



BREAKFAST

Continental Breakfast
Served from the Buffet
\$23.00 per person

A Selection of Sliced Seasonal Fruits
Breakfast Cereals and Bircher Muesli with Fresh Milk
Freshly Baked Danish Pastries
Croissants with Butter and Preserves

Freshly Brewed Tea and Coffee
Chilled Fruit Juices

Full Breakfast
Served from the Buffet
\$32.00 per person

A selection of Sliced Seasonal Fruits
Breakfast Cereals served with Fresh Milk
Freshly Baked Danish Pastries
Croissants with Butter and Preserves

Scrambled Eggs
Double Smoked Lean Bacon
Grilled Tomato
Grilled Chipolata Sausages
Button Mushrooms
Baked Beans
Savory Potato Cakes

Freshly Brewed Coffee and Tea
Chilled Fruit Juices

BREAKFAST

Plated Breakfast
\$31.50 per person

A Selection of Sliced Seasonal Fruits

Freshly Baked Danish Pastries

Croissants with Butter & Preserves

Accompanied with baskets of toast and a variety of condiments

Freshly Brewed Coffee and Tea

Chilled Fruit Juices

Served with a choice of one of the following

Grilled continental bacon, sausages, tomato, savoury potato cakes and scrambled eggs

Toasted English muffin topped with Kari Smoked Ham, Poached Egg and finished with Béarnaise Sauce

Toasted English muffin topped with Swiss cheese, Poached Egg and finished with Hollandaise sauce



SEMINAR

Served from the Buffet

Deli Lunch

\$26.50 per person

Assorted freshly baked bread rolls
A selection of continental meats
Sliced tomato, cucumber, capsicum, lettuce, onion, cheese
Variety of condiments

Assorted Continental pastries
Fresh fruit platter

Healthy Choice Lunch

\$27.00 per person

A selection of oven baked dinner rolls

(selection of one)

Vegetable lasagne
Spinach & Ricotta cannelloni

Cous Cous salad
Tomato, fetta and basil salad
Greek style salad with stuffed olives and marinated fetta

Fresh fruit platter
Selection of cheeses

Lunch on the Go

\$22.50 per person

Filled mini baguettes with assorted meat & salad fillings
Individual frittata (vegetarian available)
Homemade sausage rolls
Fresh fruit platter
Selection of soft drinks

SEMINAR

Plated Business Lunches

Selection of one item from each course

Set menu—2 course \$33.00 per person

Set menu—3 course \$43.00 per person

Soup

Pumpkin
Potato and Leek
Sweet potato and chive
Pea and Ham
Tomato and Basil
Chicken, Sweet Corn and Coriander
Creamy Mushroom

Main Course

Roast Carvery	Roast beef, pork, lamb or turkey with rich red wine jus
Oven Baked Sea Perch	Oven baked sea perch with lemon butter and asparagus
Char Grilled Pork Medallions	Pork medallions char grilled & finished with seeded mustard bacon white wine cream sauce
Oven Baked Chicken	Chicken breast oven baked with a rich tomato concasse and a parmesan & cheddar cheese
Veal Scaloppini	Veal in a creamy mushroom, garlic & white wine sauce
Lamb Ragout	Lamb pieces in a rich tomato & vegetable sauce, served in a croc pot with a puff pastry
Pasta Cacciadore	Fresh egg noodle pasta with spicy cacciadore sausage, olives, tomato, fetta & fresh basil topped shaved parmesan
Spinach & Ricotta Cannelloni	Spinach and Ricotta Cannelloni in a three cheese sauce

All mains are served with chef's potato of the day and steamed vegetables or chef selection of gourmet salad

Desserts

Vanilla slice with vanilla anglaise and fresh cream
Chocolate mud puddings with chocolate sauce
Mixed berry cheesecake with a mango coulis
Caramel mud cake with butterscotch sauce

