



CONFERENCING & EVENTS

The Porter | HAWORTH  
xFriends







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

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

**The Porter is a business lounge and conferencing/meeting room centre during business hours.  
Exclusive venue hire and events available for breakfast events from 7am - 9am  
and evening events from 5:30pm - 11pm on weekdays.**

The specialised team of chefs fuse passion with experience and the very best in locally sourced produce to present wholesome, refined food from our CBD located 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 when partnered with the team at The Porter including theming, audio visual, lighting and furniture to cater for every event and entertainment needs.

Contact us for availability and a quote for your next conference, meeting or event.  
[events@cateringproject.com.au](mailto:events@cateringproject.com.au)

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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.

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





*confrencing*



# CONFERRNCING PACKAGES

Pricing includes, equipment hire, staffing at service times, standard crockery, cutlery & napkins. Catering Project can accommodate most dietary requests with sufficient notice.

### HALF DAY OPTIONS

Approx 4-6 hours duration - Choice of Morning Tea OR Afternoon Tea

### FULL DAY OPTIONS

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

### ECONOMY CLASS

#### ARRIVAL

Capi australian sparkling mineral water  
(large share bottles: 250ml pp)

#### MORNING TEA

Assorted mini fruit & cinnamon danish (v)  
Whole seasonal fruit (1pp)  
Capi australian sparkling mineral water & grove signature  
orange juice (large share bottles: 250ml pp)  
Espresso style coffee by Single Origin Roasters & Tea  
by T2 (1pp)

#### LUNCH

Curated wholesome lunch offering including rotating variety of:  
Mini savoury gourmet breads selection (4pp)  
Capi australian sparkling mineral water & grove signature  
orange juice (large share bottles: 250ml pp)

#### AFTERNOON TEA

Assorted mini housemade cookies (v) (2pp)  
Whole seasonal fruit (1pp)  
Capi australian sparkling mineral water & grove signature  
orange juice (large share bottles: 250ml pp)  
Espresso style coffee by Single Origin Roasters & Tea  
by T2 (1pp)

#### HALF DAY

\$49pp

#### FULL DAY

\$65pp

### ECONOMY PLUS CLASS

#### ALL SESSIONS INCLUDE

Individual 250ml capi mineral waters, flavoured sodas, freshly  
squeezed juices, coconut water (1pp per service)

#### ARRIVAL, MORNING TEA & AFTERNOON TEA INCLUDE (EXCLUDING LUNCH)

Espresso style coffee by Single Origin Roasters & Tea  
by T2 (1pp per service)

#### ARRIVAL

Cold and hot beverages

#### MORNING TEA

Assorted mini housemade cookies (v) (1pp)  
Assorted mini muesli & health slices (v) (1pp)  
Gourmet seasonal fruit platter (v/gf) (0.5pp)

#### LUNCH

Curated wholesome lunch offering with diverse styled daily  
selections including:  
Mini savoury gourmet breads selection (2pp)  
Vegetarian omelette, pickled carrot, coriander & vermicelli  
noodle ricepaper roll (v/gf) (1pp)  
Share wholesome salads (2 varieties)  
Artisanal cheese platter (0.5pp)  
3 cheeses with strawberries, grapes, fig jam, dehydrated  
apples, gluten free sea salt wafers, rosemary grissini  
& lavosh bites

#### AFTERNOON TEA

Assorted mini friands (v) (1pp)  
Assorted mini canape style brownies (v/gf) (1pp)  
Gourmet seasonal fruit platter (v/gf) (0.5pp)

#### HALF DAY

\$59pp

#### FULL DAY

\$75pp

### BUSINESS CLASS

#### ALL SESSIONS INCLUDE

Individual 250ml capi mineral waters, flavoured sodas, freshly  
squeezed juices, coconut water (1pp per service)

#### ARRIVAL, MORNING TEA & AFTERNOON TEA INCLUDE (EXCLUDING LUNCH)

Espresso style coffee by Single Origin Roasters & Tea  
by T2 (1pp per service)

#### ARRIVAL

Cold and hot beverages

#### MORNING TEA

Assorted mini housemade cookies (v) (1pp)  
Assorted mini glass breakfast pot: (v/gf/df) (1pp)  
Gourmet seasonal fruit platter (v/gf) (0.5pp)

