

CBD CAMPUS
CONFERENCING, MEETING & EVENTS
INCLUDING GST



UNSW
SYDNEY

Hospitality





Catering Project’s creative team specialises in creating spectacular private and corporate events with quality healthy, sustainable and innovative food for every occasion at UNSW CBD Campus.

The UNSW CBD Campus is a business and executive education centre that provides premium audio visual equipment with natural lighting, impeccable service and flexibility for your future events. Guests will be inspired to learn and interact in our vibrant, modern and innovative environment.

Home to Sydney CBD’s first inspired workshop space, the thinkPOD, flexible boardroom facilities and a comprehensive business centre. UNSW CBD Campus has purpose-built tiered theatres, seating 50 people in true style, 8 fully flexible flat floor theatres with natural lighting, up to 150 guests, 13 breakout rooms and a beautifully landscaped outdoor private roof-top garden.

From conferencing, to corporate training 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 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 UNSW CBD Campus including theming, audio visual, lighting and furniture to cater for every event and entertainment needs.

All prices include GST.

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FOR
every occasion

CONFERENCING/MEETINGS

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

CONFERENCING
MEETINGS
CORPORATE TRAINING

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 at UNSW CBD Campus is easily transformed into a memorable occasion.

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



conferencing

CONFERENCING PACKAGES

ALL MENUS WORK ON AN 8 DAY ROTATION

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 3-4 hours duration - Choice of Morning Tea OR Afternoon Tea

FULL DAY OPTIONS

Approx 5-8 hours duration - Includes Morning Tea, Lunch AND Afternoon Tea

STANDARD CONFERENCING PACKAGE REFRESHMENTS SERVED AT EACH BREAK

Individual 250ml capi mineral waters, flavoured sodas,freshly squeezed juices, coconut water (1pp)
Nespresso coffee (self-serve pods) & T2 Teas

MORNING TEA

Mini crafted savoury bites (1pp)
Whole seasonal fruit (1pp)

LUNCH

Curated wholesome lunch offering including a rotating variety of:
Mini savoury gourmet breads selection (2pp)
Mini ricepaper roll selection (1pp)
Share wholesome salads (2 varieties)

AFTERNOON TEA

Mini crafted sweet bites (1pp)
Whole seasonal fruit (1pp)

HALF DAY

\$42.35pp

FULL DAY

\$59.95pp

NEED ARRIVAL COFFEE/TEA?

Whole seasonal fruit
Nespresso coffee (self-serve pods) & T2 Teas
\$5.72pp

MID-RANGE CONFERENCING PACKAGE REFRESHMENTS SERVED AT EACH BREAK

Individual 250ml capi mineral waters, flavoured sodas,freshly squeezed juices, coconut water (1pp)
Nespresso coffee (self-serve pods) & T2 Teas

MORNING TEA

Healthy morning tea pot or sweet or savoury bites (1pp)

LUNCH

Curated wholesome lunch offering with diverse styled daily selections including:
Mini savoury gourmet breads selection (2pp)
Crafted mini finger food (2pp)
Share wholesome salads (2 varieties)
Gourmet seasonal fruit or cheese platter (v/gf) (0.5pp)

AFTERNOON TEA

Mini crafted sweet bites (1pp)
Mini crafted savoury bites (1pp)

HALF DAY

\$57.75pp

FULL DAY

\$75.35pp

NEED ARRIVAL COFFEE/TEA?

Whole seasonal fruit
Nespresso coffee (self-serve pods) & T2 Teas
\$5.72pp

PREMIUM CONFERENCING PACKAGE REFRESHMENTS SERVED AT EACH BREAK

Individual 250ml capi mineral waters, flavoured sodas,freshly squeezed juices, coconut water (1pp)
Nespresso coffee (self-serve pods) & T2 Teas

MORNING TEA

Mini crafted sweet bites (1pp)
Mini crafted savoury bites (1pp)
Healthy morning tea pot (1pp)

LUNCH

Curated wholesome lunch offering with diverse styled daily selections including:
2 share hot buffet selections
(select from buffet menus)
Share wholesome salads (2 varieties)
Gourmet seasonal fruit & cheese platter (v/gf) (0.5pp)

AFTERNOON TEA

Mini crafted savoury bites (1pp)
Mini crafted sweet bites (1pp)

HALF DAY

\$62.15pp

FULL DAY

\$79.75pp

NEED ARRIVAL COFFEE/TEA?

Whole seasonal fruit
Nespresso coffee (self-serve pods) & T2 Teas
\$5.72pp





OTHER CONFERENCING PACKAGES

STANDARD REFRESHMENTS PACKAGE

Whole seasonal fruit
Nespresso coffee (self-serve pods) & T2 Teas (unlimited)
Environmentally friendly plumbed water coolers in all conference rooms, theatres and the dining room
Bowls of mints on conferencing tables

HALF DAY

Our waitstaff serving up to 2 breaks up to 4 hours
\$10.45pp

FULL DAY

Our waitstaff serving up to 3 breaks up to 8 hours
\$13.75pp

LIGHT START BREAKFAST PACKAGE

up to 1 hour duration

Healthy breakfast glass pot (1pp)
Seasonal fruit platter (0.5pp)
Selection of Assorted mini fruit & cinnamon danish or quiche (1pp)
Nespresso coffee (self-serve pods) & T2 Teas (unlimited)
\$26.95pp

