



CATERING & EVENT MENUS



2026
EDITION





Welcome to the Australian Catering Services Catering & Events Menu

All options listed in the menu below are customized to meet your event's specific requirements.

Please note that additional charges for staffing and equipment may apply beyond the menu selections. For a detailed quote, kindly reach out to your venue manager directly.

Contact Information

For questions, comments and tailored solutions

Phone

3857 6631 or 0401 644 120

Email

griffith@australiancatering.com.au

Corporate catering can be conveniently ordered directly from our website. To explore our available options and place your order, please click below.



[Australian Catering Services](#)

CONFERENCE PACKAGES

SILVER PACKAGE

Freshly brewed coffee & tea & iced water station available for arrival & all breaks

Select 2 items for morning tea and/or afternoon tea

- Assorted small muffins
- Assorted mini lamingtons
- Brownie slice
- Assorted Danishes
- Caramel slice
- Mini Ham & Cheese croissant
- Savoury small muffin
- Mini spinach & feta triangles (V)
- Mini savoury scrolls

HALF DAY PACKAGE - \$40.20PP

FULL DAY PACKAGE - \$54.60PP

MINIMUM 20 GUESTS

Select any combination of 5 items for Lunch (1.5pieces per person)

Wraps:

- Tandoori Chicken Wrap
- Beef and Pickle
- Pesto chicken & Avocado
- Smoked ham salad
- Roast Veg hummus (Vegan)

Salads:

- Caesar Salad (gf)
- Garden Salad (allergen free)
- Penne pesto pasta (v)

Sandwiches:

- Beef and Pickle
- Pesto chicken
- Chicken Schnitzel
- Smoked ham and salad
- Curried egg (nf df v)
- Vegan salad (df)

Served with a selection of pies, sausage rolls & seasonal fruit platter



CONFERENCE PACKAGES

SILVER PACKAGE SPECIAL DIETARIES

Freshly brewed coffee & tea & iced water station available for arrival & all breaks

Select 2 items for morning tea and/or afternoon tea

Sausage roll vegan (gf, vegan)
Mini leek & mushroom pie (vegan, gf)
Mini thai curry pie (vegan, gf)
Vegan Slice
Vegan Muffin (vegan, gf, nf, df)
Gluten Free Croissant (gf, gf)
Brownie GF
Vegan banana bread Gf
GF banana bread

HALF DAY PACKAGE - \$46.20
FULL DAY PACKAGE - \$63.60
DIETARIES INCLUSIVE OF - GF,DF,NF,VEGAN

Select any combination of 2 items for Lunch (1.5pieces per person)

Salads:

Caesar Salad (gf)
Garden Salad (allergen free)
Greek Salad (gf, nf)
Chickpea salad (gf, vegan, df, nf)

Gluten free Sandwiches:

Beef and Pickle (gf)
Poached chicken & salad (gf, df, nf)
Smoked ham and salad (gf, df, nf)
Vegan salad (df, vegan)

Served with a selection of dietary
savoury pies or sausage rolls &
seasonal fruit platter



CONFERENCE PACKAGES

GOLD PACKAGE

Freshly brewed coffee & tea & iced water station available for arrival & all breaks, juice served in addition for lunch.

Select 2 items for morning tea and/or select 2 afternoon tea (3pieces pp)

- Assorted small muffins
- Assorted mini lamingtons
- Brownie slice
- Assorted Danishes
- Caramel slice
- Mini Ham & Cheese croissant
- Savoury small muffin
- Mini spinach & feta triangles (V)
- Mini savoury scrolls

HALF DAY PACKAGE - \$56.00

FULL DAY PACKAGE - \$73.00

MINIMUM 20 GUESTS

Select lunch options from below

Select 2 dishes:

- Butter chicken (gf df)
- Thai green chicken curry (gf df)
- Braised beef & vegetables in red wine (gf df)
- Beef Goulash (gf)
- Honey Soy chicken vegetable stirfry
- Vegetable & chickpea Korma (gf df vegan)
- Pumpkin & spinach lasagne (v)

Select carbohydrate option:

- Steamed rice or Potato mash

Select 1 Salad:

- Caesar Salad (gf)
- Garden Salad (allergen free)
- Penne pesto pasta (v)
- Greek Salad (gf)
- Potato Salad

Dessert:

- Profiteroles (1pp)
- seasonal fruit platter

All meals served with crusty bread rolls, butter



CONFERENCE PACKAGES

GOLD PACKAGE SPECIAL DIETARY

Freshly brewed coffee & tea & iced water station available for arrival & all breaks, juice served in addition for lunch.