#### LUNCH

2 share hot buffet selections (select from buffet menus)  
Share wholesome salads (2 varieties)  
(select from salad menus)  
Artisanal cheese platter (0.5pp) 3 cheeses with strawberries,  
grapes, fig jam, dehydrated apples, gluten free sea salt wafers,  
rosemary grissini & lavosh bites

#### AFTERNOON TEA

Assorted mini cheesecake cubes (v) (1pp)  
Assorted mini canape style brownies (v/gf) (1pp)  
Gourmet seasonal fruit platter (v/gf) (0.5pp)

#### HALF DAY

\$69pp

#### FULL DAY

\$85pp

### FIRST CLASS

#### ALL SESSIONS INCLUDE

Individual 250ml capi mineral waters, flavoured sodas, freshly  
squeezed juices, coconut water (1pp per service)

#### ARRIVAL, MORNING TEA & AFTERNOON TEA INCLUDE (EXCLUDING LUNCH)

Espresso style coffee by Single Origin Roasters & Tea  
by T2 (1pp per service)

#### ARRIVAL

Cold and hot beverages

#### MORNING TEA

Assorted sweet loaves (v) (1pp)  
Assorted mini muesli & health slices (v) (1pp)  
Assorted mini glass breakfast pot: (v/gf/df) (1pp)  
Gourmet seasonal fruit platter (v/gf) (0.5pp)

#### LUNCH

Vegetarian omelette, pickled carrot, coriander & vermicelli  
noodle ricepaper roll (v/gf) (1pp)  
BBQ lemon grass chicken, vietnamese mint, carrot & coriander  
ricepaper roll (gf) (1pp)  
Assorted sushi & nigiri (2pp)  
Grilled salmon fillet spiced with tamari (Approx. 90g each) (1pp)  
Share wholesome salads (2 varieties)  
(select from salad menus)  
Artisanal cheese platter (0.5pp)  
3 cheeses with strawberries, grapes, fig jam, dehydrated  
apples, gluten free sea salt wafers, rosemary grissini  
& lavosh bites  
Assorted chocolate dipped strawberries (v/gf)  
Assorted mini cheesecake cubes (v) (1pp)

#### AFTERNOON TEA

Assorted mini canape style brownies (v/gf) (1pp)  
Assorted mini sweet tartlets (v/gf) (1pp)  
Gourmet seasonal fruit platter (v/gf) (0.5pp)

#### HALF DAY

\$79pp

#### FULL DAY

\$95pp



# CONFERRNCING PACKAGES

## JUST LUNCHES PACKAGES

Beverages & food only from conferencing packages  
Lunch menu only from Economy package **\$23pp**  
Lunch menu only from Economy Plus package **\$32pp**  
Lunch menu only from Business Class package **\$45pp**  
Lunch menu only from First Class package **\$55pp**

## HOT BUFFET MENU

*Up to 29 guests: Choice of any 2 hot dishes*  
*Groups 30+: Choice of any 3 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/gf)  
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 (df/gf)  
Soy glazed seared salmon fillets, wilted bok choy, soba noodles (gf/df)  
Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)  
Eggplant moussaka, wilted silverbeet, eschallots & porcini (v/gf/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,  
celeriac remoulade (gf)  
Butter chicken, fresh coriander, red peppers & toasted peanuts (gf)  
Lemon myrtle & finger lime baked salmon fillet, braised leek, red peppers  
& eggplant (gf/df)  
Slow braised wagyu beef osso bucco, red wine jus, polenta & parsley (gf)  
Rosemary & smoke garlic rubbed roasted rump steak, sauté potatoes  
& dehydrated cherry tomatoes (gf)  
Pulled slow cooked moroccan style lamb on pomegranate cous cous (df/gf)

## SALADS MENU

Chicken quinoa salad: green beans, cranberries & baby spinach (gf/df)  
BBQ lemongrass chicken salad: asian slaw, toasted cashews, fried shallots  
& nam jim (gf/df)  
Sweet chilli charred rump steak salad: chat potatoes, mixed leaves, spanish  
onion & heirloom cherry tomato (gf/df)  
Ancient grains salad: freekeh, corn, kumera, zucchini, raw almonds, pepitas,  
black sesame, buckwheat, flaxseeds, goats cheese & pomegranate (v)  
Green power salad; kale, baby spinach, beets, tatsoi, green legumes, edamame,  
chia seeds, raw almonds & turmeric ginger dressing (v/gf/df/vegan)  
Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion,  
heirloom purple dutch carrots, puy lentils & baby rocket (v/gf/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)  
Steamed broccolini & almonds (v/gf/df/vegan)  
House slaw: cabbage, carrot, spanish onion, shredded mint, parsley  
& buttermilk dressing (v/gf)