SIGNATURE REFRESHMENTS PACKAGE

Whole seasonal fruit
Nespresso coffee (self-serve pods) & T2 Teas (unlimited)
Individual 250ml capi mineral waters, flavoured sodas, freshly squeezed juices, coconut water (1pp per break)
Environmentally friendly plumbed water coolers in all conference rooms, theatres and the dining room
Bowls of mints on conferencing tables

HALF DAY

Our waitstaff serving up to 2 breaks up to 4 hours
\$18.15pp

FULL DAY

Our waitstaff serving up to 3 breaks up to 8 hours
\$21.45pp

CONFERENCING DRINKS ADD-ON PACKAGE

Individual 250ml capi mineral waters, flavoured sodas, freshly squeezed juices, coconut water
1 drink pp per break
\$4.95pp

JUST LUNCHES PACKAGE

to add to half / full day refreshment packages

Lunch menu only from The Standard Conference package
\$34.45pp

Lunch menu only from The Mid-Range Conference package
\$46.75pp

Lunch menu only from The Premium Conference package
\$52.25pp

SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

ASK OUR STAFF FOR OUR LIMITED EDITION OFFERINGS

ARRIVAL / BREAKFAST / MORNING TEA / AFTERNOON TEA

BREAKFAST CIABATTA ROLLS

(minimum 6 each)

Jamón serrano, fig jam, rocket, brie & black pepper
Cream cheese, grilled red peppers, spinach,
sunflower seeds & pesto (v)
Smashed avocado, persian feta, dill salt, rocket
& organic chia seeds (v)
Double smoked ham, provolone, roma tomatoes,
mixed leaf & seeded mustard
\$4.95 each [SAVOURY BREAK]

HEALTHY BREAKFAST POTS

(minimum 6 each - 150ml pots)

Housemade granola, vanilla yoghurt, almonds,
berry compote, flax seeds & currants (v)
Berry yoghurt, raspberry, cocoa nibs (v/gf)
\$6.05 each [PREMIUM MORNING OR AFTERNOON TEA]

Mango and coconut chia pudding with tropical fruit
compote pot (v/vegan/gf/df)
Blackberry chia pudding, coconut & berry compote
(v/vegan/gf/df)
Bircher muesli, passionfruit, dried cranberries,
pistachios & coconut flakes (v/vegan/df)
Fresh berries, quinoa, mint & honey citrus dressing
salad (df/v)
\$6.6 each [PREMIUM MORNING OR AFTERNOON TEA]

WARM BREAKFAST SLIDERS

(minimum 6 each)

Egg white omelette, baby spinach & grilled
capsicum slider (v)
Prosciutto, roast garlic & potato rosti with roast
vegetable chutney slider
Chorizo, coleslaw & tomato relish slider
Potato rosti, avocado, spinach & tomato chutney
(vegan)
Bacon, sunny side free range egg & onion jam slider
\$5.06 each [PREMIUM MORNING OR AFTERNOON TEA]

PASTRY

(minimum 6 each)

Assorted mini fruit and cinnamon danish (v)
\$3.3 each [CLASSIC MORNING OR AFTERNOON TEA]

MINI SAVOURY CROISSANTS

(minimum 6 each)

Shaved double smoked ham & swiss cheese
Confit tomato & shaved parmesan (v)
English spinach, dill salt & persian feta (v)
\$4.29 each [CLASSIC MORNING OR AFTERNOON TEA]

MINI SWEET CROISSANTS

(minimum 6 each)

Mini Nutella crème, chocolate soil & milk
chocolate croissant (v)
Mini Mandarin crème, freeze dried mandarin
segments & white chocolate croissant (v)
Mini Raspberry mascarpone, dehydrated
raspberries & dark chocolate croissant (v)
\$3.85 each [CLASSIC MORNING OR AFTERNOON TEA]

MINI BROWNIES

(minimum 6 each)

Belgian chocolate & walnut brownie (v/gf)
Espresso & hazelnut brownie (v/gf)
Belgium chocolate & morello cherry brownie (v/gf)
\$2.86 each [CLASSIC MORNING OR AFTERNOON TEA]

CANAPE BROWNIES

(minimum 6 each)

Caramel creme & blueberry mini brownie (v/gf)
Coconut mascarpone & raspberry
mini brownie (v/gf)
Hazelnut chocolate creme & caramelised popcorn
mini brownie (v/gf)
\$3.19 each [CLASSIC MORNING OR AFTERNOON TEA]

FRIANDS

(minimum 6 each)

Nutella friand (v)
Dark chocolate friand (v)
Blueberry friand (v)
Raspberry friand (v)
\$3.85 each [CLASSIC MORNING OR AFTERNOON TEA]

MINI MUFFINS

(minimum 6 each)

Chefs mini muffin selection
\$2.75 each [QUICK SNACK]

LARGE MUFFINS

(minimum 6 each)

Blackberry & dark chocolate (v)
Nutella (v)
Cherry & coconut (v)
Apple crumble (v)
\$4.95 each [PREMIUM MORNING OR AFTERNOON TEA]

FRESH FRUIT SKEWERS

(minimum 6) (v/vegan/gf/df)

\$4.18 each [PREMIUM MORNING OR AFTERNOON TEA]

STICKY CINNAMON BUNS

(minimum 15 each)

