

Newcastle Catering & Functions

Corporate Events 2022

*We can supply popular, Covid-safe Meals in **individual**, stackable, Eco-friendly Bamboo boxes with enclosed Fork and Napkin. Minimum Numbers apply.\$1*
Vegan – Vegetarian – Gluten free – Dairy Free – and more available

Morning /Afternoon Tea ~ Choose 3 Items below **\$9**

- *Fresh sliced seasonal Fruit
- *Cheese, Crackers and Cabanossi
- *Bacon & Cheese -or- spinach and cheese Puffs
- *Warm Chefs-special Olive Bread Fingers
- *Choc Brownie square
- *½ scone with Jam and fresh Cream
- *Blueberry Muffin

*Add Croissant with Ham and Cheese **\$5.5**

Lunch Options – Salads ~ choose 3 Items below **\$16**

On Platters or Individual Boxes with fork

- *Whole Chicken Schnitzel, Bacon & Egg Caesar Salad
- *Mushroom Arancini, Roast Pumpkin, Fetta & Lentil Salad
- *Seasoned Grilled Chicken Thigh and Avocado Salad
- *Falafal, Roast Pumpkin, Beetroot, Lentil, Salad (VEGAN)
- *Lamb Kofta, Cous Cous, Mint & Mediterranean Veges
- *Roast Beef, Tomato, Cucumber, Spinach, Fetta Salad

Individual Wraps -or-Half Wrap/Half Sandwich **\$12**

- *Grilled Chicken, Avocado, Salad and Mayo
- *Ham, Mustard, Cheese & Garden Salad
- *Mushroom Arancini, Pesto, Garden Salad
- *Chicken Schnitzel with Sweet chilli, Mayo & Salad
- *Falafal & Hommus, Beetroot Garden Salad Wrap (VEGAN)
- *Cottage Garden Salad with Beetroot
- *Tuna, Cucumber, Cheese, salad and Mayo

Lunch Combo of Hot and Cold ~ Choose 3 Hot Foods \$16

Mixed Gourmet Sandwiches in triangles – **Included**

Vegetable Spring Rolls	Home made mini sausage rolls
Spinach and ricotta rolls	Mushroom Arancini balls
Pumpkin and Fetta Arancini Balls	Mini Party Pies
Moroccan Chicken skewers	Mini Party Quiche
Beer battered Fish bites	Salt n Pepper squid bites
Calamari rings	Marinated Buffalo chicken wings

(Add additional Hot food \$3)

BBQ and Roasts

Roast Chicken Maryland with Bread & Garden Salad **\$16**
(add oven roasted potatoes \$2)

Roast Peppered Beef with, Garden Salad & Gravy **\$18**
(add oven roasted potatoes \$2)

BBQ Buffet ~Buttered bread, Garden Salad with
Balsamic dressing, Seasoned Chicken pieces,
Chipolata Sausages, Sliced Roast Beef,
Hot Roasted Potatoes & Gravy **\$24**

Gourmet BBQ Buffet~ Butted Bread & Garden Salad
Bacon & Egg Creamy Caesar Salad
Mushroom Arancini, Pumpkin, Fetta & Lentil Salad
Sliced Peppered Beef
Morrocan Chicken Skewers
Roast Crackle Pork
Roast Potatoes and Gravy
Sour cream & Mustards **\$36**

Conference/Functions Terms and Conditions

Thankyou for choosing Newcastle Catering and Functions for your event. To ensure the success of your event, please sign your agreement to the following terms and conditions to accompany your deposit for confirmation of your booking.

BYO: Not Permitted

Confirmation of Booking: bookings are confirmed only when a deposit has been paid

Guaranteed minimum number of guests: the minimum number of guests attending is required 2 working days prior to the event. This will be regarded as the minimum number for catering purposes. From this date numbers may only be increased. Management reserves the right to charge for this number even if fewer are served. A child is considered to be under the age of 12 years.

Choosing your menu: we ask of you at least 3 working days notice (If Possible) of menus to allow the necessary time and thought to assist you and meet your requirements. Due to seasonal changes our menus may vary.

Function cancellations: cancellations must be notified in writing. Once all the food for the event has been ordered , there is no refund available.

Payment of account: The deposit must be paid 2 days from the date of reservation. Any outstanding amounts can be settled on the day. Whilst endeavouring to maintain all printed prices, they may be vary due to unforeseen circumstances

Damage: clients are financially liable for any damage sustained to the hall and its property including additional cleaning bills.

Responsible Service of Alcohol: Newcastle Catering and Functions upholds the principles of responsible service of alcohol. It is an offence to supply liquor to persons under the age of 18 years. Clients are asked to ensure that underage persons amongst their guests are not supplied with liquor. Our staff reserves the right to request proof of age from any persons suspect to be under 18 years of age. Service will be refused to any persons who show signs of intoxication.

Date of Function: _____ Guests attending: _____

Print name: _____

Signed: _____ Date: _____

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