SEMINAR

Morning & Afternoon Tea Platters

Cold

Assortment of homemade cookies (1 per person)	\$3.00 per person
Assorted Danish pastries	\$3.60 per person
Selection of homemade muffins	\$3.60 per person
Sliced carrot, banana or chocolate cake	\$3.60 per person
Scones, preserve and whipped cream	\$3.80 per person
Assorted quarter sandwiches (2 per person)	\$4.00 per person
Warm cheese & pumpkin savoury scones	\$4.00 per person
Seasonal fruit platter	\$4.00 per person

Hot

Gourmet beef and lamb mini pies	\$4.00 per person
Chicken & leek puffs	\$4.00 per person
Assorted vegetarian hot mini quiche	\$4.00 per person
Spinach and ricotta sausage rolls	\$4.00 per person
Homemade sausage rolls (2 per person)	\$4.00 per person
Hot Ham, cheese and tomato croissant	\$5.00 per person

After Work Nibbles

Homemade dips served with a selection of breads and biscuits	\$5.50 per person
Bowls of potato crisps and salted nuts	\$4.50 per person
International & Australian cheese selection	\$8.50 per person

Beverages

Freshly brewed coffee and tea*	\$3.50 per person
Continuous coffee & tea half day	\$9.50 per person
Continuous coffee & tea full day	\$12.50 per person
Fruit juice, water & assorted soft drink*	\$4.00 per person

**Served only at designated service times*

COCKTAIL FOOD

6 piece	\$27.50 per person
8 piece	\$34.00 per person
10 piece	\$38.00 per person
12 piece	\$43.00 per person

Cold Items

Assorted quartered sandwiches

Fresh assorted sushi served with soy & pickled ginger

Garlic crostini with smoked salmon curls & horseradish & dill cream

Shaved rare beef fillet with seeded mustard, spicy fruit chutney on a rye crouton

Rice paper rolls filled with prawn or chicken or vegetable all with carrot, cucumber & mint

Fresh prawn cutlet with aioli dipping sauce

Caramelized red onion & cherry tomato frittata

Chicken parfait with veneuza bread

Cacciatore sausage with tomato jam chilli and béarnaise sauce

Crostini with bocconcini & sun dried tomato

Mini chorizo sausage topped with cherry tomato and pesto

Beef fillet with grain mustard & Béarnaise sauce on rye

Hot Items

Mini chat potatoes filled with Asian slaw

Garlic tempura battered prawns with aioli

Spicy satay chicken skewers

Assorted gourmet mini pizzas

Risotto balls with pumpkin and fetta

Ground beef & vegetables puffs

Assortment gourmet pies—pepper beef, chicken & leek, beef, beef & cheese

Pecking duck spring rolls served with sweet chilli sauce

Caramelized onion, roasted peppers and eggplant tartlets

Homemade gourmet sausage rolls served with tomato sauce

Salt and pepper squid served with lime & coriander hollandaise sauce

Gourmet mini cheese burgers—prime beef, chilli jam, Swiss cheese and béarnaise sauce

Sweets

A selection of French pastries

Fruit tartlets

Choux pastries

COCKTAIL FOOD - STATION

\$10.00 per item when adding to an existing menu

Lamb Cutlet with Ratatouille	Grill lamb cutlet served on a bed of creamy mash and a ratatouille sauce
Fish & Chips Cones	Bite size fish goujons served with crunchy hot chips in a cardboard cone
Asian Coleslaw	Fresh Asian coleslaw salad tossed with teriyaki chicken strips
Chicken Cacciatore	Chicken pieces in a rich red wine, tomato & olive sauce
Beef Lasagne	Fresh lasagne sheets layered with ground beef, tomato sauce, béchamel sauce topped with shaved parmesan
Asian Beef Noodles	Combination beef with Asian vegetables and udon noodles
Fragrant Thai Green Chicken	Fragrant Thai green chicken curry with vegetables
Fried Garfish	Flash fried garfish served with tartar sauce
Vegetable Lasagne	Roast vegetable lasagne topped with shaved parmesan
Braised Beef	Braised beef with champignon mushroom, red wine and shallots
Satay Pork	Pork pieces in a Thai flavoured peanut sauce
Leek & Mushroom Chicken	Chicken pieces with creamed leek and mushroom
Spinach and Ricotta Cannelloni	With Tuscan vegetable sauce

All items can also be served in a Chinese Box with steamed Jasmine Rice

Great for Cocktail Parties!



