



**CATERING  
PROJECT**

*crafted food collections*

**MELBOURNE CUP DAY 2016  
CATERING MENU**





## MELBOURNE CUP DAY CATERING COLLECTIONS

Last orders placed by:  
2pm Friday 28th October 2016

Delivered in disposable, recyclable catering trays  
(02) 9251 2120

ORDERS@CATERINGPROJECT.COM.AU  
[CATERINGPROJECT.COM.AU](http://CATERINGPROJECT.COM.AU)

### ORDERING INFORMATION - TERMS & CONDITIONS

Last orders and last changes to orders to be placed by: 2pm Friday 28th October 2016.  
No online ordering available for Melbourne Cup Day.

All orders are to be placed in writing to: [orders@cateringproject.com.au](mailto:orders@cateringproject.com.au).  
You will receive a confirmation via return email.

Enquires and further questions welcome on (02) 9251-2120.  
Delivered in disposable, recyclable catering trays.

**Due to the high volume of catering orders on Melbourne Cup Day,  
please allow a 2-hour window for your delivery for cold food and 1-hour for warm food.**

Minimum Order for Sydney CBD – Postcode 2000: \$200

Minimum Order outside Sydney CBD – Postcode 2000: \$300  
Additional \$50 Delivery & Handling fee for orders below minimum order amounts.  
Delivery fees apply outside CBD, contact us for details.

The Catering Project can accommodate most special dietary requirements but do need advance warning. All dietary requirements 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 labeled accordingly.

Please speak to our Catering Manager should you have a specific dietary requirement.

Pre-payment of Melbourne Cup Day orders are required  
for all clients who do not have a current trading account with Catering Project.  
Catering Project reserves the right to cancel any orders not paid for by  
COB Friday 28th October 2016.



**MELBOURNE CUP**  
*project*



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



BREAD PROJECT	
CATERING PROJECT'S SIGNATURE LUNCH OFFERING	
	Selection of gourmet sandwiches, mini wraps, mini baguettes & mini rustic rolls
	<b>\$9.90 per serve (3 pieces)</b> We recommend 4-5 pieces per person



EAST SIDE SLIDER COLLECTION	
8	Peking duck with greens, buckwheat, chilli & ginger plum sauce
8	Vietnamese chicken, carrot, watercress, coriander aioli
8	Fennel infused pork with slaw & beetroot relish
8	Shaved vegetables with hummus, buckwheat, golden raisins & harissa <span>VG</span>
1	Box housemade sweet potato & beetroot crisps <span>VG</span>
	<b>\$145</b> 32 pieces



WEST SIDE SLIDER COLLECTION	
8	Saltbush lamb, feta cheese, zucchini, tomatoes & tzatziki
8	Prosciutto, pear, taleggio & rocket mayonnaise
8	Pastrami, tomato relish, roasted capsicum & greens
8	Pepper crusted roast beef, seeded mustard sauce, goats cheese & rocket
1	Box housemade sweet potato & beetroot crisps <span>VG</span>
	<b>\$145</b> 32 pieces

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



SCHNITTY SOFT BAGUETTE COLLECTION	
5	Housemade chicken schnitzel, cos & mayonnaise
5	Housemade chicken schnitzel with rainbow slaw & sriracha aioli
	<b>\$59</b> 10 pieces



TORTILLA WRAP BITES COLLECTION	
20 pieces each with toothpick	
20	Selection of gourmet mini bite wraps
	<b>\$49</b> 20 pieces



FINGER SANDWICH COLLECTION	
6	Cucumber sandwich with cream cheese, dill & chives <span>VG</span>
6	Huon smoked salmon, cucumber with herbed cream cheese
6	Free range chicken, aioli & parsley
6	Honey roasted ham with grain mustard mayonnaise
6	Egg & mayonnaise sandwich with shallots & watercress <span>VG</span>
6	Rare roast beef & fresh horseradish cream
	<b>\$85</b> 36 fingers