Salted caramel & pecan (v)
Oreo cookies & cream (v)
Caramel & cinnamon (v)
Approx 50mm diameter each
\$3.85 each

MINI DOUGHNUTS

(minimum 15 each)

Tim tam, dark chocolate & nutella (v)
Cherry Ripe, white chocolate, dehydrated cherry &
coconut (v)
KitKat, milk chocolate, crushed praline & caramel
creme (v)
Crumble topping, white chocolate & apple (v)

Salted caramel pearls & toffee (v)
Orange chocolate & dark chocolate ganache (v)
Raspberry jam and strawberry chocolate (v)
Hazelnut chocolate & cinnamon (v)
Green apple (v)
M&ms & white chocolate (v)
Strawberry chocolate & raspberry jam (v)
Approx 50mm diameter each
\$3.85 each [CLASSIC MORNING OR AFTERNOON TEA]

CHOCOLATE LAMINGTON

Chocolate lamington filled with nutella (v)
\$2.86 each

HEALTH BARS

(minimum 6 each)

Macadamia, blueberry, pepitas & sunflower seed
muesli health bar (v/vegan/df)
Chia, barberry, coconut & protein health
bar (v/vegan/df)
Vanilla, cranberry, flax seeds & almond protein
health square (v/vegan/df)
\$3.3 each [CLASSIC MORNING OR AFTERNOON TEA]

SWEET TARTLETS

(minimum 6 each)

Lemon meringue tart (v)
Chocolate & salted caramel tart (v)
Green tea chocolate tart (v)
Raspberry mousse & raspberry curd tart (v)
Mango creamy & mango ganache tart (v)
Approx. 35mm diameter each.
\$3.3 each [CLASSIC MORNING OR AFTERNOON TEA]

RAW CUBES

Raw blueberry cube: Blueberry, pea protein, date
& chia (v/vegan/gf/df)
Raw cashew cube: Raw cocoa, flax seed, date
& cashew (v/vegan/gf/df)
Raw raspberry cube: Raspberry, hemp seed, date
& almond (v/vegan/gf/df)

Raw vanilla cube: Cherry, macca powder, date
& coconut (v/vegan/gf/df)
\$3.85 each

SWEET LOAFS

(minimum 6 each)

Banana loaf (v)
Peach, raspberry, pistachio & hazelnut loaf (v)
Pear, blueberry, coconut & almond loaf (v)
\$3.96 each [CLASSIC MORNING OR AFTERNOON TEA]

CHEESECAKE CUBES

(minimum 6 each)

Raspberry cheesecake cube, cookie crumbs, crisp
pearls & raspberry dust (v)
Nutella cheesecake cube, gold chocolate soil
& gold flakes (v)
\$3.3 each [CLASSIC MORNING OR AFTERNOON TEA]

HOUSE MADE COOKIES

(2 per serving)

Peanut butter, salted caramel & dehydrated
raspberry (v)
Nutella, milk chocolate & praline (v)
Chocolate chip (v)
Granola (v)
\$2.09 each

QUICHES

Chicken, spinach & brie
Leek & smoked cheddar (v)
Streaky bacon and heirloom tomato & crispy sage
Smoked salmon, dill & fennel
\$4.40 each

VEGAN CAKES

Buckwheat & hemp seed carrot cake (v/vegan/gf/df)
Chia seed, date and banana loaf (v/vegan/gf/df)
\$4.40 each

SUPPLEMENTS AND OPTIONAL PACKAGE EXTRAS

LUNCH/FINGER FOOD

INDIVIDUAL MINI / CIABATTA ROLLS

\$5.28 each [SAVOURY BREAK]

INDIVIDUAL SANDWICHES

\$9.35 each

RUSTIC SANDWICHES

(sandwiches cut in half)

\$9.35 each

MINI WRAPS

\$4.4 each [SAVOURY BREAK]

MINI WRAP BITES

\$2.64 each [SAVOURY BREAK]

INDIVIDUAL MINI BAGUETTES

\$4.4 each [SAVOURY BREAK]

INDIVIDUAL FINGER SANDWICHES

Traditional sandwiches cut into three fingers.

We recommend 2 sandwiches (6 fingers) per

person (minimum 2 sandwiches of each type)

Honey roasted ham with house grain mustard
mayonnaise

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

Huon smoked salmon, cucumber with herbed
cream cheese

Free range chicken, aioli & parsley

Egg & mayonnaise sandwich with chopped shallots
& watercress (v)

Rare roast beef & fresh horseradish cream

\$8.25 per sandwich [SAVOURY BREAK]

INDIVIDUAL GLUTEN FREE RECTANGLE SANDWICHES

Gluten free sandwiches with a selection of gourmet
fillings which includes a range of premium meats
and also vegetarian offerings. See menus for
sample combinations.

\$10.89 each

INDIVIDUAL GLUTEN FREE ROLLS

Selection of 2 rolls - millet seeds or poppyseeds.

Each roll 45g before ingredients added.

