



YACHT CATERING  
WITH

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IN SEASON CATERING  
2023

*#freshisbest*

# BBQ BUFFET

Minimum Order of 10 pax

## **BUDGET BUFFET \$20.90pp**

Chef Required \$70/hr

Traditional Sausages - Pork & Beef (gf) (df)

Wagyu Beef Burger Patties w/ house-made tomato relish.

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Artisan Fresh Bread Roll Assortment

Condiments to suit

## **CLASSIC BUFFET \$28.90pp**

Chef Required \$70/hr

Traditional Sausages - Pork & Beef w/ caramelised onion (gf) (df)

Lemon & Thyme Chicken Skewers (gf) (df)

Chargrilled Rump Steak Portions w/ house made tomato relish (gf) (df)

Halloumi & Vegetable Skewers (v) (gf)

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Artisan Fresh Bread Roll Assortment

Condiments to suit

## **GOURMET BUFFET \$38.90pp**

Chef Required \$70/hr

Choice of 4 x Mains & 3 x Sides *(menu following page)*

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & house-made dressing. (v) (gf) (df)

Artisan Fresh Bread & Bread Roll Assortment

Condiments to suit

***All buffet packages include cutlery, plates & servingware.***

***If your yacht does not have cooking facilities please speak to our friendly staff as we can often supply required equipment.***

# BBQ BUFFET MENU

## MAINS

Per-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf) (df)

Lamb Koftas w/ a mint yoghurt dipping sauce.

Chicken Malay Sticks w/ a warm peanut sauce. (gf) (df)

Chargrilled Salmon Fillets. (gf) (df)

Rump Steak Portions w/ house-made tomato relish. (gf) (df)

Beef Burger Patties w/ house-made tomato relish.

Halloumi & Vegetable Skewers. (gf) (v)

Vege Burger Patties. (vg)

Tofu & Vegetable Skewers. (gf) (vg)

Mango & Lime grilled Chicken Breast. (gf) (df)

Lime & Garlic Calamari Skewers w/ tartare sauce. (gf) (df)

Sticky Garlic Beef Kebabs. (gf) (df)

Traditional Sausages - Pork & Beef. (gf) (df)

Gourmet Sausages - Pork & Fennel, Wagyu Beef & Chicken Apple. (gf) (df)

Mooloolaba Whole Cooked King Prawns. (gf) (df)

BBQ Corn on the Cob w/ butter & rosemary salt.

## SIDES

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Moroccan Couscous Salad w/ a minted Greek yoghurt. (v) (gf)

Creamy Pesto & Sundried Tomato Pasta Salad. (v)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Mediterranean Salad w/ vine ripened cherry tomatoes, cucumber, Spanish onion, black olives & Feta. (v) (gf)

Green Beans, Almond & Feta Salad. (v) (gf)

Caramelised Pumpkin & Pearl Barley Salad w/ green beans & feta. (v)

Quinoa & Roast Vegetable Salad w/ chickpeas, feta & cherry tomatoes. (v) (gf)

Baby Beetroot, Rocket, Walnut & Goats Cheese Salad. (v) (gf)

Roasted Mushroom, Tomato & Cashew Salad. (vg) (gf) (df)

Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) (df)

# CANAPES

Minimum Order of 10 pax

Chef & Wait Person Required - \$130/hr

**ONE:** Each guest allocated 10 pieces in total -  
Choice of (6) Canape Selections & (1) Slider  
\$36.90 pp

**TWO:** Each guest allocated 13 pieces in total -  
Choice of (8) Canape Selections & (1) Slider  
\$42.90 pp

**THREE:** Each guest allocated 15 pieces in total -  
Choice of (8) Canape Selections, (1) Slider, (2) Sweets  
\$46.90 pp

## SWEETS

Chocolate Brownie Bites w/ Chantilly cream & strawberries. (v) (gf)  
Pavlova Bites w/ Chantilly cream & fresh seasonal fruit. (v) (gf)  
Orange & Almond Cake Bites w/ a citrus glaze. (v) (gf) (df)  
Lemon Meringue Tartlets w/ Italian meringue. (v) (gf)  
Raspberry Coconut Bliss Ball (gf) (vg)  
Dark Chocolate Mousse Tartlets w/ a honeycomb crumb. (v) (gf)