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



SCHNITZEL BITES COLLECTION	
Served at room temperature	
20	Housemade chicken schnitzel bites. Approx 60g each
1	Caper aioli
1	Sriracha aioli
12	Lemon wedges
\$59	
20 pieces	



BUTTERMILK DRUMSTICKS COLLECTION	
Served warm	
12	Roasted buttermilk chicken drumsticks, roasted with lemon & oregano (BF)
1	Tarragon aioli
1	Sriracha aioli
12	Lemon wedges
\$45	
12 pieces	



SPICY DRUMSTICKS COLLECTION	
Served warm	
12	Spicy cajun chicken drumsticks (BF)
1	Tarragon aioli
1	Chimichurri
12	Lemon wedges
\$45	
12 pieces	

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



UPTOWN COLLECTION	
Served warm	
6	Grilled salmon fillet spiced with tamari. Approx. 90g each (BF)
1	Caper aioli
6	Lemon wedges
\$48	
6 pieces	



DOWNTOWN COLLECTION	
Served warm	
10	Red wine & miso marinated lamb cutlets (BF)
1	Chimichurri
6	Lemon wedges
\$69	
10 pieces	



SUSHI COLLECTION	
Chef's selection of nori rolls & nigiri. Includes vegetarian options	
1	Soy sauce
1	Wasabi
1	Pickled ginger
1	Kewpie mayonnaise
\$99	
44 pieces	



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



DIPS & CRUDITES COLLECTION

1	Roast beetroot & herb dip (VG) (GF)
1	Hummus dip (VG)
1	Semi dried tomato & feta dip (VG)
1	Crudités: Carrot, celery, cucumber & red pepper batons, rosemary grissini & lavosh
1	Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)
\$59 6-8 serves	



ARTISANAL CHEESE COLLECTION

3 artisanal cheeses with strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites	
\$39 Small 3-4 serves \$99 Large 10-12 serves	



CHARCUTERIE COLLECTION

4	Selection of premium charcuterie
1	Roast beetroot & herb dip (VG) (GF)
1	Hummus dip (VG)
1	Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)
1	Pickled cornichons, baby onions & red peppers (VG)
	Rosemary grissini, lavosh bites & gluten free sea salt wafers (VG)
\$79 8-10 serves	

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



SALADS

Kale pesto, cherry tomatoes & fusilli pasta salad (VG) (GF)
Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad (VG) (GF)
Chicken, charred mango, spring slaw, blood orange & rocket salad (GF)
Peking duck, cucumber, shallot, edamame & chinese black sesame seed dressing salad (GF)
Small Share Box \$29 3-4 guests Large Share Box \$69 8-10 guests

SIDE SALADS

Green beans, sugar snaps, poppy seeds & lemon vinaigrette (VG) (GF)
Baby cos salad with green peas, beans, mint & aioli (VG) (GF)
Steamed broccolini with almonds (VG) (GF)
Small Share Box \$19 3-4 guests Large Share Box \$49 8-10 guests



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



VEGETARIAN CANAPÉ COLLECTION	
10	Kale, broccoli, woodside goats curd & cherry tomato tart (VG)
10	Roast pumpkin, persian feta & olive tapenade (VG)
\$75 20 pieces	



EAST END CANAPÉ COLLECTION	
10	Duck ragout & petite basil leaf tart
10	Lemon ricotta, smashed peas, mint & broad beans tart (VG)
\$75 20 pieces	



SOHO CANAPÉ COLLECTION	
10	Tasmania smoked salmon, crème fraîche & dill tart
10	Wild mushroom, garlic crisp, parmesan flakes & olive oil tart (VG)
\$75 20 pieces	



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



VOL-AU-VENT COLLECTION	
12	Smoked chicken & tarragon aioli
12	Roast spring vegetables, olive purée & crumbed feta (VG)
\$89 24 pieces	



DUCK PANCAKE COLLECTION	
30	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$109 30 pieces	



PARTY PACK COLLECTION	
8	Chunky beef pie
8	Chicken & leek pie
10	Premium beef sausage roll
8	Sweet potato, red capsicum, leek & cheese quiche (VG)
1	Sauce jars: tomato relish (1), BBQ (1) & sriracha gravy (1)
\$115 34 pieces	



