, carrot and mixed leaf salad (v)
11. Lamb, taboulli with mint yoghurt dressing
12. Tofu and lentil with a watercress and garlic aioli (vg)
13. Chicken schnitzel caesar, with bacon, lettuce, egg
14. Roasted vegetables, cous cous and chilli sauce (vg)
15. Bacon, avocado, lettuce and tomato
16. Chicken tandoori and salad
17. Roast pumpkin and sweet potato, fetta and walnut (v)

Other selections can be made on request. Please enquire.

Mixed sandwich platter	\$7.00 / person
Mixture of carefully selected fillings, breads and wraps to cater for all tastes, beautifully presented. Includes approx 15 - 25% vegetarian.	
Finger Sandwiches	\$4.00 / person
Mixture of selected classic fillings cut in fingers.	
Ribbon Sandwiches	\$5.60 / person
Three (3) layers of bread and two layers of filling.	
Chequerboard Sandwiches	\$5.60 / person
3 layers of bread and two layers of filling cut into small squares of alternating colours	
Large Rustic Sandwiches (cut into half)	\$6.50 / person
Chunky sandwiches on large bread with assorted fillings. Includes approx 15% - 25% vegetarian.	
Danish Baby Baguettes	\$3.40 / person
Beautifully presented little baguette rolls with assorted fillings. Includes approx 15% - 25% vegetarian.	
One Hand Rolls	\$3.80 / person
Not too big or too small. Easy handling round rolls with assorted fillings. Includes approx 15% - 25% vegetarian.	
Petite gourmet rolls - Recommended 3 rounds per person	\$4.50 / person
These will impress your guests, assorted dinner rolls, baby baguettes and mini bagels	
Wheat free/ gluten free	Add \$1.50 / person
Specifically catered for those with special requirements and served on a separate plate	

PLATTERS

Minimum 12 People

Antipasto Bites

Asparagus wrapped with thinly sliced prosciutto, marinated olives, mild danish salami, bocconcini, artichoke hearts, crostini, dolmades, mediterranean herb meatballs

\$7.50 / person

Anti Pasto Platter

Assorted Cold Meats Fresh & Smoked, marinated Vegetables, Olives, Cheeses and Salad
Assortment of Selected Cold Meat cuts with Pickles and Relishes
Selection of Crudites and Home Made Dips

\$7.50 / person

\$6.50 / person

\$5.50 / person

Mezze Platter

Hummus and smoked eggplant dips served with crudités and char-grilled flatbread

\$7.50 / person

Tapas Bites

Frittata, chorizo sausages, baba ganoush, crudités, marinated olives, spicy meatballs, tabbouleh and Hummus dips, flatbread and lavosh breads, and crackers

\$8.00 / person

Seasonal Fresh Fruit Platter

Quality seasonal and exotic fresh fruits

\$6.00 / person

Cheese Platter

Australian farmhouse cheeses served with fresh, dried fruits and water crackers

\$7.50 / person

Seasonal Fresh Fruit and Cheese Platter

Quality seasonal fruits with Australian farmhouse cheeses served with fresh, dried fruits and water crackers.

\$9.50 / person

Mixed sandwich platter

Mixture of carefully selected fillings, breads and wraps to cater for all tastes, beautifully presented. Includes approx 15% - 25% vegetarian. **See full list under Sandwiches section.**

\$7.00 / person

Sushi platter

assorted pieces of fresh handmade sushi with wasabi and soy sauce

\$1.90 / person / item

Cocktail Canapes

Casual & Formal Canapes to suit any event. **See full list under Canape / Cocktail section.**

SALADS

(v) = vegetarian option (vg) = vegan option

Minimum 12 People

Classic

Garden Salad with Balsamic Dressing (vg)	\$5.50 / person served on platters
Pasta Salad with Pesto Dressing (vg)	
Potato Salad with Grain Mustard Dressing (v)	\$6.50 / person
Traditional Caesar Salad with Garlic Croutons	Served in Noodle Box
Greek salad with Marinated Fetta Cheese (v)	(includes plastic fork)
Capsicum Salad with Cashew Nut and Sesame Dressing (vg)	

Standard

Coriander Beef Salad with basil and Chilli Dressing	\$6.50/ person served on platters
Seafood and Vegetable Salad with Chervil Dressing	
Avocado and Tomato Salad with Tumeric Dressing (vg)	\$7.50 / person
Chinese Roast Duck Salad with Asian Vegetables	Served in Noodle Box
Chat Potato and Prosciutto Ham Salad	(includes plastic fork)
Mushroom & Spring Onion Salad with Balsamic Dressing (vg)	
Tomato, cucumber, olive and fetta cheese salad with balsamic vinegar dressing (v)	

Premium

Traditional caesar salad topped with cajun chicken breast	\$8.50/ person served on platters
Thai chicken salad with coriander and basil	
Rare roast beef salad with singapore noodles	\$9.50 / person
Roasted pumpkin, chick pea, capsicum, honey mustard dressing (vg)	Served in Noodle Box
Tuscan white bean salad (vg)	(includes plastic fork)
Baby rocket and cherry tomato with parmesan salad (v)	
Gado gado (mixed) Indonesian salad with peanut sauce	
Vine ripened tomato with fetta, rocket and olives (v)	
Char grilled vegetables tossed in Mediterranean dressing (vg)	
Prawn and mussel salad dressed with a turmeric and capsicum dressing	
Sliced roma tomato with bocconcini with fresh basil vinaigrette (v)	
Seafood and pasta salad with a garlic aioli	

CARVERY

Great for Corporate Days and team building!

