



ais
function
compendium

2008/2009



table of contents

breakfast	3
conference packages	4
sandwiches, wraps and rolls	6
refreshment breaks	7
the juice bar	7
salads	8
platters	8
canapés.....	9
plated	10
buffet	13
barbeque	15
beverage packages	16
terms and conditions	17

breakfast



breakfast menu – healthy start\$14.50pp
minimum 20 guests

- muesli slice
- natural yoghurt with honey
- seasonal fruit platter
- fresh fruit juice

breakfast menu – stand up style\$19.50pp
minimum 20 guests

- selection of mini semi dried tomato and mushroom tartlets and egg and bacon muffins
- crispy bacon and chipolata sausages
- mini danish pastries
- seasonal fruit platter
- fresh fruit juice
- freshly brewed coffee and selected teas

continental buffet breakfast – sit down\$22.50pp
minimum 20 guests

- fresh fruit salad with european honey yoghurt
- bakery basket of mini croissants and assorted breakfast pastries with fruit preserves, butter and honey
- cereal selection
- selection of yoghurts
- fresh fruit juice
- freshly brewed coffee and selected teas

full buffet breakfast – sit down\$29.50pp
minimum 20 guests

- potato rosti with wilted spinach, sautéed mushrooms and oven roasted tomatoes
- chipolata sausages with crispy bacon and scrambled eggs with fresh herbs
- toasting breads
- assorted breakfast cereals
- croissants, danishes and muffins served with fruit preserves, butter and honey
- fruit skewers with european yoghurt and coconut
- fresh fruit juice
- freshly brewed coffee and selected teas

extras.....\$5.50pp
minimum 20 guests

- mango smoothies
- banana smoothies
- mixed berry smoothies

conference package

minimum 20 guests

option 139.50pp

on arrival

- freshly brewed coffee and selected teas
- fresh fruit juice

morning tea

- freshly brewed coffee and selected teas
- fresh fruit juice

(with 2 choices of the following)

- gourmet cookie selection
- sweet mini muffins
- banana bread
- mixed slices – chocolate mud, carrot, orange and poppy seed etc.
- mini sweet tartlets

lunch

stand up fork buffet

- asparagus and sundried tomato frittata
- baguette with grilled chicken, baby spinach, roast capsicum and garlic aioli
- mixed vegetable and fetta foccacia
- freshly brewed coffee and selected teas
- fresh fruit juice

afternoon tea

- freshly brewed coffee and selected teas
- fresh fruit juice

(with 1 choice of the following)

- gourmet cookie selection
- sweet mini muffins
- banana bread
- mixed slices – chocolate mud, carrot, orange and poppy seed etc.
- mini sweet tartlets



conference package

minimum 20 guests

option 2\$49.50 pp

on arrival

- brewed coffee and selected of teas
- fresh fruit juice

morning tea

- freshly brewed coffee and selected teas
- fresh fruit juice

(with 2 choices of the following)

- mini ham and cheese croissant
- gourmet cookie selection
- fruit skewers with honey yoghurt
- sweet mini muffins
- banana bread
- mixed slices – chocolate mud, carrot, orange and poppy seed etc.

lunch

stand up buffet

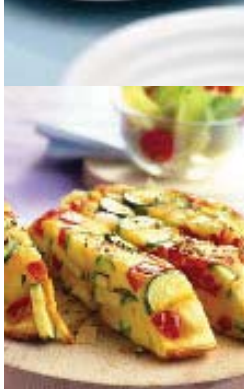
- ciabatta rolls with shaved turkey, cranberry sauce, avocado and oak lettuce
- sundried tomato, basil pesto and bocconcini calzone
- smoked salmon, horseradish cream and spanish onion tortilla wraps
- fresh green salad with lemon dressing
- kipfler potato salad with bacon shards and mustard aioli
- fresh fruit salad with natural yoghurts and seasonal berries
- freshly brewed coffee and selected teas
- fresh fruit juice

afternoon tea

- freshly brewed coffee and selected teas
- fresh fruit juice

(with 2 choices of the following)