BBQ

Snack Menu **\$16.50 Per person**

Mini roast pork roll

Served with

Bowls of potato salad
Bowls of coleslaw
Fresh garden salad

Condiments

American mustard, spicy chutney & tomato sauce

Sausage Sizzle **\$16.50 Per person**

Gourmet BBQ sausages
(selection of two) chicken, beef or pork

Served with

Freshly baked long rolls
Fried onion
Bowls of potato salad
Bowls of coleslaw
Fresh garden salad

Condiments

Mustard & Tomato Sauce



BBQ

Gourmet Barbeque **\$41.50 per person**

Bakers Basket

A variety of crusty bread rolls with butter

BBQ Cuts

Seasoned MSA grade sirloin steak
Sichuan peppered chicken
Prime beef sausages

Creamed garlic potato with bacon & cheddar cheese
or
Idaho potato - topped with sour cream and crispy bacon

Selection of condiments, sauces, pickles and relishes

Salads

A selection of 3 salads

Gourmet garden salad
Caesar salad
Traditional Greek salad
Gourmet potato salad with peppers and aioli dressing
Coleslaw coriander mayonnaise
Roma tomato, fetta, basil, red onion with a balsamic glaze

To Finish

Assorted Petite Fours
Fresh Sliced Fruit



BBQ

Optional Extras

Available on either menu

Pork loin cutlet (200g)	\$10.80 per person
Traditional German bratwurst	\$4.50 per person
Beef fillet steak (150g)	\$10.50 per person
Vegetarian kebabs With mushrooms, cherry tomato, zucchini, capsicum & onion	\$4.00 per person
Prawn skewer marinated in sweet chilli	\$9.50 per person
Foil parcelled sea perch	\$9.50 per person
Moroccan spiced lamb kebabs	\$4.50 per person
Australian cheese board	\$8.50 per person
Coffee & tea	\$3.50 per person



BUFFET

Carvery Buffet **\$30.50 per person**

Slow roasted Dardanup beef with mustard and cracked pepper

Accompanied by

Oven roasted Chatz potatoes with garlic butter
Rich Red wine Jus
Medley of buttered Seasonal Vegetables
Freshly baked dinner rolls

Dessert

Tropical fresh fruit served with Chantilly cream
Assorted Gatuex

Standard Buffet **\$39.00 per person**

Slow roasted Dardanup beef with mustard and cracked pepper
Roasted leg of Pork with apple sauce

Accompanied by

Oven roasted Chatz potatoes with garlic butter
Rich Red wine Jus
Medley of buttered Seasonal Vegetables
Freshly baked dinner rolls
Chef's selection of two Market Style Salads

Dessert

Tropical fresh fruit salad with Chantilly cream
Petit Fours

* add tea and coffee for \$3.50 pp



BUFFET

Silver Buffet **\$56.00 per person**

Seafood Selection

Fresh Exmouth king prawns
Half shell New Zealand mussels with tomato salsa
Assorted fresh sushi

From The Carvery

Slow roasted Dardanup beef with mustard and cracked pepper
Roasted leg on pork **or** honey glazed ham
Served with a variety of condiments

Accompanied by

Oven roasted Chatz potatoes with garlic butter
Rich Red wine Jus
Medley of buttered seasonal vegetables

Your selection of two fork dishes served with steamed rice

Freshly baked Dinner Rolls
Chef's selection of two market Style salads

Desserts

Variety of tortes and gateaux's
Continental cheesecakes
Tropical fresh fruit

To Finish

Freshly brewed tea and coffee



BUFFET

Gold Buffet **\$67.00 per person**

Seafood selection

Fresh Exmouth king prawns
Half shell New Zealand mussels with tomato salsa
Coffin bay oysters
Served with seafood sauce and lemon wedges

Cold Selection

Selection of honey smoked ham, salami, strasburg, smoked beef and kratwurst sausage
Chef's selection of three market style salads