Minimum 20 People

Food carved and delivered hot	\$20.00 / person
Pork and lamb or beef	
Selection of 5 Fresh salads – from the Classic or Standard selection	
Baked potatoes	
Fresh mixed vegetables	
Fresh pavlova with whipped cream and seasonal fruit	
Chef to carve	\$26.00 / person
Spit Roast Hire	Price on Application

WORKING /BOARDROOM LUNCH

Lunch in the Box – Ideal for when time is limited!

Minimum 12 People

served in noodle style boxes

\$7.50 / person - small
\$12.00 / person - large

1. Hokkein noodles with chicken and stir fry vegetables
2. Sweet and sour pork with vegetables and steamed rice
3. Thai style fried rice with chicken and prawn
4. Fish and chips with lemon mayonnaise
5. Red chicken curry with jasmine rice
6. Tandoori chicken and rice served with mango chutney
7. Thai green chicken curry and rice
8. Satay beef with rice and vegetables
9. Penne pasta with spicy meat balls
10. Butter chicken and saffron steamed rice

You can choose to Stand up or Sit down.

Minimum 12 People

No #1 - Central

1½ point sandwiches per person – up to 3 choices from the gourmet point sandwich section
Platter of Seasonal Fresh Fruits
Gourmet Coffee and Assorted Teas
Mints

\$12.00 / person

No #2 – City

1½ open faced foccacia sandwiches per person – upto 3 choices from the gourmet sandwich section
Selection of 2 Fresh Salads - from the Classic or Standard selection
Gourmet Coffee and Assorted Teas
Mixed Cookies

\$15.50 / person

No #3 – Staff Appreciation

Selection of 1 Fresh Salad - from the Classic or Standard selection
Warm Vegetarian Quiche or Quiche Lorraine
Freshly baked bread rolls and butter
2 Whole Seasonal pieces of Fresh Fruit
Gourmet Coffee and Assorted Teas
Assorted biscuits

\$19.50 / person

No #4 – Refresh

Soup of the Day – your choice from the Classic or Standard selection
Assortment of open faced foccacia and club sandwiches 1½ per person – upto 3 choices from the gourmet sandwich section
Freshly baked bread rolls and butter
Platter of Seasonal Fresh Fruits
Gourmet Coffee and Assorted Teas
Mini muffins

\$22.50 / person

More options continued next page

No #5 – Substantial

Finger Food selection including: \$25.50 / person
2 mini beef pies, 2 mini sausage rolls, 2 mini quiche, 3 cocktail spring rolls, 2 crumbed chicken wings, 2 spinach and fetta triangles (per person)
Selection of 2 Fresh Salads - from the Salads selection
Platter of Seasonal Fresh Fruits
Platter of Assorted cold meats
Freshly baked rolls and breads with butter
Gourmet Coffee and Assorted Teas
Mixed platters of mini cakes

No #6 – Healthy

Selection of 4 Fresh Salads - from the Salads selection \$27.50 / person
Warm Vegetarian Quiche or Quiche lorraine
Assortment of Dips and Crudites
Freshly baked bread rolls and butter
Platter of Seasonal Fresh Fruits
Gourmet Coffee and Assorted Teas
Low fat muffins and banana bread
Mints

No #7 – Impressive

Selection of 4 Fresh Salads - from the Salads selection \$30.50 / person
Anti Pasto Platter, Assorted Cold Meats, Fresh & Smoked, Olives, Char Grilled Vegetables and Dips
Beef Lasagne
Vegetable Quiche or Quiche Lorraine
Satay chicken
Steamed saffron rice
Freshly baked bread rolls and butter
Platter of Seasonal Fresh Fruits
Mixed platter of mini cakes and cookies
Gourmet Coffee and Assorted Teas

FULL MIXED BUFFET

Ideal for Marquees / Weddings / Corporate Days/ Birthdays

No #1 – The Basics

Minimum 50 People

Cold

\$15.50 / person

Choice of 2 Garden Fresh Salads with dressings - from the Classic selection
Selection of Dressings and Condiments
Freshly Baked Bread rolls and butter

Hot

Roast Beef and gravy
Roast Chicken pieces

Dessert

Mixed Fruit salad

No #2 – The Party Starter

Starters

\$19.50 / person

Hot finger:
Mini sausage rolls
Mini beef pies
Cocktail spring rolls
Satay chicken
Beef meat balls

Main

Vegetable and tofu stir fry
Sweet and Sour pork
Beef lasagne
Steamed rice
Choice of 2 Garden Fresh Salads with dressings - from the Classic selection
Freshly Baked Bread rolls and butter

Dessert

Vanilla Cheesecake with fresh cream

More options continued next page

No #3 – The Entertainer

Minimum 20 People

Cold

\$30.50 / person

Assortment of sliced continental cold cuts with relishes and mustards
Salmon and spring onion quiche
Choice of 3 Garden Fresh Salads with dressings - from the Classic and Standard selection
Selection of Dressings and Condiments
Freshly Baked Bread rolls and butter

Hot

Medallions of Veal with Mushrooms in a Garlic Cream
Breast of Chicken Marinated in Lemon and Oregano with a Sun Dried Tomato Sauce
Pan Fried Fish of the Day on a ragout of Leek served with a White Wine Butter Sauce
Vegetable Lasagne
Baby Chat Potato baked in Olive Oil, rosemary, rock salt and Herbs
Steamed rice

Dessert

Assortment of French Pastries
Fresh Seasonal Fruit Platter
Gourmet Coffee & Assorted Teas