- gourmet cookie selection
- fruit skewers with honey yoghurt
- sweet mini muffins
- banana bread
- mixed slices – chocolate mud, carrot, orange and poppy seed etc.



conference package sandwiches

minimum 20 pax

thick sliced, wholemeal, white, soy and linseed, rye breads, crusty baguettes, tortillas and assorted bread rolls

beef

- medium rare roast beef, english spinach, sliced tomato and horse radish cream
- medium rare roast beef with baby rocket, goat's cheese and smokey tomato relish

turkey

- shaved turkey breast, brie, semi dried tomatoes and baby spinach
- shaved turkey breast, cranberry relish and avocado

deli selection

- hungarian salami with jarlsberg cheese, tomato and cucumber
- saved leg ham, swiss cheese, cos lettuce and sliced tomato
- shaved leg ham, tomato and avocado with honey seeded mustard

chicken

- roast chicken, crisp bacon, avocado and cos lettuce with garlic aioli
- cajun spiced chicken and shaved cucumber with coriander mayonnaise
- poached chicken breast, basil pesto, parmesan and rocket

lamb

- roast lamb, roasted tomato and grilled zucchini slices with hummus

egg

- caesar style: egg, cos lettuce, bacon, parmesan and garlic mayonnaise

fish

- smoked salmon, red onion and baby rocket with dill mayonnaise
- smoked salmon, horseradish cream cheese, and sliced cucumber
- tuna with chilli, fresh coriander, celery and baby spinach

vegetarian

- marinated vegetables with goat's cheese and basil
- avocado, feta and tomato with mustard seed mayonnaise
- mixed salad

sandwich and rolls (1.5)	\$7.50pp
baguettes, wraps and tortillas (1.5)	\$9.50pp
bakers basket (3)	\$15.00pp



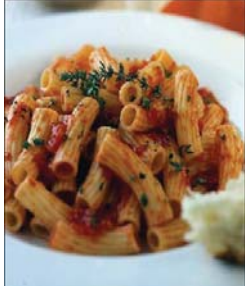


refreshment breaks

prices per serve

- gourmet cookie selection \$2.50
- mini chocolate éclair \$2.50
- pecan tartlet \$2.50
- assorted danish pastries \$3.00
- petit yo-yo's \$3.00
- florentines \$3.00
- portuguese custard tarts \$3.50
- caramel slice \$3.50
- sweet mini muffins \$3.50
- texas muffins \$4.00
- banana bread \$4.00
- mini fruit tartlets \$4.00
- lemon tarts \$4.00
- mixed friands \$4.00
- scones with jam and cream \$4.50
- baby cherry cheesecake \$4.50
- mini fruit skewers \$4.50
- macadamia slice \$5.50
- gluten free raspberry mirror muffins \$3.50
- gluten free banana and walnut mini loaf \$3.50

- freshly brewed coffee and selected teas \$4.50
- fresh fruit juice (per glass) \$3.00
- soft drinks (600ml) \$3.00
- bottled water \$3.50
- bottled sparkling water \$3.90



salad

4-6 guests suggested serving size

\$12.50 per bowl

- avocado and asparagus with bocconcini
- rare beef salad with chilli, mint and coriander on baby spinach leaves
- caesar salad with shaved parmesan, egg, crispy bacon and garlic croutons
- traditional greek salad with fetta cheese and black olives
- moroccan cous cous with roasted pumpkin and zucchini with a yoghurt and harissa dressing
- vietnamese glass noodle salad with julienne vegetables, prawns, roasted peanuts with chilli dressing
- garden salad with baby tomatoes, cucumber, with italian dressing
- penne pasta with basil pesto, semi dried tomatoes and pine nuts
- kipfler potato salad with bacon shards, green onions and mustard aioli
- baby rocket with shaved parmesan and lemon dressing
- vine ripened tomato, basil and bocconcini salad
- hokkien noodle salad with baby corn, red capsicum and green onion with soy sesame dressing