From the Carvery

South West Yearling Beef coated with mustard and cracked pepper
Roast leg of pork or garlic & rosemary crusted Lamb

Oven roasted chatz potatoes with garlic butter
Medley of buttered Seasonal Vegetables

Hot Selection

Please select any three of the below options

Oven baked sea perch with lemon pepper and lime beurre blanc
Chicken cacciatore, chicken pieces in a rich red wine, tomato & olive sauce
Fresh lasagne sheets layered with ground beef, tomato sauce, béchamel sauce topped with shaved parmesan
Combination beef with Asian vegetables and udon noodles
Fragrant Thai green with vegetables
Flash fried garfish served with tartar sauce
Roast vegetable lasagne topped with shaved parmesan
Braised beef with champion mushroom, red wine and shallots

Desserts

Assorted gateaux and tortes
Chocolate mousse
Selection of fine Australian and imported cheese with crackers

To Finish

Freshly brewed tea and coffee



BUFFET

Platinum Buffet **\$91.00 per person**

Seafood selection

Coffin Bay oysters
Fresh Exmouth king prawns
Fresh crayfish
Smoked salmon
Half shell New Zealand mussels with tomato salsa
Assorted sushi
served with cocktail sauce, aioli, pickled ginger sweet soy and fresh lemons

Cold Selection

Pastrami, Hungarian salami, cacciatore sausage, smoked chicken breast and prosciutto
Chef's selection of three market style salads

Hot Selection

M.S.A Beef fillet with herb crust & roasted tomato & mushroom with a red wine jus
Roast loin of pork served on rich red wine, bacon, mushroom & demi glaze
Asian marinated duck breast braised with boy choy, fried shallots & spicy plum sauce
Whole baked Norwest Snapper on bacon, onion, lemon & herbs with lemon caper beurre blanc
Potato Gratin
Roasted Seasonal Vegetables

Dessert

French pastries
Assorted cheesecakes
Caramel Dream cake
Chocolate mud cake
Hazelnut Torte
Australian and international cheeses

To Finish

Freshly brewed tea and coffee

SALAD SELECTIONS

Pasta with pesto, prosciutto, cherry tomato, red onion

Spinach, bacon, cheddar cheese and red onion with a seeded mustard vinaigrette

Cocktail potato with ham, gherkins and freshly grated egg

Traditional Caesar salad

Tomato, fetta and basil salad

Mediterranean penne pasta salad with Italian sausage tossed with pesto dressing

Potato with sour cream and chives

Asian slaw with rice noodles

Greek style salad with stuffed olives and marinated fetta

Traditional Garden salad

Fresh tomato, caramelized red onion & balsamic dressing

Royal blue potatoes with spring onion, red wine vinegar & olive oil



BANQUET

Appetiser

Platters on each table to share

Antipasto platters served with crackers and bread sticks \$6.50

Chef's gourmet dips and Turkish bread \$4.80

Soup

Pumpkin & Coriander \$8.50
Creamy butternut pumpkin served with coriander

Potato and Leek \$8.50
Creamy potato and leek garnished with fried shallots

Sweet Potato & Bacon \$8.50
Sweet potato soup finished with garlic chives & bacon chips

Creamy Seafood \$13.50
Creamy seafood veloute garnished with fresh seafood

Thai Chicken Broth \$8.50
Chicken broth with Asian vegetables, chilli, coriander and chicken pieces

Wild Mushroom \$8.50
A selection of rich mushrooms, finished with sour cream

Tomato Basil & Red Pepper \$8.50
Fresh roma tomatoes and red peppers with a hint of basil



BANQUET

Entree

Chicken and Prawn Salad	\$18.50
Marinated chicken pieces with king prawns, mesclun lettuce mix, cherry tomatoes, cucumber, red onion, cashews, pineapple with a honey mustard dressing	
Antipasto Plate	\$16.50
Chilli cacciatore, salami served with char grilled Mediterranean vegetables, tomato relish served with veneuza bread	
Chilli & Lime Moroccan Spiced Lamb Rump	\$18.50
Oven roast lamb rump with ratatouille, Cajun potatoes & tomato & hollandaise	
Vegetable Stack	\$14.50
Layered seasonal vegetables with pesto with sauce in tortilla rounds	
Flash Fried Squid	\$17.50
Salt & pepper dusted squid in a noodle salad with sesame & soy dressing	
Beef Fillet Brochette	\$18.50
Beef fillet with peppers marinated with soy & sesame served with Asian slaw	