Select 2 items for morning tea and/or select 2 afternoon tea (3pieces pp)

Sausage roll vegan (gf, vegan)
Mini leek & mushroom pie (vegan, gf)
Mini thai curry pie (vegan, gf)
Vegan Slice 90g
Vegan Muffin 100g
GF/Nf Croissant 90g
Brownie GF 85g
Vegan banana bread Gf
GF banana bread

HALF DAY PACKAGE - \$62.00
FULL DAY PACKAGE - \$82.00

Select lunch options from below

Select 2 dishes:

Butter chicken (gf df)
Thai green chicken curry (gf df)
Braised beef & vegetables in red wine (gf df nf)
Honey Soy chicken vegetable stirfry (gf,df)
Vegan satay stirfry (gf, df, vegan)
Vegetable & chickpea Korma (gf df vegan)
Pumpkin & spinach lasagne (v)

Select carbohydrate option:

Steamed rice or Potato mash

Select 1 Salad:

Caesar Salad (gf)
Garden Salad (allergen free)
Penne pesto pasta (v)
Greek Salad (gf)
Potato Salad

Dessert:

Vegan raw slice
seasonal fruit platter

All meals served with crusty bread rolls, butter



INDIVIDUAL ITEMS

Custom Catering Solutions to Meet Your Needs
Every item is thoughtfully packaged for seamless distribution at your event.

Breakfast pack

Minimum order of 10 \$19.40

Select 1 side item

Mini Danish
Housemade 130g muffin
Plain croissant with jam
Gluten Free croissant with jam (gf,nf) (+\$3)
muesli bar (gf)
Boiled egg (gf, df)

Select 1 main item

Large Ham & Cheese Croissant*
Bacon & Egg Burrito*
Bacon & Egg burger*
High protein overnight oats (gf)
Yoghurt pot (berry or mango) (gf)
Vegan Yoghurt pot (Vegan, df, gf)
Ricotta pot
Savoury Granola & egg (2) pot

*Vegetarian available on request, served warm, recommended to be consumed within 20mins of delivery

Seasonal fruit



Small break pack

Minimum order of 10 \$10.90

Banana bread with butter or Large Savoury Muffin
Mini Danish or Lamington
Fresh fruit

Healthy break pack

Minimum order of 10 \$18.20

Dip pot
Crudites
Tasty cheddar
Lavosh crackers
Sweet slice
Dehydrated & seasonal fresh fruit

Special Dietary Break Pack

Minimum order of 10 \$16.00

Lemon Curd cake (vegan, gf, nf, ef)
Seasonal fruit
Cookie (vegan, gf, nf, ef)



Asian Bento box

Minimum order of 10 \$20.00

Peanut satay noodle salad,
Teriyaki chicken or marinated Tofu
glass paper roll,
Salad with roasted sesame dressing
Egg roll
Wakame salad

Ploughman's box

Minimum order of 10 \$20.65

Herb chicken or marinated tofu
Potato Salad
Boiled egg
Pickled vegetables
Tasty cheddar
Mustard pickles
Crusty bread roll

INDIVIDUAL ITEMS



Lunch pack

Minimum order of 10 \$19.40

Select your choice of 2 half items from below:

- Tandoori Chicken Wrap
- Beef and Pickle Wrap
- Pesto chicken & Avocado Wrap
- Smoked ham salad Wrap
- Roast Veg hummus (Vegan)
- Buffalo Chicken Baguette
- Vegan meatball & pumpkin pesto Baguette
- Ham & salad Baguette
- Pesto chicken & avocado Baguette

all packs served with a mini muffin & seasonal fruit

Sandwich bag

Minimum order of 10 \$12.75

Select from the list below:

- Roast beef & pickle
- Pesto chicken
- Chicken schnitzel
- Smoked ham & salad
- Cheese & salad (v)
- Curried egg (nf df v)
- Vegan salad (df)



Served with 600ml bottle of water

Sandwich bag - Special Dietaries

Minimum order of 1 from \$12.75

All orders will be individually named and marked with the dietary requirement (additional charges apply)



Select from the list below:

- Vegan Salad (vegan)(df)(nf)(ef)
- Vegan salad on gluten free bread (vegan)(gf)(nf)(ef) (+\$2)
- Egg mayo on gluten free bread (+\$2)(v)(nf)
- Smoked ham & salad on gluten free bread (+\$2)(nf)
- Poached chicken & salad on gluten free bread (+\$2)(nf)