*food stations*



# 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 & aioli.

**Minimum 100 sliders - \$7 each**

**Station Equipment Hire & Set-up: \$150**

**One Chef per 150 sliders: \$250**

## OYSTER BAR

Freshly shucked rock & pacific oysters on crushed ice with sauce mignonette, caramelised chilli vinegar & nam jim dipping sauces, lemons, limes & 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 & 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 & 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

## ADULT CANDY BAR STATION

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

**Minimum 40 guests - \$19pp**

**Station Equipment Hire & Set-up: \$150**

## GLAZED HAM STATION

maple glazed leg of ham carved to order

selection of mustards & relishes, block of australian artisanal cheddar, sourdough, grain & light rye rolls

**Minimum 50 guests - \$12pp**

**Station Equipment Hire & Set-up: \$150**

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

## IINTERACTIVE 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 & newspapers

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

Guests peel & 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 & jalapenos

**Minimum 100 tacos - \$6.5 each**

**Station Equipment Hire & Set-up: \$150**

## ICE RAW BAR

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

Garnished with seaweed salad, sauces, lemon & 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) (1pp)

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**





# CANAPE MENUS

## COLD CANAPES

- Pickled beetroot, citrus goat curd, pumpernickel & caramelized beetroot vinegar (v)
- Pecan crumbed fourme d'ambert, cranberry, rosemary croquette & pretzel stick (v)
- Watermelon, persian feta, candied chilli & coriander skewer (v/gf)
- Heirloom tomato parmesan tartlet, basil oil & freeze dried balsamic (v/gf)
- Quinoa sushi roll, avocado, carrot, daikon, harissa & pomegranate (v)
- Smoked paprika chilli dusted prawn, lemongrass & ginger infused mango puree (gf/df)
- Rainbow tiger prawn & edible flower rice paper rolls (gf/df)
- Seared ahi tuna, ancho chilli, cocoa, avocado butter, salmon roe & coriander (gf/df)
- Bloody mary oyster shooter, celery salt & micro celery (gf/df)
- Sydney rock oyster, harissa mignonette, melon granita (gf/df)
- Betel leaf asian crab salad & crispy rice noodles (gf)
- Smoked salmon cone, boursin cheese, dill, chive & lemon
- Citrus goat cheese filled prosciutto di parma tortelloni, basil & balsamic (gf)
- BBQ peking duck, oriental pancake, hoi sin sauce & cucumber (df)

## HOT CANAPES

- Smoked gouda arancini & gremolata (v)
- Roasted pumpkin, goats curd, radish & caramelised vinegar (v)
- Tequila-lime shrimp wonton & avocado salsa (df)
- Mini blackened ahi tuna taco, guacamole, radish & lime (df)
- Seared canadian clearwater scallop, citrus vinaigrette, oscietra & red sorrel (gf)
- Lamb tenderloin & churrasco (gf/df)
- Pork belly & miso butterscotch sauce (gf)
- Seared waygu beef, yorkshire pudding, truffled jus & volcanic salt (df)
- Prosciutto wrapped madjool date, chorizo & spicy tomato sauce (gf/df)
- Satay beef skewers & peanut dipping sauce (gf/df)
- Cumin and coriander lamb ribs & smokey bbq sauce (gf)
- Spicy buttermilk chicken & fresh chilli vanilla waffle cone
- Firecracker chicken meatballs (df)

## MINI BOWLS

- Pumpkin, purple cauliflower tikka marsala, turmeric rice & coriander (v)
- Tuna poke bowl, citrus soy dressing, vermicelli salad & crisp wonton (df)
- Crispy skinned salmon, asian cabbage salad, honey sesame dressing & shiso (gf/df)
- Confit baby octopus, chilli-lime dressing, rocket & mint (df)
- Smoked chilli prawns, charred mango salsa, mexican rice, lemon balm (gf/df)
- Moroccan lamb rump couscous, tzatziki & coriander
- Char sui pork, singapore noodles & shallots (df)
- Naked barbacoa burrito, black beans, rice, pico de gallo, taro & lime (gf/df)
- Chicken san choy bow, baby cos, crisp shallots (gf/df)

