



**CATERING
PROJECT**

crafted food collections

EVENTS & OCCASIONS



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The Catering Project creative team specialises in creating spectacular private and corporate events with quality wholesome food for every occasion across Sydney.

From intimate private dining, to conferencing to large scale sit-down events to cocktail parties Catering Project has your catered events needs covered.

The specialised team of chefs fuse passion with experience and the very best in locally sourced produce to present wholesome, rustic food from the conveniently located CBD based kitchen.

Flexible bespoke packages are crafted to suit all preferences and dietary requirements, where the options are limitless.

Sit-down menus and canapé catering are united with Catering Project's event management experience to suit all corporate and private needs.

With menu planning suiting every space, taste, budget and theme, Catering Project offers complete event management including theming, audio visual, lighting and furniture to cater for every event and entertainment needs.

FOR *every occasion*

CORPORATE EVENTS

Catering Project's services are engaged by leading legal, financial, IT and corporate clientele as well as leading art and fashion houses. From corporate cocktail parties to boardroom dining and one-off catering events, any meeting space is easily transformed into a memorable occasion.

COCKTAIL PARTIES
SEATED FUNCTIONS
BOARDROOM DINING
FOOD STATIONS
PRIVATE DINING
BREAKFAST SEMINARS
CONFERENCING
PRODUCT LAUNCHES

PRIVATE EVENTS

Great food defines every event and exceptional planning assures a spectacular experience. From drop off catering to full service onsite chef and wait staff, our team works effortlessly to present an impressive dining and event experience.

WEDDINGS
INTIMATE GATHERING
PRIVATE FUNCTIONS
COCKTAIL PARTIES
SEATED FUNCTIONS
FOOD STATIONS
PRIVATE DINING
BIRTHDAYS
SPECIAL OCCASIONS



CHOCOLATE CREME, CHOCOLATE SOIL, RASPBERRY COMPOTE JAR



FOOD STATIONS

Venue, available cooking equipment, event duration and location all factor in delivering food station offerings.

Each food station includes in the list pricing

Set-up and pack-down of the food station.

A staff member for service on selected food stations.

Base equipment hire to provide the themed food station on a trestle table

Optional Styling & Prop Upgrade

Custom styled and elaborately themed versions of each food station available.

Quoted depending on specific requirements.

Conditions

Catering Project can accommodate most dietary requests with sufficient notice.

Minimum 3 business days notice required for ordering food stations.

Pricing excludes delivery costs.



TWICE COOKED WHOLE SUCKLING PIG STATION

Twice Cooked Pulled Pork station with chef cutting meat to order. Placed on rustic mini slider with homemade slaw and aioli.

Minimum 100 sliders

\$7 each

Station Equipment, Set-up & 1 Staff for 2 hours: \$350

OYSTER BAR

Freshly shucked rock and pacific oysters on crushed ice with sauce mignonette, caramelised chilli vinegar and nam jim dipping sauces, lemons, limes and buttered rye bread. Served on trestle tables with clear perspex ice box.

Minimum 150 oysters

\$4 each

Station Equipment, Set-up & 1 Staff for 2 hours: \$450

CHARCUTERIE STATION:

Selection of premium charcuterie, cornichons, pickled onions, grissini accompanied by sliced baguettes, onion jam & dijon mustard sauce

Minimum 50 guests

\$14.5pp

Station Equipment & Set-up: \$150

CHEESE STATION

3 farmland cheeses, crackers, walnut bread, lavosh, dates, fresh grapes, figs and pears.

Minimum 50 guests

\$12.5pp

Station Equipment & Set-up: \$150

CHARCUTERIE & CHEESE STATION:

Selection of premium charcuterie, cornichons, pickled onions, grissini accompanied by sliced baguettes, onion jam & dijon mustard sauce. 3 farmland cheeses, crackers, walnut bread, lavosh, dates, fresh grapes, figs and pears.

