

# OUR APPROACH

Welcome to Collins Square Catering, Melbourne's most convenient catering and events offering.

Whether it's a morning tea, boardroom meeting, large scale event or corporate function, we promise to deliver creative and inspired food and beverage, without exception.

The process is seamless from ordering through to delivery and our team take pride in creating memorable experiences for our clients.

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MORNING & AFTERNOON TEA

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# BREAKFAST CANAPES - \$10.50 PER PERSON Select 2

Mini savoury croissant Egg, bacon & spinach brioche Individual yoghurt & granola cups Berry muffin

### LIGHT BREAKFAST - \$18.50 PER PERSON

Individual yoghurt & granola cups Mini savoury croissant Quiche lorraine (GF) Platters of seasonal fruit

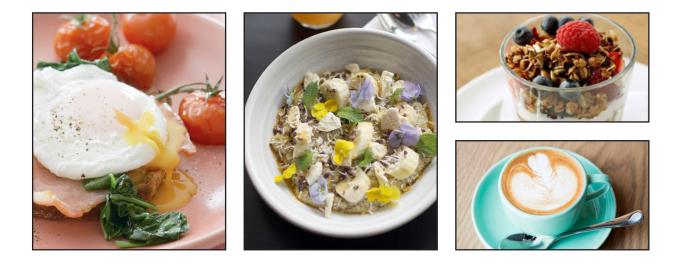
## PLATED BREAKFAST - \$34 PER PERSON\*\*

Individual yoghurt & granola cups Platters of seasonal fruit

### Select 1

Poached eggs, bacon, mushrooms, roasted tomatoes Scrambled eggs, bacon, mushroom, spinach, roasted tomatoes Eggs benedict, ham, poached eggs, hollandaise Eggs royale, smoked salmon, poached eggs, hollandaise

\*\*Chef required - \$50 per hour



(V) VEGETARIAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (NF) NUT FREE | (EF) EGG FREE

727 COLLINS



### CATERING & EVENTS



SET - \$8.50 PER PERSON

1 mini pastry & 1 mini cake

### SELECT - \$10.50 PER PERSON

1 mini pastry & 1 mini cake

**Pastries** Pain au chocolat Strawberry & vanilla Danish Nutella croissant

### **Mini cakes**

Apple & cinnamon cake White chocolate & macadamia cake Blueberry & coconut cake

**Savoury** Beef, cheddar & pepper pie Butter chicken pie Roasted vegetable roll (V)

### Whole cakes - \$56.50 each 18cm round (serving 8 to 10 people)

Dark Chocolate cake Strawberries & cream cake Vegan cranberry cake (Ve, GF, Fr) Raspberry & passion fruit cake (GF, DF)





### LUNCH

SANDWICH LUNCH set - \$11 per person select - \$13 perperson (3 flavours) Bakers basket – equivalent to 1.5 sandwiches per person

TIER ONE set - \$13.50 per person select - \$15.50 per person (3 flavours) Bakers basket – equivalent to 1 sandwich per person Mini quiche Mini salad

TIER TWO set - \$18.50 per person select - \$20.50 per person (3 flavours) Bakers basket – equivalent to 1.5 sandwiches per person Mini quiche Mini salad

BENTO BOX INDIVIDUAL LUNCH PACKS set - \$20.50 per person Bakers basket – equivalent to 1.5 sandwiches per person Mini quiche Mini salad Mini fresh fruit skewer

**BUFFET** set - \$34 per person select - \$39 per person Selection of one braised & one pasta dish Mixed salad Bread roll & butter Platters of seasonal fruit

## ADD ON'S - \$4.00 PER ITEM

Spinach & ricotta roll / Roasted vegetable roll Sausage roll / Lamb & rosemary pie

### SALAD - \$6.50 PER PERSON

Grain, chickpea & bell pepper, lemon & seeded mustard dressing (V)

Potato salad with spring onion & celery, herbed mayonnaise dressing (GF, DF, V)

Edamame bean & kaleslaw mixed salad, roasted sesame & soy dressing (GF, DF, V)

Roasted butternut, pearl couscous, kale & sumac yoghurt (V)