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



EXECUTIVE PARTY PACK COLLECTION	
8	Spanish chicken, cannellini beans, smoked paprika & oregano pie
8	Teriyaki wagyu beef & japanese vinegar pie
8	Moroccan lamb, middle eastern spices & chickpeas pie
8	Korma curry, lime & mint vegetable pie
1	Sauce jars: tomato relish (1) BBQ (1) & sriracha gravy (1)
\$115 32 pieces	



KING PRAWN COLLECTION	
24	Fresh king prawns served with lime aioli & lemon wedges
\$99 24 pieces	




VEGETARIAN RICE PAPER ROLL COLLECTION	
24	Vegetarian omelette, balsamic caramelised onion & avocado 
1	Nuoc cham dipping sauce
1	Soy, ginger, chilli & shallot dipping sauce
1	Peanut & tamari dipping sauce
\$89 24 pieces	

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY





PRAWN RICE PAPER ROLL COLLECTION	
24	Tiger prawn & green mango rice paper rolls
1	Nuoc cham dipping sauce
1	Soy, ginger, chilli & shallot dipping sauce
1	Peanut & tamari dipping sauce
\$89 24 pieces	



SWEET POTATO & BEETROOT CRISPS	
	Housemade sweet potato & beetroot crisps. Approx 150g 
\$10	



SEASONAL FRUIT COLLECTION	
	Seasonal selection of fruits  
\$39 Small (4-5 serves) \$79 Large (10-12 serves)	



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



DAMPER ROLLS COLLECTION	
20	Batch baked soft damper rolls – white, wholemeal & rye <span>VG</span>
1	Unsalted butter
1	Extra virgin olive oil & balsamic vinegar
1	Sea salt flakes
\$29 20 pieces	



SAVOURY CROISSANT COLLECTION	
8	Shaved double smoked ham & swiss cheese
4	Confit tomato & shaved parmesan <span>VG</span>
4	English spinach, dill salt & persian feta <span>VG</span>
\$65 6 pieces	



CLASSIC PASTRY COLLECTION	
12	Assorted fruit & chocolate mini muffins
15	Assorted fruit & cinnamon danish
\$65 27 pieces	

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



SWEET CROISSANT COLLECTION	
8	Nutella crème, chocolate soil & milk chocolate
4	Mandarin crème, freeze dried mandarin segments & white chocolate
4	Mandarin crème, freeze dried mandarin segments & white chocolate
\$59 16 pieces	



BROWNIE COLLECTION	
10	Belgian chocolate & walnut brownie <span>GF</span>
10	Espresso & hazelnut brownie <span>GF</span>
10	Black forest brownie <span>GF</span>
\$65 30 pieces	



MINI MUFFIN COLLECTION	
15	Assorted fruit & chocolate mini muffins <span>VG</span>
\$32 15 pieces	



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



TEACAKE COLLECTION	
5	Spiced apple almond cake with crumble & mascarpone
5	Roasted pineapple coconut cake with mascarpone & praline
5	Confit rhubarb carrot cake with dehydrated rhubarb & mascarpone
\$55 15 pieces	



CLASSIC SWEET COLLECTION	
12	Blood orange marshmallow, blood orange jelly & chocolate tart
12	Salted caramel & chocolate tart
\$89 24 pieces	



MINI CUPCAKE COLLECTION	
3/6	Hazelnut milk chocolate crème with chocolate soil
3/6	Citrus mascarpone with dehydrated mandarin
3/6	Raspberry mascarpone with freeze dried raspberries
3/6	Mirabelle plum crème with dehydrated blood plum
\$39 12 pieces \$75 24 pieces	

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



NUTELLA LAMINGTON COLLECTION	
18	Chocolate lamingtons filled with nutella
\$39 18 pieces	