platters

10-15 guests per platter suggested

- **mezze platter:** pitta bread shards with hummus, baba ganoush, goats cheese and semi dried tomato dip and mixed olives
..... \$40.00
- **antipasto platter:** prosciutto, salami, bocconcini, marinated olives, roasted capsicums, marinated mushrooms, sun dried tomato dip and chargrilled turkish bread
..... \$59.00
- **mixed cocktail platter:** mini sausage rolls, mini beef pies, marinated chicken drumsticks, mini quiches
..... \$65.00
- **sandwich platter:** assorted meat, cheese and salad sandwiches on white and wholemeal bread (4 points)
..... \$65.00
- **fruit platter:** rock melon, watermelon, honeydew, grapes and strawberries (please note fruit selection is seasonal)
..... \$45.00
- **cheese platter** - 1 hard, 1 soft and 1 blue served with dried fruits, nuts and water crackers
..... \$65.00

canapes

minimum 25 guests

cold selection

- peking duck pancakes with hoi sin dipping sauce
- mini potato rosti with smoked salmon & horseradish cream
- rare roast beef baguette with chilli jam, aioli and rocket
- chicken, mayonnaise and herb point sandwiches
- prawn & fetta skewers
- antipasto vegetable skewer with sun dried tomato
- vietnamese rice paper rolls
- dill bread with tuna and salmon pearls
- pancake with crabmeat and fresh dill
- crostini with smoked duck and caramelised onion
- grilled polenta wedge with bocconcini tomato & basil

hot selection

- cajun corn and crab cakes with homemade salsa
- salt and pepper squid
- katifi prawn
- brie and tomato tartlet
- cranberry and goats cheese tartlet
- tandoori chicken skewer
- vegetarian samosas with cucumber mint raita
- spiced lamb and pine nut puff
- vegetable spring roll with lime and chilli sauce
- thai chicken spring rolls with sweet chilli
- mini mignons (beef, chicken or lamb wrapped in bacon)
- mini wild mushroom and truffle pies
- moroccan chicken with hummus
- steamed pork buns with spicy plum sauce
- thai beef skewers

choice of 2 hot and 2 cold	\$18.00pp
choice of 3 hot and 3 cold	\$22.00pp
choice of 4 hot and 4 cold	\$25.00pp
choice of 6 hot and 6 cold	\$28.00pp

individual cost..... **\$4.50 per item**

suggested ½ hour service 2 hot and 2 cold
suggested 1 hour service 4 hot and 4 cold



plated

minimum 50 guests

2 courses: main and dessert \$49.00pp

2 courses: entrée and main \$55.00pp

3 courses: entrée, main, dessert \$69.00pp

entrée

- grilled chicken caesar salad with crisp pancetta, croutons & shaved parmesan
- chermoula lamb with ratatouille salad & herbed cous cous with minted yoghurt dressing
- peking style duck salad with tortilla shards & orange glaze
- smoked salmon & butter bean salad with dill & mustard mayonnaise
- moroccan spiced chicken breast with baby eggplant, chickpeas & red capsicum coulis
- chilli beef and glass noodle salad, coriander and fresh lime juice dressing
- charred vegetable and goats cheese free form tart with dressed greens

alternate serve additional \$3.00 per person



plated

minimum 50 guests

mains

- seared atlantic salmon with lemon butter sauce
- king fish cutlet with chardonnay, saffron sauce
- grilled lamb fillet with minted jus
- pork loin with wild plum sauce
- veal cutlet with mushroom ragout
- beef medallion with green peppercorn butter
- sirloin steak with balsamic red onion relish
- mediterranean chicken breast with white wine sauce
- lemon pepper rubbed chicken breast with tomato chive cream
- brie chicken breast with white wine & cream sauce
- tuscan vegetable frittata
- spinach and ricotta filo parcel with roasted roma tomatoes
- ratatouille and bocconcini polenta stack

all mains served with a selection of seasonal vegetables and a choice of potatoes

traditional mash

salted roasted baby chats

potato rosti

pumpkin & sweet potato mash

alternate serve additional \$3.00 per person

plated

dessert

- chocolate pyramid: chocolate sponge base with chocolate mousse served with berry compote
- lemon & lime cheesecake with raspberry coulis
- liqueur tiramisu with macerated strawberries
- mini fruit pavlova with passionfruit drizzle
- pear and almond torte with vanilla anglaise
- triple chocolate mousse with blueberry sauce
- australian cheese platter
- seasonal fruit platter



