



INDIVIDUALLY PACKAGED

MENU

JULY 2020 – JUNE 2021





BREAKFAST

In response to COVID-19, AVMCatering has heightened our already stringent food safety measures. When it comes to serving our food, we're now offering an 'individually packaged' menu option to provide personal catering for each of your guests and help maintain social distancing. Please note, this packaging is included in our pricing.

We also recommend the use of disposable utensils and crockery, available at an additional cost.

NOTES

- Minimum numbers apply based on function type
- Dietary intolerances will be catered for if confirmed with your Event Planner prior to your event
- While every effort will be made, we are not able to guarantee 100% allergen free dishes as food is prepared in a kitchen where nuts, gluten and other known allergens may be present
- Custom menus are available at an additional cost
- Pricing includes the charge for individual packaging
- All pricing is inclusive of GST
- Some hot or deep fried menu items may not be available due to venue kitchen facilities; additional equipment may need to be hired for service of these items

COCKTAIL BREAKFAST

\$32.50 PER PERSON

Minimum of 10 people

Served in a box with lid, ready for guests to pick up on arrival

Select four items:

- Scrambled egg tartlets with (select one) smoked salmon / bacon / mushroom / tomato (S,D,V)
- Baby bacon & egg baps (D)
- Asparagus with hollandaise sauce (GF,D,V)
- Spinach filled mushroom caps (V,GF)
- Bacon & onion hash brown with roasted tomato (GF)
- Rolled smoked salmon & dill omelette (D,S,GF)
- Mini bagels with assorted fillings (D)
- Cocktail croissants with assorted fillings (D,V)
- Smashed avocado toast with lemon & chives (V)
- Feta, basil & sun-dried tomato tarts (D,V)
- Corn ricotta fritters (D,V)

Served with:

- Orange juice, filtered water, freshly brewed coffee & selection of T Bar teas





TEA BREAKS

MORNING & AFTERNOON TEA

Minimum of 10 people
 Maximum of 45 minutes duration
 Prices are per person

Cookies, morning and afternoon bakery items are individually packaged and sealed

Nespresso self-serve brewed coffee, hot chocolate and selection of T Bar teas

Half Day: (up to 4 hours of service) \$13.00 per person

Full Day: (up to 9 hours of service) \$18.50 per person

Enhance your break Assorted cookies \$5.00 per person

TEA & COFFEE OPTIONS

Tea & coffee break \$6.50 per person, per break

Tea & coffee break with house-made cookie selection \$11.00 per person

Tea & coffee break with 1 savoury, healthy or sweet selection \$13.00 per person

Tea & coffee break with 2 savoury, healthy or sweet selections \$16.00 per person

Tea & coffee break with 3 savoury, healthy or sweet selections \$19.00 per person

SELECT FROM

- Savoury:**
- Herb & Cheddar scones (D,V)
 - Selection of sandwiches (vegetarian, dairy free & gluten free options available)

- Healthy:**
- Seasonal sliced fruit platter
 - Yoghurt fruit granola cups (D,N,V)
 - Flourless orange muffins (D,GF,N)
 - Date & walnut slice (D,N,V)
 - Fruit & nut loaf (D,N,V)
 - Banana coconut bread (D,N,V)

- Sweet:**
- Selection of muffins (D,N,V) (vegetarian, dairy free & gluten free options available)
 - Selection of cupcakes (D,N,V) (vegetarian, dairy free & gluten free options available)
 - Chocolate & walnut brownies (D,N)
 - Danish pastries (D,N)
 - Chocolate croissants (D)
 - Lemon meringue tartlets (D)
 - Coconut Bakewell squares (D,N,V)



(V) VEGETARIAN (GF) GLUTEN FREE (D) CONTAINS DAIRY (S) CONTAINS SEAFOOD (N) CONTAINS NUTS (VG) VEGAN



LUNCH

LIGHT LUNCH

Minimum of 10 people

\$27.50 PER PERSON

Individually wrapped baguettes, wraps or stone baked sourdough rolls (select one bread option) with assorted fillings

OR

Individual lunch protein salad bowl (Select One)