## SLIDERS/ROLLS/TACOS

- Cajun prawn po' boy, remoulade & cos mini baguette
- Barbacoa beef taco, lime crema, pico de gallo & micro coriander
- Churrasco pulled lamb shoulder sourdough slider, watercress, charred jalapeno & watermelon radish (df)
- Vietnamese pulled pork brioche slider & asian slaw
- Kansas city bbq brisket rye slider & fennel slaw (df)
- Spicy black bean slider, swiss cheese, spanish onion, gherkin & chipotle mayo (v)

## SWEET CANAPES

- Raspberry champagne jelly, caramelised white chocolate & almond streusel (v)
- Blackberry cremeux, white chocolate pistachio crumble, kalamansi curd (v/gf/df)
- Crusted blueberry cheesecake pop (v)
- Mango sphere: four textures of mango (v)
- Passionfruit & banana crème, almond hazelnut sponge, milk chocolate mousse & passionfruit crisp (v/gf)
- Chocolate flourless sponge, raspberry milk chocolate, cocoa nibs & crunchy raspberry (v/gf)
- Wild strawberry and yuzu gelee, vanilla gel & white chocolate strawberry crumble (v/df/gf)
- Salted caramel mascarpone, praline & salted caramel gel cone (v)
- Cherry naked cake, coconut mascarpone, cherry glaze & chocolate soil (v)
- Blood orange brulee tart (v)





*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 & 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*





# SIT-DOWN MENU

## PLATED SIT-DOWN MENU

### ARRIVALS

Artisan rolls, cultured butter, evoo, pink salt flakes

### ENTREES

Sautéed gnocchi, swiss brown mushrooms, asparagus, reggiano, sage, saffron cream, porcini dust (v)

Aged balsamic marinated portabella carpaccio, petit bouche, shallot & chive goats curd (v/gf)

Heirloom tomato, buffalo mozzarella, basil oil, aged balsamic flake & micro basil (v/gf)

Prawn escabeche, green gazpacho, fourme d'ambert, green olive, amaranth (gf)

Smoked salmon carpaccio, caperberries, eschallot, butter croutons, mascarpone, dill, smoked salmon roe, volcanic salt

Pasilla-cocoa dusted ahi tuna, avocado puree, pico de gallo, coriander oil, taro crisp (gf/df)

Charcuterie, waygu bresaola, prosciutto, okra, le dauphin double crème, seared foie gras & fig pepperberry biscotti

Marinated octopus, bok choy, heirloom cherry tomato, cashew, thai basil, nam jim vinaigrette (df)

Duck breast, pomelo, ruby grapefruit, pomegranate, walnuts, snow pea tendrils, woodland sorrel, mandarin (gf/df)

Pan seared u.s. Scallops, pear puree, caramelized speck & confit black garlic (gf/df)

Pork belly, crisp pear and daikon salad, miso butterscotch sauce

### MAINS

Red and golden beets, roast garlic cream, parsley oil, fried shallots, bronze fennel fronds & sherry vinaigrette (v/gf)

Warm baby vegetables, beetroot, mushrooms, baby corn, truss tomato, asparagus, persian feta, hot mustard greens (v)

Polenta gnocchi, swiss brown mushrooms, pea pods, goats curd, lemon oil, hazelnut veloute & red sorrel (v/gf)

Porcini crusted cannon of lamb, truffled mash, heirloom tomato, wild mushrooms & lamb jus (gf)

Pork tenderloin, sweet potato, chorizo apple chutney & haricot verts (gf)

Beef tenderloin, celeriac mash, medley of baby vegetables & quince jus (gf)

Braised beef cheek, wild mushrooms, green beans, speck & mash (gf)

Cornfed chicken supreme, smoked ratatouille & paris mash (gf)

Confit duck, spiced duck fat potatoes, swiss chard, trellis tomato & spiced orange sauce (gf/df)

Crispy skinned barramundi, yuzu broth, charred spring onions, baby zucchini, fried leeks & hot mustard greens (gf/df)

Roasted mahi mahi, clams, chorizo, confit capsicum, spinach, lemon thyme, parsley oil & edible coral (df)

Crispy skinned salmon, okra succotash, charred corn, peas, soya & sorrel (gf)

