<u>After Funeral Catering</u>

Based on a minimum of 50 Guests.

Self -Serve Urn Tea & Coffee	\$3
Jugs of Cold mixed Juices / Jug	\$8
A Selection of Sandwiches, Scones, Biscuits and Fruit Platter	<i>\$12</i>
Sandwiches, ½ Scones + 3 hot food from the list below – Homemade Sausage Rolls, Spinach & Ricotta rolls, Korean Vegetable Pancake, Pumpkin and Fetta Arancini Balls, Spring rolls, Marinated chicken Wing, Fish bites, Calamari rings , Salt n Pepper squid pieces (Extra hot food \$3)	\$16
Sandwiches, ½ Scones, mixed Cakes & Slices + 3 hot food : Moroccan Chicken Skewers, Chicken Satay skewers, Chicken Schnitzel skewers, Gourmet Quiches, Mushroom Arancini Balls, Buffalo Chicken Wings, Peaking Duck Spring Rolls, Prawn Twists, Home made Party Pies , Vegetable pasties, Japanese Chicken Balls (additional hot food \$4)	19
<u>Extras: Per person</u> Fruit Platters Chocolate Dipped Strawberries Basic Cheese, Cabanossi & Crackers Gluten Free Chicken and Avocado Salad with fork Vegan Falafal , Lentil, Beetroot & Hoummus Salad with fork	\$6 \$2 \$5 \$16 \$16
Room hire & Cleaning Fee without Bar	\$400

We understand that determining the number of people to cater for a funeral is very difficult as the exact numbers are never definite. Due to this reason the amount of food can prove to be too much or too little. We do however require a number of people in order to prepare the food. We can be slightly flexible on the day if the food is too little and always do our very best to accommodate you in every way possible.

Please note any left-over food from functions is donated to the Matthew Talbot accommodation for the homeless unless other arrangements have been made in advance. Minimum numbers of 50 persons apply for the above prices

<u>Room Hire:</u> without BAR - Includes set up, ceramic plates, napkins, cold water , Media & Cleaning of room.

Weekdays 1 – 3 Hours	\$400
Saturday 1 – 3 Hours	\$500
Sunday 1 – 3 Hours	\$600

Conference/Functions Terms and Conditions

Thankyou for choosing The Newcastle Catering and Functions suggested Venue. 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 2 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 aiming to maintain all printed prices, they may be vary due to unforseen circumstances Damage: clients are financially liable for any damage sustained to the hall and its property including additional cleaning bills.

Responsible Service of Alcohol: 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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