Great food defines every event and exceptional planning assures a spectacular experience. From lazy Sunday afternoon grazing tables to milestone celebrations, Catering Project’s events team has your friends and family covered.

The Catering Project delivers our mini crafted foods with service staff, Sydney wide, adding an extra level of service so you don’t need to lift a finger for your next event.

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**STANDARD GRAZING PACKAGE**  
(minimum 25 guests)  
- 5 x Standard Savoury/Sweet Mini Foods  
- 1-2 hours  
- $30pp

**PREMIUM GRAZING PACKAGE**  
(minimum 25 guests)  
- 7 x Standard Savoury/Sweet Mini Foods  
- 1 x Substantial Savoury Mini Foods  
- 2-3 hours  
- $40pp

**DELUXE GRAZING PACKAGE**  
(minimum 25 guests)  
- 8 x Standard Savoury/Sweet Mini Foods  
- 2 x Substantial Savoury Mini Foods  
- 2-3 hours  
- $50pp

**GRAZING TABLE PROJECT**

The perfect offering for any occasion, CP's grazing tables bring a touch of theatre from $20 per person.

Set up and hosted at a location of your choice, food is plated and warmed,  
(if required) by the Catering Project team.

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**STAFFING:**  
Includes one waitstaff required per 25 guests (at a minimum of 4 hours). Minimum cost: $193.80  
(1 hour set-up, 2 hour service and replenish, 1 hour pack-down).

Need a little extra help? If you require additional staff other than the service and set-up staff provided, please speak to a member of the event team.

**ADDITIONAL COSTS:**  
Our table or yours? If you require tables, we can provide rustic wooden tables for $75 each.

Venue, available heating/warming equipment, event duration and location all factor in delivering offsite Food Station style offerings.

As such, list pricing excludes staff, equipment hire and delivery costs. Catering Project can accommodate most dietary requests with sufficient notice.

Cocktail napkins, mini forks and wooden/ceramic platters provided.
# ROAMING FOOD PROJECT

Our carefully crafted roaming menus are the perfect option for any event. Allowing guests to mingle freely, CP staff will roam the room serving your choice of savoury and mini-foods.

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<th>Detailed Description</th>
<th>Time</th>
<th>Price</th>
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<tr>
<td><strong>STANDARD ROAMING FOOD PACKAGE</strong>&lt;br&gt;(minimum 25 guests)</td>
<td>5 x Standard Savoury/Sweet Mini Foods 1-2 hours $20 pp</td>
<td>1-2 hours</td>
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<tr>
<td><strong>PREMIUM ROAMING FOOD PACKAGE</strong>&lt;br&gt;(minimum 25 guests)</td>
<td>7 x Standard Savoury/Sweet Mini Foods 1 x Substantial Savoury Mini Foods 2-3 hours $33 pp</td>
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<td><strong>DELUXE ROAMING FOOD PACKAGE</strong>&lt;br&gt;(minimum 25 guests)</td>
<td>8 x Standard Savoury/Sweet Mini Foods 2 x Substantial Savoury Mini Foods 2-3 hours $42 pp</td>
<td>2-3 hours</td>
<td>$42 pp</td>
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**STAFFING:**
Includes one waitstaff required per 25 guests (at a minimum of 4 hours). Minimum cost: $193.80
(1 hour set-up, 2 hours service and replenish, 1 hour pack-down).

Need a little extra help? If you require additional staff other than the service and set up staff provided, please speak to a member of the event team.

Venue, available heating/warming equipment, event duration and location all factor in delivering offsite Food Station style offerings. As such, list pricing excludes staff, equipment hire and delivery costs. Catering Project can accommodate most dietary requests with sufficient notice.

Cocktail napkins, mini forks and wooden/ceramic platters provided.
## Menus for Grazing & Roaming Food Project

### Seasonal Cold

**Vegetarian**
- Fresh fruit skewers (gf/df) $3.90
- Mini croissant: Confit tomato & shaved parmesan (v) $3.90
- Mini croissant: English spinach, dill & parsley finger sandwich $3.90
- Goat's cheese kale & mushroom baby frittata (vgf) $2.90
- Honey roasted pumpkin & persian feta baby frittata (vgf) $2.90
- Savoury Tart: Beetroot, goats chevre, walnut & rocket pesto (v) $4.00
- Savoury Tart: Zucchini, mint, bocconcini, toasted almonds (v) $4.00
- Savoury Tart: Beetroot, goats chives, walnut & rocket pesto (v) $4.00
- Vegetarian omelette, pickled carrot, coriander & vermicelli noodle rice paper roll (vgf) $4.50

**Meat**
- Mini croissant: Shaved double smoked ham & swiss cheese $3.90
- Panotta, semi-dried tomato & basil baby frittata $3.90
- Smoked chicken, leek & goats cheese baby frittata (gf) $2.90
- Free range chicken, aioli & parsley finger sandwich $3.90
- BBQs pulled duck, oriental pancake, hoisin sauce & cucumber $4.50
- Savoury Tart: Moroccan chicken, tzatiki, red peppers & fried chickpeas $4.00
- Savory Tart: Chicken, gremolata, celery & lemon vinaigrette $4.00
- Savory Tart: Roast beef, crushed peas & horseradish mayonnaise $4.00
- BBQ lemon grass chicken, vietnamese mint, carrot & coriander rice paper roll (gf/df) $4.50