Minimum 30 guests

\$24pp

Station Equipment & Set-up: \$250

SLIDER STATION

Choice of three different sliders

Minimum 100 sliders

\$7 each

Station Equipment, Set-up & 1 Staff for 2 hours: \$350

Slider options served on mini brioche rolls:

New York Cheeseburger: wagyu, bois bourdan, monterey jack, tomato, cos, caramelised onion

Cuban Burger: dry rub pork, cabbage, swiss cheese, jalapeno, pickle chilli mayo

Yamba Prawn Sliders: char-grilled with iceberg, fennel slaw

Rare Tuna Sliders: guacamole pickled cucumber

GLAZED HAM STATION

maple glazed leg of ham carved to order
selection of mustards and relishes, block of australian artisanal cheddar, sourdough, grain and light rye rolls

Minimum 50 guests

\$12pp

Station Equipment, Set-up & 1 Staff for 2 hours: \$300

INTERACTIVE KING PRAWN STATION

Freshly cooked king prawns served down large communal or trestle tables

Equivalent of 200gr of king green prawns pp

Table lined with banana leaf and newspapers

With sauce mignonette, caramelised chilli vinegar and nam jim dipping sauces, lemons, limes

Guests peel and eat own prawns

Minimum 40 guests

\$20pp

Station Equipment, Set-up & 1 Staff for 2 hours: \$400

TACO STATION

Mini tacos with Grilled New York Strip loin or Smoked Pulled Pork with vinaigrette slaw

Accompanied with range of housemade sauces and jalapenos

Minimum 100 tacos

\$6.5 each

Station Equipment, Set-up & 1 Staff for 2 hours: \$400

ADULT CANDY BAR STATION

Assorted jars and bottles decorated and filled with homemade sweet candy items along with 2 dessert canapés.

Minimum 40 guests

\$19pp

Station Equipment & Set-up: \$250

ICE RAW BAR

Shellfish, prawns and oysters, crab claws, clams, sashmi displayed on a bed of ice

Garnished with seaweed salad, sauces, lemon and crackers

Served on trestle tables with clear perspex ice box.

Minimum 30 guests

\$55pp

Station Equipment, Set-up & 1 Staff for 2 hours: \$450



KING PRAWNS HARISSA, WRAPPED IN KATAIFI PASTRY

cocktail



COCKTAIL

REFINED AND CURATED MINI FOODS

DROP OFF CANAPES

Our drop off canapés menu offers a range of cold canapés, some of which can be reheated if required, delivered fully built and ready to eat. Drop off canapés assist for events and gatherings where there is no kitchen space available, or for those on a smaller budget. Canapes are delivered in disposable boxes to make sure they are stable during transportation, that are suitable for serving in or they can be replated on to serving platters. Delivered ready to serve.

*Minimum 20 of each item.
Select individual items.*

BUILD ON SITE CANAPES

Our build on site canapé & substantial canapé menu offers a selection of hot & cold food, which is prepared off site then freshly assembled and cooked on site. This style of food requires a Catering Project chef to have access to a kitchen or the capacity for us to build a pop-up temporary kitchen. The style of food is more refined with a more curated and detailed level of presentation.

All menus allow for the pre-selection of canapés. Venue, available cooking equipment, event duration and location all factor in delivering sit-down dining style offerings. As such, list pricing excludes staff, equipment hire and delivery costs.

*Choice of package and/or minimum 20 of each item
Staff: Chefs and waitstaff are required for this menu
Catering Project can accommodate most dietary requests with sufficient notice*

AFTERNOON / EVENING CANAPE PACKAGES

Catering Project Chef(s) build and serve food at event location
*Minimum amount of guests may apply.
Packages do not include staff costs.*

STANDARD CANAPE PACKAGE
6 x Canapes pp
\$25pp

PREMIUM COCKTAIL PACKAGE
8 x Canapes pp
2 x Substantial Canapes pp
\$45pp

DELUXE COCKTAIL PACKAGE
8 x Canapes pp
2 x Substantial Canapes pp
2 x Dessert Canapes pp
\$55pp



sit-down



SIT-DOWN

ALL MENUS ALLOW FOR THE PRE-SELECTION OF MEALS TO BE PROVIDED
EITHER VIA ALTERNATE DROP OR SHARE DISHES.