## CANAPES

Per-Peri Prawn & Chorizo Skewers w/ a mild chilli aioli. (gf) (df)  
Chicken Malay Sticks w/ a warm peanut sauce. (gf) (df)  
Lamb Koftas w/ a mint yoghurt dipping sauce.  
Halloumi & Vegetable Skewers. (gf) (v)  
Lime & Garlic Calamari Skewers w/ tartare sauce. (gf) (df)  
Sticky Garlic Beef Kebabs. (gf) (df)  
Roast Beetroot & Pear Bruschetta. (vg) (df)  
Mushroom Crostini w/ a garlic & basil vegan ricotta. (vg) (df)  
Caprese Skewers w/ cherry tomatoes, bocconcini, basil leaves & aged balsamic. (v) (gf)  
Sweet Tomato & Basil Mini Bruschetta. (vg) (df)  
Cucumber Medallion w/ dill cream cheese mousse & smoked salmon. (gf)  
Zucchini & Corn Fritters w/ crème fraiche. (v) (gf)  
Melon & Prosciutto Bites. (gf) (df)  
Camembert, Smoked Salmon & Dill Skewers. (gf)  
Caramelised Onion, Bacon & Haloumi Tartlets. (gf)  
Caramelised Onion & Goat's Cheese Tartlets. (v) (gf)  
Spiced Eggplant & Haloumi Tarts. (v) (gf)  
Prosciutto Wrapped Pear w/ a balsamic glaze. (gf) (df)

## SLIDERS

Pulled Beef Brioche Slider w/slaw & guacamole.  
Mini Brioche Cheeseburger.  
BLT Brioche Slider.  
Vegetable & Halloumi Slider. (v)

# INDIVIDUAL SERVINGS

*ADD Disposable Cutlery \$0.60 ea*

## **COLD ITEMS**

|   |        |
|---|--------|
| Point Sandwich. Chef's Selection (price per sandwich) - White, Multigrain & Wholemeal variety   | \$7.00 |
| Standard Wrap. (price per wrap) - White, Garlic & Herb, Spinach & Herb variety  | \$8.00 |
| <i>Fillings may include: Triple Smoked Ham, Cheese, Tomato; Triple Smoked Ham &amp; Salad; Chicken &amp; Salad; Roast Beef, Cheese &amp; Chutney; Egg &amp; Lettuce; Roast Beef, Tomato, Lettuce &amp; Mustard.</i> |        |

|   |        |
|---|--------|
| BLAT – Bacon, lettuce, avocado & tomato on a Turkish roll with mayo | \$8.50 |
| <i>For Gluten Free Bread substitute</i>                             | \$2.00 |

## **HOT MEALS**

|  |         |
|--|---------|
| Ricotta Ravioli in a slow cooked tomato & basil sauce. (v) | \$13.90 |
| Battered Fish & Chips w/Tartare sauce.                     | \$13.90 |
| Mild Green Chicken Curry w/Jasmine Rice. (gf) (df)         | \$13.90 |
| Chicken Satay w/Jasmine Rice. (gf) (df)                    | \$13.90 |
| Beef Lasagne.  | \$13.90 |
| Vegetable Lasagne. (v)                                     | \$13.90 |
| Italian Meatballs w/Spaghetti.                             | \$13.90 |
| Moroccan Lamb Tagine w/Jasmine Rice & Mint Yoghurt. (gf)   | \$13.90 |

## **GOURMET SALADS**

|   |         |
|---|---------|
| Thai Beef Salad w/ Vermicelli Noodles, Peanuts Garden Salad & a Thai dressing. (gf) (df)  | \$15.90 |
| Roast Pumpkin Salad w/ Pine nuts, Baby Spinach, Avocado, Goat's Cheese & a creamy basil dressing (gf) (v)                                       | \$13.90 |
| Moroccan Couscous Salad w/ rocket, capsicum, cherry tomatoes, red onion, cucumber, coriander & Mint yoghurt. (v)                                | \$13.90 |
| Quinoa & Roast Vegetable Salad w/ chickpeas, feta cheese & cherry tomatoes. (v) (gf)  | \$13.90 |
| Caramelised Pumpkin & Pearl Barley Salad w/ green beans & feta cheese. (v)  | \$13.90 |
| Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) | \$13.90 |
| Macadamia Nut Crusted Chicken Salad w/ mixed lettuce, cherry tomatoes, capsicum, red onion, avocado & a honey mustard dressing. (gf) (df)       | \$15.90 |
| <b>ADD Chicken Breast Pieces (per salad)</b>  | \$3.00  |

# INDIVIDUAL LUNCH BOXES

*Includes: Disposable Cutlery + Napkin*

*Customised Boxes & Dietary Requirements available on request.*

*(Minimum Order 5 of Each Box)*

## **BREAKFAST**

\$18.90

Bacon & Egg Slider, Mini Yoghurt & Granola Cup, mini-Danish & Fresh Fruit Cup.