Gluten free mini loaf (v/gf) (1)

Gluten free mini loaf with meat protein (gf) (1)

\$8.25 each

CHEESE AND FRUIT PLATTERS

Fresh fruit platter or Selection of cheese and lavoshe

\$7.92 pp

Selection of cheese and lavoshe and fresh
fruit platter

\$11.55 pp

SOFT BAGUETTES

(minimum 6 each)

Housemade chicken schnitzel, cos & mayonnaise

Housemade chicken schnitzel with rainbow slaw
& sriracha aioli

\$7.15 each

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

Fennel infused pork with slaw & beetroot relish

\$7.7 each

RICEPAPER ROLLS

(minimum 10 each)

Vegetarian omelette, pickled carrot, coriander

& vermicelli noodle (v/gf)

Vietnamese satay prawn, cucumber, mint,

& pickled daikon (gf)

BBQ lemon grass chicken, vietnamese mint, carrot
& coriander (gf)

BBQ peking duck, oriental pancake, hoi sin sauce
& cucumber

\$4.95 each

PIES AND SAUSAGE ROLLS

(minimum 10 each)

Moroccan chickpea & poppyseed pie (v)

Wilted spinach & mushroom pie (v)

Chunky beef pie

Chicken & leek pie

Vegetarian pastry roll (v)

Premium beef sausage roll

\$4.18 each

BATCH BAKED SOFT DAMPER ROLLS WITH OIL, BUTTER & SALT

Batch baked soft damper rolls - white,
wholemeal & rye (v)

Unsalted butter (1), Extra virgin olive oil
& balsamic vinegar (1). Sea salt flakes (1)

\$1.65 each

LAMB

(minimum 6 pieces)

Red wine & miso marinated lamb cutlets

\$7.7 each

CHICKEN

Housemade chicken schnitzel bites

(minimum 10 pieces. Approx. 60gr each)

\$3.96 each

SALMON

(minimum 6 pieces. Approx. 90g each)

Grilled salmon fillet spiced with tamari

\$9.9 each

SUSHI

(minimum 20 pieces) Includes vegetarian options

Chef's selection of nori rolls & nigiri.

\$2.64 each

CROQUETTES

(minimum 10 each)

Jamon, manchego & parsley croquettes

Manchego & thyme croquettes (v)

\$4.18 each

EMPANADAS

Red bean & fennel empanadas (v)

Chilli beef empanadas

\$4.18 each

QUICHES

Chicken, spinach & brie

Leek & smoked cheddar (v)

Streaky bacon and heirloom tomato & crispy sage

Smoked salmon, dill & fennel

\$4.40 each

BOX HOUSEMADE SWEET POTATO & BEETROOT CRISPS

(Approx 150 grams) (vegan)

Housemade sweet potato & beetroot crisps

\$11 per box

SAVOURY TARTS

(minimum 10 each)

Beetroot, goats chevre, walnut & rocket pesto (v)

Smoked ocean trout, crème fraiche, lemon zest & dill

Roman artichoke, edamame, honey

& chilli (v/vegan/df)

Moroccan chicken, tzatziki, red peppers

& fried chickpeas

Chicken, gremolata, celeriac & lemon vinaigrette

Roast beef, crushed peas & horseradish mayonnaise

Zucchini, mint, bocconcini, toasted almonds (v)

\$4.40 each

HOT BUFFET MENU

Choice of any 2 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 and 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 and 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 and smoke garlic rubbed roasted rump steak, sauté potatoes & dehydrated cherry tomatoes (gf)

Pulled slow cooked moroccan style lamb on pomegranate cous cous (df/gf)



cocktail



COCKTAIL PACKAGES

FORMAL RECEPTION

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 cocktail style offerings. As such, list pricing excludes, equipment hire and delivery costs. Staffing (supervisor, chef, waitstaff) costs are included in listed package prices. Wait-staff ratios: 1:30. Catering Project can accommodate most dietary requests with sufficient notice. Minimum 25 guests.

STANDARD COCKTAIL PACKAGE

Maximum 2 hours duration
4 x Canapes pp
\$35.20pp

Sample Menu STANDARD COCKTAIL PACKAGE COLD CANAPES

Pecan crumbed fourme d' ambert, cranberry, rosemary croquette & pretzel stick (v)
Seared ahi tuna, ancho chilli, cocoa, avocado butter, salmon roe & coriander (gf/df)

HOT CANAPES
Smoked gouda arancini & gremolata (v)
Lamb tenderloin & churrasco (gf/df)

MID-RANGE COCKTAIL PACKAGE

Maximum 3 hours duration
6 x Canapes pp
1 x Substantial, sliders or taco canapes pp
\$49.50pp

Sample Menu MID-RANGE COCKTAIL PACKAGE COLD CANAPES

Heirloom tomato parmesan tartlet, basil oil & freeze dried balsamic (v/gf)
BBQ peking duck, oriental pancake, hoi sin sauce & cucumber (df)
Smoked salmon cone, boursin cheese, dill, chive & lemon

HOT CANAPES
Roasted pumpkin, goats curd, radish & caramelised vinegar (v)
Lamb tenderloin & churrasco (gf/df)
Tequila-lime shrimp wonton & avocado salsa (df)

SUBSTANTIAL
Churrasco pulled lamb shoulder sourdough slider, watercress, charred jalapeno & watermelon radish (df)

PREMIUM COCKTAIL PACKAGE

Maximum 4 hours duration
8 x Canapes pp
2 x Substantial sliders, taco canapes or mini bowls pp
\$71.50pp