**Seafood**
- Charcoal baby slider: Smoked salmon, cream cheese, rocket leaves, cornichons, baby capers & spanish onion $4.00
- Fresh king prawn, lime aioli, lemons & lime (gf) $4.50
- Savoury Tart: Smoked ocean trout, crème fraîche, lemon zest & dill $4.00
- Vietnamese satay prawn, cucumber, mint, & pickled daikon ricepaper roll (gf/df) $4.50

### Savoury Warm

**Vegetarian**
- Leek & smoked cheddar mini quiche (v) $4.00
- Moroccan chicken & poppyseed pie (v) $3.90
- Vegetarian pastry roll (v) $3.90
- Wild mushroom & pumpkin pie (v) $3.90
- Red bean & fennel empanadas (vgf) $4.50

**Meat**
- Chicken, spinach & feta mini quiche $4.00
- Bream & fennel mini quiche $4.00
- Chunky beef pie $3.90
- Chicken & leek pie $3.90
- Premium beef sausage roll $3.90
- Chilli beef empanadas $3.80
- Housemade chicken schnitzel bites, approx. 60g each $3.60

**Seafood**
- Smoked salmon, dill & fennel mini quiche $4.00

### Signature Canapés

**Vegetarian**
- Kale pesto stuffed mushrooms: kale, basil, cashew, garlic, semi-dried tomato (vgf/df) $4.50
- Vegetable gyoza: cabbage, shiitake, ginger & miso-syrup dipping sauce (df/ gf) $4.00
- Wild mushroom bruschetta, smoked salmon, cheese & horseradish mayonnaise (v) $4.00
- Asian bruschetta, mango, tomato, ginger, lime & thai basil (v/df) $4.00
- Tuna nicoise skewer: seared albacore, cherry tomato, olive & white anchovy (gf/df) $4.00
- Scandinavia skewer: fig, prosciutto, baby bocconcini & balsamic glaze (v/df) $4.00
- BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll (gf/df) $3.50
- Rolled rare seared beef fillet, manchego & watercress (gf) $4.00

**Meat**
- Cocktail chicken kebab & preserved lemon-thyme dressing (df/gf) $4.50
- Moroccan chicken, tzatiki, red peppers & fried chickpeas $4.00
- Asian bruschetta, mango, tomato, ginger, lime & thai basil (v/df) $4.00
- Savoury Tart: Lamb, feta, mint, tomato & coriander (v) $4.00
- Savoury Tart: Moroccan chicken, tzatiki, red peppers & fried chickpeas $4.00
- Savory Tart: Chicken, gremolata, celery & lemon vinaigrette $4.00
- Savory Tart: Roast beef, crushed peas & horseradish mayonnaise $4.00
- BBQ lemon grass chicken, vietnamese mint, carrot & coriander rice paper roll (gf/df) $4.50

**Seafood**
- Smoked salmon, dill & fennel mini quiche $4.00
- Prawn & chorizo skewer & smoked paprika aioli (gf) $4.00
- Vegetable gyoza: cabbage, shiitake, ginger & miso-syrup dipping sauce (df/ gf) $4.00
- Wild mushroom bruschetta, smoked salmon, cheese & horseradish mayonnaise (v) $4.00
- Asian bruschetta, mango, tomato, ginger, lime & thai basil (v/df) $4.00

### Sweet

**Vegetarian**
- Chocolate dipped strawberries: Chocolate rocks, chocolate soil & dark chocolate (v) $2.80
- Mini éclairs: Hazelnut chocolate (v); Raspberry (v); Praline crumble & milk chocolate (v) $2.60
- Chocolate lamington filled with nutella (v); caramel & cinnamon (v) $3.00
- Raw blueberry cube: Blueberry, pea protein, date & hiba (v/vegan/gf/df) $3.50
- Mini brownies: Caramel creme & blueberry (v/df); Coconut mascarpone & raspberry (v/gf) $3.00
- Hazelnut chocolate creme & caramelised popcorn (v/df) $2.60
- Tarts: Chocolate & salted caramel (v); Green tea chocolate (v); Raspberry mousse & raspberry curd (v); Mango creamy & mango ganache (v) $3.00
- Apple pie, caramel & cinnamon (v) $3.50
- Mini brownies: Caramel creme & blueberry (v/df); Coconut mascarpone & raspberry (v/gf) $3.00
- Mincemeat: Caramel creme & blueberry (v/df); Coconut mascarpone & raspberry (v/gf) $3.00
- Mini éclairs: Hazelnut chocolate (v); Raspberry (v) $2.80
- Chocolate dipped strawberries: Chocolate rocks, chocolate soil & dark chocolate (v); Pear, blueberry, pistachio & sunflower seed muesli bar $3.00
- Chia, barberry, coconut & protein bar $3.00