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

Minimum 10 guests / 10 of each item
Staff: Chefs and waitstaff are required for this menu
Catering Project can accommodate most dietary requests with sufficient notice

FEASTING/BANQUET STYLE

ROLLING SHARE DISHES SERVED
BANQUET STYLE

All packages include:
Capi Australian Sparkling Mineral Water (1L bottles)
Sourdough with extra virgin olive oil & salt flakes

LUNCH/DINNER

1 COURSE EXPRESS

includes
1 main share dish per 3 guests
Choice 2 sides for table
\$45pp

2 COURSE

includes
1 entree share dish per 3 guests
1 main share dish per 3 guests
[Entrees can be switched for desserts. Whole group only]
Choice 3 sides for table
\$59pp

3 COURSE

includes
1 entree share dish per 3 guests
1 main share dish per 3 guests
Dessert: Alternate drop
Choice 3 sides for table
\$79pp

PLATED MEAL STYLE

RESTAURANT STYLE PLATED MEALS

BREAKFAST

includes
One Main Meal Per Person
Nespresso style coffee pod machine and selection of T2 teas
1000ml Freshly Squeezed Juices
1000ml bottles spring water with fresh mint and lemon
\$35pp

LUNCH/DINNER

All packages include:
Capi Australian Sparkling Mineral Water (1L bottles)
Sourdough with evoo & salt flakes
Choice 1 Entree, Main & Dessert
Meals served alternate drop

1 COURSE EXPRESS

includes
One Main Meal Per Person
Choice 2 sides for table
\$45pp

2 COURSE

includes
One Entrée & One Main Meal Per Person
[Entrees can be switched for desserts. Whole group only]
Choice 3 sides for table
\$59pp

3 COURSE

includes
One Entrée & One Main Meal Per Person
One Dessert Per Person
Choice 3 sides for table
\$79pp



conferencing

LOCATION: THE PORTER, 1 O'CONNELL ST, SYDNEY. PHOTO: MURRAY FREDERICKS

CONFERENCING

SERVICED CONFERENCING PACKAGES

Food and beverage will be unpacked and served by Catering Project staff who remain for the duration of the conference. Hot food displayed in heated chafing dishes, salads/rolls in large bowls. Served on biodegradable disposable plates with plastic cutlery.

*Ceramic plates and metal cutlery available: \$4pp extra.
Minimum 10 guests.
One Catering Project staff member provided per 25 guests.*



HALF DAY OPTIONS

Approx 3-5 hours duration
Choice of Arrival Coffee, Morning Tea & Lunch
OR Arrival Coffee, Lunch & Afternoon Tea

*Standard Package: \$69pp
Premium Package: \$79pp
Deluxe Package: \$99pp*

FULL DAY OPTIONS

Approx 6-8 hours duration
Includes Arrival Coffee, Morning Tea,
Lunch AND Afternoon Tea

*Standard Package: \$85pp
Premium Package: \$95pp
Deluxe Package: \$115pp*

STANDARD CONFERENCING PACKAGE

Half day and full day options available

ON ARRIVAL:

Nespresso style coffee pod machine and selection of T2 teas
Capi Australian Sparkling Mineral Water (1L bottles)

MORNING TEA:

Nutella croissants (v) (0.5)
Goji, coconut, cranberry, flax seeds, peanuts & date power bars (v) (0.5)
Nespresso style coffee pod machine and selection of T2 teas
Freshly Squeezed Orange Juice (1L bottles)

LUNCH:

Selection of:
Gourmet Sandwiches, Wraps and Rustic Rolls (1.5)
Cheese Collection- Selection of: farmhouse cheeses, fruits and lavosh (0.5)
Capi Australian Sparkling Mineral Water (1L bottles)
Emma & Toms 100% Orange Juice & Cloudy Apple juice

AFTERNOON TEA:

Nespresso style coffee pod machine and selection of T2 teas
Seasonal Fruit Platter (0.5)
Salted caramel and chocolate tart (1)

PREMIUM CONFERENCING PACKAGE

Half day and full day options available

ON ARRIVAL:

Nespresso style coffee pod machine and selection of T2 teas
Capi Australian Sparkling Mineral Water (1L bottles)

MORNING TEA:

Salted caramel & praline croissant(v) (1)
Mango and coconut chia with tropical fruit compote jar (v/gf/df) (1)
Nespresso style coffee pod machine and selection of T2 teas
Freshly Squeezed Orange Juice (1L bottles)

LUNCH:

Selection of:
Gourmet Sandwiches, Wraps and Rustic Rolls (1)
Honey roasted pumpkin & persian feta frittata (v) (1)
Individual Salad Jar (1)
Cheese Collection- Selection of farmhouse cheeses, fruits and lavosh (0.5)
Capi Australian Sparkling Mineral Water (1L bottles)
Emma & Toms 100% Orange Juice & Cloudy Apple juice

AFTERNOON TEA:

Nespresso style coffee pod machine and selection of T2 teas
Selection Sweet Slices (0.5)
Seasonal Fruit Platter