No #4 – Impressive

Cold

\$36.50 / person

Oven roasted breast of Turkey with Red Onion and Cranberry Relish
Roast Sirloin of Beef with Marinated Vegetables
Char grilled Marinated Octopus
Choice of 3 Garden Fresh Salads with dressings - from the Classic and Standard selection

Selection of Dressings and Condiments
Freshly baked bread rolls and butter

Hot

Medallions of Beef with Wild Mushroom Sauce
Gallantine of Chicken with an Apricot and Orange Jus
Prawn, Scallop and Salmon Seafood Risotto
Panache of Seasonal Vegetables
Potato Dauphinoise, Slices of Potato baked in a Garlic Cream gratinated with Mozzarella Cheese

Dessert

Assortment of Miniature cakes
Fresh Seasonal Fruit Platter
Gourmet Coffee & Assorted Teas

More options continued next page

No #5 – The Feast

Cold

\$39.50 / person

Caterers Corner Anti Pasto

Assortment of Salami and Hams, Marinated Vegetables, Bocconcini, Hommus and Baba shmaj with Kalamata Olives.

Steamed chicken and vegetable rice paper rolls

Choice of 5 Garden Fresh Salads with dressings - from the Salads selection

Selection of Dressings and Condiments

Freshly baked bread rolls and butter

Hot

Roast Veal chop with Mushrooms and Port Wine Jus

Breast of Chicken Stuffed with King Prawns with Tomato and Creole Sauce

Roulade of Reef Fish scented with Lemon Grass with a Caviar Beurre Blanc

Fresh Panache of Vegetables with Butter and fresh Herbs

Spinach Fettuccini with Roast capsicum, Olives and Napolitana Sauce

Dessert

Assortment of Cakes, Tarts and French Pastries

Fresh Seasonal Fruit Platter

Gourmet Coffee & Assorted Teas

No #6 – The Five Star

Cold

\$43.50 / person

Caterers Corner Anti Pasto platter

Assortment of sliced cold meat, Char Grilled Vegetables, Cheese, Dips and marinated Olives.

Mixed Sushi Nori Rolls

Fresh Baked Fish with Rockmelon Salsa and remoulade Sauce

Tasmanian Smoked Salmon served with Horseradish Dressing

Choice of 5 Garden Fresh Salads with dressings - from the Salads selection

Selection of Dressings and Condiments

Freshly baked bread rolls and butter

Hot

Tender scotch fillet Baked in Pastry with a Port Wine Sauce

Breast of Chicken Baked with Blue Cheese and Herbs on a Capsicum & Spinach Risotto

Pan Fried Fillet of Salmon dusted with Cajun Spices served with a Creole Sauce

Fresh Seasonal Vegetables with Herbs and Butter

Fettuccini with assorted Seafood, Olive and Tomato Sauce

Baked Chateau Potato's in Chicken Stock

Dessert

Assortment of Cakes, Tarts and Gateaux

Fresh Seasonal Fruit Platter

Australian and International Cheese Platter

Gourmet Coffee & Assorted Teas

Additional Hot Dishes

\$3.50 / person

Vegetarian quiche

Butter Chicken

Meat or vegetarian lasagne

Sweet and Sour Pork

Satay chicken

Beef cannelloni

Chicken curry

Frittata

Honey lemon chicken

Fried Rice

We can cater for Vegetarians & Vegans. All menu's can be designed or changed to suit you.

BBQ BUFFET

A relaxed buffet style BBQ option great all year round

Minimum 20 People

No #1- Simple

Choose two salads from the classic selection

\$17.50 / person

Freshly Baked Bread Rolls and butter

Condiments and sauces

From the BBQ:

Caramelised onions

Beef Sausages

Rump steak

No #2- Classic

Choice of 2 Garden Fresh Salads with dressings - from the Classic selection

\$25.50 / person

Freshly Baked Bread Rolls and butter

Condiments and sauces

From the BBQ:

Caramelised onions

Beef Sausages

Rump steak

Marinated chicken fillets

Roasted potato

Pavlova with fresh cream and seasonal fruit

No #3- Aussie BBQ

Choice of 3 Garden Fresh Salads with dressings - from the Classic and Standard selection

\$31.50 / person

Freshly Baked Bread Rolls and butter

Relishes, Pickles, Chutneys, Condiments and sauces

Roasted potato

Caramelised onions

From the BBQ:

Bacon rashers

Prawns cooked on bbq

Grilled chicken breast

Prime Beef BBQ sausages

Prime scotch fillet

Pavlova with fresh cream and seasonal fruit

More options continued next page

No #4 - Traditional

Choice of 3 Garden Fresh Salads with dressings - from the Classic and Standard selection \$35.50 / person
Freshly Baked Bread Rolls and butter
Relishes, Pickles, Chutneys, Condiments and sauces

Pork Spare Ribs
Spicy Hamburgers Patties
Marinated Lamb Kebabs
Chicken breast
Prime Beef steak fillet
Beef Sausages
Baked Potato's and Sour Cream
Corn on the Cob with Butter

Platter of Seasonal Fresh Fruits

No #5 - Deluxe

Choice of 4 Garden Fresh Salads with dressings - from the Classic and Standard selection \$42.50 / person
Freshly Baked Bread Rolls and butter
Relishes, Pickles, Chutneys, Condiments and sauces

Chicken Kebabs in Honey and Soy
Marinated Prime Scotch Fillet with Onions
Fish fillet wrapped in foil with Lemon and Herbs
Gourmet Pork Sausages
Marinated octopus
Marinated calamari
Baked Potatoes with Sour Cream and Chives
Baked Corn on the Cob with Butter

