



Catering Package

COLLINS SQUARE 
HOSPITALITY

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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.



Contents

Breakfast	4
Morning & Afternoon Tea	5
Lunch	6
Buffet Options	7
Plated Lunch & Dinner	8
Canapés	9
Beverages	10

Breakfast

Breakfast Canapés

\$11.50 per person

Select 2:

Gruyère cheese and vine tomato croissant

Egg, bacon & spinach brioche

Individual yoghurt & granola cups

Berry muffin

Light Breakfast

\$20.50 per person

Individual chia pudding, Greek yoghurt, apricot purée

Mini savoury croissant

Virgin Mary shot, chilli salt

Seasonal fruit cups

Breakfast Burrito

\$29.00 per person

Warmed egg, bacon, avocado, tomato relish, jalapeño mayo

Seasonal fruit smoothie

Plated Breakfast

\$38.00 per person

Individual yoghurt & granola cups

Seasonal fruit cups

Select 1:

Chilli scrambled eggs, potato rosti, maple bacon, English muffin

Breakfast bruschetta, roasted roma tomato, baby spinach, goats' cheese, sourdough

Buttermilk pancakes, poached fruit, whipped ricotta

Chef required – \$58 per hour



Morning & Afternoon Tea

Set

\$9.50 per person

Two mini items from our pastry kitchen

Select

\$11.50 per person

One pastry and one mini cake

Sweet

Red velvet swiss roll GF,V,NF

Millionaire's slice GF,V

Caramel apple crumble danish V

Chocolate and raspberry financier GF,V

Orange, almond and poppyseed cake,
chocolate buttercream GF,V

Savoury

Roasted vegetable pastie V,NF

Spinach and ricotta roll V,NF

Chicken and mushroom quiche NF

Lamb and rosemary pie NF

Beef brisket pie, tomato relish NF



Lunch

Sandwich Package

Set – \$12 per person

Select – \$15 per person (select 3 flavours)

Bakers basket – equivalent to 1.5 sandwiches per person

Tier One

Set – \$15.50 per person

Select – \$17.50 per person (select 3 flavours)

Bakers basket – equivalent to 1 sandwich per person

Mini quiche

Mini salad

Tier Two

Set – \$20.50 per person

Select – \$22.50 per person (3 flavours)

Bakers basket – equivalent to 1.5 sandwiches per person

Mini quiche

Mini salad

Buffet

Set – \$38 per person

Select – \$43.50 per person

Selection of one braised & one pasta dish

Mixed salad

Bread roll & butter

Platters of seasonal fruit

Salad

\$7.50 per person

Baby spinach, smoked almonds, red onion,
vegan fetta, gazpacho dressing GF,VG

Quinoa, asparagus, pea, pickled onion,
mustard dressing GF,VG,NF

Radicchio, fennel, orange, beetroot,
blackberry balsamic dressing GF,VG

Ribbon Sandwiches

Egg, dijon mustard, dill mayo,

rye ribbon V,DF,NF

TK chicken, celery, chives, whole egg mayo

multigrain ribbon NF,DF

Virginian ham, swiss cheese, capsicum relish

white ribbon NF

Roast sirloin of beef, seeded mustard mayo

white ribbon DF,NF

Assorted Wraps

Spicy bean, tomato, salsa, avocado, cos

original wrap V,NF

Virginian ham, cheese slaw, tomato and capsicum relish
tomato wrap NF

Lemon thyme chicken, couscous, hummus,
spinach wrap DF,NF

Cantina Roll

Tomato, baby bocconcini, spinach, olive tapenade V,NF

Tuna, red onion, chives, lime mayo NF,DF

Mortadella, provolone cheese, kasoundi relish,
semi dried tomato NF

Add on's

\$5.00 per item

Roasted vegetable pastie V,NF

Lamb and rosemary pie NF

Beef brisket pie, tomato relish NF

Seasonal Fresh Fruit Platters

Large: 6 – 10 pax – \$28.00

Buffet Options

Set – \$38.00 per person

Select – \$43.50 per person

Selection of one braised & one pasta dish

Mixed salad

Bread roll & butter

Platter of seasonal fruit

Braised

Chicken stroganoff, long grain rice GF, NF

Beef massaman curry, coconut rice, roti

Char siu pork, egg noodles, seasonal vegetables, fried shallots NF

Chili con carne, black beans, sour cream, turmeric basmati rice NF

Pasta

Roasted pumpkin cannelloni, pumpkin cream, fried sage, pepitas V,NF

Beef cheek ravioli, bolognese sauce, baby spinach, shaved parmesan NF

Tomato gnocchi, pulled spicy beef ragout, roasted cherry tomato, basil NF

Penne carbonara, mushroom, garlic cream, pancetta NF

Salad

Baby spinach, smoked almonds, red onion, vegan fetta, gazpacho dressing GF,VG

Quinoa, asparagus, pea, pickled onion, mustard dressing GF,VG,NF

Radicchio, fennel, orange, beetroot, blackberry balsamic dressing GF,VG

Plated Lunch & Dinner

Two Course

\$74.00 per person

Entrée + main or main + dessert

Three Course

\$79.50 per person

Entrée + main + dessert

Alternate drop additional \$6.50 per person

Entrée

Heirloom tomato panzanella salad, served with a house made parmesan crisp and a light sherry vinaigrette dressing
V, NF, DF