Served with 600ml bottle of water

Gourmet Bag

Minimum order of 10 \$18.20

Individually packaged sandwich or wrap, piece of fruit, snack chocolate bar or muesli bar & 600ml bottle of water

Select from the list below:

- Chicken schnitzel sandwich
- Roast beef & pickle sandwich
- Smoked ham & salad sandwich
- Egg & Lettuce sandwich
- Tandoori chicken wrap
- Beef and Pickle wrap
- Roast Veg hummus wrap (Vegan)



Gourmet Bag - Special Dietaries

Minimum order of 1 from \$18.20

Your choice of sweet item and dietary sandwich (additional charges apply). Labelled accordingly to name or dietary.



Select from the list below:

- Vegan couscous & veg wrap (vegan)
- Mushroom Rueben sandwich (vegan)
- Vegan salad on gluten free bread (gf)(df)(nf)(ef) (+\$2)
- Poached chicken & salad on GF bread (gf)(df)(nf)(ef) (+\$2)
- Smoked ham & salad on GF bread(gf)(df)(nf)(ef) (+\$2)
- Pulled pork & slaw on GF bread (gf)(df)(nf)(ef) (+\$2)

Select your sweet option:

- Mini chocolate bar (gf)(ef)
- Mini sweet muffin (gf)(df)(nf) (+\$3)
- Vegan Slice (vegan)(df)(ef) (+\$6.65)
- iHeart Chocolate brownie (gf) (+\$7.10)

Served with a piece of fruit & 600ml bottle of water

UPGRADES
600ml Softdrink
+\$5.80
Emma & toms juice
+\$5.30

Add ONS
House made muffin
+\$5.95
Mini salad pot
+\$8.45

GRAB & GO

Wraps

Minimum order of 5 per item \$11.95

Individually packaged wraps, labelled

Beef and Pickle

Chicken Caesar wrap

Chicken BLT wrap

Tandoori Chicken

Buffalo chicken & slaw

Smoked ham salad

BBQ pulled Pork

Smashed chickpea (Vegan)

Roast Veg hummus (Vegan)

Working Sandwiches

Minimum order of 10 \$10.00 each

Individually packaged sandwiches, halved and labelled

Beef and Pickle

Pesto chicken

Chicken Schnitzel

Smoked ham and salad

Cheese and salad (v)

Curried egg & lettuce (nf df v)

Vegan salad (df)

Individual salad bowls

Minimum order of 10 per type

Protein \$15.60

Vegetarian \$12.40

Caesar salad (gf)

Chicken Caesar (gf)

Thai beef & pumpkin salad (gf)(df)

Chicken Poke bowl (athlete friendly)

Vegan Poke bowl (athlete friendly)

Toasted corn pasta salad (v)

Vegan Quinoa salad (vegan)

Panzanella salad

Greek salad (gf)

ADD PROTEIN +\$4.90
grilled chicken, smoked salmon,
chorizo, boiled egg, tofu

Grab & Go

Minimum order of 5 per item

Individually packaged items, priced per item

Sweet items

Fruit Pot	\$6.30
Yoghurt & Granola pot (Berry or Mango)	\$7.20
Vegan Yoghurt & Granola pot (Vegan, gf)	\$7.20
High protein overnight oats	\$7.20
Corn-chips & Dip	\$7.20

Savoury items

Savoury Granola pot (egg, spinach, tomato, savoury granola)	\$7.20
Bacon & Egg Rolls	\$8.45
Breakfast Burrito *	\$14.50
Large ham & cheese croissant*	\$10.70
GF Croissant jam (gf, nf)	\$12.00
Vegan Banana bread (vegan, gf)	\$9.50

*Vegetarian option available on request



HOT MEALS

Build Your Own Hot meal packs

Minimum order of 10 per combination \$18.80

Hot meals (450g) served in individually packaged boxes.