Platter of Seasonal Fresh Fruits

No #6 - Gourmet

Choice of 5 Garden Fresh Salads with dressings - from the Salads selection \$49.50 / person
Freshly Baked Bread Rolls and butter
Relishes, Pickles, Chutneys, Condiments and sauces
Gourmet sausage
Breast of Chicken marinated in Cashew Nut Pesto
Prime Beef with Thyme and Garlic
Fillet of Salmon with Cajun Spices
King Prawns on Lemon Grass Skewer
Sautéed Baby Potato's with Rosemary and Sea Salt
Baked Corn and Char Grilled Vegetables

Platter of Seasonal Fruits and International Cheese Selection
Gourmet Coffee & Assorted Teas

CANAPE / COCKTAIL

Suitable for any occasion to have with Pre- dinner drinks or for a more social gathering.

Minimum 30 People

Casual Cocktail Canapes

Thick cut potato wedges	\$2.10 / person / item
Mini vol au vents	
Marinated calamari	
Fish tempura	
Marinated beef balls	
Marinated pork bites	
Spinach and ricotta triangles	
Mini chicken burger with rocket and pesto mayo	
Mini steak sandwiches with onion marmalade	
Mini chilli beef burger served with guacamole cheese and chilli	
Spicy crumbed chicken wings	
Falafel on crispy flatbread topped with hommus	
Marinated soy chicken wings	
In house made sausage rolls	
In house made meat pies	
Cocktail samosas	
Pork Wontons	
Steamed vegetable dim sum	
Cocktail spring rolls	

served with dipping sauces

Ocean Classic Finger Food Platter

Crumbed salt and pepper calamari	\$3.40 / person / item
Tempura prawn cutlet	
Char grilled octopus	
Tempura salmon cutlet	
served with chips, lemon and tartare	
(please note that for this selction chef must be added)	

Sweet Canapes

Mini lemon curd tartlet	
Custard fruit tarlet	\$2.60 / person / item
Dark chocolate cup with hazelnut praline	
Chocolate mousse tart with raspberry	
Portuguese tarts	
Belgium chocolate tart	
Fruit tart	
Cream caramel on spoon	
Chocolate profiteroles'	
Mini lemon meringue pie	
Chocolate mud cake	
Strawberry tart	
Mini cup cake	
Mini chocolate eclairs	

More options continued next page

Formal Cocktail Canapes

Cold

\$3.00 / person / item

Oven dried tomato, garlic & basil bruschetta
Avocado & mango mousse en crouete
Roulade of smoked trout, eschallot & egg
Parmesan palmiers
Semi-dried tomato with persian fetta on croutons
Vietnamese spring rolls with chilli-coriander dressing
Blue swimmer crab salad with lime and tomato chutney
Oyster shots with citrus and saki
Smoked salmon on blini with salmon roe and chives
Fresh prawn, lychee and mint wrap with rice paper
Nori and sushi with wasabi and soy sauce
King prawns with avocado mousse
Seared tuna with black sesame and soy sauce
Oysters in the half shell with an orange and sweet lime salsa
Vegetarian Vietnamese rice paper rolls
Turkey, brie and cranberry on pumpernickel
Fresh Tuna salad on pita crisps
Asian scallops with coriander, mango and chilli chutney served on ceramic spoons
Mini prawn cocktail
Smoked chicken wonton crisp
Large king prawns with chilli lime dipping sauce
Bloody mary oyster shots
Tuna or salmon sashimi with wasabi dipping sauce

For something a bit different try ...

Fruit Smoothie and Frappe shots
Soup shots

Hot

\$3.00 / person / item

Fetta, mushroom & asparagus frittata
Caramelised onion and feta pizza
Crispy pork wontons with sweet chilli sauce
Nut crusted garlic chicken fillets with pesto mayo
Soft shell crab with lime aioli
Coconut risotto with satay chicken
Spring rolls with beef fillet and shiitake mushrooms
Sweet soy and mint marinated lamb kebabs
Pumpkin & ricotta tart
Tuna pieces with olive tapenade, sashimi style
Shredded beef and avocado in a wonton cup
Thai coconut prawns
Mini fish cakes with yoghurt
Macadamia nut crusted fish pieces served with a mango salsa
Spiced lamb kofta kebabs served with a mint and yoghurt dressing
Parmesan crusted stuffed mushrooms
Prawn and ginger fritters with plum sauce
Skewered prawns served with a honey curry sauce
Ravioli served on a spoon topped with Neapolitan sauce
Chicken skewers marinated in lemon ginger and Vietnamese mint
Mini chicken and leek pie
Tandoori chicken drumettes with yoghurt dipping sauce
Thai crabcakes served with chilli lime salsa

FORMAL MENU

Vegetarian—There are several categories of vegetarians, all of whom avoid meat and/or animal products.