**Meat**
- Cocktail chicken kebab & preserved lemon-thyme dressing (df/ gf) $4.50
- Raw cashew cube: Raw cocoa, flax seed, date & cashew (v/vegan/gf/df) $3.50
- Raw raspberry cube: Raspberry, hemp seed, date & almond (v/vegan/gf/df) $3.50
- Mini brownies: Caramel creme & blueberry (v/df); Coconut mascarpone & raspberry (v/gf) $3.00
- Hazelnut chocolate creme & caramelised popcorn (v/df) $2.60
- Tarts: Chocolate & salted caramel (v); Green tea chocolate (v); Raspberry mousse & raspberry curd (v); Mango creamy & mango ganache (v) $3.00
- Raw vanilla cube: Macca powder, date & coconut (v/vegan/gf/df) $3.50
- Buckwheat & hemp seed carrot cake (v/vegan/gf/df) $4.00
- Chia seed, date and banana loaf (v/vegan/gf/df) $4.00
- Mini brownies: Caramel creme & blueberry (v/df); Coconut mascarpone & raspberry (v/gf) $3.00
- Hazelnut chocolate creme & caramelised popcorn (v/df) $2.60
- Tarts: Chocolate & salted caramel (v); Green tea chocolate (v); Raspberry mousse & raspberry curd (v); Mango creamy & mango ganache (v) $3.00
MENUS FOR GRAZING & ROAMING FOOD PROJECT continued

Signature substantial and substantial menu items are available on the premium and deluxe roaming food packages. If you would like to add additional items to your food project let us know and we can provide a quote.

SUBSTANTIAL: COLD

**VEGETARIAN**
- Berries & watermelon fruit pot (v/vegan/gf/df) $5.50
- Starfruit, grapes, kiwi fruit & honeydew fruit pot (v/vegan/gf/df) $5.50
- Mango, orange, pineapple & passionfruit fruit pot (v/vegan/gf/df) $5.50
- Mango and coconut chia pudding with tropical fruit compote pot (v/vegan/gf/df) $6.00
- Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes pot (v/vegan/df) $6.00
- Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants (v) $6.00
- Berry yoghurt, cocoa nibs (v/gf) $5.50
- Soy/linseed slider: Mushroom pate: Porcini mushrooms, toasted walnuts, truffle, dill pickles, red radish, & baby rocket leaves (v) $4.80
- Cold soba noodle salad: edamame, shiitake, bean sprouts, wasabi peas & miso-mirin dressing (v/df) $9.00

**MEAT**
- Maple-pepper bacon BLT, aioli & brioche $7.00
- Baby baguette: Dry cured prosciutto, marinated artichoke hearts, sun dried tomatoes, hommus & rocket $5.00
- Soy/linseed slider: Tandoori spiced chicken breast, toasted cashews, labnash, iceberg lettuce, cucumber, mint & spanish onion $4.80
- Provincial herb slider: Chicken parmigiana: Chicken schnitzel, sundried tomato, pine nut pesto & iceberg $4.80

**SEAFOOD**
- Baby baguette: Smoked salmon, cream cheese, rocket leaves, cornichons, baby capers & spanish onion $6.00

SUBSTANTIAL: WARM

**VEGETARIAN**
- Vegetarian hokkien noodle, hoisin & coriander (v/df) $9.00

**MEAT**
- Red wine & miso marinated lamb cutlets (gf) $7.00
- Spicy meatball pasta, orecchiette & parmesan crisp $8.00

**SEAFOOD**
- Salt & pepper squid, wild rocket & chilli sweet soy sauce $9.00
- Grilled salmon fillet spiced with tamari (approx. 90gr each) (gf) $9.00
- Crab cakes & arrachia aioli $9.00
SIGNATURE food stations
## SIGNATURE FOOD STATIONS

We're constantly seeking out the next new trend and creating bespoke signature stations we know you'll love.

### BRUNCH FOOD STATION
(8 pieces pp)
(minimum 25 guests)
- Mini croissant: English spinach, dill salt & persian feta (v) (0.5pp)
- Goats cheese kale & mushroom baby frittata (v/gf) (0.5pp)
- Stracey bacon and heirloom tomato & crispy sage mini quiche (0.5pp)
- Baby baguettes: Dry cured prosciutto, marinated artichoke hearts, sun dried tomatoes, hommus & rocket (0.5pp)
- Berries & watermelon fruit pot (v/vegan/gf/df) (0.5pp)
- Mango and coconut chia pudding with tropical fruit compote pot (v/vegan/gf/df) (0.5pp)
- Peach, raspberry, pistachio & hazelnut loaf (v) (1pp)
- Macadamia, blueberry, pepitas & sunflower seed muesli bar (v) (1pp)
- Sticky cinnamon bun: oreo cookies & cream (v) (1pp)
- Raw blueberry cube: blueberry, pea protein, date & chia (v/vegan/gf/df) (1pp)

$35pp

### ORIENTAL FOOD STATION
(8 pieces pp)
(minimum 25 guests)
- Chef's selection of nori rolls & nigiri (df) (2pp)
- BBQ peking duck, oriental pancake, hoisin sauce & cucumber (2pp)
- Vegetarian omlette, pickled carrot, coriander & vermicelli noodle rice paper roll (v/gf) (1pp)
- Vietnamese satay prawn, cucumber, mint, & pickled daikon rice paper roll (v/gf/df) (1pp)
- BBQ lemon grass chicken, vietnamese mint, carrot & coriander rice paper roll (gf/df) (1pp)
- Tart: Green tea chocolate tart (v) (1pp)

$35pp

### CHARCUTERIE & CHEESE STATION:
(minimum 25 guests)
- Selection of premium charcuterie, cornichons, pickled onions, grissini accompanied by sliced baguettes, onion jam & dijon mustard sauce, 3 farmland cheeses, crackers, walnut bread, lavash, dates, fresh grapes, figs and pears.