BANQUET

Main Course

Salmon Fillet	\$33.00
Seared salmon fillet served with warm potato salad, béarnaise & basil oil	
Norwest Snapper Fillet	\$34.50
Oven baked snapper fillet with lemon pepper, spiced avocado salsa	
Sirloin Steak	\$34.90
Char seared sirloin served with braised red cabbage, caramelized onion jus	
Medium Beef Fillet	\$36.50
Beef fillet served with crushes Cajun potatoes, steamed greens & sauce chasseur	
Lamb Cutlets	\$34.50
Parmesan & herb crumbed lamb cutlets, served with gremolata potatoes and port jus	
Pork Loin Cutlet	\$29.90
Char grilled pork cutlet topped with caramelized red onion & apple served with plum glaze	
Smoked Bacon Wrapped Chicken Breast	\$30.50
Chicken breast wrapped in smoked bacon filled with sage and fetta topped with spicy tomato salsa	
Crispy Skin Chicken	\$30.50
Crispy skin chicken breast served with balsamic potatoes, spinach, roasted garlic, sundried tomato & olive oil	
Prawn & Noodle	\$32.50
Greens prawns stir fired with chilli, garlic and Asian greens served with udon noodles	



BANQUET

Dessert

Mixed Berry Crumble served with vanilla anglaise & pure cream	\$12.90
Baked Passionfruit Tart Served with fruit compote & mango coulis	\$12.90
Sticky Date Pudding Served with hot butterscotch sauce, fig & ice cream	\$13.00
Chocolate Tart Served with peppermint choc ice-cream & almond praline	\$13.00
Baked Cheesecake Served with raspberry coulis, Chantilly cream	\$12.90
Cheese Selection Australian and international cheeses served with dried fruit and crackers	\$14.00

BEVERAGE PACKAGE

ALL PRICES ARE PER PERSON

3 Hours	\$30.00 per Person
4 Hours	\$36.00 per Person
5 Hours	\$41.00 per Person
6 Hours	\$45.00 per Person

Package include Light, Mid and Full Strength Bottled Beer
Bottled Oxford Landing Red and White Wines
Bottled Angus Brut Premium Brut Sparkling Wine
Assorted Soft Drinks

Wine Upgrades

Yalumba 'Y' Series Unwooded Chardonnay
Yalumba 'Y' Series Cabernet Sauvignon
Additional \$5.50 per guest

Peter Lehmann Chenin Blanc
Peter Lehmann Shiraz Grenache
Additional \$7.50 per guest

Forest Hill Semillon Sauvignon Blanc
Forest Hill Cabernet Merlot
Additional \$9.50 per guest

Additional wine packages can be tailored upon request



WINE LIST

White Wines

Oxford Landing Sauvignon Blanc	\$4.70	\$21.50
Refreshing green tropical fruit & citrus flavours		
Yalumba 'Y' Series Unwooded Chardonnay	\$6.70	\$32.55
Flavours of rich melon & peach are accompanied by a creamy texture which finishes with a refreshing lemon tang		
Yalumba 'Y' Series Riesling	\$6.70	\$32.55
The Yalumba Y Series Riesling shows grapefruit flavours with balanced mineral acidity and fruit sweetness. This leads to a long lingering flavour and persistence on the palate.		
Peter Lehmann Chardonnay		\$34.00
Peter Lehmann Semillon		\$34.00
Forest Hill Boobrook Sauvignon Blanc Semillon		\$39.00
Crisp & fresh with pristine fruit flavours & a long lingering finish		
Vasse Felix Classic Dry White		\$46.00