## **BRUNCH**

\$18.90

Fresh fruit, mini-Danish pastry, mini-croissant, local & international cheeses, house-made dips, crackers, dried fruit & nuts.

## **LIGHT LUNCH**

\$13.90

Mixed Sandwich, Muffin & a piece of Fresh Fruit.

## **CLASSIC LUNCH**

\$16.90

Mixed Sandwich, Garden Salad Cup, Caramel Slice, a piece of Fresh Fruit.

## **GOURMET LUNCH**

\$18.90

Mixed Wrap, Fruit Salad Cup, mini-Quiche & Ricotta and Spinach Triangle.

## **MIXED LUNCH**

\$20.90

Lamb Kofta (2), Buttermilk Fried Chicken Wings (2), Roast Pumpkin Salad Cup, Bread Roll & Chocolate Brownie.

## **CHARCUTERIE**

\$20.90

A range of charcuterie including house-made dips, local & international cheeses, anti-pasto, cured meats, fresh & dried fruits, nuts & freshly baked Artisan bread roll.

# LUNCH PLATTERS

**ADD Disposable Cutlery & Plate Set \$0.90 ea**

## **OPTION ONE: \$22.90pp**

Cold Sliced Meat Platters of:

Lemon & Thyme Roast Chicken (df) (gf)

Triple Smoked Ham (df) (gf)

Premium Roast Sirloin (df) (gf)

Zucchini & Corn Fritters (gf) (v)

Side Salads of:

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Artisan Bread Rolls

Condiments to Suit

Minimum Order of 10 pax

## **OPTION TWO: \$27.90pp**

Cold Sliced Meat Platters of:

Lemon & Thyme Roast Chicken (df) (gf)

Triple Smoked Ham (df) (gf)

Premium Roast Sirloin (df) (gf)

Zucchini & Corn Fritters (gf) (v)

Cold Seafood Platter of:

Whole Cooked King Prawns (df) (gf)

Side Salads of:

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Artisan Bread Rolls

Condiments to Suit

Minimum Order of 10 pax

## **OPTION THREE: \$37.90pp**

Cold Sliced Meat Platters of:

Lemon & Thyme Roast Chicken (df) (gf)

Triple Smoked Ham (df) (gf)

Premium Roast Sirloin (df) (gf)

Zucchini & Corn Fritters (gf) (v)

Cold Seafood Platter of:

Whole Cooked King Prawns (df) (gf)

Natural Oysters (df) (gf)

Side Salads of:

Fresh Mixed Greens w/ vine ripened cherry tomatoes, Spanish onion, cucumber, capsicum & house-made dressing. (v) (gf) (df)

Baby Chat Potatoes w/ sliced Spanish onion, fresh herbs & house-made aioli. (v) (gf) (df)

Sliced Red Cabbage w/ shredded carrot & house-made dressing. (v) (gf) (df)

Creamy Pesto & Sundried Tomato Pasta Salad (v)