DELUXE CONFERENCING PACKAGE

Half day and full day options available

ON ARRIVAL:

Nespresso style coffee pod machine and selection of T2 teas
Capi Australian Sparkling Mineral Water (1L bottles)

MORNING TEA:

Smashed avocado, persian feta, dill salt, rocket & organic chia seeds vienna roll (v) (0.5)
Jamon serrano, fig jam, rocket, brie & black pepper (0.5)
Mini Jar of Granola: housemade, vanilla yoghurt, fresh fruit (1)
Nespresso style coffee pod machine and selection of T2 teas
Selection freshly squeezed juices: Orange, Green Power & Cleanser Juice

HOT BUFFET LUNCH:

3 x Hot Dishes
2 x Salads
Sourdough Rolls
Dessert: Cheese Collection: Selection of: farmhouse cheeses, fruits and lavosh
Capi Australian Sparkling Mineral Water (1L bottles)
Selection freshly squeezed juices: Orange, Green Power & Cleanser Juice

AFTERNOON TEA:

Nespresso style coffee pod machine and selection of T2 teas
Selection Sweet Slices (0.5)
Seasonal Fruit Platter



buffet

BUFFET

DELIVERED BUFFET PACKAGES

Catering will be delivered in disposable, recyclable catering trays with recyclable side plates and cutlery. No staff required.
Minimum 10 guests

*Chefs & waitstaff are recommended as an optional extra.
Catering Project can accommodate most dietary requests with sufficient notice.*

STANDARD

CHOICE OF:

1 x Hot Dish
2 x Salads
Sourdough Rolls
\$30pp

PREMIUM

CHOICE OF:

2 x Hot Dishes
2 x Salads
Sourdough Rolls
Rustic Fruit Platter
\$35pp

DELUXE

CHOICE OF:

3 x Hot Dishes
2 x Salads
Sourdough Rolls
Dessert: Cheese Collection:
Selection of: farmhouse cheeses, fruits and lavosh
Rustic Fruit Platter
\$40pp

SERVICED BUFFET PACKAGES

Catering will be unpacked and served by Catering Project staff.
Hot food displayed in heated chafing dishes, salads/rolls in large bowls.
Served on with ceramic plates and metal cutlery.
Maximum service time is 1 hour.

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

*Minimum 10 guests
One chef staff provided per 35 guests.
Waitstaff are recommended as an optional extra
Catering Project can accommodate most dietary requests with sufficient notice*

STANDARD

CHOICE OF:

1 x Hot Dish
2 x Salads
Sourdough Rolls
\$55pp

PREMIUM

CHOICE OF:

2 x Hot Dishes
2 x Salads
Sourdough Rolls
Rustic Fruit Platter
\$60pp

DELUXE

CHOICE OF:

3 x Hot Dishes
2 x Salads
Sourdough Rolls
Dessert: Cheese Collection:
Selection of: farmhouse cheeses, fruits and lavosh
Rustic Fruit Platter
\$70pp



weddings

WEDDINGS

Catering Project has a range of specially designed sit-down and cocktail wedding packages to cater for different levels of taste and service or alternatively individually select your own items.

Alternatively custom selected menu items can be used to create a tailored experience.

Staffing levels: Sit-down events: 1:15, Cocktail events: 1:25

Contact: Event Coordinator

All menus allow for the pre-selection of meals to be provided either via alternate drop or share dishes. Venue, available cooking equipment, event duration and location all factor in delivering sit-down dining style offerings. As such, list pricing excludes staff, equipment hire and delivery costs.

Minimum 25 guests

Staff: Chefs and waitstaff are required for all wedding offerings

Catering Project can accommodate most dietary requests with sufficient notice



COCKTAIL PACKAGES

STANDARD WEDDING COCKTAIL PACKAGE

4 hour Standard Beverage Package
8 canapés
(from cold or hot standard canapés)
2 substantial canapés
\$85pp

DELUXE WEDDING COCKTAIL PACKAGE

4 hour Standard Beverage Package
10 canapés
(from cold or hot standard canapés)
2 substantial canapés
2 dessert canapes
\$105pp

HIGH TEA WEDDING COCKTAIL PACKAGE

4 hour Standard Beverage Package
5 savoury high tea pieces
Followed by
5 canapés
(from cold or hot standard canapés)
2 substantial canapés
3 dessert canapes
\$100pp