1 Pick your protein:

Beef Dishes

Braised beef & vegetables in red wine (gf)
Beef Brisket
Beef lasagne
Beef Bolognese

Chicken & Pork Dishes

Roast pork leg with apple sauce (gf)
Thai green chicken curry (gf)(df)
Butter chicken (gf)(df)
Honey Soy Chicken Stirfry (gf,ef,h)
Roast Chicken (gf,df)

Allergen & dietary friendly

Roasted tomato and vegetable ragout (vegan) (gf) (df)*
Vegetable and chickpea korma (gf) (vegan)*

2 Pick your carb:

Jasmine Rice
Brown Rice
Potato Mash
Roasted potatoes
Roasted root vegetables
Spaghetti pasta
Penne pasta
GF Pasta

3 Pick your vegetable:

Asian Vegetable stirfry mix
Steamed green beans
Steamed Broccoli
Steamed Bean, carrot , corn
Broccoli & green veg mix

ADD ONS

Bread Roll \$ 2.50

Hot meal packs (300-350g)(Set combinations)

Katsu Chicken & Rice (df)

Chicken Burrito bowl (gf)

Chicken Burrito

Beef Lasagne

Spinach & Pumpkin Lasagne (v)

Gnocchi with Pumpkin and zucchini in garlic cream sauce (v)

Crispy Chicken burger with oven baked Wedges

Beef burger with oven baked Wedges

\$18.05 each

Minimum 10 serves of each pack

Shared Salad Bowl

Traditional Caesar Salad

Greek Salad

Pesto pasta (v)

Thai beef & pumpkin salad (gf)(df)

Garden salad (Allergen free)

Vegan Quinoa salad

Potato salad

Suitable for 10 guests as a side salad

Bowl- \$ 47.60



9inch Pizza's

- Margherita \$14.00
- Pepperoni \$15.20
- Hawaiian \$15.20



est. 2004

PLATTERS

BREAKFAST

Breakfast burrito platter

Platter - \$135.00

Tortilla, bacon (2), egg (2), sour cream & tomato relish
(10 wraps, 20 pieces)*

*Vegetarian option available on request

Breakfast Burger platter

Platter - \$84.50

Burger bun, bacon (1), egg (2), cheese, tomato relish
(10 burgers, 20 pieces)*^

*Vegetarian option available on request

^ Gluten Free available on request
(additional surcharge of \$2 per item)

Hashbrown platter

Platter - \$20.00

Mini hashbrowns served with tomato or BBQ sauce (20 pieces)



Breakfast pot platter

Platter - \$74.00

Select 3 options from below:

Granola | Yoghurt | Berries (gf) (3)
Granola | Yoghurt | Mango (gf) (3)
High protein overnight oats (3)
Vegan yoghurt | Granola (vegan, gf) (3)
Savoury Granola | Boiled egg | Tomato (3)

Breakfast Beverages

Brewed Tea & Coffee (single serve)	\$4.15
Brewed Tea & Coffee (all day)	\$10.40
Juice 2L (Orange Juice, Apple)	\$10.30
Juice 350ml (Orange, Apple)	\$5.30



PLATTERS

MORNING/ AFTERNOON TEA

Cookies

Platter - \$29.10 (12pcs)
Platter - \$58.15 (24pcs)
Chocolate chip | apricot & almond | Anzac

Assorted Danishes

Platter - \$29.10 (12pcs)
Platter - \$58.15 (24pcs)

Mini Lamingtons

Platter - \$29.10 (12pcs)
Platter - \$58.15 (24pcs)
Chocolate | Raspberry

Cakes and Slices

Platter - \$45.00 (20pcs)
Platter - \$107.10 (50pcs)
Banana cake | Chocolate cake | Carrot cake
Snickers slice | Mint Slice | Nutella slice

Cronut & cinnamon scroll

Platter - \$58.15 (12pcs)



Scones

Platter - \$48.50 (12pcs)
Jam | Cream

Housemade small muffin (130g)

Platter - \$ 58.15(12pcs)
Lemon drizzle | Berry & white choc | Apple Cinnamon

Plain croissant platter

Platter - \$ 58.15(12pcs)
served with butter portions and jam

Seasonal Fruit Platter

Platter - \$54.70 (Sml)
Platter - \$101.85 (Lge)
Small suits 5-10 guests
Large suits 10-20 guests

ALLERGEN & DIETARY FRIENDLY

Vegan raw Slice platter (vegan, gf)

Platter - \$33.00 (9pcs)
Snickers slice (3) | Mint Slice (3) | Nutella slice (3)

Vegan Sweet Slice (vegan)(df)

Individual - \$6.65
Fruit & nut slice



Gluten Free Croissant (gf,nf)

Individual - \$12.00
Served with Jam

Vegan Muffin (vegan, gf,df,nf)

Individual - \$10.00
Salted Caramel

Lamington (gf,df,nf)

Individual - \$8.30

Allergen friendly cake (vegan,gf,nf,df)