Seasonal Fruit Salad

Artisan Bread Rolls

Condiments to Suit

Minimum Order of 10 pax

# PLATTER BOXES

**ADD Bamboo Boats (50), Napkins & Disposable Tongs \$12**

|   |          |
|---|----------|
| Seasonal Fresh Fruit Salad Box (Up to 12 people)  | \$65.00  |
| Breakfast Platter Box - Mini Ham & Cheese Croissants (6), Yoghurt Granola Pots (6), Banana Bread (6),<br>Fruit Salad Cups (gf) (df) (6), Mini Danish Pastries (6) | \$90.00  |
| Morning/Afternoon Tea Platter Box - Orange & Almond Cake (gf) (df), Lemon & Poppyseed Loaf, Raspberry & Coconut Slice,<br>Chocolate Croissants (32pc)             | \$65.00  |
| Mixed Bagel Box (12) - Cream Cheese; Cream Cheese, Smoked Salmon & Dill; B.L.A.T  | \$55.00  |
| Savoury Platter Box - Mixed variety of frittatas, mini quiches, cheese & spinach triangles & goats cheese tartlets (32pc)   | \$65.00  |
| Mixed Sandwich (8) Platter Box (32PC)   | \$50.00  |
| Mixed Sandwich (6) & Wrap (4) Platter Box (32pc)  | \$65.00  |
| Party Platter Box – Gourmet Party Pies, Sausage Rolls, Ricotta & Spinach Triangles (36pc)   | \$75.00  |
| Sushi Box - Mini Assorted Variety (65pc)  | \$75.00  |
| Seafood Platter Box - Whole Cooked Mooloolaba Prawns (1kg), Fresh Oysters (24), Smoked Salmon & Condiments (Pending Availability)                                 | \$190.00 |
| Thai Beef Salad – Eye Fillet Strips, Vermicelli Noodles, Peanuts on a crisp salad & a Thai salad dressing. (gf) (df)  | \$109.00 |
| Roast Pumpkin, Pine nuts, Baby Spinach, Avocado & Goat's Cheese salad w/ a creamy basil dressing (v) (gf)   | \$89.00  |
| <b>ADD Chicken Breast Pieces</b>  | \$16.90  |
| Raw Pad Thai Noodle Salad w/ capsicum, zucchini, cabbage & rice noodles, mint, cashews, coriander & a peanut, ginger & lime dressing. (vg) (gf) (df)              | \$89.00  |
| <b>ADD Chicken Breast Pieces</b>  | \$16.90  |
| Macadamia Nut Crusted Chicken Salad w/ mixed lettuce, cherry tomatoes, capsicum, red onion, avocado & a honey mustard dressing. (gf) (df)                         | \$109.00 |
| Small Antipasto Grazing Box: 25cm x 36cm Grazing Box - Light Grazing for up to 8 guests   | \$119.00 |
| Large Antipasto Grazing Box: 25cm x 56cm Grazing Box - Light Grazing for up to 10 to 15 guests  | \$179.00 |



## PLATTER BOXES CONTINUED

*ADD Bamboo Boats (50), Napkins & Disposable Tongs \$12*

|   |          |
|---|----------|
| Danish Pastry Box - Mixed variety (32pc)  | \$65.00  |
| Chocolate Brownie Bites w/ Chantilly cream & strawberries (v) (gf) (24pc)   | \$45.00  |
| Pavlova Bites w/ Chantilly cream & fresh seasonal fruit (v) (gf) (24pc)   | \$45.00  |
| Lemon Meringue Tartlets (v) (gf) (25pc)   | \$45.00  |
| Blueberry, Ricotta & Lemon mini pancake stacks dusted w/icing sugar (v) (24pc)  | \$45.00  |
| White Chocolate Mousse Tartlets w/ a berry compote (v) (gf) (25pc)  | \$45.00  |
| Dark Chocolate Mousse Tartlets w/ a honeycomb crumb (v) (gf) (25pc)   | \$45.00  |
| Orange & Almond Cake Bites (v) (gf) (df) (24pc)   | \$45.00  |
| Sweet Treats Box – caramel slices (gf), Orange & Almond Cake (gf) (df), Danish pastries & chocolate brownie bites (gf) (v) (32pc)                             | \$75.00  |
| Raw Vegan Treat Box (vg) (df) - Salted Caramel Slice, Pistachio Slice, Sweet Potato & Cacao Brownies, Raspberry & Coconut Bliss Balls (32pc)                  | \$90.00  |
| High Tea Box – Scones w/jam & cream, Point Sandwiches, Vegetable Frittatas & Sweet Muffins (32pc)   | \$75.00  |
| Scones Platter Box – Scones w/jam & cream (v) (30pc)  | \$65.00  |
| Mixed Biscuit Box - Macadamia Nut Shortbread (gf), Jam Drops, Chocolate Chip (v) (30pc)   | \$45.00  |
| Decadent Dessert Platter Box - Shot Glass Style - Chocolate Mousse, Lemon Meringue, Apple Crumble, Vanilla Panna Cotta, White Chocolate & Berry Mousse (35pc) | \$109.00 |