Oven-roasted chicken caesar salad with an anchovy cream, artisan croutons and a parmesan snow NF

Delicately cured salmon gravlax, served with tender asparagus & fennel salad, wasabi crème and a nori crumb GF,
DF, NF

Air dried prosciutto ham served with succulent char-grilled peaches, shaved ricotta salata, and a rich balsamic glaze
NF

Antipasto platter featuring an assortment of cured meats, marinated seasonal vegetables, creamy bocconcini and a
crisp grissini NF

Main

Roasted cauliflower steak on a bed of creamy hummus, vibrant salsa verde and a crispy chickpea granola GF, VG, DF

Pan-seared humpty doo barramundi fillet resting on a creamy celeriac puree, dressed with a zesty spicy gremolata NF

Slow cooked confit chicken maryland with a shredded savoy cabbage, velvety carrot puree, and a robust chicken
reduction NF

Parwan valley herb crusted lamb loin, succulent asparagus, spearmint & pea-infused quinoa with a rich lamb jus NF

Beef striploin with a balsamic glazed beetroot puree, crispy polenta croquette, finished with a green peppercorn jus NF

All mains served with roasted chat potatoes lightly sprinkled with black sea salt to the table

Dessert

Peanut & banana tart, with a peanut brittle and velvety chantilly cream V, GF

White chocolate mousse with lemon curd, a light chiffon sponge, seasonal berries and a pistachio twig GF

Black sesame cheesecake with mandarin segments, popping butter crumble and a crispy sesame tuille GF, NF, V

Deconstructed eaton mess, a fresh seasonal fruit salad on a bed of fluffy meringue surrounded by luscious coconut
cream GF, V, NF, DF

Canapés

Package 1

\$35 per person

2 cold, 2 hot & 2 dessert

Package 2

\$58.00 per person

4 hot, 4 cold & 2 dessert

Package 3

\$73.00 per person

4 hot, 4 cold, 2 substantial & 2 dessert

Add on substantial items – \$8.00 each

Add on Sliders – \$6.50 each

Add on's

Antipasto \$9.00 per person

Cheese platters \$11.50
per person for 35gm

Chef required – \$58.00 per hour

Service staff – \$53.00 per hour

Cold

Miso chicken & thai basil rice paper roll GF, NF

Sweet potato fritter, beetroot relish VG, NF

Vine tomato bruschetta, balsamic glaze VG, NF

Smoked trout rillettes tart, dill mayo NF

Sushi cones, wasabi cream GF, VG

Hot

Spinach & ricotta filo parcel V, NF

Beef brisket pie, pea mayo NF

Chicken san choy baw spring roll, sweet chilli jam NF

Lamb & rosemary roll, green tomato pickle NF

Pumpkin & sage arancini, jalapeno mayo V, NF

Mini Sliders

Pea slider, lemon mayo, crushed peas NF

Taco beef slider, salsa, cheddar cheese NF

Sesame chicken, wasabi, white cabbage slaw NF

Corned beef, pickles, sauerkraut NF

Substantial

Tempura fish goujons, fries, lime salt NF

Pan seared salmon, miso glaze, coconut rice NF

Mac & cheese pasta, leek fondue, pecorino cheese V, NF

Malaysian chicken satay, pineapple chutney, coriander salsa

Dessert

Lemon blondie, coconut ganache GF,V,NF

Caramel smoked chocolate and pecan tart GF,V

Fruit ganache truffle GF,V

Assorted bambino ice creams V

Beverages

Package One

\$33.50 per person – 2hr duration

\$44.50 per person – 3hr duration

\$55.50 per person – 4hr duration

\$66.50 per person – 5hr duration

Package one includes the following:

'Our' Prosecco, Murray Darling, VIC

'Our' Pinot Grigio, Murray Darling, VIC

'Our' Pinot Shiraz, Murray Darling, VIC

\$6.5 per person/per half hour beverage package extension

Package Two

\$45.50 per person – 2hr duration

\$56.00 per person – 3hr duration

\$66.50 per person – 4hr duration

\$77.00 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

Punt Road Pinot Gris, Yarra Valley, VIC

Nautilus Sauvignon Blanc, Marlborough, NZ

Palliser Estate Pencarrow Pinot Noir, Martinborough, NZ

Running with the Bulls, Garnacha, Barossa Valley, SA

Craven Place Shiraz, Heathcote, VIC

\$7.00 per person/per half hour beverage package extension

All Packages come include a selection of beers, soft drink and juices

Beverage Package Add Ons:

Champagne add on for any package \$50.00pp for three hours

NV Pol Roger Brut, Champagne, France

Beverages can be served on consumption – minimum spends apply

Booking Form

Terms & Conditions

CONFIRMATION OF CATERING/EVENT (DEPOSIT)

Catering orders are considered confirmed once prepayment has been made. A 10% deposit is required to secure your exclusive 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.

PAYMENT FOR EVENTS

Full payment of estimated costs is required five (5) days prior to your exclusive 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, its 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.