Grilled zucchini, olive & feta salad, Italian dressing (GF, V)

Roasted tomato, cucumber & basil, balsamic dressing (GF, V)

Fresh fruit skewers - \$3.50 per skewer

Seasonal fresh fruit platters Large: 6 - 10 pax - \$25.00



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# LUNCH

# ASSORTED BREADS & FLAVOURS (SELECT 3 FLAVOURS IN TOTAL)

### RIBBON SANDWICH FLAVOURS

Tuna & cucumber / brown ribbon Chicken waldorf / white ribbon Roast beef & caramelised onion / white ribbon

### ASSORTED WRAPS

Chicken caesar / white wrap Thai beef & chilli coleslaw / spinach wrap Roasted pumpkin, spinach & feta / white wrap (V) Charred vegetables & hummus / tomato wrap (V)

### POINT SANDWICH FLAVOURS

Shredded chicken & spring onion / white point Turkey, cranberry & brie / multigrain point Egg & chive / multigrain point (V)

### ASSORTED MIXED BREADS

Smoked salmon, lemon mayo & watercress / brioche roll Grilled chicken, roasted capsicum & goats cheese / granary loaf Pastrami reuben sandwich / quinoa & soy Tomato, feta, spinach & pesto / olive & rosemary roll (V)

### **BUFFET OPTIONS**

set - \$34.00 per person select - \$39.00 per person selection of one braised & one pasta dish mixed salad bread roll & butter platter of seasonal fruit

### Braised

Butter chicken & fragrant basmati (GF) Snapper fillet, roasted kipfler & eggplant caponata (GF, DF) Beef mechado, Filipino beef stew (GF, DF) Moroccan spiced chargrilled chicken thigh, broccolini florets & cous-cous (DF)

### Pasta

Beef & spinach baked lasagne with pesto & cherry tomato Veal tortellini, button mushrooms, garlic & sage Roasted pumpkin, sage & ricotta lasagne (V) Pork & fennel sausage with penne, pecorino & basil

### Salad

Grain, chickpea & bell pepper, lemon & seeded mustard dressing (V) Potato salad with spring onion & celery, herbed mayonnaise dressing (GF, DF, V) Edamame bean & kaleslaw mixed salad, roasted sesame & soy dressing (GF, DF, V) Roasted butternut, pearl couscous, kale & sumac yoghurt (V) Grilled zucchini, olive & feta salad, Italian dressing (GF, V) Roasted tomato, cucumber & basil, balsamic dressing (GF, V)

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# PLATED LUNCH & DINNER

TWO COURSE - \$66.50 PER PERSON entree & main *OR* main & dessert

THREE COURSE - \$71.50 PER PERSON entree, main & dessert

\*ALTERNATE DROP - ADDITIONAL \$5.50 PER PERSON

### Entrée

Beetroot cured salmon gravlax, green pea and fetta (GF) Chicken and pistachio terrine, watercress and seeded mustard Beef carpaccio, endive leaves, baby cucumber and espresso cream (GF) Smoked ham hock, white beans and marinated cherry tomatoes (GF) Goats cheese, spinach and pine nut tortellini with brown butter and oregano crumb (V)

### Main

Spinach and leek chicken breast, puy lentil and tarragon jus (GF) Slow cooked balsamic short rib, creamed parsnip, baby onion and kale chips (GF) Roasted free range chicken breast, sautéed sprouts and kipfler potato, (GF) Barramundi fillet, pancetta sage risotto, charred fennel and salsa verde (GF) Moroccan lamb rump, smoked eggplant and pumpkin gratin (GF) Portobello mushroom, spinach and brie pithivier and roasted baby vegetables (V)

### Dessert

Hazelnut cake, white chocolate coffee mousse, hazelnut crunch Coconut semifreddo, pineapple and lychee compote (GF) Crème fraiche cheese cake with seasonal berries Chocolate pear and caramel tart Yuzu cremeux, vanilla mousse and lemon crumble