# GOURMET BITES PLATTER BOXES

*ADD Bamboo Boats (50), Napkins & Disposable Tongs \$12*

## **COLD**

|   |         |
|---|---------|
| Caprese Skewers w/ cherry tomatoes, bocconcini & Basil Leaves (v) (gf) (30pc) | \$50.00 |
| Goat's Cheese & Caramelised Onion Tartlet (v) (48pc)                          | \$60.00 |
| Sweet Tomato & Basil Bruschetta (vg) (df) (20pc)                              | \$40.00 |
| Cucumber Medallion w/ dill cream cheese mousse & smoked salmon (gf) (30pc)    | \$45.00 |
| Camembert, Smoked Salmon & Dill Skewers (gf) (40pc)                           | \$60.00 |
| Caramelised Onion & Bacon Tartlets (48pc)                                     | \$60.00 |
| Peppered Eye Fillet Crisps w/ horseradish aioli (20pc)                        | \$60.00 |
| Smoked Chicken Crostini (df) (20pc)   | \$45.00 |
| Zucchini & Corn Fritters w/ crème fraiche (gf) (v) (24pc)                     | \$50.00 |

## **HOT**

|   |         |
|---|---------|
| Chicken Malay Skewers w/ a peanut dipping sauce (gf) (df) (30pc)      | \$60.00 |
| Char Sui Chicken Crispy Dumplings w/ an Asian slaw (20pc)             | \$45.00 |
| Cocktail Spring Rolls w/ a sweet chilli dipping sauce (vg) (40pc)     | \$55.00 |
| Meatballs in a Napoli dipping sauce (30pc)                            | \$45.00 |
| Buttermilk Fried Chicken Wings w/ a honey sesame glaze (30pc)         | \$45.00 |
| Crumbed Camembert w/ a tomato chilli jam dipping sauce (v) (40pc)     | \$60.00 |
| Lamb Koftas w/ a mint yoghurt dipping sauce (20pc)                    | \$55.00 |
| Truffled Mushroom Arancini w/ a garlic aioli dipping sauce (v) (20pc) | \$55.00 |

## **SLIDERS**

|  |         |
|--|---------|
| Pulled Beef Brioche Slider w/slau & guacamole (12pc) | \$65.00 |
| Mini Brioche Cheeseburger (12pc)                     | \$65.00 |
| BLT Brioche Slider (12pc)                            | \$65.00 |

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# GRAZING PLATTERS

**ADD Bamboo Boats (50), Napkins & Disposable Tongs \$12**

**Antipasto :** A range of charcuterie including house-made dips, local & international cheeses, anti-pasto, cured meats, fresh & dried fruits, nuts & freshly baked artisan bread.

**OR**

**Breakfast :** A range of fresh fruit, mini Danish pastries, yoghurt granola cups, mini muffins, local & international cheeses, ham, croissants, & banana bread.

## GRAZING BOXES

*(Served in a beautiful eco-friendly disposable kraft box)*

*Each box includes a variety of charcuterie, more variety can be included for orders with multiple boxes.*

**Small Grazing Box:** 25cm x 36cm Grazing Box - Light Grazing for up to 8 guests \$119.00

**Large Grazing Box:** 25cm x 56cm Grazing Box - Light Grazing for up to 10 to 15 guests \$179.00

## GRAZING BOARDS

*(Served on our custom wooden boards w/ cheese knives and servingware - \$100 bond required - refunded on return of board)*

**The Mini:** 40cm x 40cm Grazing Board - Light Grazing for up to 10 guests \$189.00

*Optional Add On:* Seafood: \$80.00 Sweet Treats: \$40.00

**The Bronze:** 120cm x 30cm Grazing Board - Light Grazing for up to 30 guests \$409.00

*Optional Add On:* Seafood: \$199.00 Sweet Treats: \$99.00

**The Silver:** 120cm x 40cm Grazing Board - Light Grazing for up to 40 guests \$499.00

*Optional Add On:* Seafood: \$249.00 Sweet Treats: \$129.00

**The Gold:** 120cm x 60cm Grazing Board - Light Grazing for up to 60 guest \$699.00

*Optional Add On:* Seafood: \$349.00 Sweet Treats: \$189.00

**The Platinum:** 220cm x 60cm Grazing Board - Light Grazing for up to 100 guests \$1099.00

*Optional Add On:* Seafood: \$549.00 Sweet Treats: \$299.00

*Seafood Add On inclusions: Natural Oysters, Whole King Prawns, Smoked Salmon & Condiments to suit (Subject to Availability)*

