



Make a Reservation
1300 734 561



Melbourne Cup Catering *Tuesday, 4th November 2014*

Sydney Functions Catering offers special Melbourne Cup "Drop Off" (delivery) service packages as well as "Staff Catered" packages to make everyone a Melbourne Cup winner. Details on website.

FREE: Delicious Flame Grilled Italian Meat Balls as a Race Starter for all!

ARE YOU READY TO RACE? - Check your BONUSES!

To qualify for a place, minimum numbers must be 50.

Pick **ONE** Place per booking:

1st Place: Free upgrade to Makybe Diva Garden Salad (regularly \$1.50pp)

2nd Place: \$1pp surcharge waived on the Gai Waterhouse Apricot Ham

For BBQ, FREE third item valued at \$1 pp surcharge.

3rd Place: Tommy Smith Special - Chicken finger nibbles for only an extra \$1pp

Daily Double: Bookings over 100+ score:

FREE nibbles

and

FREE Additional Salad from our "Premium" Salads range.

How to win the Trifecta

To qualify, minimum numbers must be 50.

Call us on 9489 0400 and place a deposit within one week but at least one month prior to 04Nov2014 and all **THREE PLACES** listed above are won automatically.

NOTES:

Minimum numbers are 35. Numbers up to 50 may order our "Drop Off" service. For numbers greater than 50, it is recommended you have a "Staff Catered" event.

Added Bonus for "Staff Catered" events: FREE equipment and buffet tables with table cloths!



Melbourne Cup Spit Roast Package.....@ \$18.15 pp

ROAST MEATS: Choose any **two** Meats; 3rd Meat at a surcharge of \$2.50pp

- Bart Cummings Roast Beef w/ mild English Mustard
 - Lee Freedman Roast Pork w/ Apple Sauce
- Paul Messara Roast Chicken thigh fillets (Choose **any one** style)
 - Butter Roasted in a light chicken gravy
 - Tandoori Style w/ mint and yoghurt sauce
 - Mediterranean Style (paprika and olives marinade)
- Gai Waterhouse Apricot Glazed Leg Ham w/ Dijon Mustard - S/charge of \$1.00 pp applies

Hot rich meat gravy will also be provided with the roast meats.

SALADS: Choose any 3 Salads from our "Premium" Fresh Salads range.
(For numbers below 50, Two Salads are included) - Additional Salads starting from \$1.50 pp each.

HOT ACCOMPANIMENT: Choose **one** from below:
Additional Accompaniments at \$2.55pp.

- Fashions of the Field (Potato and Cheese Bake)
 - Wet Track Fried Rice with Prawns
 - Photo Finish Gourmet Thai Noodles

Fresh Dinner Rolls

Vegetarian Option is available with this package and numbers are required to be advised.

FREE WHEN HIRING AT LEAST ONE STAFF:

- Buffet Tables (if required)
- Table Cloths for the buffet
 - Gastronome trays
- Chafing dishes with warmers
 - Salad Bowls
 - All serving utensils

ADDED VALUE INCLUSIONS:

- 20M Public Liability Insurance
 - Gold Licence Caterer

*Many more choices in Spit Roast Menus available.
Please ask our friendly staff.*



Melbourne Cup BBQ Package.....@ \$18.15 pp

Choose **two** from: (all 3 items for \$1 pp more)

- Delicious Lamb Rissoles
- Gourmet Skinless Lean Beef Sausages
- Satay Chicken Kebabs w/ optional satay sauce

Choose **one** from:

- King Prawns on the BBQ w/ Mango Chilli Drizzle OR Garlic Marinade.
 - Lime & Dill Grilled Fish
 - Caramelised Onion
- Condiments: Tomato and BBQ sauce

SALADS: Choose any 3 Salads from our "Premium" Fresh Salads range.
(For numbers below 50, Two Salads are included) - Additional Salads starting from \$1.50pp each.

- **Long Fresh Rolls**

Vegetarian Option is available with this package and numbers are required to be advised.

FREE WHEN HIRING AT LEAST ONE STAFF:

- Buffet Tables (if required)
- Fitted Table Cloths for the buffet tables
 - Gastronome trays
- Chafing dishes with warmers
 - Salad Bowls
 - All serving utensils

ADDED VALUE INCLUSIONS:

- 20M Public Liability Insurance
- Gold Licence Caterer

*Many more choices in BBQ Menus available.
Please ask our friendly staff.*

PLEASE NOTE: APPLICABLE TO ALL MENUS LISTED ABOVE:

- All prices are ex GST and a 10% GST applies
- Minimum numbers for Melbourne Cup Day are 35.
- Melbourne Cup Menus are based on 50+ with some variation in the number of menu items for smaller numbers.
- For a "staff catered" event, a flat fee of \$155 applies for numbers between 35-49.



OPTIONAL EXTRAS - ORDER WITH ANY OF THE PACKAGES SELECTED FROM ABOVE:

- *Add Other Hot Accompaniments from \$2.55 pp*
Please refer to our [Hot Accompaniments Menu](#) for further options.
- *Add Entrees/ Starters from \$2.00 pp*
Please refer to our [Finger Foods Menu](#)
- *Add Desserts from \$1.75pp*
Please refer to our [Desserts Menu](#)
- *Soft Drinks in Cans @ \$1.75 pp*
(includes tubs and ice and is presented for self-serve).
- *Juices @ \$2.45 pp*
(mix of apple and orange juice in 300 ml plastic bottles)

Other Party Needs:

Quality Eco disposable dinner ware (plate, knife, fork and serviette) \$1.00 pp
Quality Eco disposable dessert ware (bowl, spoon and serviette) \$0.65 pp
Quality attractive white disposable salad bowls (recyclable / re-usable) \$3.50 ea
Clear Plastic Tumblers (pack of 50) \$14.00 ea
Ice Tubs \$7.50 ea
Ice \$7.50 ea
Utensils \$3.50 ea
Chef - min. 4 hours @ \$45.00ph \$180.00
Chef de Party - min. 4 hours @ \$41.00ph \$164.00
RSA qualified wait staff - min. 4 hours @ \$42.00ph \$168.00
Wait staff - min. 4 hours @ \$40.00ph \$160.00
Flat Bed BBQ hire with gas \$49.00
Chafing dish with fuel \$35.00 ea
Table with fitted Navy Table Cloth \$20.00 ea
Garbage Bins with liners (removal of garbage NOT included) \$8.50 ea

When requesting a “Staff Catered” event, please also ask us for our DRINKS SERVICE.