- *Vegan or total vegetarian: diet includes only foods from plants: fruits, vegetables, legumes (dried beans and peas), grains, seeds, and nuts.*
- *Lactovegetarian: diet includes plant foods plus cheese and other dairy products.*
- *Ovo-lactovegetarian (or lacto-ovovege-tarian) diet also includes eggs.*
- *Semi-vegetarians do not eat red meat but include chicken & fish with plant foods, dairy products, & eggs.*

**Perfect for Weddings and other formal gatherings.
All served with freshly baked bread rolls and butter.**

Minimum 30 People

Entrée

**Based on a 4 Hr
duration**

Canapés may be selected from our menu instead or in addition to an entrée

(v) = vegetarian (vg) = vegan

Classic Soups

\$7.00 / person

Cream of butternut pumpkin (v)
Spiced tomato and capsicum (vg)
Cream of broccoli & bacon
Carrot soup with chives (vg)
Sweet corn and crab meat
Leek & potato (v)

Classic Entrees

\$8.50 / person

Warm salmon and leek tart with saffron cream sauce
Beef lasagne topped with cheese & napolitan sauce
Chicken & mushroom crepe topped with a black truffle oil
Fettuccine boscaiola with sauteed mushrooms, bacon & eschallots
Basil gnocchi tossed with parmesan cheese and pesto (v)

Standard Soups

\$8.00 / person

Beef mulligatawny
Cream of mushroom (v)
Chicken and corn
Bacon, tomato and basil
Minestrone
Roasted parsnip and garlic soup (v)
Pea and ham soup
French onion (vg)

Standard Entrees

\$10.50 / person

Penne napolitana topped with parmesan cheese (v)
Wild mushroom and sweet potato tart (v)
Sun dried tomato fettuccini with seafood and rich tomato sauce
Anti pasto selection, marinated vegetables, brie cheese, charcutiere and hummos
Premium Tasmanian salmon with artichoke and horseradish salad
Chorizo, pepperoni and kalamata olive risotto
Penne Italiano – with capers, pesto, kalamata olives & feta cheese (v)

Premium Soups \$10.50 / person
 Boston clam chowder
 Vietnamese beef, chicken and tofu soup
 Spicy sour prawn soup
 Prawn laksa
 Seafood bisque
 Chunky style vegetable and tofu soup (vg)

Premium Entrees \$12.50 / person
 Salad of king prawn and peppered octopus with salsa dressing
 Tempura chicken fillets with a mixed leaf salad and dipping sauce
 Salad of avocado, capsicum, spanish onion topped with king prawns & mango salsa
 Chinese chicken salad with toasted peanuts & bean sprouts
 Seafood risotto
 Duck liver parfait with red onion jam
 Chargrilled octopus & calamari with oregano & lemon dressing on rice pilaf
 Veal sweetbreads with duxelles and herb salad
 Tiger prawn and scallop in light garlic and chive cream and fragrant rice
 Vegetable terrine with a capsicum and sundried tomato coulis (vg)

Deluxe Entrees
 Sydney rock oysters served on crushed ice and lime \$POA
 Goats cheese tortellini with sundried tomato and zucchini shavings \$15.50 / person
 Pan seared scallops with a leek salad and an asian dressing
 Oven dried roma tomato & roasted kumara risotto with olives, parmesan & rocket (v)

MAINS

all mains served with bowls of seasonal vegetables and potato (serves 4 per bowl)

Additional share bowls of vegetables or salad \$4.00 / bowl

Red Meat \$24.00 / person
 Chargrilled sirloin on roasted garlic mash with bacon & mushroom jus
 Thai-marinated sirloin with bean sprouts, carrots & asian greens
 Chargrilled sirloin on potato galette with dienne sauce
 Grain fed beef fillet with port wine sauce, seasonal greens and potato gratin
 Char-grilled rib eye with mustard seed potato, onion jam and shiraz jus
 Pesto beef medallions on grilled Mediterranean vegetables
 Fillet of beef served with a potato stack and baby beetroot drizzled with shiraz jus
 Chargrilled sirloin on potato & sweet potato galette with port wine jus & fried leek
 Macadamia crusted beef fillet on a potato cake with a port wine jus
 Veal & eggplant parmigiana served with potato cake & drizzled with muscut jus

Poultry \$24.00 / person
 Crisp skinned soy chicken on a corn salsa fritter
 Roast bacon wrapped quail with muscut sauce
 Chicken breast with fig sauce and spinach risoni
 Cajun chicken with pineapple salsa and yoghurt dressing
 Corn fed chicken breast filled with a snow pea mousse, served on roasted red capsicum with herbed gnocchi and tomato coulis
 Chicken tandoori on a mescalin salad served with raita
 Parmesan crusted chicken in a caramelised onion frittata and hollandaise sauce
 Pan-fried chicken breast on grilled polenta with creme fraiche & tomato coulis
 Pesto roast chicken on garlic mash with tomato & onion sauce
 Tandoori chicken breast with sauteed zucchini and cous cous
 Thai red curry chicken breast on saffron rice with mushrooms & capsicum
 Pan fried chicken with braised beans, shallot potato mash, lemon thyme jus & orange reduction
 Parcel of ginger infused chicken breast with asian greens, fragrant rice and soy vinaigrette
 Pesto chicken breast with parsnip potato mash, baby broccoli flowers & tamarillo jus

Lamb \$ 25.50 / person
 Roasted lamb backstrap fillet with spicy lentils, caramelized onion chutney, baby spinach and shiraz jus
 Baby lamb rack roasted with rosemary served with seasonal vegetables
 Seared rack of lamb with warm olive and kipfler potato salad and rosemary jus
 Cumin spiced lamb with roasted eggplant, chickpea puree, baby herbs & molasses jus

Pork \$25.50 / person
 Asian spiced roasted pork belly on crisp greens
 Caramelised barbecued pork neck served with honey and chilli sauce
 Pork cutlet with a sweet and sour sauce on asian greens
 Grilled loin of pork with mushroom risotto and a citrus fruit jus
 Pork fillet with apple chutney, sauteed potatoes and jus

Game market price / POA / choice as available
 Spatchcock, venison, kangaroo, emu, quail, pheasant, buffalo, crocodile, duck,
 Our chef is happy to create a specialised menu for your needs or theme