Red Wines

Oxford Landing Merlot	\$4.70	\$21.50
Medium-bodied dry red with a generous palate full of sweet plum & dark berry fruits		
Yalumba 'Y' Cabernet Sauvignon	\$6.70	\$32.55
Aromas ranging from cedar & eucalyptus, through to plums with hints of black cherry & black olive		
Yalumba 'Y' Series Shiraz	\$6.70	\$32.55
Peter Lehmann Shiraz Grenache		\$34.00
A pleasing depth of spicy flavours on the palate and wild briary fruits, beautifully soft mouth feel, finishing with gentle fine-grained tannins		
Forest Hill Boobrook Cabernet Merlot		\$39.00
Aromas of ripe cassis, spice & black chocolate, complemented by a textured, generous palate		
Vasse Felix Classic Dry Red		\$46.00



WINE LIST

Sparkling Wines

Angus Brut Cuvée	\$21.50
Rich palate of strawberries & red apples with refreshing bright fruits & a crisp finish	
Dune's Pinot Chardonnay	\$34.00
Fruit driven & fresh, with added layers of cream & softness.	
Jansz NV	\$51.50
Delicate fruit flavours, creaminess & fresh acid, leading to a dry, light finish with lingering flavours of citrus & nougat.	
Pol Roger NV	\$100.00

Beers & Spirits

Spirits

Standard	\$8.70
Deluxe	\$9.10

Bottled Beers

Heineken	\$8.20	5.0%
Becks	\$8.20	5.0%
Hahn Super Dry	\$7.50	4.9%
Tooheys Extra Dry	\$7.50	5.0%
Hahn Premium Light	\$5.60	2.7%
James Boag's Premium	\$7.50	5.0%



EQUIPMENT HIRE

Glassware

All Purpose 200ml / Beer Middy 285ml / Wine / Champagne	\$0.45 each
Carafes	\$2.00 each
Jugs	\$3.00 each
Wine Buckets	\$4.95 each

Crockery & Cutlery

Plates	\$0.70 each
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Entrée, Dinner, Side, Coffee Cups & Saucers

Cutlery	\$0.45 each
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Knives, Forks, Spoons, Tea Spoons

Plastic Plates	\$0.35 each
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Entrée, Dinner, Side, Coffee Cups

Plastic Cutlery	\$0.25 each
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Knives, Forks, Spoons, Tea Spoons

Tables

6 foot round	\$18.15 each
6 foot rectangular trestle	\$11.55 each
Cocktail tables	\$28.75 each
Bar Stools	\$15.60 each

Cloths / Napery

White various sizes	\$14.35 each
Table skirt	\$12.50 each
Napkins	\$2.05 each

Service Equipment

Water Urn	\$40.25
Dripolator	\$51.75
Deep Fryer (small)	\$115.00
Chaffing Dish	\$40.25
Hot Box	\$192.00
Oven	\$299.00
Bain Marie	\$144.00

Staff

Minimum of 3 hours per staff member

Chef	\$49.00 per hour
Manager	\$40.00 per hour
Food & Beverage floor staff	\$35.00 per hour

TERMS & CONDITIONS

The Spices Catering Team are delighted that you are interested in holding your special occasion with us. To ensure your event meets the highest standard please read the following terms & conditions.

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two weeks. Spices Catering reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries.
2. Confirmation of a booking occurs on receipt of a \$1,000 deposit payment and a signed function planner. Payment of your deposit is acceptance of these terms & conditions.
3. Guaranteed minimum numbers must be received 1 week (7 days) before the function. Numbers may increase up to 10% prior to the day of the event, but must be confirmed verbally. Acceptance of extra numbers is dependent on availability of space and pre payment.
4. At least 2 weeks prior to your function, we require confirmation of final arrangements of menus & beverage requirements. Please advise any vegetarian or special dietary needs.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, bank cheque or credit card is required.
6. All payments for Diners and AMEX credit cards will incur a surcharge of 5.0%.
7. Room hire applies to all of our private function rooms. Included in your room hire is the cost of room set up, white linen tablecloths & serviettes, white skirting on the bridal table & cake table (if required) & the service equipment needed to provide your choice of food & beverages.
8. Minimum spends apply for Friday night and weekend bookings. Please speak to your function coordinator about minimum spend levels.
9. Cocktail & Canapés Terms and Conditions. Cocktail Receptions held between September and April over meal periods (12pm – 3pm or 6pm – 9pm) require a minimum of 6 cocktail items and one fork food dish.
10. No food or beverages of any kind will be permitted to be brought in for consumption at the function by the Organiser or the Organisers Guests.
11. Functions with 50 or less guests will incur a staff charge, please speak to your function coordinator about current staff charge rates.
12. Spices Catering reserves the right to increase the package prices at any time without prior notification.
13. Functions held on Saturday's and Sunday's will incur a surcharge on the total cost of food and beverage of 5%.
14. Functions held on Public Holidays will incur a surcharge on the total cost of food and beverage of 15%