Sample Menu PREMIUM COCKTAIL PACKAGE COLD CANAPES

Pickled beetroot, citrus goat curd, pumpernickel & caramelized beetroot vinegar (v)
Watermelon, persian feta, candied chilli & coriander skewer (v/gf)
Smoked paprika chilli dusted prawn, lemongrass & ginger infused mango puree (gf/df)
Citrus goat cheese filled prosciutto di parma tortelloni, basil & balsamic (gf)

HOT CANAPES
Roasted pumpkin, goats curd, radish & caramelised vinegar (v)
Seared canadian clearwater scallop, citrus vinaigrette, oscietra & red sorrel (gf)
Pork belly & miso butterscotch sauce (gf)

SUBSTANTIAL
Tuna poke bowl, citrus soy dressing, vermicelli salad & crisp wonton (df)
Kansas city bbq brisket rye slider & fennel slaw (df)



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)
- 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)
- Mini NYC herbed beef hotdog, gherkin relish, tomato, onion, pickled pepper & american mustard
- Cajun wagyu cheeseburger brioche slider, caramelized onion, chilli-lime aioli, coriander & lime

SWEET CANAPES

- Raspberry champagne jelly, caramelised white chocolate & almond streusel (v)
- Blackberry cremeux, 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 & yuzu gelee, vanilla gel, 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



BREAKFAST BUFFET PACKAGES

HOT FOOD DISPLAYED IN HEATED CHAFING DISHES.

A Buffet catering will be unpacked and presented in position by Catering Project delivery staff.

Venue, available cooking equipment, event duration and location all factor in delivering sit-down buffet dining style offerings. As such, list pricing excludes, equipment hire and delivery costs. Staffing (supervisor, chef, waitstaff). standard crockery, cutlery & linen napkins costs are included in listed package prices.

Wait-staff ratios: 1:35. Catering Project can accommodate most dietary requests with sufficient notice.

Minimum 25 guests.

STANDARD BUFFET BREAKFAST PACKAGE

HOT FOOD

- Oven roasted roma tomatoes (1pp)
- Maple glazed virginia bacon rashers (1pp)
- Scrambled free range eggs with chives (2pp)
- Crispy mini hash browns (1pp)
- Gourmet breakfast sausage - beef & basil (gf) (1pp)

COLD FOOD

- Assorted fruit & chocolate mini muffins (v) (1pp)
- Assorted fruit & cinnamon danish (v) (1pp)
- Whole seasonal fruit (1pp)

BEVERAGE

- 750ml share bottles: Capi australian sparkling mineral water (250ml pp)
- 2L share bottles: grove signature orange juice (250ml pp)
- Coffee by Single Origin Roasters & Tea by T2 (1pp)
- Freshly brewed coffee & a selection of specialty teas including herbal varieties.
- Hot water & coffee is delivered in airpots ready to serve & includes teaspoons, coffee, tea, milk, sugar & disposable cups.

\$42.90pp

MID-RANGE BUFFET BREAKFAST PACKAGE

HOT FOOD

- Oven roasted roma tomatoes (1pp)
- Maple glazed virginia bacon rashers (1pp)
- Scrambled free range eggs with chives (2pp)
- Grilled field mushrooms with herbed ricotta (2pp)
- Crispy mini hash browns (1pp)
- Gourmet breakfast sausage - beef & basil (gf) (0.5pp)
- Gourmet breakfast sausage - lamb & mint (gf) (0.5pp)

COLD FOOD

- Assorted sweet loaves (v) (1pp)
- Assorted fruit & cinnamon danish (v) (1pp)
- Gourmet seasonal fruit platter (v/gf) (0.5pp)

BEVERAGE

- Individual 250ml capi mineral waters, flavoured sodas, freshly squeezed juices, coconut water (1pp)
- Coffee by Single Origin Roasters & Tea by T2 (1pp)
- Freshly brewed coffee & a selection of specialty teas including herbal varieties.
- Hot water & coffee is delivered in airpots ready to serve & includes teaspoons, coffee, tea, milk, sugar & disposable cups.

\$53.90pp

PREMIUM BUFFET BREAKFAST PACKAGE

HOT FOOD

- Oven roasted roma tomatoes (1pp)
- Maple glazed virginia bacon rashers (1pp)
- Scrambled free range eggs with chives (2pp)
- Grilled field mushrooms with herbed ricotta (2pp)
- Crispy mini hash browns (2pp)
- Gourmet breakfast sausage - beef & basil (gf) (1pp)
- Gourmet breakfast sausage - lamb & mint (gf) (1pp)

COLD FOOD

- Assorted sweet loaves (v) (1pp)
- Assorted mini glass breakfast pot (v/gf/df) (1pp)
- Gourmet seasonal fruit platter (v/gf) (0.5pp)

BEVERAGE

- Individual 250ml capi mineral waters, flavoured sodas, freshly squeezed juices, coconut water (1pp)
- Coffee by Single Origin Roasters & Tea by T2 (1pp)
- Freshly brewed coffee & a selection of specialty teas including herbal varieties.
- Hot water & coffee is delivered in airpots ready to serve & includes teaspoons, coffee, tea, milk, sugar & disposable cups.

\$60.50pp



INFORMAL BUFFET DINNER 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 staff.
Venue, available cooking equipment, event duration and location all factor in delivering sit-down buffet dining style offerings.

As such, list pricing excludes, equipment hire and delivery costs. Staffing (supervisor, chef, waitstaff). standard crockery, cutlery & linen napkins costs are included in listed package prices. Wait-staff ratios: 1:35. Catering Project can accommodate most dietary requests with sufficient notice.