Seafood Platter (serves 2) \$30.00 / person
 3 Oysters, 3 Tiger Prawns, 1 Grilled Fish Of The Day, 2 piece Smoked Salmon, 3
 Marinated octopus, 3 Mussels & 2 Scallops served with fresh fruit, salad, condiments and sauces

Seafood \$25.50 / person
 Seared tuna with kipfler smash and salsa verde
 Salt and pepper squid and vermicelli salad
 Curried blue eye cod fillet with lentils and raita
 Baked perch steak on pumpkin puree with salsa verde
 Hot and sour fish steamed in banana leaves on soft polenta
 Barramundi fillet with kipflers and roasted capsicum
 Baked perch fillet on butternut pumpkin puree with tomato and avocado salsa
 Grilled barramundi fillet served on an Indian spiced pumpkin and potato salad
 Salmon fillet with sugar pea puree, sweet potato galette & lemon & white wine beurre blanc
 Barbecued squid, scallops, octopus with chilli lime dressing
 Pan fried cod fillet on a mustard mash with grilled fennel
 Barramundi seared and served on a confit of garlic mash potato, dressed with parsley lemon and capers
 Pan fried salmon on potato-spinach rosti, roasted artichoke and eggplant pesto

Curries – All curries served with steamed rice and pappadums \$15.50 / person
 Beef, chicken, lamb, vegetable, dhal or seafood
 Styles available are, Indian, Thai, Malaysian, Indonesian
 Madras, Vindaloo, Korma, Thai Green or Red, Laksa & Rogan Josh.

Vegetarian \$23.00 / person
 Anti Pasto, Marinated Vegetables, Dips And Cheeses Served With Crusty Bread
 Hokkien Noodles Stir Fried With Vegetables And Vegetarian Duck
 Roast Capsicum Stuffed With Tomato Risotto
 Lasagne Of Char Grilled Vegetables Served With Herbed Napoli Tomato Sauce
 Potato Gnocchi Tossed With Basil Pesto and Parmesan shavings
 Steamed Seasonal Vegetables Tossed With Vegetarian Oyster Sauce
 Vegetable Cutlet Pan Fried & Served With A Sun Dried Tomato And Capsicum Sauce
 Battered Stuffed Mushroom Filled With Eggplant Mousse

\$10.50 / person

Dessert

Chocolate mud cake with cream & berries
Chocolate mousse, duet of dark & white chocolate with kaluha cream
Wild berry bavaois on orange compote
Sticky date pudding topped with caramel sauce & double cream
New york baked cheese cake with cream and fruit compote
Apple tart tartin, served with vanilla cream
Seasonal fruit plate with honey comb
Traditional apple pie served with cream
Fresh berry tart with coffee anglaise
Stuffed baked apples filled with marinated fruit served with warm custard
Strawberry tart served with vanilla anglaise
Apple strudel topped with brandy cream
Poached pear in muscat with berry compote and aniseed cream
Premium cheese board with dry fruits and crackers
Milk chocolate mousse with marinated berries
Passionfruit creme brulee with fairy floss
Cinnamon apple strudel with creme anglaise
Tiramisu with cream and coffee anglaise
Pear and rhubarb crumble with vanilla ice cream
Individual pavlova with seasonal fruit
Crepe with seasonal berries
Chocolate tart with a berry coulis
Passionfruit cheesecake with a caramel sauce and floss
Toasted coconut panna cotta with raspberry coulis
Strawberry cheese cake with fresh cream
Black forrest gateau with chocolate sauce and strawberry
Carrot cake with chatilly cream
Lemon meringue pie with strawberry and citrus coulis
Bread and butter pudding with fresh cream
Apple pie brandy anglaise ice cream
Sticky date pudding with caramel sauce and whipped cream
Frangello chocolate mousse with white chocolate shards

Mixed platter of mini desserts

From \$55.00 /platter

OPTIONAL EXTRAS

Add a little extra to your next function.

Minimum 12 People

Whole Fruit \$3.80 / person
Whole seasonal fresh fruit (2 / person)

Fresh Fruit Salad (Can be served on platters or in noodle style boxes) \$6.50 / person
Individual serves of fresh cut fruit salad topped with yoghurt

Fresh Fruit Skewers \$4.50 / person
drizzled with chocolate ganache or toffee coated in praline \$5.00 / person

Seasonal Fresh Fruit Platter \$6.00 / person
Quality seasonal and exotic fresh fruits

Whole cake indulgence / Birthday Cakes

A range of whole cakes is available upon request, such as Chocolate Mud cake, Lemon Lime Tart, Orange and poppyseed cake, Chocolate Concord, Honey and macadamia cheesecake and Lemon Meringue. Ask us for our full selection. Price on Application

Gourmet Coffee and Assorted Teas

Includes equipment (urns and/or percolators), tea box, milk, sugar and condiments.
with foam cups, wooden stirrers \$2.50 / person
with crockery (cups and saucers), tea spoons or wooden stirrers \$3.50 / person

After Dinner Mints ideal after a meal with coffee and tea \$1.20 / person

Mints ideal for boardroom meeting or after a meal \$1.50 / person/ round
\$5.00 / person /day

Degustation Menu Price on Application

Our team can come up with a 4, 5 or more course, specially designed, degustation menu including tea and coffee. Just ask us!

Themed Menu

For something different you may like the option of a themed event. We can design menu's and provide ideas on request to suit your theme or concept. Price on Application
This can include: Taste of India, Taste of Italy, Taste of Asia. The theme can also extend to the staff and table set up.

