



Catering Package

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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.

Breakfast and Morning & Afternoon Tea

Breakfast Canapés

\$11.50 per person

Select 2:

Swiss gruyère cheese & tomato mini croissant V,NF

Egg, ham & spinach breakfast pie NF

Individual bircher muesli pots V

Zucchini & corn fritter, goats curd GF,V,NF

Apple crumble muffin V

Light Breakfast

\$20.50 per person

Greek vanilla yoghurt & berry compote GF,V,NF

Breakfast roll, bacon, cheese, avocado & tomato, milk bun NF

Protein ball VG

Plated Breakfast

\$38.00 per person

Individual bircher muesli pots V

Seasonal sliced fruit platter GF,VG,NF

Select 1:

Scrambled eggs, chorizo, oregano spiced roma tomato, sourdough NF

Zucchini, spinach & kale frittata, tomato & capsicum relish GF,V,NF

Buttermilk pancakes, whipped ricotta, seasonal berries V

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

White chocolate macadamia cake, raspberry curd V

Strawberry cheesecake swiss roll GF,V,NF

Lemon chantilly profiterole V,NF

Chocolate & pear friand, spiced cream GF,V

Raspberry almond cake, rose water chantilly GF,V

Savoury

Spinach & ricotta filo parcel V,NF

Old fashioned sausage roll, tomato sauce NF

Classic beef pie, tomato relish NF

Lamb & rosemary sausage roll, tomato sauce NF

Thai red chicken sausage roll, mango chutney NF

Gluten Free (GF) | Vegetarian (V) | Vegan (VG) | Nut Free (NF) | Dairy Free (DF)

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

Garden salad, baby salad leaves, cucumber, tomato, red onion, lemon mustard GF, VG, NF

Roasted cauliflower, harissa coconut yoghurt, pistachio crumble GF, VG

Corn kernel, black bean capsicum, coriander, spicy tomato dressing GF, VG, NF

Ribbon Sandwiches

Egg, spring onion, mayo multigrain ribbon V, NF

Tuna, chive mayo, lemon aioli, wholemeal ribbon NF, DF

Virginian ham, provolone, vine tomato relish, white ribbon NF

TK chicken, celery, chives, whole egg mayo, multigrain ribbon NF, DF

Assorted Wraps

Marinated tofu, pickled vegetables, coriander, fried shallots, spinach wrap VG, NF

Chicken & dill, baby roquette, original wrap NF, DF

Beef, gherkins, baby spinach, mustard mayo, tomato wrap NF

Cantina Roll

Salami, swiss cheese, roquette pesto NF

Sliced beef, caramelised onion, seeded mustard NF, DF

Brie, roquette, apple chutney V, NF

Add on's

\$5.00 per item

Spinach & ricotta filo parcel V, NF

Classic beef pie, tomato relish NF

Thai red chicken sausage roll, mango chutney NF

Seasonal Fresh Fruit Platters

Large: 6 – 10 pax – \$28.00

Gluten Free (GF) | Vegetarian (V) | Vegan (VG) | Nut Free (NF) | Dairy Free (DF)

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

Thai red chicken curry, jasmine rice, poppadums NF,DF

Char siu pork, asian vegetables, egg noodles, spring onions NF

Indonesian coconut beef curry, kaffir lime, crushed peanuts, basmati rice DF

Sicilian meatballs, pomodoro sauce, olives, capsicums, basil, jasmine rice NF,DF

Pasta

Cavatelli pasta, sweet potato, winter peas, roasted capsicum, beurre blanc V,NF

Cauliflower & cheese ravioli, parmesan velouté, cauliflower crisps, pangritata V,NF

Penne bolognaise, salami, baby spinach, parmesan NF

Lamb & rosemary tortellini, spicy sugo, eggplant caponata NF

Salad

Garden salad, baby salad leaves, cucumber, tomato, red onion, lemon mustard GF,VG,NF

Roasted cauliflower, harissa coconut yoghurt, pistachio crumble GF,VG

Corn kernel, black bean capsicum, coriander, spicy tomato dressing GF,VG,NF

Gluten Free (GF) | Vegetarian (V) | Vegan (VG) | Nut Free (NF) | Dairy Free (DF)