Individual - \$4.50
Vanilla & Boysenberry OR Lemon curd

PLATTERS

MORNING/ AFTERNOON TEA

Hot Mixed Savouries

Platter - \$139.45 (40pcs)

Petite pies (10) | Petite sausage roll (10) |
House made scrolls (10) | Spinach and Feta
triangles (v) (10)

Traditional Favourites

Platter - \$69.10 (20pcs)

Petite pies (10) | Petite sausage roll (10)

Petite Savoury Croissant

Platter - \$72.75 (16pcs)

Smoked ham and cheese (12) | Pesto and
parmesan (v) (4)

Savoury Scrolls

Platter - \$ 60.60 (15pcs)

House made:

Vegetarian (3) | Vegemite and cheddar (4)
| Basil pesto & parmesan (v)(4) | Pizza(4)

Spinach and Fetta Triangles (v)

Platter - \$51.45 (20pcs)

Served with tomato relish

Homemade small savoury muffin

Platter - \$58.15 (12pcs)

Spinach + feta (6) | Tomato+ Basil, Pumpkin (6)



Arancini Platter (v)

Platter - \$96.85 (30pcs)

(choose 1 type per platter)

- Italian tomato (vegan, ef, df, gf)
- Mushroom and green pea (v)
- Pumpkin (vegan) (df)(ef)(nf)

Served with paprika aioli.

Pea & Mint croquettes (v)

Platter - \$60.00 (20pcs)

Served with tomato relish

Karaage Chicken Bites

Platter - \$75.00 (Approx 30 pcs)

With Kewpie mayonnaise

Cheese Platter (v)

Platter - \$121.25 (serves 10 people)

Selection of soft, hard blue cheese served with
dried fruits, nuts, grapes, quince paste and a variety
of crackers and lavosh

Antipasto Platter

Platter - \$133.95 (serves 10- 15 people)

A selection of deli meats with grilled and marinated
vegetables, bocconcini & bread selection

Dips and Crudite Platter (v)

Platter - \$72.75 (serves 10 people)

3 assorted dips, assorted vegetable fingers with
Grissini, toasted turkish & tortilla crisps.

ALLERGEN & DIETARY FRIENDLY

Vegan Sausage Roll (vegan, gf,df)

Individual - \$12.00

Mini Leek & mushroom pie (vegan, gf,df)

Individual - \$6.95

Mini Beef pie (gf)

Individual - \$6.95



PLATTERS

LUNCH

SANDWICHES, WRAPS, SALADS...

Point Sandwiches

Platter - \$94.30 (12 sandwiches, 48pcs)

- Ham & salad (2)
- Dill mayo chicken(2)
- Pesto chicken (2)
- Beef & pickle (2)
- Curried egg (2)
- Cheese salad (2)

Finger Sandwiches

Platter - \$103.05 (12 pcs, 36 fingers)

- Cheese & salad
- Roast beef & pickle
- Curried egg
- Salmon
- Ham & cheese
- Pesto chicken and avocado

MYO Point Sandwiches

Platter - \$105 (12 sandwiches, 48pcs)

Select your own combination of sandwiches.

- Chicken pesto
- Dill mayo Chicken
- Smoked ham and salad
- Roast beef and pickle
- Curried egg
- Cheese and salad
- Vegan salad

MYO Wrap Platter

Platter - \$133.35 (10 wraps, 20pcs)

Select your own combination of wraps.

- BBQ pulled Pork w slaw
- Chicken Caesar (no pork)
- Chicken BLT
- Tandoori chicken
- Ham salad
- Mushroom Rueben (v)
- Curried egg
- Roast Veg & Hummus



PLATTERS

LUNCH

SANDWICHES, WRAPS, SALADS...

Mixed Breads

Platter - \$59.95 (15 pcs)

Select 2 Sandwiches:

- Vegan salad
- Chicken pesto
- Dill mayo chicken
- Smoked ham and salad

Select 3 Brioche:

- BBQ pulled pork, slaw with crispy shallots
- Buffalo chicken sliders
- BLAT (Bacon, Lettuce, Avocado, Tomato)
- Vegan meatball & pumpkin pesto

Select 2 Wraps:

- Chicken Caesar
- Tandoori chicken
- Roast beef & pickle
- Roast Veg & Hummus

Protein Salad Pot platter

Platter of 9 individual pot salads- \$82.50

- Spicy Thai beef and pumpkin salad (3)
- Japanese chicken and quinoa salad (3)
- Chicken Caesar salad (3)