$22.50pp

### HIGH TEA FOOD STATION
(10 pieces pp)
(minimum 25 guests)
- Cucumber sandwich with cream cheese, dill, & chives finger sandwich (v) (1pp)
- Free range chicken, aioli & parsley finger sandwich (1pp)
- Savoury Tart: Beetroot, goats chevre, walnut & rocket pesto (v) (1pp)
- Savoury Tart: Smoked ocean trout, créme fraiche, lemon zest & dill (1pp)
- Crystallised rose petals & white chocolate dipped strawberry (v) (1pp)
- Tart: Lemon meringue tart (v) (1pp)
- Tart: Chocolate & salted caramel tart (v) (1pp)
- Coconut macaron with raspberry brownie (v) (1pp)
- Raspberry mini éclair (v) (1pp)
- Peach, raspberry, pistachio & hazelnut loaf (v) (1pp)

$40pp

### MINI DOUGHNUT STATION
(2 pieces pp)
(minimum 100 guests)
- Doughnut: Tim tam, dark chocolate & nutella (v)
- Doughnut: Cherry Ripe, white chocolate, dehydrated cherry & coconut (v)
- Doughnut: KitKat, milk chocolate, crushed praline & caramel creme (v)
- Doughnut: Creme brulee, white chocolate & apple (v)
- Doughnut: Salted caramel pearls & toffee (v)
- Doughnut: Orange chocolate & dark chocolate ganache (v)
- Doughnut: Raspberry jam and strawberry chocolate (v)
- Doughnut: Hazelnut chocolate & cinnamon (v)
- Doughnut: Green apple (v)
- Doughnut: M&ms & white chocolate (v)
- Doughnut: Pink chocolate & raspberry jam (v)

Approx 50mm diameter each
Moulded pulp plates & cocktail napkins included

$14pp

### DRINKS – ADD ON

(Choose up to 3 options, 1 drink pp, $5.00pp)
- cold pressed orange
- cold pressed cleanser (beetroot, carrot, ginger)
- cold pressed wake up (apple and ginger)
- cold pressed green power juice
- coconut water
- lemon and mint spring water
- capi sparkling
- capi still
- capi blood orange
- capi grapefruit
- capi cranberry
- capi lemon
- coke mini can
- diet coke mini can

$22.50pp

### STAFFING:
Waitstaff are included to service your signature food station.
One waitstaff required per 50 guests (at a minimum of 4 hours). (1 hour set-up, 1 hour service and replenish, 1 hour pack-down).
Need a little extra help? If you require additional staff other than the service and set-up staff provided, please speak to a member of the event team.

### ADDITIONAL COSTS:
Our table or yours? If you require tables, we can provide rustic wooden tables from $75 each.
Venue, available heating/warming equipment, event duration and location all factor in delivering offsite Food Station style offerings. As such, list pricing excludes staff, equipment hire and delivery costs. Catering Project can accommodate most dietary requests with sufficient notice. Cocktail napkins, mini forks and wooden/ceramic platters provided.
FOOD stations
CONFERENCING project
CONFERENCING PROJECT

Highly-experienced in all aspects of conference catering, our packages are designed to add a touch of something special to the ordinary.

**STANDARD CONFERENCING PACKAGE**
*(minimum 25 guests)*

**REFRESHMENTS SERVED AT EACH BREAK**
- 2L share juice bottles:
  - Grove signature orange & apple juice (250ml pp)
  - Filtered batch brew by Single Origin Roasters & tea by T2.

**MORNING TEA**
- Mini crafted sweet or wholesome bites (1pp)
- Whole seasonal fruit (1pp)

**LUNCH**
- Curated wholesome lunch offering including a rotating variety of:
  - Mini savoury gourmet breads selection (3pp)
  - Share wholesome salads (2 varieties)

**AFTERNOON TEA**
- Mini crafted sweet or wholesome bites (1pp)
- Whole seasonal fruit (1pp)

**HALF DAY**
- Includes morning tea & lunch
- OR afternoon tea & lunch
-$52pp

**FULL DAY**
- Includes morning tea, lunch & afternoon tea
-$69pp

**LUNCH ONLY**
-$39pp

**PREMIUM CONFERENCING PACKAGE**
*(minimum 25 guests)*

**REFRESHMENTS SERVED AT EACH BREAK**
- Individual 250ml capri mineral waters, flavoured sodas, cold pressed juices, coconut water (1pp)
- Filtered batch brew by Single Origin Roasters & tea by T2.