STANDARD SEATED BUFFET DINNER PACKAGE

Package - 2 Course
(min. 20 guests)
Option to alter one dish to daily vegetarian option

MAIN

2 share hot buffet selections
(select from buffet menus)
Share wholesome salads (2 varieties)
Batch baked soft damper rolls with butter & extra
virgin olive oil (1pp)

DESSERT

Mini crafted sweet bites (1pp)
Seasonal gourmet fruit platter (0.5pp)
\$60.50pp

MID-RANGE SEATED BUFFET DINNER PACKAGE

Package - 2 Course
(min. 25 guests)
Option to alter one dish to daily vegetarian option

MAIN

2 share hot buffet selections
(select from buffet menus)
Share wholesome salads (2 varieties)
Batch baked soft damper rolls with butter & extra
virgin olive oil (1pp)

DESSERT

Mini crafted sweet bites (1pp)
3 artisanal cheeses with strawberries, grapes, fig
jam, dehydrated apples gluten free sea salt
wafers, rosemary grissini & lavosh bites (0.5pp)
Seasonal gourmet fruit platter (0.5pp)
\$64.90pp

PREMIUM SEATED BUFFET DINNER PACKAGE

Package - 3 Course
(all min. 25 guests)

ENTREE

Savoury canape station (3pp)
(select from drop-off canape menus)

MAIN

2 share hot buffet selections
Option to alter one dish to daily vegetarian option
Share wholesome salads (2 varieties)
Batch baked soft damper rolls with butter & extra
virgin olive oil (1pp)

DESSERT

Mini crafted sweet bites (1pp)
3 artisanal cheeses with strawberries, grapes, fig
jam, dehydrated apples gluten free sea salt
wafers, rosemary grissini & lavosh bites (0.5pp)
Seasonal gourmet fruit platter (0.5pp)
\$75.90pp

Sample Menu

STANDARD SEATED BUFFET DINNER

MAIN

Soy glazed seared salmon fillets, wilted bok choy,
soba noodles (gf/df)
Roast chicken breast, lemon thyme, garlic, caper
& parsley butter sauce, celeriac remoulade (gf)
Chicken quinoa salad: green beans, cranberries
& baby spinach (gf/df)
Superfoods salad: spiced cauliflower, farro, cumin,
baby spinach, flat bread crisps & dukkah
(v/df/vegan)
Batch baked soft damper rolls with butter & extra
virgin olive oil (1pp)

DESSERT

Caramel creme & blueberry mini brownie (v/gf) (1pp)
Seasonal gourmet fruit platter (0.5pp)

Sample Menu

MID-RANGE SEATED BUFFET DINNER

MAIN

Lamb rump, roast winter vegetables, hasselback
potatoes & madeira jus (gf/df)
Lemon myrtle and finger lime baked salmon fillet,
braised leek, red peppers & eggplant (gf/df)
Ancient grains salad: freekeh, corn, kumera,
zucchini, raw almonds, pepitas, black sesame,
buckwheat, flaxseeds, goats cheese
& pomegranate (v)
Detox salad; steamed broccoli, chickpeas,
pomegranate & red quinoa (gf/df/vegan)
Batch baked soft damper rolls with butter & extra
virgin olive oil (1pp)

DESSERT

Raspberry cheesecake cube, cookie crumbs, crisp
pearls & raspberry dust (v) (1pp)
Seasonal gourmet fruit platter (0.5pp)

Sample Menu

PREMIUM SEATED BUFFET DINNER

MAIN

Crisp pork belly, honeyed dutch carrots, spring
onion mash & cider jus (gf)
Rosemary and smoke garlic rubbed roasted
rump steak, sauté potatoes & dehydrated cherry
tomatoes (gf)
Vegetable salad: sweet potato, japanese pumpkin,
cauliflower, red onion and heirloom purple dutch
carrots, puy lentils & baby rocket (v/gf/df/vegan)
Green power salad; kale, baby spinach, beets,
tatsoi, green legumes, edamame, chia seeds, raw
almonds & turmeric ginger dressing
(v/gf/df/vegan)

DESSERT

Cocoa nibs, dark chocolate & raspberry tart (v) (1pp)
3 artisanal cheeses with strawberries, grapes, fig
jam, dehydrated apples gluten free sea salt
wafers, rosemary grissini & lavosh bites (0.5pp)
Seasonal gourmet fruit platter (0.5pp)



BUFFET MENUS

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 and 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 and 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 and 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/SIDES

- 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)



SEATED LUNCH/DINNER PACKAGES

HOT FOOD DISPLAYED IN HEATED CHAFING DISHES.

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Minimum 20 guests.