Vegetarian Salad Pot platter

Platter of 9 individual pot salads- \$ 66.35

- Potato Salad (3)
- Panzenella Salad (3)
- Vegan Quinoa Salad (3)



Gluten Free Sandwich Platter (gf,df,nf)

Platter - \$58.95 (5pcs)

Platter - \$117.00 (10pcs)



Roast beef & pickle, Vegan salad, Ham and salad, Chicken and salad, Curried egg salad

Vegan/Vegetarian Point Sandwich Platter

Platter - \$41.80 (5pcs)

Platter - \$83.55 (10pcs)

Vegan salad, V2 meatball & pumpkin pesto, Roast vege & hummus, mushroom Reuben, beetroot and chickpea

Our platters are
thoughtfully
created
therefore no
substitutions will
be made



est. 2004



BUFFETS

Breakfast Buffet - Gold

\$ 39.45 p/p

Minimum 40 guests

Beverages:

Freshly brewed coffee, tea and orange juice.

Toasted sourdough with butter

Cold Platters:

Seasonal fruit

Assorted mini-Danish pastries

Mains:

Short cut bacon

Pork chipolata sausages

Roasted tomato

Sauteed mushrooms

Scrambled eggs

*Dietary options available on request

Breakfast Buffet - Silver

\$ 22.65 p/p

Minimum 25 guests

Toasted sourdough with condiments

Select 1 egg type -

Scrambled

Fried

Your choice of 1 protein:

Bacon

Pork Chipolatas

Served with:

Roasted Tomatos

Sauteed mushrooms

MYO Burger Buffet

\$32.10 p/p

Minimum 20 guests

Burger buns with condiments

Oven baked wedges

Select 1 protein:

Beef Patties

Grilled chicken steaks

*Dietary options on request

Salad Bar:

Caramelised onion

Sliced Cheese

Shredded lettuce

tomato

cucumber

carrot

beetroot

MYO Buffet

\$28.40 p/p

Minimum 30 guests

Your choice of 1 hot dish, 1 side & 1 salad,

Served with crusty bread rolls, butter & condiments.

Hot Dishes (select one)

Butter chicken (gf) (df)

Thai green chicken curry (gf) (df)

Braised beef and vegetables in red wine (gf) (df)

Vegetable and chickpea Korma (vegan)(gf) (df)

Roast pork leg with gravy and apple sauce (gf)

Honey soy chicken and vegetable stir fry

Beef lasagna

Pumpkin and spinach lasagne (v)

Roasted tomato and vegetable ragout (vegan) (gf)

Side dish (Select one)

Steamed rice (gf) (vegan)

Roast medley of root vegetables (gf) (vegan)

Creamy mashed potatoes (gf)(v)

Roasted rosemary chat potatoes (gf) (vegan)

Medley of green vegetables (gf) (v)

Penne pasta (gf) (v)

Salads (Select one)

Garden Salad with balsamic dressing (vegan) (gf)

Traditional coleslaw (v) (gf)

Traditional Caesar (gf)

Potato salad (v) (gf)

Greek salad with balsamic dressing (v) (gf)

Pasta salad with feta(v)



Add on's

hot dish - \$8pp

Salad - \$5.00pp

Side - \$3.00pp

ACS suggests a half serving per person of any additional items

Gourmet BBQ

\$42.40p/p
Minimum 40 guests

From the grill (Your choice of 3 items)

- Rib fillet steak (gf)
- Atlantic salmon with citrus aioli (gf)
- Garlic & herb grilled chicken breast (gf)
- Middle Eastern spiced lamb kofta with garlic & mint yoghurt (gf)
- Gourmet beef sausage
- Eggplant, courgette and capsicum skewers with salsa Verde

Salads
(choice of 2)

- Garden Salad with balsamic dressing
- Traditional coleslaw
- Traditional Caesar
- Potato salad
- Greek salad with balsamic dressing

Served with condiments, crusty bread rolls and butter

Aussie BBQ

\$33.70p/p
Minimum 40 guests

From The Grill
(included)

- Garlic and herb chicken breast
- Thick beef sausages
- BBQ rump steak

Salads
(choice of 2)

- Garden Salad with balsamic dressing (vegan)(gf)(df)(nf)
- Traditional coleslaw (gf)
- Traditional Caesar (gf)
- Potato salad (gf)
- Greek salad with balsamic dressing