**MORNING TEA**
- Mini crafted sweet or wholesome bites (1pp)
- Healthy morning tea pot (1pp)

**LUNCH**
- Curated wholesome lunch offering with diverse styled daily selections including:
  - Mini savoury gourmet breads selection (2pp)
  - Crafted mini finger food (2pp)
  - Share wholesome salads (2 varieties)
  - Mini crafted sweet bites (1pp)

**AFTERNOON TEA**
- Mini crafted sweet or wholesome bites (1pp)
- Gourmet seasonal fruit platter (v/gf) (0.5pp)

**HALF DAY**
- Includes morning tea & lunch
- OR afternoon tea & lunch
-$65pp

**FULL DAY**
- Includes morning tea, lunch & afternoon tea
-$85pp

**LUNCH ONLY**
-$44pp

**HOT LUNCH CONFERENCING PACKAGE**
*(minimum 25 guests)*

**REFRESHMENTS SERVED AT EACH BREAK**
- 2L share juice bottles:
  - Grove signature orange & apple juice (250ml pp)
  - Filtered batch brew by Single Origin Roasters & tea by T2.

**MORNING TEA**
- Mini crafted sweet or wholesome bites (1pp)
- Healthy morning tea pot (1pp)

**LUNCH**
- 2 share hot buffet dishes
- Batch baked soft damper rolls (1pp)
- Share wholesome salads (2 varieties)
- Mini crafted sweet bites (1pp)

**AFTERNOON TEA**
- Mini crafted sweet or wholesome bites (1pp)
- Gourmet seasonal fruit platter (v/gf) (0.5pp)

**HALF DAY**
- Includes morning tea & lunch
- OR afternoon tea & lunch
-$72.50pp

**FULL DAY**
- Includes morning tea, lunch & afternoon tea
-$89pp

**LUNCH ONLY**
-$57.50pp

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**STAFF**
Waitstaff are included for this menu.
1 waitstaff included per 50 guests

**INCLUSIONS**
Glassware, ceramic crockery, cutlery & paper napkin

Venue, available cooking equipment, event duration and location all factor in delivering offsite conferencing style offerings. As such, list pricing excludes staff, equipment hire and delivery costs.

Catering Project can accommodate most dietary requests with sufficient notice. Disposable plates, napkins and platters provided.
OUTDOOR EVENTS project
Looking for something a little more out-of-the-ordinary? Our outdoor event stalls and stations provide the perfect offering for 100 guests or more.

**BASIC BBQ STATION**
(1 piece pp)
- Sizzling sausage in a roll with caramelised onions & grated tasty cheese (1pp)
- Self serve condiments: tomato sauce, BBQ sauce, american mustard & aioli
- Tomato, BBQ sauce & cocktail napkins included
- Can of soft drink included
$18pp

**STANDARD BBQ STATION**
(1 piece pp)
- Sizzling sausage in a roll with caramelised onions & grated tasty cheese (1pp)
- Self serve condiments: tomato sauce, BBQ sauce, american mustard & aioli
- Red capsicum, eggplant, zucchini, spanish onion & cherry tomato skewer (v) (0.5pp)
- Lemon & herb chicken skewer (v) (0.5pp)
- Tomato, BBQ sauce, american mustard & cocktail napkins included
- Can of soft drink included
$24pp

**OLD ENGLISH MINI PIE STALL**
(5 pieces pp)
- Chunky beef pie (1pp)
- Moroccan chicken & poppyseed pie (v) (1pp)
- Chicken & leek pie (1pp)
- Premium beef sausage roll (1pp)
- Leek & smoked cheddar mini quiche (v) (1pp)
- Moulded pulp plates, tomato, BBQ sauce & cocktail napkins included
$24pp

**ENGLISH SAUSAGES & MASH STATION**
(1 piece pp)
- Gourmet English Sausage, mashed potato, mushy peas + gravy
- Choice of 2 sausages including traditional pork.
- (2 mini sausages per serve)
- Moulded pulp plates, wooden forks/knives & cocktail napkins included
$15pp

**STANDARD PAELLA PACKAGE**
Select 1 Paella: Vegetarian, meat or mixed
Select 1 salad/side
- Vegetarian: Capsicum, onions, green beans, peas, olives, zucchini, broccoli, eggplant, cauliflower, tomatoes, paprika & rice (v)
- Meat: Chicken, mild chorizo, garlic, capsicum, smoked paprika, paas, stock, saffron, herbs, seasoning & rice
- Mixed: Seafood: Mussels, calamari, prawns, chicken, mild chorizo, garlic, fire roasted red and green capsicum, paprika & rice
- Batch baked soft damper rolls & butter (1pp)
$18pp

**PREMIUM PAELLA PACKAGE**
Select 2 Paellas: Vegetarian, meat or mixed
Select 2 salad/side
- Vegetarian: Capsicum, onions, green beans, peas, olives, zucchini, broccoli, eggplant, cauliflower, tomatoes, paprika & rice
- Meat: Chicken, mild chorizo, garlic, capsicum, smoked paprika, paas, stock, saffron, herbs, seasoning & rice
- Mixed: Seafood: Mussels, calamari, prawns, chicken, mild chorizo, garlic, fire roasted red and green capsicum, paprika & rice
- Batch baked soft damper rolls & butter (1pp)
$35pp

**KOREAN NOODLE STATION**
(1 piece pp)
- Hokkien noodles, chilli beef & peanuts noodle box
- Special red fried rice, prawns, egg, soy beans, garlic & ginger noodle box
- Kung pao chicken, box chili, chilli shallots, daikon & fried rice noodle box
- Flaked salmon, hokkien noodles, chilli & coriander soy dressing noodle box
- Spicy singapore noodle box (v)
- Silken tofu, corianer, bean sprouts, hokkien noodles & chilli lime soy dressing noodle box (v)
- 12oz noodle paper noodle pails & cocktail napkins included
$15pp

