

CHARCOAL CATERING

Function Package Pricing

CANAPE MENU (3Hours)

4 CHOICES @ \$18 PER PERSON

6 CHOICES @ \$26 PER PERSON

8 CHOICES @ \$34 PER PERSON

\$2per person for each additional hour thereafter
\$5per person for each additional canapé outside of menu offering
Please refer to our terms & conditions for additional costs

BUFFET MENU

1 CANAPE, 2 MAIN SELECTIONS, 2 SIDE DISHES @ \$35 PER PERSON

2 CANAPE, 2 MAIN SELECTIONS, 2 SIDE DISHES, 1 DESSERT @ \$45 PER PERSON

3 CANAPE, 3 MAIN SELECTIONS, 3 SIDE DISHES, 1 DESSERT @ \$55 PER PERSON

Price includes Chefs, bread & butter, serving platters, disposable plates and cutlery
Please refer to our terms & conditions for additional costs
\$6 per person for each additional course/choice

WEDDINGS

BANQUET STYLE

[Shared Platter Service] Additional \$5pp

CAKEAGE

[cut the wedding cake and either serve it on a plate with coulis or petite four style] Additional \$5pp

PHONE

EMAIL

WEB

Charcoal Catering

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Canapé Selection

A SELECTION OF DIPS SERVED WITH CIABATTA (TZATZIKI, BABAGANOUSH, GRILLED PEPPERS)



GRILLED PRAWNS A LA PLANCHA WITH CHORIZO, CAPSICUM, TOMATO & PARSLEY



ITALIAN OR GREEK SAUSAGE COIL



SPANAKOPITA (SPINACH & FETA FILO PARCELS)



**MARINATED CHARCOAL GRILLED OCTOPUS (\$6 EXTRA PER PERSON)



FRIED HALOUMI, SUN DRIED TOMATO, OREGANO & LEMON



DEEP-FRIED WHITEBAIT WITH FRESH LEMON, OREGANO & AIOLI



SEASONAL SOUP SERVED WITH GRILLED SOURDOUGH



**ROAST PORK OR LAMB SLIDERS (\$4 EXTRA PER PERSON)



MINI CREAM KATAIFI



HOME MADE TIRAMISU



ASSORTED BAKLAVA



RICOTTA, MINT & ORANGE DOUGHNUTS DUSTED WITH CINNAMON SUGAR

Buffet Selection

SPIT ROAST MAINS

MARINATED LAMB [WHOLE OR ROLL]
MARINATED PORCHETTA [ROLL]
MARINATED PIG [WHOLE]
MARINATED BEEF [ROLL]
WHOLE ROAST CHICKEN

OTHER MAINS

ITALIAN / GREEK SAUSAGE COIL
CHAR GRILLED QUAIL
CONTINENTAL SAUSAGES
CHAR GRILLED OREGANO & LEMON CHICKEN
MARINATED CHICKEN, LAMB, BEEF, POEK OR VEGETABLE SOUVLAKI
**WHOLE BAKED MARKET FISH BAKED WITH FRESH HERBS & LEMON (\$4 EXTRA PER PERSON)
MOUSSAKA (MEAT OR VEGETARIAN)
BAKED STUFFED TOMATOES WITH RICE, ONION, GARLIC & DILL (VEGETARIAN, VEGAN)

SIDES DISHES

GREEN LEAF SALAD
POTATO, SPRING ONION & LEMON SALAD
GREEK SALAD
CAPRESE SALAD
PEAR, ROCKET & PARMESAN
COLESLAW
GREEN BEAN, LEMON, GARLIC
WATERMELON, FETA, SUMAC, MINT

DESSERTS

ORANGE & ALMOND CAKE [GLUTEN FREE]
GREEK YOGHURT CHEESECAKE WITH QUINCES IN SYRUP & TOASTED ALMONDS
HOMEMADE TIRAMISU
ASSORTED SELECTION OF GREEK BISCUITS
RICOTTA, MINT & ORANGE DOUGHNUTS DUSTED WITH CINNAMON SUGAR
**CHEESE PLATTER WITH DRIED FRUIT, CHUTNEY & CRACKERS (\$4 EXTRA PER PERSON)

Terms & Condition

Staffing

Service staff are charged to the client at a cost of \$35 an hour for the duration of the function (min 3 hours) and any additional time needed for set up and pack down. An additional surcharge of \$15 per hour applies for each staff member, including chefs, on Sundays and public holidays.

Surcharges apply to staffing after midnight.

We will advise on the recommended number of staff that will be required for each event.

Minimum Requirements

The minimum numbers for any single event are 20 people otherwise clients must meet the minimum spend of \$700

Bookings

A tentative booking may only be held for a maximum of 2 weeks from the enquiry date or until 1 month prior to the event, whichever comes first.

Payment

Complete payment must be made 2 days prior to the event using the payment details provided below.

Numbers for events must be confirmed 1 week prior to the event by which time a total quote for all food, beverage and staffing will be sent.

Any incidental costs that are accrued on the night will be calculated the following day. Payment will be due by 5pm at the end of the following working week.

Menus

All menus are to be confirmed 2 weeks prior to the event (Food, Beverage & Staffing)

Any dietary requirements must be confirmed at this time also

All menu items are subject to seasonal availability

Client Signature: _____

Date: _____

Bank Details:

Acct Name: Chris Sarandis

BSB: 065-119

Acct Number: 1010 1227