STANDARD SEATED LUNCH/DINNER PACKAGE

1 Course Individual Plated Meals
Restaurant style plated meals
Sourdough with extra virgin olive oil & salt flakes
One Main Meal Per Person
Select 2 - alternate drop
\$71.50pp

MID-RANGE SEATED LUNCH/DINNER PACKAGE

2 Course Individual Plated Meals
Restaurant style plated meals
Sourdough with extra virgin olive oil & salt flakes
One Entrée & One Main Meal Per Person
(Entrees can be switched for desserts.
Whole group only)
Select 2 - for each course alternate drop
\$93.50pp

PREMIUM SEATED LUNCH/DINNER PACKAGE

3 Course Individual Plated Meals
Restaurant style plated meals
Sourdough with extra virgin olive oil & salt flakes
One Entrée & One Main Meal Per Person
One Dessert Per Person
Select 2 - for each course alternate drop
\$104.50pp

Sample Menus

STANDARD SEATED LUNCH/DINNER PACKAGE

ARRIVAL

Sourdough with extra virgin olive oil
& salt flakes (1pp)

MAIN

Crispy skinned salmon, okra succotash, charred corn, peas, soya & sorrel (gf) (0.5pp)
Polenta gnocchi, swiss brown mushrooms, pea pods, goats curd, lemon oil, hazelnut veloute & red sorrel (v/gf) (0.5pp)

MID-RANGE SEATED LUNCH/DINNER PACKAGE

ARRIVAL

Sourdough with extra virgin olive oil
& salt flakes (1pp)

ENTREE

Smoked salmon carpaccio, caperberries, eschallot, butter croutons, mascarpone, dill, smoked salmon roe, volcanic salt (0.5pp)
Heirloom tomato, buffalo mozzarella, basil oil, aged balsamic flake & micro basil (v/gf) (0.5pp)

MAIN

Beef tenderloin, celeriac mash, medley of baby vegetables & quince jus (gf) (0.5pp)
Roasted mahi mahi, clams, chorizo, confit capsicum, spinach, lemon thyme, parsley oil & edible coral (df) (0.5pp)

PREMIUM SEATED LUNCH/DINNER PACKAGE

ARRIVAL

Sourdough with extra virgin olive oil
& salt flakes (1pp)

ENTREE

Marinated octopus, bok choy, heirloom cherry tomato, cashew, thai basil, nam jim vinaigrette (df) (0.5pp)
Duck breast, pomelo, ruby grapefruit, pomegranate, walnuts, snow pea tendrils, woodland sorrel, mandarin (gf/df) (0.5pp)

MAIN

Lavender crusted ahi, candied lemon, basil puree, lemon puree, fingerling potato, artichoke & lavender flowers (0.5pp)
Porcini crusted cannon of lamb, truffled mash, heirloom tomato, wild mushrooms & lamb jus (gf) (0.5pp)

DESSERT

Crunchy hazelnut chocolate cheesecake, flourless chocolate cake, whipped white chocolate & raspberry dust (v/gf) (0.5pp)
Green apple sphere, hazelnut sponge, caramelised nuts & apple brandy consommé (v/gf) (0.5pp)



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

Rocket, walnuts, mandarin & balsamic strawberries salad (v)

Roast pumpkin, feta, honey & dukkah (v)

Roast heirloom carrots, pistachio & mint (v)

Crisp chat potatoes, shaved parmesan, truffle oil & cracked peppercorns (v)

Warm brussel sprouts, pumpkin, dried cranberries & pecan salad (v)

English radish, asparagus & mustard vinaigrette (v)

Roast beetroot, crunchy pea tendrils & caramelised raspberry vinaigrette (v)

Grilled portabella mushrooms, roast garlic, balsamic & chives (v)

Warm truss tomatoes & pesto bocconcini (v)

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)



beverages

ALCOHOLIC BEVERAGE PACKAGES

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

	1 hour	1.5 hours	2 hours	2.5 hours	3 hours	3.5 hours	4 hours	4.5 hours	5 hours
standard	\$17.60	\$20.90	\$24.20	\$28.60	\$33.00	\$35.75	\$38.50	\$41.25	\$44.00
premium	\$22.00	\$25.30	\$28.60	\$33.00	\$37.40	\$40.15	\$42.90	\$45.65	\$48.40
deluxe	\$26.40	\$29.70	\$33.00	\$37.40	\$41.80	\$44.55	\$47.30	\$50.05	\$52.80

STANDARD PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER	
sparkling wine	n.v. johnny q sparkling brut cuvée (australia)
white wine	’16 ‘the vines’ semillon sauvignon blanc (beelbangera, nsw)
red wine	’16 ‘the vines’ shiraz cabernet merlot (beelbangera, nsw)
beers	hahn super dry james boags premium light (australia)
non-alcoholic	grove signature orange juice, assorted soft drinks, cape grim sparkling mineral water

MID-RANGE PACKAGE

CHOICE OF 1 SPARKLING, 1 WHITE, 1 RED, 2 FULL STRENGTH BEERS & 1 LIGHT BEER	
sparkling wine	n.v. casa gheller ‘G’ gold valdobbiadene prosecco (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	grove signature orange juice & cloudy apple juice (large bottles) assorted soft drinks, capi sparkling & still mineral water

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)
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	corona (mexico) and peroni (italy) james boags premium light (australia)
non-alcoholic	330ml individual bottles cape grim sparkling & still mineral water grove signature orange juice & cloudy apple juice 330ml individual bottles coca cola, diet coke, lemonade

NON-ALCOHOLIC BEVERAGE PACKAGES

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

	1 hour	2 hours	3 hours	4 hours	5 hours
standard	\$7.70	\$12.10	\$16.50	\$19.80	\$24.20

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

GRAZING COLLECTIONS

(Min 10 guests)

FRUIT

Seasonal fruit grazing collection: Seasonal selection of fruits (v/vegan/gf/df)
\$7.15pp