Baked rainbow trout, star anise sweet mash, pea tendrils & trellis tomatoes (gf)

Lavender crusted ahi, candied lemon, basil puree, lemon puree, fingerling potato, artichoke & lavender flowers

### SIDES

Charred asparagus, heirloom carrots, sage butter & sea salt

Glazed japanese pumpkin, sunflower seeds, freekeh, charred lemon & herb butter

Roma tomato, persian feta and basil salad with spiced croutons

Broccolini, herb salted ricotta, smoked almonds & pea tendrils

Roast pumpkin, labneh, pomegranate & nigella seeds

Green herb salad & palm sugar dressing

Roasted baby corn, salted paprika butter & harissa

Rocket, pear, parmesan & caramelised walnut

Roasted beetroot salad, caramelised walnut, goats curd & baby spinach

Fennel, pomegranate, citrus, pumpkin seeds, mint & goats cheese

Crisp chat potatoes, hazelnut butter, lemon & kale

### DESSERTS

Mango mousse, almond sponge, earl grey chocolate crème, vanilla fairy floss & caramelised puffed buckwheat (v)

Vanilla raspberry & blackberry domes, champagne jelly, ivory crème, pistachio crumble & coconut sponge (v/gf/df)

Crunchy hazelnut chocolate cheesecake, flourless chocolate cake, whipped white chocolate & raspberry dust (v/gf)

Green apple sphere, hazelnut sponge, caramelised nuts & apple brandy consommé (v/gf)

Coconut cherry cubes, cocoa nib tuile, cocoa jelly & cherry cake (v)

Chocolate crème, yuzu gelee, chocolate flourless sponge, passionfruit crispy & cocoa wafer (v/gf)

Raspberry chocolate mousse, almond dacquoise, raspberry powder & peanut crunchy (v)

Tahitian vanilla sponge, white chocolate mousse, raspberry hibiscus gel & rose fairy floss (v)

Fourme d'ambert, pear puree, walnut belgian endive, red sorrel (v/gf)





*buffet*



# BUFFET

RUSTIC BUFFET STYLE PACKAGES AL LWS  
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**

## 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 - **\$4pp**  
Artisanal cheese collection - **\$6pp**  
Glassware, ice buckets & ice - **\$5pp**  
Crockery, cutlery & linen napkins - **\$5pp**  
Corporate waitstaff - **\$47 per hour** (minimum 4 hours)

## HOT BUFFET WITH SALAD MENU

See page 5 for details







*beverages*



# ALCOHOLIC BEVERAGE PACKAGE

ALL PACKAGES INCLUDE: GLASSWARE, ICE,  
ICE BUCKETS, STANDARD BAR SETUP & BAR STAFF

	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 (beelbanger, nsw)
red wine:	'16 'the vines' shiraz cabernet merlot (beelbanger, 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 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)

## 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 grimaldi pinot grigio (veneto, italy) '14 palazzo grimaldi 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

# NON-ALCOHOLIC BEVERAGE PACKAGE

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

	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
	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





# 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



## DELIVERED CATERING

Over 125 collection boxes of delivered crafted wholesome refined rustic catering.

Using premium ingredients and produce, mini food creations are assembled in crafted collection boxes, designed to appeal to every palate, dietary requirement and location.

Ideal for corporate catering or private catering clients, a range of offerings are available for breakfast, morning tea, lunch and afternoon tea.

See Catering Project website for full range of options.

[cateringproject.com.au](http://cateringproject.com.au)