\*Chef required - \$50 per hour \*Service staff if required - \$45.50 per hour



# CANAPÉS

PACKAGE | - \$3| PER PERSON 2 cold, 2 hot & 2 dessert

PACKAGE 2 - \$51.50 PER PERSON 4 hot, 4 cold & 2 dessert

PACKAGE 3 - \$65.50 PER PERSON 4 hot, 4 cold, 2 substantial & 2 dessert

\*ADD ON SUBSTANTIAL ITEMS - \$7.50 EACH

### COLD

Blue swimmer crab, coconut & finger lime pearl blinis (DF) Honey roasted chicken with Vietnamese slaw & candied peanuts (DF) Rillete of smoked salmon & dill with pear relish Roquefort mousse & pickled walnuts on a cranberry endive (GF, V) Prosciutto & cream cheese crostini Chicken liver parfait & fig jam on a sesame lavosh Goats curd & beetroot tartlet (V)

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Smoked ham hock, manchego & paprika cream tart (GF)Wild mushroom bruschetta with a parsley mayonnaise (V) Chorizo arancini with saffron aioli Teriyaki beef meatballs with spring onion & sesame (GF, DF) Buffalo ricotta & spinach filo (V) Crispy Thai prawn cake with sweet chilli, cucumber & lime (DF) Red bean & beef empanada with salsa verde

### SUBSTANCIAL

Barbequed yakitori with a sesame & spring onion garnish (GF, DF) Confit duck tortellini with roasted cauliflower & shitake mushrooms Crispy fried tempura vegetables, pickled cucumber, edamame & spiced miso mayo (DF, V) Angus beef slider with aged cheddar, onion jam & pickles

### DESSERT

Marscarpone & strawberry tart (GF) Assorted macarons (GF, V) Mixed berry friend Vanilla choux (V)

ADD ON'S Antipasto \$8 per person / Cheese platters \$10.50 per person for 35gm

# \*Chef required - \$50 per hour

\*Service staff if required - \$45.50



### BEVERAGES

PACKAGE ONE \$30 per person/2hr duration \$40 per person/3hr duration \$50 per person/4hr duration \$60 per person/5hr duration

# Please select a choice of one white wine and one red wine from the following options:

Redbank 'Emily' Brut, VIC - on arrival Kindred Spirits Sauvignon Blanc, Marlborough, NZ Redbank The Long Paddock Pinot Grigio, King Valley, VIC Earthworks Cabernet Sauvignon, Barossa Valley, SA Heartland 'Stickleback' Shiraz blend, Langhornes Creek, SA Cricketers 'Keepers Lager'

\$5 per person/per half hour beverage package extension

PACKAGE TWO \$40 per person/2hr duration \$50 per person/3hr duration \$60 per person/4hr duration \$70 per person/5hr duration

### Please select a choice of one sparkling, one white wine and one red wine from the following options:

Redbank Prosecco, King Valley, VIC Airlie Bank Brut, Yarra Valley, VIC Punt Road Chardonnay, Yarra Valley, VIC Martinborough Pinot Gris, Martinborough, NZ Nautilus Sauvignon Blanc, Marlborough, NZ Palliser Estate Pencarrow Pinot Noir, Martinborough, NZ Yangarra Tempranillo, McLaren Vale, SA Pacha Mama Shiraz, Heathcote, VIC Boatrocker Pale Ale

\$6 per person/per half hour beverage package extension

### **Beverage package add ons:** Champagne add on for any package \$30pp for three hours NV Pol Roger Brut, Champagne, France

### \*Beverages can be served on consumption - minimum spends apply









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	BOOKING FORM	
Name		
Company		
Telephone	Mobile	
Email		
Event day & date		
No. of guests		
Delivery time/ Event time		
Menu & beverage selection		
Dietary requirements and name of guest		
Delivery address		
Delivery access details		
Contact on the day for delivery (if different	to above)	
Contact telephone		
Order total		
Signature	Date	
Name	Title	
	TERMS & CONDITIONS	
CONFIRMATION OF CATERING/EVEN	T (DEPOSIT)	

Catering orders are considered confirmed once prepayment has been made. A 10% deposit is required to secure your excusive event. Your event will only be considered confirmed once the deposit has been received by Collins Square Catering, and we are in receipt of a signed and completed booking form for your event.