SIT-DOWN PACKAGES

STANDARD WEDDING FEASTING/BANQUET PACKAGE

4 hour Standard Beverage Package
3 arrival canapés
(from cold or hot standard canapés)
Followed by

2 COURSE MEAL:

1 entree share dish per 3 guests
1 main share dish per 3 guests
[Entrees can be switched for desserts. Whole group only]
Choice 3 different sides for table
\$110pp

DELUXE WEDDING FEASTING/BANQUET PACKAGE

5 hour Standard Beverage Package
3 arrival canapés
Followed by

3 COURSE MEAL:

1 entree share dish per 3 guests
1 main share dish per 3 guests
Shared Dessert plates
Choice 3 different sides for table
\$130pp

STANDARD WEDDING PLATED PACKAGE

4 hour Standard Beverage Package
3 arrival canapés
(from cold or hot standard canapés)
Followed by alternate drop dinner

2 COURSE MEAL:

One Entrée & One Main Meal Per Person
[Entrees can be switched for desserts. Whole group only]
Choice 3 different sides for table
\$110pp

DELUXE WEDDING PLATED PACKAGE

5 hour Standard Beverage Package
3 arrival canapés
(from cold or hot standard canapés)
Followed by alternate drop dinner

3 COURSE MEAL:

One Entrée & One Main Meal Per Person
[Entrees can be switched for desserts. Whole group only]
Choice 3 different sides for table
Dessert: Cheese Board to share or 2 different desserts
alternate drop
\$130pp

OPTIONAL EXTRAS

Grazing Tables
Twice Cooked Whole Suckling Pig Station
Oyster Bar
Charcuterie Station
Cheese Station
Charcuterie & Cheese Station
Slider Station
Glazed Ham Station
Interactive King Prawn Station
Taco Station
Adult Candy Bar Station
Ice Raw Bar
Kids Station



beverages

ALCOHOLIC BEVERAGE PACKAGES

STAFFED & SERVED WITH FOOD ONLY
ALL PACKAGES ALLOW FOR UNLIMITED CONSUMPTION SUBJECT TO RSA REGULATIONS

NAME	1 hour	2 hours	3 hours	4 hours	5 hours
standard	\$18.00	\$24.00	\$34.00	\$44.00	\$52.00
premium	\$24.00	\$32.00	\$43.00	\$54.00	\$63.00
deluxe	\$34.00	\$44.00	\$55.00	\$65.00	\$75.00

STANDARD PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER	
sparkling wine:	n.v. restless rebel blanc de blanc (australia)
white wine:	‘14 kudos by ant moore sauvignon blanc (marlborough, nz)
red wine:	‘14 beaumont shiraz (adelaide hills, sa)
beers:	james boags premium and corona (mexico) james boags premium light (australia)
non-alcoholic:	emma & toms orange juice, assorted soft drinks, capi sparkling mineral water (large bottles)
spring water:	1000ml bottles homemade spring water with fresh mint and lemon

PREMIUM PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER	
sparkling wine:	casa gheller “G” prosecco (treviso, italy)
white wine:	‘13 little black stone sauvignon blanc (marlborough, nz) ‘12 miceli iolanda pinot grigio (mornington, vic)
red wine:	‘13 mr riggs “the delinquent” shiraz (mclaren vale, sa) ‘14 labrune et fils pinot noir (france)
beers:	corona (mexico) and asahi (japan) james boags premium light (australia)
non-alcoholic:	emma & toms orange juice & cloudy apple juice (large bottles) assorted soft drinks, capi sparkling & still mineral water (large bottles)
spring water:	1000ml bottles homemade spring water with fresh mint and lemon

DELUXE PACKAGE

CHOICE OF 1 SPARKLING, 2 WHITES, 2 REDS, 2 FULL STRENGTH BEERS & 1 LIGHT BEER	
sparkling wine:	n.v. croser petaluma pinot noir, chardonnay (adelaide hills, sa)
white wine:	‘14 bird in hand sauvignon blanc (adelaide hills, sa) ‘15 soul growers eden valley riesling (eden valley, sa) ‘14 palazzo grimani pinot grigio (veneto, italy)
red wine:	‘14 st hallett reward cabernet sauvignon (barossa valley, sa) ‘14 st hubert the stag pinot noir (yarra valley, vic) ‘13 penfolds koonunga hill seventy six shiraz cabernet (sa)
beers:	heineken lager (netherlands) and vale ale pale ale (australia) james boags premium light (australia)
non-alcoholic:	250ml individual bottles capi sparkling and still mineral water emma & toms orange juice & cloudy apple juice (large bottles) 330ml individual bottles coca cola, diet coke, lemonade
spring water:	500ml bottles homemade spring water with fresh mint and lemon