*delivered catering*





## 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.



# VENUE CAPACITIES & LAYOUT

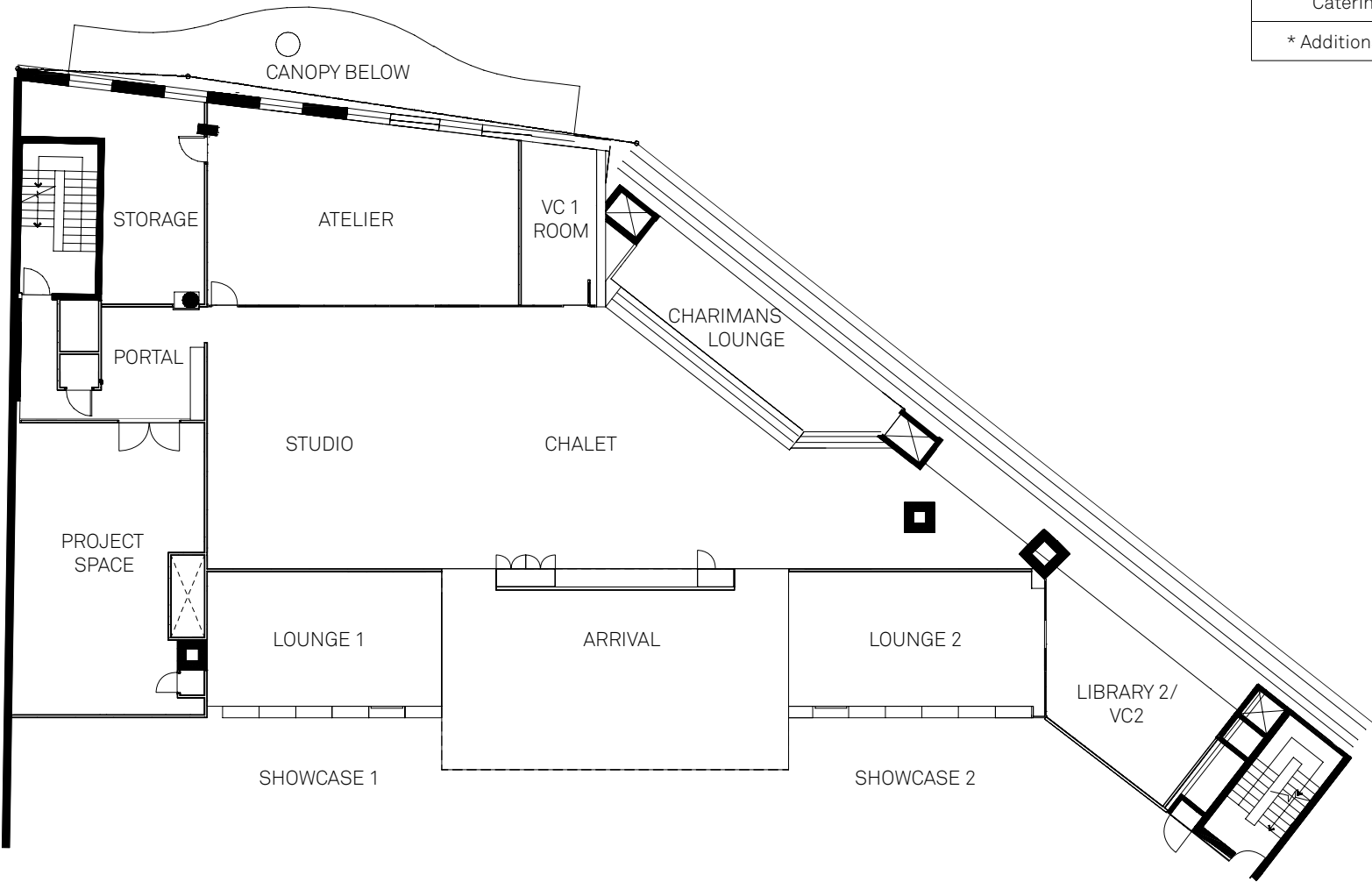
## ROOM NAME AND CAPACITY

Atelier (Workshop/Meeting/Seminar) - up to 24 people  
Project Room (Workshop/Meeting/Seminar) - up to 16 people

VC Room-1 and 2 (Meeting Use) - up to 8 people  
Contact us for Video Conference Rates

Event Space ( 6.00pm to 9.00pm) - up to 200 people  
Use of Studio, Chalet, Library and Lounge Area 1,2,3 & 4 included  
Does not include use of Project Room, Atelier, VC Room 1 and 2  
Cloak room facilities available

	Project Room	Atelier	VC Room-1	VC Room-2	Event Space
Wifi Internet	✓	✓	✓	✓	✓
Chilled Water	✓	✓	✓	✓	
Disabled Access	✓	✓	✓	✓	✓
Concierge Services	✓	✓	✓	✓	
Personal Messaging	✓	✓	✓	✓	
Plasma Screen for Projection	✓		✓	✓	
Flipchart	✓	✓	✓	✓	
Writable Wall Surface	✓	✓			✓
Wall Projector		✓			✓
Interactive Projector					✓
Catering Options*	✓	✓	✓	✓	✓
* Additional Costs Apply					







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

EVENTS@CATERINGPROJECT.COM.AU



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