



**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

CUSTOM CHEESE, CHARCUTERIE & OYSTER STATION

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 7 business days notice preferred for ordering food stations.

Pricing excludes delivery costs.

Additional staff costs applicable on weekends and public holidays.

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 Hire & Set-up: \$150

One Chef per 150 sliders: \$250

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 Hire, Ice & Set-up: \$250

One Cook/Catering Assistant per 500 oysters: \$198

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 Hire & 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 Hire & 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 Hire & Set-up: \$250

SLIDER STATION

Choice of three different sliders

Minimum 100 sliders

\$7 each

Station Equipment Hire & Set-up: \$150

One Chef per 350 sliders: \$250

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 Hire & Set-up: \$150

One Cook/Catering Assistant per 200 guests: \$198



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 Hire, Ice & Set-up: \$250

One Cook/Catering Assistant per 200 guests: \$198

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 Hire & Set-up: \$150

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 Hire & Set-up: \$150

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 Hire & Set-up: \$250

One Cook/Catering Assistant per 200 guests: \$198

HIGH TEA STATION

Cucumber sandwich with cream cheese, dill, & chives finger sandwich (v) (1 pp)

Free range chicken, aioli & parsley finger sandwich (1pp)

Kale & broccoli, woodside goats curd & cherry tomato tart (v) (1pp)

Tasmania smoked salmon, crème fraîche & dill tart (1pp)

Smoked chicken & tarragon aioli vol au vant (1pp)

Crystallised rose petals & white chocolate dipped strawberry (v) (1pp)

Yuzu curd & swiss meringue tart (v) (1pp)

Cocoa nibs, dark chocolate & raspberry tart (v) (1pp)

Coconut mascarpone with raspberry brownie (v) (1pp)

Raspberry mini éclair (v) (1pp)

Vanilla waffle basket, blueberry cheesecake & chocolate soil (v) (1pp)

Minimum 20 guests

\$35pp

Station Equipment Hire & Set-up: \$150



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 your own serving platters. Delivered ready to serve.

*Minimum 20 of each item.
Select individual items.
Platters available for hire on request*

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, usually by changing the recipe of existing menu items.
If in excess of 70% of menu items selected are hot items, there may be added staff or equipment hire costs.*

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

Staff: Chefs and waitstaff are required for this menu

Catering Project can accommodate most dietary requests with sufficient notice.

Crockery, cutlery & linen napkins +\$5pp Glassware, ice & ice buckets + \$5pp

FEASTING/BANQUET STYLE

ROLLING SHARE DISHES SERVED
BANQUET STYLE

All packages include:

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

\$39pp

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

\$49pp

3 COURSE

includes

1 entree share dish per 3 guests

1 main share dish per 3 guests

Dessert: Alternate drop - select 2

Choice 3 sides for table

\$59pp

INDIVIDUAL 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

\$35pp

LUNCH/DINNER

All packages include:

Sourdough with evoo & salt flakes

Choice 1 Entree, Main & Dessert

Meals served alternate drop

1 COURSE EXPRESS

includes

One Main Meal Per Person

Select 2 - alternate drop

\$39pp

2 COURSE

includes

One Entrée & One Main Meal Per Person

[Entrees can be switched for desserts. Whole group only]

Select 2 - for each course alternate drop

\$49pp

3 COURSE

includes

One Entrée & One Main Meal Per Person

One Dessert Per Person

Select 2 - for each course alternate drop

\$59pp

OPTIONAL EXTRAS

Sides: \$10 ea

Arrival Canapes: Priced per canape




buffet

BUFFET

RUSTIC BUFFET STYLE PACKAGES ALLOWS FOR A MORE UPMARKET AND WARM WORKING LUNCH CATERING SOLUTION.

Hot dishes are crafted from farm-fresh local and seasonal ingredients and are not required to be reheated, designed to be consumed shortly after delivery time. Up to 24-48 hours notice may be required for selected menu options. 48 hours notice required for larger groups. Minimum 15 serves.