Delivery within a 500m radius of Collins Square (727 Collins Street, Melbourne 3008) permits free delivery with no minimum spend requirements. Delivery within the CBD will incur a \$30 delivery fee and a \$30 pick up fee (for equipment if required)

### FINAL NUMBERS AND MENU SELECTION

Confirmation of final guest numbers and menu selection including all dietary requirements must be received at least two (2) business days for catering and five (5) business days prior to exclusive event. Only an increase in numbers will be considered after this time at our discretion.

### Terms and conditions continued on next page

#### 727 COLLINS



#### **CATERING & EVENTS**

### TERMS & CONDITIONS

### PAYMENT FOR EVENTS

Full payment of estimated costs is required five (5) days prior to your excuslive event. We accept payment via direct deposit, bank cheque, or credit card. We accept Visa, Mastercard & AMEX. Details for direct deposit payment: Account Name: Collins Square Hospitality Group Pty Ltd Bank: Westpac / Branch: 361 Collins Street, Melbourne BSB: 033002 / Account Number: 716345

Prices are inclusive of GST. Please note menus and pricing are subject to change without notice however Collins Square Catering will endeavour to advise of such changes prior to your reservation.

#### EVENTS CHANGES

Changes or additions to your event such as additional menu items, beverages, and guest numbers are payable at the conclusion of your event by credit card only (credit authorisation form will be provided). Other charges such as additional staff hours or beverages on consumption will be invoiced and payable immediately after the event, unless arranged prior.

### CANCELLATIONS

Notice of cancellation of an event must be provided in writing. Cancellation terms are as follows; Three (3) months prior to the event – deposit will be forfeited. Thirty-one (31) days – deposit paid will be forfeited plus 50% of estimated cost. Less than seven (7) days prior to the event – deposit paid will be forfeited plus 100% of estimated cost.

### RESPONSIBILITY

If, due to unforeseen circumstances, Collins Square Catering are unable to provide the agreed menu and services, Collins Square Catering reserve the right to alter the menu/services in consultation with the client.

Collins Square Catering reserves the right to cancel or postpone an event; i) Payments are not made when requested ii) In the event that the venue cannot be made available to the client on the date(s) for which it has been booked by reason of fire, flood, damage, or any other reason, the management of Collins Square Hospitality Group Pty Ltd not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue. Collins Square Hospitality Group Pty Ltd will use all reasonable endeavours to make alternative arrangements

### INDEMNITY

The client shall at all times indemnify Collins Square Hospitality Group Pty Ltd, it's directors and employees in respect of any liability, claim or proceeding arising in respect of personal injury to or the death of any person, or arising in respect of any loss of use of property in any way relating to the function or relating to the persons attending the function except to the extent of the contribution of any negligence act or omission of Collins Square Hospitality Group Pty Ltd.

### HIRE AND LINEN

Collins Square Catering do have the ability to cater to events of up to 200 people with crockery, cutlery and glassware. Collins Square Catering works with a variety of professional hire companies who are able to provide cutlery, crockery, linen, glassware, tables, chairs & any kitchen equipment required. If your event is to be held at an alternate venue outside the Collins Square Hospitality Group Pty Ltd portfolio, there will be the need to build a customised proposal that reflects the specific requirements.

### BEVERAGES

Collins Square Hospitality Group Pty Ltd hold an on-premises (Catering) liquor licence permitting us to arrange liquor on your behalf. The Collins Square Catering wine list and beverage packages are available upon request & we are happy to assist you in selecting wines along with necessary quantities suitable for your event.

Responsible Serving of Alcohol – RSA – Collins Square Hospitality Group Pty Ltd follows the National Alcohol Beverage Industries Council guidelines on the RSA. Collins Square Hospitality Group Pty Ltd staff members are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or to guests in a state of intoxication. Collins Square Hospitality Group Pty Ltd policy is to serve guests in a responsible, friendly and professional manner. The right to discontinue the service of alcohol is reserved by Collins Square Hospitality Group Pty Ltd. Guests are not permitted to supply their own food and /or beverages. However, in special circumstances and with prior approval, it may be arranged for a fee.