alternate serve additional \$3.00 per person

optional extras – chair covers \$5.00pp

buffets

main dishes

- chicken and cashew hokkien noodle stir fry
- seasoned chicken strips with sweet chilli glaze
- medallion of beef on baby spinach with asian style barbeque sauce
- beef strips with paprika, spanish onion and sour cream
- pork with a spicy plum sauce
- mediterranean style chicken, roasted tomato, eggplant and lemon scented cous cous
- veal scaloppini with creamy mushroom, seeded mustard and italian tomato sauce
- chilli con carne with red kidney beans
- lamb rogan josh with pappadams and mango chutney and coriander
- mongolian lamb with baby corn and 3 coloured capsicum

vegetarian options

- marinated tofu with stir fry asain vegetables in light soy sauce
- spinach and ricotta lasagne with melted mozzarella topping
- polenta cake topped with chargrilled vegetables and served with neopolitan sauce
- roasted pumpkin and leek risotto
- moroccan vegetable and chick pea tagine

desserts

- selection of cakes, cheesecakes, flans and gateaux

bronze buffet\$39.50pp

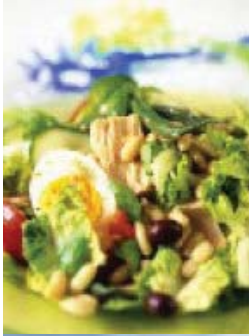
minimum 20pax

- crusty bread rolls
- 2 main dishes with steamed jasmine rice
- 2 salads
- selection of cakes
- freshly brewed coffee and selected teas
- fresh fruit juice

silver buffet\$49.50pp

minimum 20 pax

- crusty bread rolls
- platters of smoked leg ham, roast sirloin of beef and smoked turkey
- antipasto platter
- 2 main dishes with steamed jasmine rice
- 3 seasonal salads
- fresh fruit salad
- freshly brewed coffee and selected teas
- fresh fruit juice



buffets

gold hot carvery\$56.50pp
 minimum 50 guests

- platters of antipasto with marinated vegetables and continental meats and cheeses
- pork loin with apple sauce
- oven baked turkey
- herb crusted sirloin of beef accompanied with traditional roasted vegetables and fresh vegetables
- crusty bread rolls
- selection of cakes and cheesecakes
- australian cheese platter with crackers
- seasonal fruit platter
- freshly brewed coffee and selected teas
- fresh fruit juice

3 course deluxepoa

entrée

- selection of clyde river oysters, king prawns and smoked salmon on baby salad leaves with avocado mayonnaise and fresh lime

or

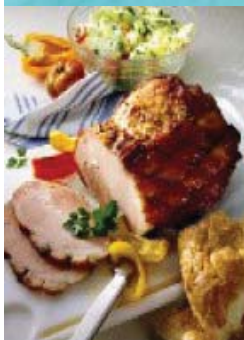
- platters of antipasto with marinated vegetables and continental meats and cheeses

mains

- thai style steamed perch with asian greens and kafir lime
- plus your selection of 2 main dishes served with steamed jasmine rice
- selection of 3 freshly made salads
- crusty bread rolls

desserts

- selection of cakes and cheesecakes
- australian cheese platter with crackers
- platter of sliced fresh seasonal fruit
- freshly brewed coffee and selected teas
- fresh fruit juice



barbeque buffets

minimum 20 pax



basic bangers.....\$9.50pp

- beef sausages
- caramelised onions
- mustards, relishes and chutneys
- salad leaves with lemon dressing
- crusty bread rolls



beef barbie.....\$15.50pp

- minute steak and beef sausages

plus

- caramelised onions
- mustards, relishes and chutneys
- selection of 2 salads
- crusty baguettes
- seasonal fruit platter



kebarbie\$18.50pp

- assorted beef, chicken, lamb or vegetarian kebabs
- asian dipping sauces
- selection of 2 salads
- lebanese bread
- seasonal fruit platter