DELIVERED BUFFET PACKAGES

Catering will be delivered to your office or home in large share crockery bowls. Served with disposable recyclable side plates, cutlery & cocktail napkins. Price includes collection of crockery bowls.

2	Hot dishes
2	Salads
1	Batch baked soft damper rolls with butter & extra virgin olive oil per person
\$29pp	

BUFFET



SET-UP BUFFET PACKAGES

Hot food displayed in heated chafing dishes. Salads served in large share crockery bowls. Buffet catering will be unpacked and presented in position by Catering Project delivery staff. Staff will not remain for service.

2	Hot dishes
2	Salads
1	Batch baked soft damper rolls with butter & extra virgin olive oil per person
\$34pp	

OPTIONAL EXTRAS

Tables table cloths and other event hire equipment available upon request

Seasonal fruit platter	Glassware, ice buckets & ice
\$4pp	\$5pp
Artisanal cheese collection	Crockery, cutlery & linen napkins
\$6pp	\$5pp
Corporate waitstaff	\$47.5 per hour minimum 4 hours



weddings

WEDDINGS

Catering Project has a range of sit-down and cocktail 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.





beverages

ALCOHOLIC BEVERAGE PACKAGES

ALL PACKAGES INCLUDE: GLASSWARE, ICE, ICE BUCKETS, STANDARD BAR SETUP & BAR STAFF
ALL PACKAGES ALLOW FOR UNLIMITED CONSUMPTION SUBJECT TO RSA REGULATIONS

NAME	1 hour	2 hours	3 hours	4 hours	5 hours
standard	\$16.00	\$22.00	\$30.00	\$35.00	\$40.00
premium	\$20.00	\$26.00	\$34.00	\$39.00	\$44.00
deluxe	\$24.00	\$30.00	\$38.00	\$43.00	\$48.00

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:	'16 'the vines' semillon sauvignon blanc (beelbangera, nsw)
red wine:	'16 'the vines' shiraz cabernet merlot (beelbangera, nsw)
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)

PREMIUM PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER	
sparkling wine:	'15 canti prosecco d.o.c (veneto, italy)
white wine:	'16 kudos by ant moore sauvignon blanc (marlborough, nz)
	'15 villa calappiano pinot grigio (veneto, italy)
red wine:	'15 kudos shiraz (pyrenees, vic)
	'14 labruno 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)

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:	'16 bird in hand sauvignon blanc (adelaide hills, sa)
	'16 palazzo grimani pinot grigio (veneto, italy)
	'14 palazzo grimani pinot grigio (veneto, italy)
red wine:	'16 kudos by leconfield cabernet sauvignon (coonawarra, sa)
	'15 bertaine et fils pinot noir (aude valley, france)
	'15 mr riggs "the delinquent" shiraz (mclaren vale, 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

BEVERAGES ON CONSUMPTION

ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES ARE AVAILABLE VIA AN "ON CONSUMPTION" BASIS AND CHARGED PER BOTTLE OPENED. BAR STAFF CHARGED AT HOURLY RATES.
GLASSWARE, ICE, ICE BUCKETS, STANDARD BAR SET-UP: \$5PP

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:	single origin coffee, milk, sugars, stirrers
tea:	selection T2 teas - including herbal varieties, milk, sugars, stirrers

COFFEE/TEA HYDRATE PACKAGE

coffee:	single origin coffee, 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:	single origin coffee, 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:	single origin coffee, 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:	single origin coffee, 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

ALL COCKTAILS REQUIRE COCKTAIL MAKING STAFF ONSITE

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



BEVERAGES

HOMEMADE FRESHLY SQUEEZED JUICES

served in glass bottles

250ml	\$4.8
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	\$4
1 Litre	\$8

WATER

Capi Australian Sparkling or Still Mineral Water
served in glass bottles

250ml	\$3.6
1000ml	\$8.5

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

\$3.9

WINE LIST

Full wine list available on request

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.

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MENUS, BROCHURES & ONLINE ORDERING

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