**CHICKEN WAFFLE CONE STATION**
(1 piece pp)
- Spicy buttermilk chicken, vanilla waffle cone & candied jalapeno and optional ranch sauce
- Cocktail napkins included
$15pp

**GREEK STREET STYLE PITA STATION**
(1 piece pp)
- Mini lamb pita tomato, tzatziki, onion, paprika & sweet potato & beetroot crisps on side
- Mini vegetarian pita with falafel, tabouli, tomato, red onion & hummus & sweet potato & beetroot crisps on side
- 9” sugarcane round plates & cocktail napkins included
$15pp

**LITTLE ITALY: MEAT BALL SUB STATION**
(1 piece pp)
- Housemade Italian style meat balls, on long mini sub bun
- 9” sugarcane round plates & cocktail napkins included
$15pp

**BARISTA COFFEE STATION**
- Coffee by single origin roasters & tea by T2 - Siemcha, english breakfast, peppermint, lemon grass ginger, french earl grey & china jasmine teas, full cream milk, skim milk & soy milk,
- Unrefined panela cane sugar, paper cups or ceramic cups & wooden tea spoons
- Includes coffee cart and delivery + barista
$8.50pp
   2hr service

**OUR EQUIPMENT OR YOURS?**
- Equipment charged separately
- BBQ & gas bottle hire - $175 each
- Bak bar convection oven hire – from $180 each • Combi oven hire – from $380 each • Holding oven hire – from $240 each
- Marquee hire, Mobile coolroom hire, Pie warmers – POA
- Rustic wooden trestle tables- $75 each

**STAFF**
Chefs and waitstaff included based on a 2hr service time

Venue, available cooking equipment, event duration and location all factor in delivering offsite outdoor style offerings. As such, list pricing excludes staff, equipment hire and delivery costs. Catering Project can accommodate most dietary requests with sufficient notice.
FEASTING PROJECT

Our rustic buffet style menu options suit both working lunches and private parties. Our team will set-up and service to ensure everything is just right.

SET-UP BUFFET PACKAGE
(Minimum 25 guests)
Choice of 2 x hot dishes
Choice of 2 x salads
Batch baked soft damper rolls with butter & extra virgin olive oil (1)
2hr service time
$39pp

OPTIONAL EXTRAS
SEASONAL FRUIT PLATTER
Seasonal selection of fruits (v/vegan/ gf/df)
+$5pp

CHEESE PLATTER
3 farmland cheeses, crackers, walnut bread, lavosh, dates, fresh grapes, figs and pears.
+$8pp

BUFFET MENU
HOT DISHES
• Lamb rump, roast winter vegetables, hasselback potatoes & madeira jus (gf/df)
• Lamb shoulder ragu orecchiette, goats curd, parsley & parmesan
• Vegetable korma, winter vegetables, masala, fennel & tamarind (v/df)
• Roasted red pepper, smashed hazelnuts, shaved pecorino orecchiette (v)
• Spinach & ricotta ravioli, pine nuts & red chilli pesto (v)
• Crisp pork belly, honeyed dutch carrots, spring onion mash & cider jus (gf)
• Pork loin steaks, chunky ratatouille, blackened lime capsicum salad & smoked paprika (gf)
• Soy glazed seared salmon fillets, willed bok choi, soba noodles (gf)
• Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)
• Eggplant moussaka, witted silverbeet, eschallots & horseradish (v/df/vegan)
• Shiraz braised beef cheek, burnt onion puree, pickled celery & mustard seed salad (gf/df)
• Roast chicken breast, lemon thyme, garlic, caper & parsley butter sauce, celery remoulade (gf)
• Butter chicken, fresh coriander, red peppers & toasted peanuts (gf)
• Lemon myrtle and finger lime baked salmon fillet, braised leek, red peppers & eggplant (gf/df)
• Slow braised wagyu beef ossobuco, red wine jus, polenta & parsley (gf)
• Rosemary and smoke garlic rubbed roastedump steak, sautéed potatoes & dehydrated cherry tomatoes (gf)
• Pulled slow cooked moroccan style lamb on pomegranate couss cous (df)
• Maple Pumpkin roasted with umami pepita fritatake, puffed wild rice, buckwheat & mushroom risotto, tamarind dressing. (vegan/ gf)

SALADS/SIDES
• Ancient grains salad: freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate (v)
• Green power salad; kales, baby spinach, beets, tatoes, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing (v/df/vegan)
• Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion & heirloom purple dutch carrots, puy lentils & baby rocket (v/df/vegan)
• Pasta salad: Radiatori, basil pesto, cherry bocconcini & semi dried tomatoes (v)
• Superfoods salad: spiced cauliflower, farro, cumin, baby spinach, flat bread crisps & dukkah (v/df/vegan)
• Detox salad; steamed broccoli, chickpeas, pomegranate & red quinoa (gf/df/vegan)

STAFF
Waitstaff are required for this menu.
1 waitstaff required per 30 guests. Waitstaff from $48.45 per hour (minimum 4 hours)

Venue, available cooking equipment, event duration and location all factor in delivering offsite buffet style offerings. As such, list pricing excludes staff, equipment hire and delivery costs. Catering Project can accommodate most dietary requests with sufficient notice. Ceramic plates, cocktail napkins, mini forks and wooden/ceramic platters provided.
ALCOHOLIC BEVERAGE PACKAGES

ALL PACKAGES INCLUDE: GLASSWARE, ICE, ICE BUCKETS, STANDARD BAR SETUP.