Equipment.

Crockery and glassware Price on Application

Disposable cutlery, plates and cups Price on Application

Staff Hire See staff charges on website

BEVERAGES

BEVERAGES by Arrangement

Our services can include helping you with your selection of beverages to compliment your choice of meal and occasion.

Wine and other Alcoholic beverages

A large range of premium wines, beers, champagne and soft drinks with glassware, ice and ice tubs can be arranged to suit your requirements.

Prices on application.

Refreshments

Water

Still water (600ml)	\$2.20 ea
Still water (1.5L)	\$3.50 ea
Mineral water (1.5L)	\$3.60 ea
San Pellegrino Sparkling Mineral Water(750ml)	\$4.60 ea
Flavoured Mineral waters (315ml)	\$3.20 ea

Juice

Daily juice Orange juice (2L)	\$7.00 ea
Daily juice Orange juice (500ml)	\$3.50 ea
Daily juice Apple juice (2L)	\$7.00 ea
Daily juice Orange and Mango (2L)	\$7.00 ea
Just Juice Orange juice (2L)	\$5.50 ea
Just Juice Apple juice (2L)	\$5.50 ea
Just Juice Apple and Mango (2L)	\$5.50 ea
Just Juice Orange and Mango (2L)	\$5.50 ea
Spring Valley Orange juice (375ml)	\$2.70 ea
Spring Valley Apple juice (375ml)	\$2.70 ea

Softdrinks

Coke, Diet Coke and Coke Zero(1.25L)	\$3.70 ea
Coke, Diet Coke and Coke Zero (330ml)	\$2.50 ea
Lemonade (1.25L)	\$3.70 ea
Fanta (1.25L)	\$3.70 ea
Pepsi (1.25L)	\$3.70 ea
Squash (1.25L)	\$3.70 ea
Agrum (1.25L)	\$3.90 ea
Ciata (1.25L)	\$3.90 ea

Sports Drinks

Gatorade (600ml)	\$3.50 ea
Includes orange ice, lemon lime, blue bolt	

Please note other drink selections are available on request.

More beverage options continued next page

Smoothie and Frappe Bar

Minimum 20
People

Smoothie and Frappe Bar

100% real fruit pureed - 100% fat free - 100% natural

- no added sugar - no preservatives - lactose free - no artificial colours - no artificial flavours

Frappes – made with real fruit, and ice for a refreshing healthy option. Lactose free	\$5.50 / person
Smoothies – made with real fruit, milk and ice for a refreshing option. Low fat or regular milk	\$6.00 / person
Soy milk add –	\$0.50 / person

Select up to 6 selections from the following:

Sublime colada	Pineapple, coconut & banana puree blended with fresh lime
Pink Lady	Exotic pineapple, coconut and banana puree blended with delicious strawberry puree, fresh strawberries, and banana
Berry blend	Luscious raspberry, strawberry, blackberry and blueberry puree blended with fresh banana
Berry burst	Raspberry, strawberry, blackberry and blueberry puree blended with fresh oranges
Go Bananas	Perfectly ripened banana puree blended with ice cream, and honey
Sweet berry dreams	Luscious raspberry, strawberry, blackberry and blueberry puree blended with fresh strawberries
Berry banana	Strawberry puree blended with fresh banana
Kiwi berry	Delicious strawberry puree, combined with four berry blend, fresh kiwi
Orange berry buzz	Delicious strawberry puree blended with fresh orange juice, and fresh strawberries
Life's peachy	Delicious peach, pear and apricot puree blended with fresh banana
Peach pizzazz	Delicious blend of peach, pear and apricot puree blended with delicious strawberry puree, fresh orange
Tropical delight	Exotic mango, pineapple and banana puree blended with fresh orange juice
Mango sunrise	Delicious mango, pineapple and banana puree blended with fresh strawberries
Mango madness	Exotic mango, pineapple and banana puree blended with fresh banana

More beverage options continued next page

Ice Cafe Bar

Minimum 20
People

Ice Cafe Bar

Products are soy based

Great taste and quality, mouth watering, rich blends will keep you coming back again and again.

Iced – made with blend below, and ice for a refreshing option. Lactose free	\$5.50 / person
Milk blend – made with blend below, milk and ice for a creamy refreshing option. Low fat or regular milk	\$6.00 / person
Soy milk add –	\$0.50 / person

Select up to 4 selections from the following:

Chai	A creamy, medium spiced blend of honey, cinnamon, vanilla, black tea and spices.
Mocha	An exceptional blend of rich Ghirardelli Cocoa combined with a deep, dark roast Colombian coffee. The flavour profile is Mocha with a stronger coffee flavour.
Milk Chocolate Mocha	The great taste of delicious Ghirardelli cocoa with a hint of Colombian Coffee.
Iced Coffee (Cocoa'ccino)	The finest dark roast Colombian Coffee complements a hint of Ghirardelli Cocoa in this blend. The flavour profile is Cappuccino.
Almond Mocha	Delicious toasted nutty almonds blended with rich Ghirardelli cocoa and dark roast Colombian coffee.
Toffee Chocolate	Crunchy toffee pieces and rich Ghirardelli cocoa. A sweet and intense flavour.
White Chocolate	Creamy blend of vanilla and white chocolate



CATERER'S CORNER pty ltd

catering • events • management

Catering all over Sydney

Phone: 1300 844 406

Fax: 02 9012 0708

ABN: 82 104 347 104

e: info@catererscornersydney.com.au

w: www.catererscornersydney.com.au

CATERING ORDER FORM

CONTACT DETAILS

Company name:			
Contact name:		Position:	
Phone:		Mobile:	
Email:		Fax:	
Address:			