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

Vine-ripe tomato & caramelised onion tarte tatin, with marinated feta, basil & balsamic glaze V, NF

Tender, pan-seared calamari served over a vibrant thai rice noodle salad, tossed with fresh herbs, crisp vegetables, and finished with a tangy nuoc cham dressing NF,DF

Grilled harissa-marinated chicken served on a bed of creamy spiced hummus,
paired with fresh tabouli and avocado NF, DF

Cavatelli pasta, gently combined with tender pulled duck confit, garnished with a delicate parmesan crisp NF

Main

Crispy-skinned humpty doo barramundi served with a golden potato rösti, paired with a fresh fennel, tomato, red onion & olive salad, finished with a vibrant chili salsa NF

Succulent roasted chicken breast served with creamy corn purée, chargrilled broccolini, a crisp golden croquette, and finished with a rich savoury chicken glaze NF

Tender slow-braised lamb shank resting on a smooth pea mash, complemented by caramelized balsamic onions and glazed baby carrots GF,NF

Otway pork fillet served with broccolini, sautéed brussels sprouts, crispy pancetta, and sweet potato fondant, finished with a tart sour cherry jus GF,NF,DF

Grilled parwan valley beef fillet accompanied by french beans, a delicate potato pavé, and a robust shiraz jus NF

Dessert

Decadent chocolate cherry cake layered with kirsch cream, rich chocolate ganache, vibrant cherry jam, and finished with a delicate chocolate soil GF,V,NF

Creamy malaga rum and raisin cheesecake, complemented by a smooth mardarin gel and topped with a macadamia coconut streusel GF

Silky caramel and spiced pear bavaois adorned with a luscious caramel ganache and crunchy hazelnut soil GF

Lightly infused kahlua mousse layered over a moist coffee sponge, enhanced by tangy apricot gel, and a crisp chocolate sable GF,NF

Gluten Free (GF) | Vegetarian (V) | Vegan (VG) | Nut Free (NF) | Dairy Free (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

Vine tomato tartlet, goats curd, balsamic glaze, basil V, NF

Corn & haloumi fritter, avocado mousse, micro herbs V, NF

Smoked salmon latke, pickled cucumber, crème fraiche NF

Chicken & avocado rice paper roll, sweet chilli sauce GF, NF, DF

Hot

Leek & cheddar croquette, saffron mayo V, NF

Moroccan spiced cauliflower, smoked pepper aioli VG, NF

Thai chicken sausage roll, lime, chilli sauce NF

Beef brisket pot stickers, sticky soy NF,DF

Spiced lamb kofta skewer, cucumber raita NF

Mini Sliders

Falafel, tomato, red onion, coconut hummus VG,NF

Tandoori chicken, pickled cucumber, mint raita NF

Classic cheeseburger, american cheese, burger sauce NF

Reuben, pickled cabbage, cucumber, mustard mayo NF

Substantial

Cavatelli pasta, baby spinach, basil cream, parmesan V,NF

Pan seared salmon, seaweed salad, edamame miso glaze GF,NF

Salt & pepper calamari, roquette, szechuan salt, lime wedge NF,DF

Malaysian chicken skewers, satay sauce on rice GF,DF

Beef stroganoff, buttered noodles, chive sour cream NF

Dessert

Assorted macarons GF,V

Fruit ganache truffles GF,V NF

Smores tart NF

Pistachio cream cannoli V

Gluten Free (GF) | Vegetarian (V) | Vegan (VG) | Nut Free (NF) | Dairy Free (DF)

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

Nautilus Sauvignon Blanc, Marlborough, NZ

Brokenwood Beechworth Pinot Grigio, Beechworth, VIC

TarraWarra Chardonnay, Yarra Valley, VIC

Palliser 'Pencarrow' Pinot Noir, Martinborough, NZ

Yalumba Barossa Shiraz, Barossa, SA

Running with the Bulls Granacha, BarossaValley, SA

\$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

Name: _____

Company: _____

Telephone: _____

Mobile: _____

Email: _____

Event Date & Time: _____

No. of Guests: _____

Delivery Time / Event time: _____

Menu & Beverage Selection:

Dietary requirements & 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/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.