Wait staff charged separately
All packages allow for unlimited consumption subject to RSA regulations
Minimum 25 pax.

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STANDARD PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER

Sparkling Wine
- NV The Patriarch Brut Cuvee (NSW)
- NV Jasmin Blanc de Blanc (South Australia)

White Wine
- 18 Beelgara Estate Semillon Sauvignon Blanc (NSW)
- 18 Bellingara Black Label Sauvignon Blanc (Adelaide Hills, SA)
- 18 Kingston Estate Pinot Gris (Adelaide Hills, SA)
- 18 Knappstein Beaumont Shiraz (South Australia)
- 18 Lock & Key Pinot Noir (NSW)

Red Wine
- James Boags Premium and Peroni (Italy)
- James Boags Premium Light (Australia)

Beers
- James Boags Premium and Peroni (Italy)
- James Boags Premium Light (Australia)

Non-Alcoholic
- Grove Signature Orange Juice, Assorted Soft Drinks, Capi Sparkling & Still Mineral Water

PREMIUM PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER

Sparkling Wine
- NV See Saw Organic Prosecco (NSW)
- NV McRae Creek Chardonnay (South Australia)

White Wine
- 18 Beelgara Black Label Sauvignon Blanc (Adelaide Hills, SA)
- '17 Tharwa The Patriarch White (Canberra District)
- '19 Elucidum Pinot Gris (Adelaide Hills, SA)
- '18 Knappstein Beaumont Shiraz (South Australia)
- '18 Lock & Key Pinot Noir (NSW)

Red Wine
- James Boags Premium and Peroni (Italy)
- James Boags Premium Light (Australia)

Beers
- Corona (Mexico) & Asahi (Japan)
- James Boags Premium Light (Australia)

Non-Alcoholic
- Grove Signature Orange Juice & Cloudy Apple Juice (Large Bottles)
- Assorted Soft Drinks, Capi Sparkling & Still Mineral Water (Large Bottles)

DELUXE PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 ROSE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER

Sparkling Wine
- NV Grant Burge Sparkling Petite Bubbles Dry Sparkling (Australia)
- NV Novaa Viognier (Central Victoria)
- NV Pimms Master Pinot Gris (Margaret River, WA)
- NV The Patriarch Chardonnay (NSW)

White Wine
- 18 Nova Vita Finnbird Sauvignon Blanc (Adelaide Hills, SA)
- 18 Xanadu Firebird Sauvignon Blanc (Adelaide Hills, SA)
- 18 Wild Wines Pinot Gris (Margaret River, WA)
- 17 Tharwa The Patriarch White (Canberra District)

Rose
- 18 Beelgara Black Label Grenache Rose

Red wine
- 17 Angus The Bull Cabernet Sauvignon (Central Victoria)
- 18 Oscars Folly Pinot Noir (Yarra Valley, VIC)
- 18 Macaw Creek Shiraz (South Australia)

Beers
- Asahi (Japan) & James Squire 150 Lashes (Australia)
- James Boags Premium Light (Australia)

Non-Alcoholic
- 350ml Individual Bottles Capi Sparkling & Still Mineral Water
- Grove Signature Orange Juice & Cloudy Apple Juice (Large Bottles)
- 330ml Individual Bottles Coca Cola, Diet Coke, Lemonade

NON-ALCOHOLIC BEVERAGE PACKAGES

NOT STAFFED & SERVED WITH OR WITHOUT FOOD.
ALL PACKAGES ALLOW FOR UNLIMITED CONSUMPTION.

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NON-ALCOHOLIC BEVERAGE PACKAGES

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STANDARD PACKAGE

SHARED LARGE BOTTLES

Mineral Water
- 750ml Bottles Capi Sparkling & Still Mineral Water

Juices
- 2000ml Bottles Grove Signature Orange Juice & Cloudy Apple Juice

Soft Drinks
- Coca Cola, Diet Coke, Lemonade, Lemon squash, Ginger Ale

Spring Water
- 1000ml Bottles Spring Water With Fresh Mint & Lemon

*Wines and vintages subject to availability.
BEVERAGES ON CONSUMPTION

Beverage on consumption packages may require staff and equipment hire. We recommend 1 waiter per 25 guests with 1 per thirty guests mandatory. All pricing is GST inclusive. Sunday and public holiday prices will be quoted separately including surcharge.