SWEET HIGH TEA COLLECTION	
10	Raspberry white chocolate mousse with freeze dried raspberries & almond dacquoise
10	Mirabelle plum mousse with coconut sponge & freeze dried blood plums
10	Sticky date pudding, milk chocolate crème & spiced caramel
10	Blood orange dark chocolate mousse with dehydrated blood orange & almond dacquoise
\$109 40 pieces	







## RACE DAY INDIVIDUAL ITEMS ALL ITEMS AVAILABLE ALL DAY

### MINI SAVOURY CROISSANTS

min. 6 of each type

Shaved double smoked ham & swiss cheese

Confit tomato & shaved parmesan 

English spinach, dill salt & persian feta 

\$4 each

### MUFFINS

Chef's muffin selection: Sweet & Savoury available

Mini \$2.5 each  
Large \$4.0 each  
Gluten free mini \$2.5 each

### MINI SWEET CROISSANTS

min. 6 of each type

Nutella crème, chocolate soil & milk chocolate

Mandarin crème, freeze dried mandarin segments & white chocolate

Raspberry mascarpone, dehydrated raspberries & dark chocolatea

\$3.8 each

### TEACAKES

min. 5 of each type

Spiced apple & almond cake


Coconut with roasted pineapple cake & yuzu curd

Confit rhubarb & carrot cake



\$3.8 each

### MINI BROWNIES

min. 6 of each type

Belgian chocolate & walnut brownie  

Espresso & hazelnut brownie  

Black forest brownie  

\$2.5 each

### SWEET TARTS

min. 6 of each type

Blood orange marshmallow, blood orange jelly & chocolate ganache

Salted caramel & chocolate tart

Baked blueberry, coconut, marscapone & dehydrated blueberries


Baked raspberry, coconut, marscapone & freeze dried raspberries

\$3.8 each

### PASTRY

min. 6 of each type

Assorted fruit danish 

Cinnamon scrolls 

Croissants with jam & butter  

\$3 each

### LAMINGTON

min. 12

Chocolate lamingtons filled with nutella


\$2.5 each

### CUPCAKES

min. 6 of each type

Hazelnut milk chocolate 

Citrus blend 

Raspberry 

Blood plum 

\$3.5 each

## RACE DAY INDIVIDUAL ITEMS ALL ITEMS AVAILABLE ALL DAY

### INDIVIDUAL MINI ROLLS / SLIDERS / CIABATTA ROLLS

We recommend 3 per person

\$4.8 each

### INDIVIDUAL SANDWICHES

We recommend 2 sandwiches (8 points) per person

\$8.5 each

### MINI WRAP BITES

Each with toothpick

We recommend 6 per person

\$2.5 each


### INDIVIDUAL FINGER SANDWICHES

Traditional sandwiches cut into 3 fingers  
We recommend 2 sandwiches (6 fingers) per person

\$7.5 each

### SOFT BAGUETTES

min. 6 of each type

Smashed avocado, persian feta, dill salt, rocket & organic chia seeds 

Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard

\$6 each

Peking duck with greens, buckwheat, chilli & ginger plum sauce

Fennel infused pork with slaw & beetroot relish

\$7 each

### CHICKEN

min. 10 pieces

Housemade chicken schnitzel bites. Approx. 60g each

\$3.5 each

min. 6 pieces

Roasted buttermilk chicken drumsticks roasted with lemon & oregano

Spicy cajun chicken drumsticks

\$3.5 each

### SALMON

min. 6 pieces

Grilled salmon fillet spiced with tamari. Approx. 90g each

\$8 each

### LAMB

min. 6 pieces

Red wine & miso marinated lamb cutlets. Approx. 90g each

\$7 each

### SUSHI

min. 20 pieces

Chef's selection of nori rolls & nigiri.  
Includes vegetarian options

\$2.8 each



RACE DAY INDIVIDUAL ITEMS ALL ITEMS AVAILABLE ALL DAY

MEZZE

Roast beetroot & herb dip	VG
Hummus dip	VG
Semi dried tomato & feta dip	VG
Picked cornichons, baby onions & red peppers	VG
\$8 each	
Marinated olives, orange, rosemary, chilli, garlic lemon	VG
\$9 each	