DIPS

Roast beetroot & herb dip (gf/v), hummus dip (v), semi dried tomato & feta dip (v). Crudités: carrot, celery, cucumber & red pepper batons, rosemary grissini & lavosh. Marinated olives, orange, rosemary, chilli, garlic & lemon (v).
\$8.80pp

ARTISANAL CHEESES

3 artisanal cheeses: Maffra mature red wax cheddar, tarago river gippsland brie & tarago river blue orchid. Strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites
\$11pp

CHARCUTERIE

Selection of premium charcuterie, roast beetroot & herb dip (v/gf), hommus dip (v), marinated olives, orange, rosemary, chilli, garlic lemon (v), picked cornichons, baby onions & red peppers (v), rosemary grissini, lavosh bites & gluten free sea salt wafers.
\$11.00pp

BEVERAGES ON CONSUMPTION

If you choose to have beverages charged on consumption, a staff and equipment hire cost will apply.

Staffing costs are included in listed beverage package prices.

For beverages on consumption events wait-staff are required mandatory with a minimum call out time of 4 hours and a staff to guest ratio of 1:30.

All pricing is GST inclusive. Sunday and public holiday prices will be quoted separately including surcharge.

beers	pure blonde premium (australia)	\$7.7		
	peroni (italy)	\$8.8		
	corona (mexico)	\$9.9		
	james boags premium light (australia)	\$6.6		
sparkling wine	n.v. johnny q sparkling brut cuvée (australia)	\$26.4		
	n.v. casa gheller 'G' gold valdobbiadene prosecco (italy)	\$35.2		
	n.v. croser petaluma pinot noir, chardonnay (adelaide hills, sa)	\$48.4		
champagne	n.v. mumm champagne, reims, champagne, (france)	\$93.5		
	n.v. bollinger 'special cuvée' (france)	\$148.5		
	n.v. ruinart blanc de blancs (france)	\$181.5		
white wine	'16 'the vines' semillon sauvignon blanc (beelbangera, nsw)	\$25.3		
	'15 villa calappiano pinot grigio (veneto, italy)	\$31.9		
	'16 bird in hand sauvignon blanc (adelaide hills, sa)	\$42.9		
	'16 palazzo grimani pinot grigio (veneto, italy)	\$37.4		
rose	'16 domaine 3 momes provence rosé (france)	\$38.5		
red wine	'16 'the vines' shiraz cabernet merlot (beelbangera, nsw)	\$25.3		
	'15 kudos shiraz (pyrenees, vic)	\$29.7		
	'14 labrune et fils pinot noir (france)	\$31.9		
	'15 bertaine et fils pinot noir (aude valley, france)	\$37.4		
	'15 mr riggs "the delinquent" shiraz (mclaren vale, sa)	\$42.9		
juice			s	m
				l
juice	freshly squeezed juce: orange, green power, cleanser	\$5.5	\$8.8	\$16.5
	grove signature juice: orange, apple	\$4.4		\$9.9
water				
	capi sparkling or still mineral water	\$3.96	\$9.35	
soft drink				
	capi sparkling: grapefruit, blood orange, lemon, cranberry	\$4.4		
soft drink				
	coca cola, diet coke, lemonade	\$4.4		\$6.6

ALCOHOLIC COCKTAILS

PEAR & ELDERFLOWER BELLINI	\$14.30
Pear nectar, st germain elderflower & prosecco	
WHO KILLED TOM COLLINS	\$18.7
Tanqueray 10, strawberry & balsamic shrub, citrus & soda	
PAMPELLE PALOMA	\$18.7
Calle 23 tequila blanco, pampelle, lemon & chilli syrup	
SOPHISTOCATED LADY	\$18.7
Encanto pisco, lavender syrup, peach bitters, blueberries, lemon & egg whites	
GARDEN OF EDEN	\$18.7
Tanqueray gin, seedlip garden, st germain elderflower, cucumber syrup, lime & mint	
WATERMELON & BASIL	\$18.7
Belvedere vodka, tempus fugit violette, watermelon, citrus & black pepper	
THE PPP	\$18.7
Encanto pisco, pineapple, lime, pomegranate & rhubarb bitters	
PINEAPPLE CRUSTA	\$18.7
Plantation pineapple rum, casamigos anejo tequila, luxardo, pineapple, citrus & cinnamon sugar	
MEZCAL PUNCH	\$18.7
Del maguey 'vida' mezcal, aperol, yellow chartreuse, passionfruit & lime	
COLD DRIP NEGRONI	\$18.7
Tanqueray gin, campari, antico formula vermouth rosso & cold drip coffee	
PENICILLIN 2.0	\$18.7
Monkey shoulder whisky, laphroig single malt, honey water, lemon, orange & kombucha ginger	
THE COFFEE COCKTAIL	\$18.7
Belvedere vodka, seedlip spice, spiced syrup & filtered coffee	

NON-ALCOHOLIC COCKTAILS

MELON SMASH PUNCH	\$9.9
Watermelon, apple, orgeat & citrus	
PASSIONATE MULE	\$9.9
Passionfruit, cucumber, agave syrup & ginger beer	





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 three hours. A Catering Project function supervisor is required to be rostered for all functions and events. 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.



UNSW
SYDNEY

Hospitality

UNSW HOSPITALITY

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



@CATERINGPROJECT