BBQ and tomato sauce

Served with crusty bread rolls and butter



CANAPES

Canape packages

3 hot canape & 3 cold canape \$29.30pp
4 hot canape & 4 cold canapes \$38.00pp
6 hot canape and 6 cold canapes \$46.25pp
Minimum of 30pax

Cold Canape

Cucumber, Pumpkin hummus & sundried tomato(vegan) (gf)
Peking duck pancake with Hoisin sauce
Smoked salmon tartlet
thyme balsamic mushroom w/ smoked fetta
prawn w/ guacamole citrus aioli
poached chicken and cheese, wattle seed scone

Hot Canape

Mushroom arancini with smoked paprika Aioli & parmesan (v) (gf)
Pork belly, sweet chili, crispy noodles
Sweet chilli pork belly bites with sesame seeds
Slow braised beef pie with tomato relish
Middle Eastern spiced lamb kofta with taramosalata dip (gf)
vegetable gyoza, hoisin dip
teriyaki chicken skewers (gf)

Bigger bites

\$9.05p/p

minimum of 10 per flavour

American cheeseburger with pickles, burger sauce & cheese
Southern spiced BBQ pulled pork & ranch slaw
Teriyaki chicken with mixed leaves & kewpie mayonnaise
Southern fried chicken with ranch slaw & smokey BBQ sauce
Vegan mushroom Rueben (v) (gf)



est. 2004

STATIONS

\$23.65pp, minimum 20 guests per station

Individual stations are not considered a substantial meal, ACS suggests two stations if you are intending to order as a meal.

Greek Yiro

Marinated lamb slices, served with pita bread, tabbouli, tzatziki, labneh, red onion & cucumber

Thai

Thai pumpkin salad, fragrant herbs, chilli, beef massaman, jasmine rice, roasted peanut, coriander, assorted satay skewers, mint yoghurt

Tastes of India

Authentic Butter chicken, Paneer curry, Basmati rice, raita, papadums, mini naan, vegetable pakora

Asian

Beef in Oyster sauce, Teriyaki chicken stir fry, Vietnamese rice noodle salad, steamed rice, mini satay chicken skewers & fresh condiments

Roast Carvery

Your choice of:

Slow smoked brisket

Slow roasted pork shoulder, confit garlic, rosemary

Honey spiced baked leg ham, pan juices, wood herbs

Served with a selection of crusty bread rolls, condiments, relish and sauces

Antipasto

Chef's selection of continental cold cut meat's & salamis, grilled & marinated vegetables. Chef's selection of 3 cheeses, fresh & dried fruit, lavosh & a selection of breads



FORMAL DINING

2 course - \$66.70p/p

(choose one entree/main or main/dessert)

3 course- \$83.70p/p

(choose one entree, main, dessert)

Alternate drop surcharge \$4.20p/p

(select an additional meal option for each course)

minimum 15 guests

Entree

Smoked salmon, citrus creme fraiche, cucumber ribbon, cranberry & almond cornbread

Crispy Orange glazed pork belly, scented roasted apple, toasted walnuts (gf,df)

Pumpkin ravioli, burnt sage butter, pumpkin flowers, smoked fetta (v)

Pan -seared Duck Breast, star anise cherry Jus, orange infused polenta, fresh thyme (df,nf)

Main Course

Frenched chicken Supreme, lemon herb couscous, broccolini, smoked fetta, preserved lemon (gf)

Orange Glazed, miso pumpkin, infused koshikari rice, toasted black sesame snap, broccolini (df)

Roasted beetroot filled Field Mushroom, pumpkin puree, snap peas, micro mint salsa verde

(vg,nf)

200g Rib Fillet, rosemary red gum smoked potato, fennel infused parsnip & sweet potato mash, pepper gravy (gf,df)

Pistachio Crusted Lamb Rack, carrot puree, rich red wine Jus, creamed potato mash, grilled asparagus (df,gf)

Dessert

Classic chocolate brownie, star anise infused berry coulis, honeycomb ice cream, micro mint (can be gf,df, vegan w/ sorbet & gf vegan brownie)

Zesty lemon cheesecake tart, marcapone cream, edible flowers

Cheese plate, double brie, water crackers, quince paste, aged cheddar, seasonal fruit