DAMPER ROLLS

min. 6 pieces

Batch baked soft damper rolls – white, wholemeal & rye
Unsalted butter
Extra virgin olive oil & balsamic vinegar
Sea salt flakes
\$1.5 each

SALADS

Roast beetroot, fennel, squash, red onion, red wine & dijon mustard dressing salad	VG
Kale pesto, cherry tomatoes & fusilli pasta salad	VG
Poached salmon, fennel, radish rocket edamame, heirloom cherry tomatoes & citrus mustard dressing salad	
Smoked chicken, avocado, radicchio, rocket & baby gem salad	
Shaved parma ham, mozzarella, rocket, heirloom tomato, fresh mandarins & almond flake salad	
Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad	VG
Chicken, charred mango, spring slaw, blood orange & rocket salad	
Peking duck, cucumber, shallot, edamame & chinese black sesame seed dressing salad	
Flaked tuna in brine with fennel watercress & radish salad	
Mini square container \$7 Individual Box \$9.5 Small Share Box \$29 3-4 guests Large Share box \$69 8-10 guests	

SIDES

Green beans, snow peas, poppy seeds & lemon vinaigrette	VG
Baby cos salad with green peas, beans, mint, aioli	VG
Steamed broccolini with almonds	VG
Individual Box \$6.5 Small Share Box \$19 3-4 guests Large Share box \$49 8-10 guests	

DROP OFF CANAPÉS AND FINGER FOOD ALL ITEMS AVAILABLE ALL DAY

Our drop off canapés menu offers a range of cold, room temperature and warm 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. Our drop off canapés are designed to be delivered up to 1 hour before your event starts. They come 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. Minimum 20 of each item. Delivered ready to serve

SAVOURY

Vegetarian omelette, balsamic caramelised onion & avocado rice paper roll
Tiger prawn & green mango rice paper roll
BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
Chunky beef pie
Chicken & leek pie
Premium beef sausage roll
Sweet potato, red capsicum, leek & cheese quiche
Spinach ricotta puff pastry rolls
\$3.8 each
Kale, broccoli, woodside goats curd & cherry tomato tart
Roast pumpkin, persian feta & olive tapenade
Duck ragout & petite basil leaf tart
Lemon ricotta, smashed peas, mint & broad beans tart
Tasmanian smoked salmon, crème fraîche & dill tart
Wild mushroom, garlic crisp, parmesan flakes & olive oil tart
Smoked chicken & tarragon aioli vol-au-vent
Roast spring vegetables, olive purée & crumbed feta vol-au-vent
Spanish chicken, cannellini beans, smoked paprika & oregano pie
Moroccan lamb, middle eastern spices & chickpeas pie
Korma curry, lime & mint vegetable pie
\$4 each
Fresh king prawns served with lime aioli & lemon wedges
\$4.5 each

SWEET

Hazelnut milk chocolate crème with chocolate soil cupcake	
Citrus mascarpone with dehydrated mandarin cupcake	
Raspberry mascarpone with freeze dried raspberries cupcake	
Mirabelle plum crème with dehydrated blood plum cupcake	
	\$3.5 each
Spiced apple almond cake with crumble & mascarpone teacake	
Roasted pineapple coconut cake with mascarpone & praline teacake	
Confit rhubarb carrot cake with dehydrated rhubarb & mascarpone teacake	
	\$3.8 each
Blood orange marshmallow, blood orange jelly & chocolate tart	
Salted caramel & chocolate tart	
	\$4 each





BEVERAGE  
*project*

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



SOUTH SIDE JUICE COLLECTION		
5	250ml freshly squeezed orange juice	
5	250ml freshly squeezed watermelon & basil juice	
		\$42 10 bottles



DETOX JUICE COLLECTION		
5	250ml freshly squeezed green power juice: apple, cucumber, celery, kale, mint	
5	250ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil	
		\$42 10 bottles



