



Make a Reservation  
**1300 734 561**



### **Melbourne Cup Catering** (Celebrating Melbourne Cup Stars)

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.

**ARE YOU READY TO RACE? - Check your BONUSSES!**  
(Valid only for bookings made 6 weeks prior to the race date).  
and with minimum numbers of 75+)

Pick **ONE** Place per booking:

- 1st Place:** Free upgrade to Bart Cummins 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 wing nibbles for only an extra \$1pp

**Daily Double: Bookings over 100+ score:**  
**FREE** Additional Salad from our "Premium" Salads range.

### **How to win the Trifecta**

To qualify, minimum numbers must be 100.

Call us on 9489 0400 and place a deposit within one week but at least 6 weeks prior to the race date and all **THREE PLACES** listed above are won automatically.

**NOTES:**

Minimum numbers are 50. 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.....@ \$19.95 pp**

### **ROAST MEATS: Choose any two Meats;**

3rd Meat at a surcharge of \$3.00pp

- 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.**

Additional Salads starting from \$2.50 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 OR Vegetarian
- Photo Finish Gourmet Thai Noodles

### **Fresh Dinner Rolls**

Vegetarian Option is available in addition to min. 50 guests 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.....@ \$22.95 pp**

### **MEATS/FISH:**

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

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

**Choose one from:**

- Marinated Baby Octopus
- Lime & Dill Grilled Fish
- Moroccan Grilled Fish

Caramelised Onion

Condiments: Tomato and BBQ sauce

**SALADS: Choose any 3 Salads from our "Premium" Fresh Salads range.**

Additional Salads starting from \$2.50 pp each.

**Long Fresh Rolls**

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

### **FREE WHEN HIRING 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 50.
- Melbourne Cup Menus are based on 50+.



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## 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 \$2.00 pp  
Please refer to our Desserts Menu
- Soft Drinks in Cans @ \$1.95 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) \$5.00 ea
- Clear Plastic Tumblers (pack of 50) \$14.00 ea
- Ice Tubs \$7.50 ea
- Ice \$7.50 ea
- Utensils \$5.00 ea
- Flat Bed BBQ hire with gas \$55.00
- Chafing dish with fuel \$35.00 ea
- Table with fitted Navy Table Cloth \$35.00 ea (if no additional truck required).
- Garbage Bins with liners (removal of garbage NOT included) \$8.50 ea

## Staff:

Some prices are as below

- Chef: \$48 ph (per hour) weekdays, \$53 ph Saturdays and \$62 ph Sundays.
- Assisting Staff: \$43 ph week days, \$48 ph Saturdays and \$56 ph Sundays.
- Our staff requires 1.5hrs prior to serving time to unload, set up and prepare and half an hour at the end to pack up and with a usual window of a 2 hour service. Minimum labour hours required is 4hrs.

\*Public holiday surcharges and travel time charges may apply.

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