- Soba noodle teriyaki chicken (GF)
(Soba noodle; fried tofu; red & green slaw; grilled teriyaki chicken; pickled ginger; sesame lemon dressing)
- Falafel tabouleh (VG)
(Shredded iceberg lettuce, tomato, cucumber & Spanish onion salad; tabouleh; quinoa & chickpea falafels; lemon & tahini dressing)
- Sushi rice & salmon (GF)
(Sushi seasoned rice; avocado wakame salad; flaked miso lemon salmon; wasabi mayo; spring onion; pickled ginger)
- Grilled lamb & feta (GF,D)
(Grilled lamb; marinated feta; Greek salad with rocket; lemon dressing)

Served with 330 ml soft drinks, Nespresso coffee & selection of T Bar teas

LUNCH BOX OPTION

\$38.00 PER PERSON

Individually wrapped baguettes, wraps or stone baked sourdough rolls (select one bread option) with assorted fillings

Served with:

- Cheese selection with lavosh (D)
- Sliced seasonal fresh fruit
- Individual orange juice & mineral water

INDIVIDUAL GRAZING BOXES

Minimum of 10 people

Antipasto grazing box for one (Selection of meats, vegetables, cheese & bread)	\$18.50
Sushi grazing box for one (Selection of house-made sushi)	\$18.50
Cheese grazing box for one (Australian cheese selection with dried fruits & house-made quince paste)	\$18.50



CANAPÉS

CANAPÉ SELECTION

FOUR (4) ITEM SELECTION	\$27.00 PER PERSON
SIX (6) ITEM SELECTION	\$36.00 PER PERSON
EIGHT (8) ITEM SELECTION	\$48.00 PER PERSON
TEN (10) ITEM SELECTION	\$59.00 PER PERSON

Cold Items

Served in an individual grazing box when guests arrive

- House-made sushi selection (GF,S)
- Ceviche of kingfish with fennel, red onion & currant salad (GF,S)
- Woodside goat curd tartlet with roast capsicum & pesto (N,D,V)
- Smoked trout, sourdough croutons & horseradish sour cream (D,S)
- Smoky Bay natural oysters with red wine & shallot vinaigrette (GF,S)
- Smoked lamb ham with mustard pickled cucumber on gluten free crouton (GF)
- Vine leaf dolmades with currants, pine nuts & olive oil yoghurt (GF,N,D,V)
- Prawn filled rice paper rolls with nuoc cham sauce (GF,S)
- Hainanese chicken on nori wrapped nigiri rice with ginger & green onion sauce (GF)
- Pork rilletes with quince chutney on Melba toasts
- Smoked beef crostini with jalapeño jam (GF)
- Lemongrass chicken & herb salad with roasted chilli & coconut dressing (N,S)

**Seated lunch and dinner menus available on request.
Please discuss your requirements with your Event Planner**

Hot Items

Served in an individual grazing box during cocktail reception

- Yucatan marinated grilled prawns with avocado & coriander salsa (GF,N,D,S)
- Seared scallop with roasted cauliflower & chorizo crumb (GF,S)
- Potato cake with truffled mayo (GF,V)
- Popcorn chicken with buffalo hot sauce (D)
- Vegetable pakoras with tomato kasundi (GF,V)
- Cauliflower fritter with cucumber spring onion salad & ssamjang sauce (GF,V)
- Spinach & mushroom kofte with tomato gravy (V)
- Flathead soft tacos with pebre salsa (GF,S)
- Lamb samosa, Uyghur pastry with lemon yoghurt (D)
- Vegan pastry selection (pies, pasties, sausage rolls) (VG)
- Chorizo & prawn paella balls with roasted capsicum & walnut sauce (GF,N,S)
- Pork & prawn spring rolls with black bean dipping sauce (S)
- Quinoa & chickpea falafels with lemon & tahini dressing (GF,D,VG)
- Pulled pork & Manchego quesadilla (GF)
- Chorizo empanada with gazpacho salsa
- Mini pizzas with roasted tomato, tapenade & scamorza cheese (D,V)

Sweet Items

Served in an individual grazing box during cocktail reception

- Little Portuguese tarts (D)
- Chocolate & salted caramel tarts (D)
- Chocolate hazelnut dacquoise fingers (N,D)
- Bambino ice creams (N,D)
- Mini jam filled donut balls (D)
- Lemon meringue tarts (D)

Substantial Items:

Individually priced and packaged per item, per person

• Chicken slider with avocado aioli	\$10.00
• Chinese steamed bun with barbecue duck & gochujang	\$10.00
• Mini pork belly bánh mì	\$10.00
• Vietnamese chicken salad noodle box (GF)	\$10.00

BEVERAGES

BEVERAGE PACKAGES

LUNCH / COCKTAIL PACKAGES: PRICE PER PERSON

	1 hour	1.5 hours	2 hours
Silver	\$21.00	\$26.00	\$29.00
Gold	\$25.50	\$28.50	\$32.50
Platinum	\$29.50	\$33.50	\$38.00

DINNER PACKAGES: PRICE PER PERSON

	2 hours	3 hours	4 hours	5 hours
Silver	\$31.00	\$39.50	\$46.00	\$52.00
Gold	\$36.80	\$45.00	\$51.00	\$57.00
Platinum	\$42.80	\$50.00	\$57.00	\$62.00

OTHER PACKAGES: PRICE PER PERSON

Beverage & wine handling fee – Cocktail (2 hours of service, client supplied)	\$13.00 per person
Beverage & wine handling fee – Cocktail (3 hours of service, client supplied)	\$14.00 per person
Beverage & wine handling fee – Dinner (2 hours of service, client supplied)	\$18.00 per person
Beverage & wine handling fee – Dinner (3 hours of service, client supplied)	\$20.00 per person
Beverage & wine handling fee – Dinner (4 hours of service, client supplied)	\$22.00 per person

Beverages on consumption

SILVER PACKAGE

Sparkling		
Tomich Hill M Chardonnay Pinot Noir	\$10 / glass	\$37 /bottle
White		
Henschke Tilly's Vineyard Semillon, Sauvignon Blanc	\$10 / glass	\$37 /bottle
Red		
Insignis Green's Vineyard Shiraz Grenache Mataro	\$10 / glass	\$37 /bottle

All beverage packages include one sparkling, one white and one red wine, as well as Coopers Pale Ale, Dry & Light beers, soft drink and orange juice. Rosé can be added to any wine package for \$2 per person. Cider can be added to any wine or beer package for \$2 per person.

GOLD PACKAGE

Sparkling		
Thorn-Clarke Brut Cuvée	\$11.50/ glass	\$44/ bottle
Wicks Estate Sparkling	\$11.50/ glass	\$44/ bottle
White		
Riposte 'The Stiletto' Pinot Gris	\$11.50/ glass	\$44/ bottle
Amadio Single Vineyard		
Selection Sauvignon Blanc	\$11.50/ glass	\$44/ bottle
Red		
Mountadam Five - Fifty Shiraz	\$11.50/ glass	\$44/ bottle
Chaffey Bros. La Résistance GSM	\$11.50/ glass	\$44/ bottle

PLATINUM PACKAGE

Sparkling		
Howard Vineyard Clover Pinot Chardonnay	\$12/ glass	\$55/ bottle
DiGiorgio Lucindale Pinot Noir Chardonnay	\$12/ glass	\$55/ bottle
The Lane Lois Blanc de Blancs	\$12/ glass	\$55/ bottle
White		
Amadio Kangaroo Island Chardonnay	\$12/ glass	\$55/ bottle
Skillogalee Riesling	\$12/ glass	\$55/ bottle
Paracombe Sauvignon Blanc	\$12/ glass	\$55/ bottle
Red		
Kalleske Clarry's GSM	\$12/ glass	\$55/ bottle
Kilikanoon Blocks Road Cabernet Sauvignon	\$12/ glass	\$55/ bottle
Battle of Bosworth Shiraz (Organic)	\$12/ glass	\$55/ bottle

ADDITIONAL BEVERAGES

Beer, Ales & Cider	
Coopers Premium Light (375mL)	\$8.50
Coopers Original Pale Ale (375mL)	\$9.80
Coopers Dry (375ml)	\$9.80
Hahn Premium Light (375ml bottle)	\$8.50
James Boag (375mL bottle)	\$9.80
Crown Lager (375mL bottle)	\$9.80
The Hills Cider Company (330mL bottle)	\$9.80
Juices & Soft Drinks	
Orange juice (1L carafe)	\$18
Mineral water (1L carafe)	\$15
Soft drinks (1L carafe)	\$15