Rich Tiramisu, dark chocolate Ganache, mint, fresh strawberry



BEVERAGES

Non-Alcoholic Beverages

Tea & Coffee Buffet

Ordered with food - \$4.15 each

Without food - \$6.15 each

All day (8hrs) - \$10.40

freshly brewed Merlo coffee, Dilmah
teas, full cream, skim & soy milk

Juice

2L juice (Apple or Orange) - \$10.30

Emma & Toms 350ml - \$5.30 each

OJ, Apple & Karmarama

Bottled Water

600ml still water - \$5.50

1.25l Sparkling water - \$8.60

Carton 24pack - \$67.65

Soft drink

600ml - \$5.80

jugs of softdrink - \$10.00

Coke, Coke no sugar, mt franklin
sparkling, fanta & Sprite

Alcoholic Beverages

House Wine

Brut, Sauvignon Blanc, Chardonnay &
Shiraz

from \$28.25 each

Beer

from Heavy - \$9.55

Mid Strength - \$8.35

Light - \$7.20

BEVERAGE PACKAGES

Gold beverage package

2 hour beverage package - \$32.80

3 hour beverage package - \$41.15

4 hour beverage package - \$49.50

Inclusive of house beer, wine & soft-drink

Platinum package

2 hour beverage package - \$37.30

3 hour beverage package - \$46.60

4 hour beverage package - \$55.90

Premium range of beer, wine & soft-drink

AVAILABLE ON REQUEST

Beverages on consumption
Softdrink packages



STAFFING

Staffing costs are quoted additionally to menu. ACS will supply RSA trained and experienced food and beverage attendants and chefs as per menu requirements.

Ratio - Staff : Guest

Cocktail menu	Station menu	Formal dining
F+B Attendants 1:25	F+B Attendants 1:25	F+B Attendants 1:15
Chefs 1:60	Chefs 1:60	Chefs 1:30
Supervisor 1:150	Supervisor 1:150	Supervisor 1:80

Rate - Staff : Per hour

Waiters	Chefs	Supervisor
Mon-Fri \$57.52	Mon-Fri \$61.15	Mon-Fri \$61.15
Saturday \$61.15	Saturday \$72.00	Saturday \$72.00
Sunday \$72.00	Sunday \$86.17	Sunday \$86.17



est. 2004

TERMS & CONDITIONS

All menus above are inclusive of GST.

Corporate menu T/C's

- Corporate Catering cut off - All catering requirements to be placed by 12pm, five business days prior to the catering date. Catering orders placed after this date will incur a booking fee and subject to availability.
- Minimum spend - of \$90 (inclusive of GST)
- Staffing - Staffing will be quoted as required by ACS to ensure an efficient meal service. All staffing quotations are based on setup, event duration & pack down requirements.
- Final numbers - To be confirmed five business days prior to catering. Any numbers increases past this date will be confirmed at the discretion of catering team.
- Menu - No substitutions or alterations can be made to the menu items; bespoke options can be quoted to cater for requirements.
- Dietary requirements - ACS caters for standard dietary requirements including, Gluten free, Dairy free, Nut free, Seafood free, Vegan & Vegetarian within menu options listed. All other dietary requirements are to be requested via catering team and additional charges applied when applicable.

Event menu T/C's

- Staffing - All events require a minimum of one chef and one waiter for 3 hours per staff member. Depending on menu selection, venue set up and number of guests attending we will advise the staffing levels to ensure an efficient meal service. All staffing quotations are based on setup, event duration & pack down requirements.
- Menu selections must be made seven (7) business days prior to event. Final numbers and dietaries to be received five (5) business days prior to the event.

Cancellations

- Catering cancelled with less than 48hrs notice will be charged 100% of the catering invoice. Catering cancelled prior to 48hrs will be refunded the full amount, minus any incurred fees.
- If cancelled due to government-imposed restrictions ACS will refund 90% of any orders if 24hrs notice is given or 100% to transfer the booking to another date. Any orders after this time frame will be at the discretion of the caterer.

Invoicing & Beverages on Consumption

- All invoices to be pre paid prior to function or catering delivery. Payment can be made using credit card via ACS emailed invoice link or bank transfer if requested.
- Beverages on consumption - A valid credit card must be recorded to ACS venue manager, to be charged on the day of event or post event invoices issued, are due three (3) business days post event.

Confirmation and quotes

- Tentative bookings will be held for seven days, at which time your confirmation will need to be made by signing the quote or written confirmation. Catering will only be confirmed once final payment is made.
- It is the responsibility of the persons ordering to ensure all details are correct including and not limited to; billing details, event date, catering requirements, equipment & event location.

Breakages and loss

- Clients are responsible for any costs associated with loss, theft, damage or breakages of ACS equipment, on loan or in use for functions.