CATERING

Day:		Date:	
Number of people:			
Quantity:	Catering requirements:		
Comments:			

DELIVERY INSTRUCTIONS

Venue:	
Delivery address:	
Delivery time:	
Specific delivery instructions:	
Payment instructions:	

RETURN BY EMAIL: order@catererscornersydney.com.au or FAX: 02 9012 0708

ORDERING

To place an order follow our 4 Step ordering process

1. Select your menu style required.
2. Complete our order form and send through.
3. Order confirmation
4. Delivery and Payment

ORDERING

Simply filling out our catering order form by placing your order through:

- Website:** Order through our online order form
- Email:** Send an email to order@catererscornersydney.com.au or print off the form at the end of the menu, save, complete and email back to us.
- Phone:** Call us on 1300 844 406. Phone your order, and speak to our staff who can assist you in placing your order.
- Fax:** Print off the form at the end of the menu, complete and fax back to us.
Fax your order to 02 9012 0708.

At the latest, orders should be placed by 3pm the day before, however we will do our best to accommodate your last minute catering needs.

TERMS & CONDITIONS

Thankyou for your interest in Caterer's Corner, we look forward to making your event a success! Caterer's Corners services are hired under the terms and conditions set out below. This relationship is based on a clear understanding of our terms and conditions. If you have any questions please contact us. Your payment acknowledges and accepts these terms and conditions.

QUOTES

All quotes are offers of our services to do business with you and are not set in stone. Changes to requirements will alter quote. Quotes are not confirmed bookings until advised in writing and invoiced deposit received. All orders must then be confirmed by a member of our Caterer's Corner team.

Prices may be subject to change.

Quotes are valid for 30 days from issue date.

ORDER CONFIRMATION

- Signed and /or written confirmation and payment of your deposit by the due date acknowledges and accepts our terms and conditions.
- All bookings must be confirmed in writing by a member of our Caterer's Corner team.

If you have not received a confirmation within 24 hours or a reasonable time, please give our catering manager a call on 1300 844 406.

Once a deposit has been paid against an invoice, no changes to fees will occur unless the requirements are altered.

DELIVERY

We offer a free delivery service to all orders over \$250.00.

A small fee applies to all orders outside these terms.

Please advise us of any specific delivery instructions relating to your venue.

PAYMENT

For bookings over \$500.00 a 25% deposit of the full amount is required upon confirmation to secure your booking.

An additional venue deposit may be required, if booked on your behalf.

Functions must be paid for in full at least three (3) working days prior to the event.

Our easy payment options include:

- Cheque - made payable to Caterer's Corner.
- Cash on delivery - please advise who to collect payment from.
- Invoice - refer to invoice payment terms
- Online Bank Deposit

(Please contact us for bank details at accounts@catererscornersydney.com.au)

Surcharges will apply for all events held on Sundays (15%) and Public holidays (20%), this surcharge is calculated on the total food and beverage spend.

CLIENT ACCOUNTS

Accounts may be set up in some circumstances.

For all client accounts, a minimum first three orders are to be paid in full prior to function.

Credit account terms may be available for following bookings.

To apply for a corporate account simply request a credit application form and send back.

Contact us at accounts@catererscornersydney.com.au

CANCELLATION

All cancellations must be made in writing.

Orders under \$500.00 must be cancelled before 2pm the day before.

Orders over \$500.00:

If Cancellation occurs more than 30 days prior to the event date, 75% of the deposit will be refunded.

If Cancellation occurs between 8 - 29 days prior to the event date, 50% of the deposit will be refunded.

If Cancellation is received less than 7 days prior to the event date, the cancellation fee will consist of the total deposit and all non refundable charges.

If Cancellation occurs within 48 hours to the event, up to 50% of the total function may be incurred.

Same day cancellations may be required to pay the amount in full.

Cancellation of booking made to external sources and companies will incur up to 100% cancellation fee of the total quoted, once confirmed and booked. We reserve the right to pass on any charges incurred.

CHANGES AND FINAL DETAILS

We try to be as flexible as possible, but changes can sometimes mean we have to pass on additional charges to you. To avoid this please try to ensure your details are confirmed within the required time.

To make changes to your order, please contact us on 1300 844 406.

Changes for orders under \$500.00 can be made up to 48 hours prior to function.

Changes for orders over \$500.00 can be made up until 7 days prior to your function.

Confirmation of minimum numbers and menu selections must be supplied 7 days prior to the event.

Confirmation of final numbers must be supplied 5 days prior to the event. On this, charges will be based. Final details will also be required at this time.

INDEMNITY

The client uses and occupies any venue booked on their behalf by Caterer's Corner at their own risk.

The client indemnifies Caterer's Corner from all actions, claims, costs and expenses incurred relating to costs with external companies, injury, loss and damage, and takes full responsibility.

Where a venue is booked by Caterer's Corner on behalf of a client, the client is also bound by the terms and conditions of the venue. Payment of any fees and charges for Caterer's Corner services and venue facilities is considered acceptance of those terms and conditions. A copy of venue specific terms and conditions will be provided on request.

EVENT PLANNING

Contact our Catering Manager today for your complimentary event and menu planning advise

– email info@catererscornersydney.com.au

Our catering team are experienced in event and menu planning and will tailor design a menu to suit your individual tastes, budget and requirements.

Full events planning price on application.

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All prices quoted are inclusive of the GST component.

Prices are subject to change without notice.