*Sweet Treat Add On inclusions: House-Made Slices, Mini Cakes & Danish Pastries*

# HIRE/EXTRAS

## DISPOSABLE ITEMS

|   |           |
|---|-----------|
| Disposable Cutlery Set + Napkin             | 0.60c pp  |
| Disposable Plate, Cutlery Set + Napkin      | 0.90c pp  |
| Disposable Plate, Cup, Cutlery Set + Napkin | \$1.00 pp |

## GENERAL HIRE - Bond Required POA

|  |            |
|--|------------|
| White Cloth 50cm x 50cm Napkins                                    | \$1.80ea   |
| Cocktail Table w/Black Cover                                       | \$25.00ea  |
| Trestle Table w/white table cloth                                  | \$20.00ea  |
| Tolix Replica Black Chair  | \$5.00ea   |
| Stainless Steel Cutlery Set - Main Fork, Main Knife & Butter Knife | \$3.00/set |
| Porcelain Crockery Set - Dinner Plate & Side Plate                 | \$2.00/set |
| Dessert Set - Cake Plate & Cake Fork                               | \$2.00/set |

## GLASSWARE HIRE - Bond Required & Delivery POA

|                      |              |
|----------------------|--------------|
| Wine                 | \$35.00/25pc |
| Champagne            | \$50.00/36pc |
| Short Water/Spirit   | \$35.00/25pc |
| Beer (Pot)           | \$35.00/25pc |
| Port                 | \$10.00/6pc  |
| Martini (Cocktail)   | \$15.00/6pc  |
| Hurricane (Cocktail) | \$15.00/6pc  |
| Glass Water Jug      | \$40.00/8pc  |

# ADDITIONAL INFORMATION, TERMS & CONDITIONS

## PRICING/PACKAGES/MENUS

The pricing contained in this prospectus is valid for 6 months. Packages & Menus may change without notice pending availability & season.

## DEPOSIT & PAYMENT TERMS

To secure your function a non-refundable and non-transferrable deposit of 15% is required. Final payment is due 2 weeks before your event. All orders require prepayment in full at time of ordering if event within 2 weeks of placing order.

*Please contact us for availability regarding short notice orders.*

## CANCELLATIONS

If an event is cancelled anytime leading up to the event date, the deposit paid will be retained by the caterer. All monies paid are non-transferrable.

## PUBLIC HOLIDAY SURCHARGE

A surcharge of 15% applies to any event held on a public holiday.

## FINAL NUMBERS & FOOD SELECTIONS

Final numbers and food selections are required no less than 2 weeks before the event, and should include any dietary requirements.

## DIETARY REQUIREMENTS

We take care to provide appropriate meals for all guests with dietary requirements. We will confirm closer to the event date of your guests requirements and prepare a meal suitable if the chosen menu does not meet the requirements. If you have any further questions relating to this topic please feel free to contact us at any time.

## BREAKAGES

Additional charges may apply if any damages or losses occur to any crockery, cutlery, glassware or linen napkins.

## HIRE

We have a range of hire items available. Please ask us for more information if required.

## STAFF

Kitchen Staff/Chefs are available at \$70.00 per hour with a minimum engagement of 4 hours each. Bar and Service staff are available at \$60.00 per hour with a minimum engagement of 4 hours each. If event runs over allocated time and staff are required to stay longer than their booked time, an invoice may be issued to cover additional expense.

## TRAVEL TIME

Travel time over an hour from Southport, QLD 4215 will incur surcharge starting at \$300. Price on Application.

## DELIVERY FEE

A delivery fee starting at \$35.00 applies to orders under \$500.00. We will do our best to accommodate delivery times but will be subject to availability. POA for deliveries over 30minutes from Southport.

## VOUCHERS

Voucher obtained can be used with any catering service. They are not valid with any other offer. One voucher can be used per booking only. Vouchers outside their expiry date cannot be validated. Minimum spends apply.

## FORMAL CATERING & EVENTS

For more menu options for formal events and gatherings please download our Wedding & Events Packages from our website. [www.inseasoncatering.com.au](http://www.inseasoncatering.com.au)

## CONTACT US

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