COCKTAILS
(Minimum 50 cocktails)
$15 per cocktails

COCKTAIL MENU
PEAR & ELDERFLOWER BELLINI
Pear nectar, st germain elderflower & prosecco

WHO KILLED TOM COLLINS
Tanqueray 10, strawberry & balsamic shrub, citrus & soda

APEROL SPRITZ
Aperol, prosecco, soda & orange

ESPRESSO MARTINI
Espresso, Mt Black & Belvedere

NON-ALCOHOLIC COCKTAILS
MELON SMASH PUNCH
Watermelon, apple, orgeat & citrus

PASSIONATE MULE
Passionfruit, cucumber, agave syrup & ginger beer

BEERS
Hahn Super Dry (Australia) $7
James Boags Premium (Australia) $8
Pure Blonde (Australia) $8
Corona (Mexico) $8
Asahi (Japan) $9
Peroni (Italy) $8
James Squire 150 Lashes (Australia) $8
James Boags Premium Light (Australia) $6
Somersby Apple Cider (Australia) $9

SPARKLING
N.V. The Patriarch Brut Cuvee (NSW) $24
N.V. Macaw Creek Blanc de Blanc (South Australia) $32
N.V. See Saw Organic Prosecco (NSW) $38
N.V. Grant Burge Sparkling Petite Bubbles Dry Sparkling (Australia) $42
N.V. Croser Petaluma Pinot Noir, Chardonnay (Adelaide Hills, SA) $44
N.V. Chandon (Yarra Valley) $48

CHAMPAGNE
N.V. Mumm Champagne, Reims, Champagne, (France) $85
N.V. Moet et Chandon Imperial Brut (France) $105
N.V. Bollinger ‘Special Cuvée’ (France) $145
N.V. Veuve Clicquot Ponsardin (Reims, France) $115
N.V. Ruinart Blanc de Blancs Brut (France) $115
N.V. Pol Roger ‘Brut’ (France) $130
Dom Pérignon Brut Vintage (France) $365

WHITE
*18 Beelegra Estate Semillon Sauvignon Blanc (NSW) $23
*18 Beelegra Black Label Sauvignon Blanc (Adelaide Hills, SA) $29
*18 Kingston Estate Pinot Gris (Adelaide Hills, SA) $33
*18 Nova Vita Firebird Sauvignon Blanc (Adelaide Hills, SA) $36
*19 Puppet Master Pinot Gris (Margaret River, WA) $38
*17 The Patriarch Chardonnay (NSW) $39

ROSE
*18 Beelegra Black Label Grenache Rose $29

RED
*17 Twelve Sig Sns Shiraz (Southern NSW) $23
*18 Knappstein Beaumont Shiraz (South Australia) $29
*18 Lock & Key Pinot Noir (NSW) $39
*17 Angus The Bull Cabernet Sauvignon (Central Victoria) $41
*18 Oscars Folly Pinot Noir (Yarra Valley, VIC) $44
*18 Macaw Creek Shiraz (South Australia) $38

COLD PRESSED JUICES
250ml 500ml 1L
Cold Pressed Orange Juice: 100% Australian seasonal oranges $5 $9 $18
Cold Pressed Green Power Juice: Apple, celery, pear, spinach, lemon & ginger - - -
Cold Pressed Cleanser Juice: Carrot, beetroot, celery, apple, lemon & ginger - - -

BOTTLED JUICES
350ml 2L
Grove Signature Orange Juice $3.5 $9.5
Grove Signature Apple Juice - -

WATER
Capi Sparkling & Still Mineral Water 350ml $5 750ml $9
Spring Water With Fresh Mint & Lemon 250ml $4 500ml $6 1L $9

SOFT DRINK
Coca Cola, Diet Coke, Lemonade 330ml glass $3.5
Coca Cola, Diet Coke, Lemonade 1.2L $5.5
Capi Flavoured Sparkling Soft Drinks Grapefruit, Blood Orange, Lemon, Cranberry 250ml $3.9

OPTIONAL EXTRAS EQUIPMENT
Individual glass hire: +$1 per glass
White linen cloth hire: $22 each
Rustic wooden trestle table hire: $75 each
Cocktail table hire: $26 each

Wines and vintages subject to availability.
DIETARY REQUIREMENTS
Catering Project can accommodate most special dietary requirements but do need to be given advance warning.
All dietary requirements are to be provided in writing prior to your event day and is not confirmed until Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labelled accordingly. Please speak to our Event Manager should you have a specific dietary requirement.

MENU SELECTIONS
All food and beverage menus and selections are subject to change up to 1 month prior to your event date.

EQUIPMENT HIRE
Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require. Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement. Delivery charges may apply.

STAFF HIRE
If you would like your function to be serviced, we have highly trained and experienced wait staff available. Staff rates are charged on a minimum of four hours, plus travel time from Catering Project central kitchen in Sydney CBD to and from the venue of your choice.
A Catering Project function supervisor is required to be rostered for all functions and events offsite.

Any additional hours worked by the staff at your event as a result of changes to the planned run of events, equipment at venue, hired in or supplied by client or by circumstances out of our control will be charged to the client post event.
Confirmation of staff hire is required 7 days prior to event date. Cancellation of staff within 7 days will be charged at 50% of total hire fee.

CORPORATE ACCOUNTS
Corporate accounts are available on application for repeat clients; please speak to an Events Manager.

PAYMENT OPTIONS
• Credit cards: MasterCard, Visa, AMEX
• EFTPOS
• Bank transfer made to:
  J & Co Sydney Pty Ltd trading as Catering Project
  Bank: CBA
  BSB: 062 004
  Account: 1037 8432
A Copy of the receipt must be sent to the Event manager to confirm payment.

TERMS & CONDITIONS
All events subject to Catering Project terms and conditions as provided with each quote.