NON-ALCOHOLIC BEVERAGE PACKAGES

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

NAME	1 hour	2 hours	3 hours	4 hours	5 hours
standard	\$7.00	\$11.00	\$15.00	\$18.50	\$22.00
premium	\$9.00	\$14.00	\$19.00	\$23.00	\$27.00
deluxe	\$11.00	\$16.00	\$21.00	\$25.00	\$29.00

STANDARD PACKAGE

SHARED LARGE BOTTLES	
mineral water:	1000ml bottles capi sparkling and still mineral water
juices:	2000ml bottles emma & toms 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 and lemon

PREMIUM PACKAGE

INDIVIDUAL MINI GLASS BOTTLES	
mineral water:	250ml individual bottles capi sparkling and still mineral water
juices:	300ml individual bottles emma & toms orange juice & cloudy apple juice
soft drinks:	330ml individual bottles coca cola, diet coke, lemonade
spring water:	500ml individual bottles spring water with fresh mint and lemon
flavoured sodas:	250ml individual bottles capi flavoured sparkling soft drinks: grapefruit, blood orange, lemon, cranberry

DELUXE PACKAGE

INDIVIDUAL MINI GLASS BOTTLES WITH FRESHLY SQUEEZED JUICES	
mineral water:	250ml individual bottles capi sparkling and still mineral water
juices:	250ml individual bottles freshly squeezed juices: orange juice green power juice: spinach, kale, apple, pineapple, mint cleanser juice: beetroot, carrot, ginger, watermelon
soft drinks:	330ml individual bottles coca cola, diet coke, lemonade
spring water:	500ml individual bottles spring water with fresh mint and lemon
flavoured sodas:	250ml individual bottles capi flavoured sparkling soft drinks: grapefruit, blood orange, lemon, cranberry

COFFEE/TEA BEVERAGE PACKAGES

NOT STAFFED & SERVED WITH OR WITHOUT FOOD
ALL PACKAGES ALLOW FOR UNLIMITED CONSUMPTION - MINIMUM 10 GUESTS

NAME	1 hour	2 hours	3 hours	4 hours	5 hours
basic coffee/tea	\$4.50	\$9.00	\$13.50	\$18.00	\$22.50
coffee/tea hydrate	\$7.00	\$14.00	\$21.00	\$28.00	\$35.00
standard coffee/tea	\$11.00	\$19.00	\$27.00	\$34.00	\$39.00
premium coffee/tea	\$13.00	\$22.00	\$31.00	\$39.00	\$46.00
deluxe coffee/tea	\$16.00	\$26.00	\$36.00	\$47.00	\$55.00

INCLUDES KRAFT PAPER CUPS & LIDS FOR COFFEE/TEA

OPTIONAL EXTRAS

ceramic cups	upgrade from kraft paper takeaway cups to ceramic cups	add: \$1.5pp
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BASIC COFFEE/TEA PACKAGE

coffee:	nespresso machine with range of pods, milk, sugars, stirrers
tea:	selection T2 teas - including herbal varieties, milk, sugars, stirrers

COFFEE/TEA HYDRATE PACKAGE

coffee:	nespresso machine with range of pods, milk, sugars, stirrers
tea:	selection T2 teas - including herbal varieties, milk, sugars, stirrers
spring water:	1000ml bottles spring water with fresh mint and lemon

STANDARD COFFEE/TEA PACKAGE

coffee:	nespresso machine with range of pods, milk, sugars, stirrers
tea:	selection T2 teas - including herbal varieties, milk, sugars, stirrers
spring water:	1000ml bottles spring water with fresh mint and lemon
juices:	2000ml bottles emma & toms orange juice & cloudy apple juice

PREMIUM COFFEE/TEA PACKAGE

coffee:	nespresso machine with range of pods, milk, sugars, stirrers
tea:	selection T2 teas - including herbal varieties, milk, sugars, stirrers
spring water:	1000ml bottles spring water with fresh mint and lemon
juices:	1000ml bottles freshly squeezed juices: <div>orange juice</div> <div>green power juice: spinach, kale, apple, pineapple, mint</div> <div>cleanser juice: beetroot, carrot, ginger, watermelon</div>