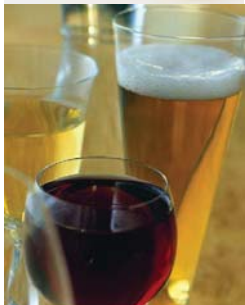


land barbie.....\$40.00pp

- lamb cutlets with mint pesto 1 per person
- pepper crusted sirloin steaks 1 per person
- soy and honey marinated chicken fillets 1 per person
- grilled garlic field mushrooms, capsicum, eggplant and zucchini
- selection of 3 salads
- sliced ciabatta bread
- seasonal fruit platter
- orange juice
- tea and coffee



beverage packages



standard beverage pack

price:

includes

- | | |
|------------------------|------------------------|
| • sparkling wine | 1 hour..... \$18.00pp |
| • white wine | 2 hours..... \$23.00pp |
| • red wine | 3 hours..... \$27.00pp |
| • light beer | 4 hours..... \$32.00pp |
| • full strength beer | 5 hours..... \$39.00pp |
| • orange juice | |
| • assorted soft drinks | |

premium beverage pack

price:

includes

- | | |
|------------------------|------------------------|
| • sparkling wine | 1 hour..... \$23.00pp |
| • premium white | 2 hours..... \$28.00pp |
| • premium red | 3 hours..... \$33.00pp |
| • premium light beer | 4 hours..... \$38.00pp |
| • premium beer | 5 hours..... \$43.00pp |
| • orange juice | |
| • assorted soft drinks | |

on consumption minimum 100 pax

white wine	\$23.00 per bottle
red wine.....	\$23.00 per bottle
sparkling wine	\$23.00 per bottle
full strength beer.....	\$5.00 per glass
premium full strength beer.....	\$6.50 per glass
light beer	\$4.50 per glass
premium light beer.....	\$5.50 per glass
orange juice.....	\$3.00 per glass
soft drink.....	\$3.00 per glass
bottled water.....	\$3.50 per bottle
mineral water.....	\$3.90 per glass
spirits.....	\$8.00 per glass

corkage \$ 7.50 per head

terms and conditions

Alliance Catering is committed to ensuring that your function / event is a great success. We are sure you will appreciate the following terms and conditions that will enable us to service your forthcoming event. Should you require clarification on any of this information, we will be pleased to discuss them with you.

Menu selection: The menu selection is to be confirmed no later than 7 working days prior to the event. Special dietary requirements are to be provided by this time.

Dietary requirements: May incur a surcharge. POA

Seasonal Availability: All product is subject to availability

Guaranteed numbers for catering: For functions of 50 guests or more, a guaranteed number of guests attending the function is required by 12:00 noon, 7 days prior to the function. For functions of fewer than 50 guests, guaranteed numbers must be provided at least 4 business days prior to the function. This is the minimum number of guests you will be charged for. If no guaranteed number is received, the number of guests listed on the most recent catering request will be prepared and charged for.

Surcharges: The following surcharges apply:

- \$5.00 per person on Saturday
- \$6.00 per person on Sundays and public holidays
- \$8.00 per person per hour after midnight

Remaining function food: Due to our food safety obligations we recommend any left over food be disposed of immediately. Alliance Catering waives liability for any food items removed from the original function set-up as we do not take responsibility for incorrect food handling and storage practices that may result in contamination of food.

Returns & damage: Charges will be made for serving equipment removed from the function room/area. Any excessive damage or breakage will be costed to the function.

Cancellations, postponements and amendments: All cancellations for catering must be advised in writing. Any event cancelled 21 days or more prior to an event will not incur cancellation fees. The cancellation or postponement of a confirmed event within 21-7 days prior may result in the forfeit of up to 20% of the quotation value. The cancellation or postponement of a confirmed event within 7 days may result in the forfeit of up to 70% of the quotation value. Amendments to arrangements made within 7 days of the commencement of the event or during the event will incur an additional charge.

Insurance: Alliance Catering will take all necessary care but cannot take responsibility for the damage or loss of items before, during or after an event. It is advisable for organisers to arrange their own insurance cover for property damage and public liability where appropriate.