GREEN & GOLD JUICE COLLECTION		
5	250ml freshly squeezed orange juice	
5	250ml freshly squeezed green power juice: apple, cucumber, celery, kale, mint	
		\$42 10 bottles



RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



NORTH SIDE JUICE COLLECTION		
5	250ml freshly squeezed orange juice	
5	250ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil	
		\$42 10 bottles



WATER & MINT COLLECTION		
10	250ml spring water with fresh mint & lemon	
		\$32 10 bottles



CAPI MINERAL WATER COLLECTION		
9	250ml Capi Australian sparkling or still mineral water served in glass bottles	
		\$29 9 bottles

RACE DAY COLLECTIONS ALL ITEMS AVAILABLE ALL DAY



FLAVOURED SODA COLLECTION		
3	250ml Capi cranberry juice	
3	250ml Capi lemon juice	
3	250ml Capi blood orange juice	
		\$32 9 bottles



## RACE DAY INDIVIDUAL ITEMS ALL ITEMS AVAILABLE ALL DAY

### SPRING WATER

Spring water with fresh mint & lemon

250ml **\$3.5** 350ml **\$4.8** 1 Litre **\$6.8**

### BOTTLED JUICES

Emma & Toms

100% Fresh Valencia Orange Juice

100% Pressed Australian Cloudy Apple Juice

350ml **\$4** 2 Litre **\$11**

### FRESHLY SQUEEZED JUICES

Freshly squeezed orange juice

Freshly squeezed watermelon & basil juice

Freshly squeezed green power juice: apple, cucumber, celery, kale, mint

Freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil

250ml **\$4.5** 500ml **\$8** 1 Litre **\$15**

### SOFT DRINKS

Coca Cola, Diet Coke, Lemonade

330ml bottles **\$3.5** 1.25 Litre bottles **\$5.5**

### WATER

Capi Australian Sparkling or Still Mineral Water served in glass bottles

250ml **\$3.5** 1 Litre **\$8**

### SPARKLING CAPI FRUIT DRINKS

Blood Orange, Lemon, Grapefruit, Cranberry

250ml glass bottles **\$3.8**

## THE FINE PRINT

### 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 The Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labeled 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 due to seasonality and availability of produce. If a substitution needs to be made a Catering Project representative will provide options and get client approval prior to making a change.

### MENU SELECTION & CONFIRMATION

A minimum amount of guests/quantity of items may apply to some orders or menu items. Should your anticipated numbers reduce, Catering Project reserves the right to apply the minimum as outlined in the menu. Staffing costs may be incurred for some events. Confirmation of any changes in numbers must be received in writing with sufficient notice to allow production to accommodate that change without wastage costs for Catering Project. All numbers confirmed 48 hours prior to the catering event day will be regarded as the minimum number for catering and charging purposes. After this date increases can be accepted but no decreases. Selected items may not be available on weekends and public holidays. Catering Project will not be held liable for the health and safety of our customers for any food removed from a Catering Project venue or consumed more than thirty minutes after the specified service time.

### ADDITIONAL MEALS & COSTS

Equipment hire and any extra services requested may incur additional costs.

Extra beverage requirements on the day of event will incur additional costs.

All prices are including GST.

### DEPOSITS, REFUNDS AND CANCELLATION POLICIES

Catering orders may require 100% prepayment.

Catering Project reserves the right to put companies or individuals on credit hold for outstanding invoices.

Corporate accounts available.

### PRESENTATION

Catering will be delivered in disposable, recyclable catering trays unless otherwise noted. Napkins are provided with no additional charge. Should you prefer catering to be presented on platters you must specify when you order and a 5% fee of the total order value is applicable. Lost or damaged equipment will incur a fee at retail prices for its replacement.

### 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 needs to attend 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 our Catering Manager.

### PAYMENT OPTIONS

- Credit cards:
- EFTPOS
- Bank transfer made to:

**J & Co Sydney Pty Ltd trading as Catering Project Sydney**  
**Bank: CBA BSB: 062 004 ACC: 1037 8432**

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





CRAFTED FOODS  
COLLECTIONS

CATERINGPROJECT.COM.AU