DELUXE COFFEE/TEA PACKAGE

coffee:	nespresso machine with range of pods, milk, sugars, stirrers
tea:	selection T2 teas - including herbal varieties, milk, sugars, stirrers
mineral water:	250ml individual bottles capi sparkling and still mineral water
spring water:	500ml individual bottles spring water with fresh mint and lemon
juices:	250ml individual bottles freshly squeezed juices: <div>orange juice</div> <div>green power juice: spinach, kale, apple, pineapple, mint</div> <div>cleanser juice: beetroot, carrot, ginger, watermelon</div>

COCKTAIL PROJECT

INDIVIDUAL COCKTAILS

CLASSICS WITH A TWIST

CHARLIE CHAPLIN

Served in coupette or martini glass

WATERMELON & BASIL MARTINI

Served in coupette or martini glass

SOUTHSIDE GANGSTER

Served in coupette or martini glass

CLASSIC DAIQUIRI

Served in coupette or martini glass

FRENCH MARTINI

Served in coupette or martini glass

MARGARITA (CLASSIC OR ORIGINAL)

Served in coupette or martini glass

THE LAST WORD

Served in coupette or martini glass

PHARMACEUTICAL STIMULANT

Served in coupette or martini glass

PENICILLIN

Served in coupette or martini glass

All: \$17 each

CHAMPAGNE COCKTAILS

CLASSIC PEACH BELLINI

Served in flute

PASSIONFRUIT & ELDERFLOWER BELLINI

Served in flute

All: \$16 each

SERVED TALL

COSMOPOLITAN CITY

Served in high ball

MEZCAL MULE

Served in high ball

TOM COLLINS OR BELFORT

Served in high ball

DARK AND STORMY

Served in high ball

All: \$17 each

JUGS

PREPARED IN 1L GLASS BOTTLES

CUCUMBER, LYCHEE & MINT WINE PUNCH

Served in wine glass

PEAR, APPLE & CUCUMBER RIESLING PUNCH

Served in wine glass

PEACH ROSE SANGRIA

Served in wine glass

TRADITIONAL SANGRIA

Served in wine glass

RASPBERRY & RHUBARB COLLINS PUNCH

Served in wine glass

DARK & STORMY ‘PUNCH’

Served in high ball or tumbler

NEGRONI PITCHERS

Served in tumbler

GIN & RASPBERRY TEA BUNCH

Served in wine glass or tumbler

All: \$39 per 1L jug



JUICE PROJECT

HOMEMADE FRESHLY SQUEEZED JUICES

served in glass bottles

250ml \$3.5

500ml \$8

1 Litre \$15

Orange Juice or

Green Power Juice: spinach, kale, apple, pineapple, mint or

Cleanser Juice: beetroot, carrot, ginger, watermelon or

BOTTLED JUICES

Emma & Toms

100% Fresh Valencia Orange Juice

100% Pressed Australian Cloudy Apple Juice

350ml \$3.8

2 Litre \$10.5

WATER

Capi Australian Sparkling or Still Mineral Water

served in glass bottles

250ml \$3.5

1000ml \$8.0

SOFT DRINKS

Coca Cola, Diet Coke, Lemonade

330ml Bottles \$3.5

1.25 Litre Bottles \$5.5

SPARKLING CAPI FRUIT DRINKS

250ml Glass Bottles

Blood Orange, Lemon, Grapefruit, Cranberry

\$3.5

GENERAL EVENT INFORMATION

DIETARY REQUIREMENTS

The 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 catering 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 Catering 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.

CORPORATE ACCOUNTS

Corporate accounts are available on application for repeat clients; please speak to a Catering Manager.

PAYMENT OPTIONS

- Credit cards: MasterCard, Visa, Diners, AMEX.
- EFTPOS
- Bank transfer made to:

J & Co Sydney Pty Ltd trading as Catering Project

Bank: CBA BSB: 062 004 ACC: 1037 8432

A Copy of the receipt must be sent to the catering manager to confirm payment.

TERMS & CONDITIONS

All events subject to Cratering Project terms and conditions as provided with each quote.



Our catering and event specialists are eager to connect
and help you plan the perfect meeting, event, party or
special occasion.

9251 2120

EVENTS@CATERINGPROJECT.COM.AU



@CATERINGPROJECT

MENUS, BROCHURES & ONLINE ORDERING

CATERINGPROJECT.COM.AU