TERMS & CONDITIONS

15. Cancellations: If a function is cancelled within 14 days of the function date (written notice is required) Spices Catering reserve the right to charge 10% of the estimated value of the function. If further clarification is required please see the function coordinator.
 - Deposits will only be refunded if six (6) months notice of cancellation is received or a replacement function is booked or at the discretion of the general manager.
15. Spices Catering would be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements & the costs would be added to your final account. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
16. Spices Catering's liquor licence does not allow any form of alcohol to be brought or removed from any of Spices Catering venues.
17. Spices Catering operates under the principles of the Responsible Service of Alcohol guidelines. The Spices Catering staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Spices Catering reserves the right to exclude persons, without liability, from an event.
18. Organisers are financially responsible for any damage sustained to the Spices Caterings function centre and / or surrounding grounds by the Organiser, Organisers Guests, Invitees or other persons attending the function whether in the room or any other part of the Spices Catering function venue. This includes any defaced or destroyed linen found after the function.
19. General cleaning is included in the cost of the function. The organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Spices Catering, over or above normal cleaning requirements.
20. Spices Catering does not accept responsibility for damage or loss of any goods left any of Spices Caterings venues prior to or after a function.
21. In the event that the venue cannot be made available to the Organiser on the date (s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, or another reason, the management of Spices Catering shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.
22. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Spices Catering.

Company Name: _____ Event Organizer Name: _____

Function Date: _____ Accept terms and conditions: _____



CHRISTMAS BUFFET MENU

CHRISTMAS BUFFET

\$62.00 per person

Carvery

Honey glazed leg of ham

Roast Turkey breast

Golden roasted potatoes

Medley of buttered Seasonal Vegetables

Hot selection

Braised Beef with spicy gherkins, cocktail onions, sour cream served with pilaf rice

Spinach and Ricotta Cannelloni with a parmesan cream sauce

Cold selection

Meat platters with Honey Ham, Salami, Strasburg Kratwurst sausage and Mortadella

Chef's selection of three Market Style salads

Bread basket with butter

Dessert

Fruit mince pies

Christmas pudding with brandy custard

Seasonal fresh fruit platters

Selection of gateaux's and pastries

To Finish

Freshly brewed coffee and tea

DELUXE CHRISTMAS BUFFET

\$92.00 per person

Seafood

Fresh Exmouth King Prawns

Half shell New Zealand mussels

Selection of fresh sushi

Fresh Coffin Bay oysters

Served with seafood sauce and lemon wedges

Carvery

Honey glazed leg of Ham

Roast Turkey breast

Mustard peppered Roast Beef

Golden roasted potatoes

Medley of buttered Seasonal Vegetables

Hot Selection

Mild Chicken green curry served with pilaf rice

Whole baked reef fish with lemon and herbs

Spinach and Ricotta Cannelloni with parmesan cream sauce

Cold Selection

Meat platters with Honey smoked Ham, Salami, Strasburg Kratwurst sausage and Mortadella

Chef's selection of four Market Style salads

Dessert

Christmas pudding with Brandy Custard

Fruit mince pies

Seasonal fresh fruit platter

Selection of gateaux and pastries

Australian and international cheeses served with crackers

To Finish

Selection of freshly brewed teas and coffee